

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

Belhaven duo - smoked salmon and charcoal smoked trout, with herb crème fraîche, pickled cucumber, lemon, and Scottish oatcakes (✿ + ☺ available)

Vegetarian pakora, with tandoori houmous pickled chillies and pomegranate seeds ✿ V V ☺

Pheasant and guinea fowl terrine, with a caramelised clementine and apple chutney and Scottish oatcakes (☺ available) May contain shot

INTERMEDIATE

Harissa spiced pumpkin and thyme soup, with toasted pumpkin seed oil. V V ✿

MAINS

Pan seared salmon, celeriac and apple rosti, duxelle, horseradish cream sauce, watercress and chestnut ☺ (✿ ☺ available)

Chargrilled chicken breast, herby crushed potatoes, confit garlic purée, charred baby leeks, mustard cream sauce ✿ (☺ available)

Shawarma spiced cauliflower steak, with haricot bean cassoulet and crispy leek ✿ V V ☺

Roast wild Glen Lyon venison haunch, black pudding pommes anna, smoked tomato chutney, kale and thyme jus

PUDDINGS

Howies famous banoffee pie, with toasted almonds ☺

Chocolate crèmeux, plum gel, chocolate soil and seasonal sorbet V ✿

Tirami-choux bun, filled with whipped chocolate ganache, coffee and kahlua gel, and coffee and mascarpone ice cream

Selection of I J Mellis farmhouse cheeses, with spiced fruit chutney & Scottish oatcakes (✿ available)

✿ Non Gluten Containing Ingredients ☺ Dairy Free ☺ Contains Nuts

V Vegetarian V 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.