

EST. 1990

HOWIES

— RESTAURANT —

FESTIVE MENU 2024

Christmas Royale - Charles de Ceran sparkling wine with Edinburgh mulled gin liqueur £9.95

Plum Pedro - Edinburgh gin plum & vanilla liqueur, Pedro Ximenez, lemon juice £9.95

Festive fizz (0.0%) - Rapscaillon soda with seasonal spiced bitters £6.95

Full drinks menu available

3 Courses Lunch £36* per person and Dinner £40* per person

STARTERS

Parsnip, caramelised onion and confit garlic soup,
roasted sunflower seed crumb with homemade bread (V) (GF) (N) (available)

Pheasant, smoked ham and cranberry terrine,
plum and Cumberland chutney, mulled wine mustard, oatcakes (GF) (available)

Classic prawn cocktail with baby gem, piquant sauce,
treacle brown bread and butter (GF) (available)

Roast celeriac, squash purée, pickled apple, whipped vegan feta,
with an orange and cardamom dressing and toasted walnuts (V) (N) (available)

MAINS

Traditional roast turkey, glazed root vegetables, sage stuffing, Brussels sprouts,
roast potatoes, chipolatas and rich turkey gravy (GF) (available)

Pan roast salmon, tarragon potatoes, braised leeks, East Lothian kale
and a caper brown butter (GF) (available)

Glen Lyon venison casserole,
duck fat roasted rosemary potatoes (GF) (available)

Slow roast aubergine, seasonal root vegetables,
roast potatoes and a confit tomato sauce (V) (GF) (N)

DESSERTS

Traditional Christmas pudding, spiced brandy anglaise (GF) (available)

Howies banoffee pie with toasted almonds (N)

Chocolate mousse, boozy cherries and chocolate soil (V) (GF)

Selection of I J Mellis farmhouse cheeses with fruit chutney,
and Arran Oaties (GF) (available) (+5.95 supplement)

Add a glass of Quinta do Noval LBV Port for 7.50

(GF) Non Gluten Containing Ingredients (N) Dairy Free (N) Contains Nuts

(V) Vegetarian (V) Vegan

Food Allergies and Intolerances. Before ordering please speak to our staff about your requirements.

***Including 10% discretionary service charge**