



Hogmanay in Bo'Vine Meats & Wines

Whether you're partying the night away, or looking for a more relaxed Hogmanay, join us for a 3 Course choice menu in the intimate and stylish surroundings of Bo'Vine Meats & Wines and allow us to take care of everything for you.

Book now | 0141 339 8811

Hogmanay



IN BO'VINE MEAT & WINES

If you've been cooking for everyone during the Festive Period, or even if you haven't, let us indulge you with a decadent and delicious meal to end the year right.



SAMPLE HOGMANAY MENU

Starters

Cock-a-leekie with chicken & leek dumpling, steamed prunes

Salt & Chilli Tiger Prawns with Vietnamese salad

Goats Cheese, Leek & Apple Terrine with winter chutney

Crispy Beef Cheek with nut brown buttered onions, pastry galette

Red Wine Poached Pear with petit celery & walnut salad, red wine syrup

Main Courses

Tournedos Rossini with 8oz fillet steak, brioche crouton, smooth brandy pate, butter roasted potatoes

Pan Roast Chicken Supreme with haggis rosti potato, turnip purée, barley whisky jus

Roast Shallot & Butternut Squash Wellington

Seared Sea Bass with roasted scallops, chorizo potato & parsnip cream

Trio Of Pork with slow braised pork belly, grilled loin, black pudding bon bon, mustard mash, apple jus

Desserts

Raspberry & Whisky Crème Brûlée with oatmeal shortbread

Hot Chocolate Fondant with white chocolate ice cream

Tipsy Laird Trifle

Cloutie Dumpling with Glayva sabayon

Selection of Scottish Cheeses with oatcakes, seasonal chutney

Tuesday, 31st December,
from 4pm to 8:30pm.
£39.00 per person

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask to speak with one of our team members.