

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*

**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 🌿🍷🥛🥛

**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. 🍷🍷🌿

### 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 🌿🍷🥛🥛

**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 🍷🌿

**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

🍷 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.