

# **FESTIVE MENU 2025**

**Spiced cranberry Margarita** – Patron Silver tequila, Cointreau, cranberry juice, cinnamon syrup, lime juice £10.50

**Howies mulled Mimosa -** Zonin Gran Cuvée sparkling wine, Edinburgh Gin Mulled Gin Liqueur, orange juice **£9.95** 

Festive fizz (0.0%) - Rapscallion soda with seasonal spiced bitters £7.25

Classic cocktails and full drinks menu available

## 3 Course Lunch £37.50\* per person and Dinner £41.50\* per person

#### **STARTERS**

#### Roast leek and East Lothian potato soup,

Finished with burnt apple and sage, with homemade bread 🕭 🛡 🍞 (🖇 available)

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

## Wild Scottish pheasant and guinea fowl terrine,

with Scottish apple and caramelised clementine chutney, oatcakes 🐧 (\*\* available)

### Heritage carrots with a maple glaze,

whipped plant based feta, chervil pesto 🗯 🕏 🐧

#### MAINS

Free range turkey ballotine, sage and onion stuffing, rosemary potatoes, glazed root vegetables, Brussels sprouts, pigs in blankets and turkey gravy

Pan roast Scottish salmon, olive oil herb mash, winter squash, kale, salsa verde 🐧 🖠

Slow braised Glen Lyon venison casserole, chestnut mushroom, cranberry and thyme roast potatoes 🐧 🕺

**Spiced cauliflower steak**, red cabbage purée, thyme roast potatoes, charred and pickled red onion **V Y \* .** 

## **DESSERTS**

Traditional Christmas pudding, spiced brandy crème anglaise ( available )

Howies famous banoffee pie, with toasted almonds

Dark chocolate cremeux, chocolate soil, clementine sorbet and cranberry gel ♥ ▼ 🐉 🐧

Selection of I J Mellis farmhouse cheeses with seasonal homemade chutney, and Scottish oatcakes (\*\*available) (+£5.95 supplement)

Add a glass of Quinta do Noval LBV Port for £7.30

Non Gluten Containing Ingredients Dairy Free Contains Nuts

Vegetarian Vegan

Game may contain lead shot.