

FESTIVE MENU 2025

Classic cocktails and full drinks menu available

3 Course £39.95* per person

STARTERS

Finished with burnt apple and sage, with homemade bread    (available)

with Scottish apple and caramelised clementine chutney, oatcakes  (veg available)

Roasted 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   .

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.

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

***Including 10% discretionary service charge**