

EST. 1990

HOWIES

— RESTAURANT —

HOGMANAY MENU 2025

Four Courses £70 per person

Glass of Prosecco on arrival

STARTERS

Haggis, neeps & tatties with thyme jus (vegan haggis available)

We highly recommend a dram of Glengoyne 12 YO 40% as the perfect accompaniment! + 6.95

Roasted and pickled spiced beetroot, served with pickled walnut ketchup, whipped vegan feta, pomegranate molasses, crispy beetroot 🌱 🥜 🌱

Belhaven Scottish smoked salmon with shallots, capers, lemon crème fraîche and homemade treacle bread (🌱 available) (🥛 available)

Wild Scottish pheasant and guinea fowl terrine, with Scottish apple and caramelised clementine chutney, oatcakes (🥛) (🌱 available) *May contain shot*

INTERMEDIATE

Roasted carrot and cauliflower soup

Garnished with harissa oil 🌱 🌱

MAINS

Pan fried fillet of Shetland salmon, herb crushed potatoes, tenderstem broccoli, parsnip purée and a walnut pesto 🥜 🌱 🥛

Sweet potato and wild mushroom Wellington, served with vegetable gravy, slow braised parsnip, Chantenay carrots and herb oil 🌱

Pan roast chicken supreme, fondant potato, kale, creamy wild mushrooms with rosemary jus 🌱

Haunch of Glen Lyon venison, with homemade hash brown, roast butternut squash purée, buttered cavolo nero and sage jus 🌱 🥛

PUDDINGS

Howies famous banoffee pie with toasted almonds 🥜

Homemade warm apple crumble, brown sugar and toffee crumb, with a scoop of vanilla ice cream (🌱 available)

Chocolate crèmeux, plum gel, chocolate soil and seasonal sorbet 🌱 🌱

Selection of I J Mellis farmhouse cheeses

with spiced fruit chutney & oatcakes (🌱 available)

🌱 Non Gluten Containing Ingredients 🥛 Dairy Free 🥜 Contains Nuts

🌱 Vegetarian 🌱 Vegan

Due to the busy nature of our kitchens, it is not possible for us to guarantee dishes are 100% allergen free.

Please note, a discretionary 10% gratuity will be added to your bill. 100% of all service goes to the staff.

BYOB is not available on Hogmanay.

Menu may be subject to some seasonal changes.