

# Eskdale

## HOTEL

ACCOMMODATION • FOOD • FUNCTIONS

**FESTIVE  
SEASON 2023**



## FESTIVE FAYRE

from only £25.95pp

Two courses from £25.95  
Three courses with coffee & mints £30.95

PAGES 4-5

## CHRISTMAS DAY LUNCH

FOUR COURSE £70.00pp

Enjoy a sumptuous 4 course lunch with glass of mulled wine on arrival finished with a coffee mints and mince pies

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## FESTIVE BREAKS

£195.00pp

Three nights B&B with one 3 Course Dinner for 2,  
Plus one Afternoon Tea for 2 Package

CALL TO BOOK

## NEW YEAR MENU

£46.95pp

Enjoy a celebration 4 course dinner with glass of fizz to welcome in the New Year!

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To book, please call 013873 80357

## NEW YEARS TWO NIGHT BREAK B&B

plus a celebration  
4 course dinner and afternoon tea

£185.00pp

Arrive on 31st December, check in, enjoy a complimentary afternoon tea between 2 and 4pm, Then relax in the comfort of your room or enjoy a drink in our cocktail bar before taking your seats for dinner between 7pm -8pm, enjoy a sumptuous 4 course dinner with coffee and mints before retiring to the lounge or cocktail bar to see in the bells. Enjoy our full Scottish Breakfast on the 1st Jan available from 8.30 to 10.30am so no need to rush, take the 1st at your leisure with a walk along the river or around the town with the rest of the day to yourself to explore or just chill with a drink or coffee in the lounge or the comfort of your room.

## LANGHOLM CHRISTMAS LIGHTS SWITCH ON

Saturday 2nd December

A spectacular day of fun and entertainment for all the family.  
Saturday 26th Nov 2022 from mid-day onwards with the Christmas lights switch on late afternoon! A great day out for all.

## THEATRE BREAKS

CALL TO BOOK

from £65.00pp

for dinner bed and breakfast, to view the coming shows.  
Visit [www.buccleuchcentre.com](http://www.buccleuchcentre.com) or call the box office on 013873 81196.

To book, please call 013873 80357



## STARTERS

### Honey Roasted Butternut Squash Soup

With a hint of spice, warm crusty bread and butter. **V GF**

### Chicken Liver & Redcurrant Pate

Smooth chicken liver pate with redcurrant served with toasted rustic bread, Cumberland sauce and dressed micro leaves. **GF Option**

### Classic Prawn Cocktail

Succulent prawns on a bed of crisp lettuce leaves topped with our own Marie Rose Sauce buttered malted brown bread. **GF Option**

### Beef Brisket Croquets

Pulled beef brisket, smoked paprika & a hint of bourbon served with a raspberry dressed rocket salad and a hot honey Bourbon creamy sauce.

### Wild Mushroom & Confit Onion Tartlet

Micro leaves and a balsamic reduction glaze. **V**

## MAIN COURSE

### Roast Border Turkey

Traditional stuffed roast turkey served with all the trimmings – pigs in blankets, roasted potatoes, roasted root vegetables, buttered sprouts with almonds, rich gravy and cranberry sauce.

### Grilled Fillet of Scottish Trout

Grilled Trout steak with a lemon & saffron butter roasted baby potatoes & raspberry dressed leaves. **GF**

### Beetroot Wellington

Handmade vegan beetroot wellington, roasted beetroot, onion soya mince filling wrapped in golden puff pastry served with roast potatoes, honey roasted root vegetables and almond buttered sprouts. **VE**

### Grilled Pork Chop

Redcurrant jus accompanied with buttered chive new potatoes and honey roasted root vegetables buttered almond sprouts. **GF**

### Beef Bourguignon

Slow cooked border beef with pearl onions, carrots, and button mushrooms in a rich Merlot jus, accompanied with wild rice, roasted root vegetables and buttered almond sprouts.

## DESSERTS

### Warm Sticky Toffee Christmas Pudding

With Brandy butter ice cream. **V**

### Baked Crème Brulee cheesecake tart

With vanilla pod ice cream. **V**

### Raspberry & Pistachio Semi Freddo

Raspberry & vanilla mouse with white chocolate chunks & raspberries with double cream. **V GF**

### Trio of British Cheese

With chutney & crackers £3.00 supplement.

### Belgian Chocolate Mint Tear Drop

Belgian chocolate truffle with a mint bavarois on a biscuit crumb with double cream.

\*Tea or Coffee with mints included in 3 course option.

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**2 course £25.95pp**

**3 course £30.95pp\***

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**V** Vegetarian **GF** Gluten Free **VE** Vegan

**To book, please call 013873 80357**

# CHRISTMAS DAY LUNCH



## TO BEGIN

### Chicken Liver Pate with Redcurrant

Smooth chicken liver pate with redcurrant, micro leaves served with rustic bread, Cumberland sauce. **GF Option**

### Scottish Smoked Salmon and Prawns

With our own Marie Rose sauce crisp salad and buttered brown bread. **GF option**

### Wild Mushroom & Confit Onion Tartlet

Micro leaves and a balsamic reduction glaze. **V**

### Breaded Camembert

Served with a raspberry dressed salad and a chilli Jam. **V**

### Honey Roasted Butternut Squash

With a hint of spice, with warm crusty bread and butter. **V GF**

## TO REFRESH

Honeydew Melon, Fruits of the Forrest compote, Blackcurrant Sorbet.

