

CHRISTMAS

Southern Spiced Parsnip & Apple Soup
parsnip crisps & toasted sour dough (vegan)

The Wolf Shrimp Cocktail
boozy paprika mayo & momma's cornbread

Smoked Ham Hock Terrine
with piccalilli & oatcakes

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Roast Turkey
sage & onion stuffing & all the trimmings

Slow Cooked Beef
horse radish mash potato, buttered okra
& pickled red cabbage

Cajun Spiced Salmon
Louisiana style potato, white bean garlic & chive sauce

Roast Aubergine, Squash
& Wild Mushroom Wellington
on charred baby corn & sautéed spinach
& the wolf's vegan pesto (vegan)

oOo

Hot Chocolate Orange Fondant
bitter chocolate sauce vanilla ice cream

Boozy Christmas Pudding
date & apricot chutney, brandy custard

Toffee Pear Pudding
salted caramel sauce, chilled almond
& coconut cream (vegan)

3 Course Lunch £13.95

3 Course Dinner £19.95

LIVE BLUES PACKAGES AVAILABLE
on Thursdays and Sundays

HOGMANAY

Pea & Smoked Haddock Chowder
with toasted sour dough

Deep Fried Haggis Fritter
Clapshot & Jura Whisky Sauce
(vegan option available)

BBQ Pulled Pork Croquette
dressed leaves, tomato & jalapeno chutney

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Slow Cooked Chicken Thigh
sweet potato fondant, tomato & chilli jam

Pan Fried Seabass
with spiced chorizo & herb crushed potatoes
& charred tender stem broccoli

Braised Pork Belly
cajun spiced squash, buttered fine green beans,
sticky pork juices

Southern Style Corn Pancake Stack
charred vegetables roasted & spiced tomato sauce (vegan)

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Raspberry & Honey Cranachan
with homemade shortbread

Toffee Pear Pudding
salted caramel sauce, chilled almond
& coconut cream (vegan)

Hot Chocolate Orange Fondant
bitter chocolate sauce vanilla ice cream

3 Course Dinner £19.95

Includes entry to our Hogmanay Party
featuring The Midnight Blues Band

FESTIVE PLATTER & DRINK
PACKAGES ALSO AVAILABLE

Contact us at info@thehowlinwolf.co.uk
or 0141 332 3224 for more information.