## MAIN COURSE

### Roast Border Turkey

Traditional stuffed roast turkey served with all the trimmings – pigs in blankets, roasted potatoes, roasted root vegetables, buttered sprouts with almonds, gravy and cranberry sauce.

### Grilled Fillet of Scottish Trout

Grilled Trout steak with a lemon & saffron butter roasted baby potatoes. **GF**

### Beetroot Wellington

Handmade vegan beetroot wellington, roasted beetroot, onion soya mince filling wrapped in golden puff pastry served with roast potatoes, honey roasted root vegetables and almond buttered sprouts. **VE**

### Grilled Fillet Steak Rossini

6oz fillet steak, cooked pink and stuffed with pate smothered in a Madeira jus served with a potato gratin, honey roasted root vegetables and buttered sprouts with toasted almonds.

### Grilled Pork Chop

Char grilled pork chop, redcurrant jus accompanied with potato gratin, honey roasted root vegetables buttered sprouts and toasted almonds. **GF**

## DESSERTS & CHEESE FROM OUR TROLLEY

Please choose a dessert or cheese from our dessert trolley or ask what's hot from the kitchen!

Tea or Coffee with chocolate mints and mini mince pies.

**4 COURSE**  
**WITH TEA OR COFFEE AND**  
**GLASS OF MULLED WINE**  
**ADULT £70.00PP**  
**CHILDREN £32.00PP**

**V** Vegetarian **GF** Gluten Free **VE** Vegan



To book, please call 013873 80357

# NEW YEAR MENU



## STARTERS

### Chicken Liver & Redcurrant Pate

Smooth chicken liver pate with redcurrant served with toasted rustic bread, Cumberland sauce and dressed micro leaves. **GF Option**

### Beef Brisket Croquets

Pulled beef brisket, smoked paprika & hint of bourbon served with a raspberry dressed rocket and a hot honey Bourbon creamy sauce.

### Scottish Smoked Salmon

Raspberry dressed leaved, Lemon & buttered malted bread.

### Roasted Tomato & Red Pepper Soup

With warm crusty bread. **V**

## INTERMEDIATE

Blackcurrant Sorbet and Berry Compote **V GF**

## MAIN COURSE

### Fillet of Beef Stroganoff

Sliced Scottish fillet of beef with onions mushrooms, flamed in brandy and finished with double cream and paprika, served with wild rice and steamed greens.

### Mushroom Brie & Cranberry Wellington

Served with roasted baby potatoes, honey roasted root vegetables and buttered greens. **V**

### Grilled Fillet of Salmon

Grilled Salmon with a Teriyaki glaze, roasted baby potatoes & raspberry dressed leaves. **GF**

### Chicken Balmoral

Grilled chicken with haggis bacon and whiskey cream sauce, served with hand cut chips and seasonal vegetables.

### Pan Fried Guinea Foul

With a apricot marmalade jus, Potato Gratin, honey roasted root vegetables and buttered greens.

## DESSERTS

### Homemade Rhubarb Crumble

With Vanilla Pod Ice Cream.

### Raspberry & Chantilly Cream Cranachan

### Crème Brûlée

With a hint of Glayva & homemade shortbread. **GF**

### Guest Cheesecake with Double Cream

### Raspberry & Pistachio Semi Freddo

Raspberry & Vanilla mouse with white chocolate chunks & raspberries with double cream. **V GF**

### Tea or Coffee

With chocolate mints & a glass of fizz to welcome in the New Year!

**V** Vegetarian **GF** Gluten Free **VE** Vegan

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**4 course £50.00pp**

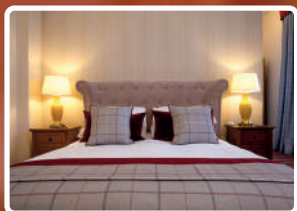
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**To book, please call 013873 80357**

# Welcome Back

## Dining @ The Eskdale

Call to reserve your table please call us on 013873 80357



### Buy one main course and get your starter or dessert FREE\*\*

Available on all Main Course Meals including  
House Specials and Grills from our A la Carte Menu

*\*\*Advance table reservations only, 1 voucher per max 2 guests, cheapest item is free.*

Name: .....

House No/Name: .....

Post Code: .....

Phone: .....

Email: .....

*By supplying your details you agree to being informed about our news and updates.  
No personal information will be divulged or passed to any third party organisations*

*\*\*Must be redeemed from the 2nd to the 30th January 2023*

### FESTIVE AFTERNOON TEA FOR TWO



Enjoy a selection of  
Sandwiches with Warm  
Scones Jam & Clotted Cream  
plus a selection of Mini  
Complimented with a choice  
of famous teas or fresh coffee.  
Make it sparkle with a glass  
of Prosecco for £7.95pp

**£36.00**

Served between 2 & 3.30pm,  
Thursday - Saturday  
in December

Bookings are essential call 013873 80357

### ESKDALE HOTEL GIFT VOUCHERS



*Can't Decide What to do to Celebrate, Then Keep it for later, we have Gift  
Vouchers, Great for any Celebration or Gift, Vouchers from £10.00 upwards  
and can be redeemed for Accommodation, Food and Drinks.*

Available to Purchase from Reception or  
Just give us a call on 013873 80357



# Eskdale

## HOTEL

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### **The Eskdale Hotel**

Market Place, Langholm,  
Dumfries & Galloway, Scotland, DG13 0JH

