



## HOGMANAY DINNER

4 course £58.00



### STARTERS

**Goats Cheese & Red onion Arancini,**  
chilli relish and dressed micro leaves **V**

**Haggis Bon Bons,** whisky sauce & micro leaves

**Scottish Smoked Salmon,**  
Raspberry dressed leaves, lemon & buttered malted  
bread **GF Option**

**Lentil and Smoked Bacon Soup,**  
with warm crusty bread. **GF Option**

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### INTERMEDIATE

**Honeydew Melon Mango,**  
and berry compote. **V GF**

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### 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 sauté potatoes, seasonal vegetables **V**

**Grilled Fillet of Salmon,**  
grilled salmon with a teriyaki glaze,  
sauté potatoes & bistro salad **GF**

**Chicken Balmoral,**  
grilled chicken with haggis, bacon and  
whisky cream, served with hand cut chips  
and seasonal vegetables

**Venison & Redcurrant Burger,**  
brioche bun, chilli relish, smoked cheese, crisp lettuce  
tomato red onion, seasoned potato wedges.

### DESSERTS

**Sticky Toffee Speculoos Pudding,**  
vanilla pod ice cream

**Clementine & Prosecco Torte,**  
double cream

**Raspberry Cranachan Pavlova**

**Baileys Crème Brulee,**  
homemade heather honey shortbread

**Trio of British Cheese,**  
chutney & crackers

**Tea or Coffee,**  
with chocolate mints & a glass of fizz to welcome in  
the new year!

### NEW YEAR

#### 2 NIGHT BREAK

**Enjoy a celebratory 4 course  
dinner and afternoon tea,  
accommodation  
and  
full Scottish breakfast  
£400.00**

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 chocolate 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 library in front of  
a log fire or the comfort of your room.

### STAY THE NIGHT

Don't worry about getting home,  
you only have to make it to your bedroom!

Make a night of it after enjoying  
Dinner & Drinks with great company.

Stay over in a cosy and comfy well-appointed  
guest bedrooms then enjoy a Full Scottish Breakfast the next morning.

### FESTIVE PRIVATE DINING

Tis the season to indulge and enjoy with family or friends, in your own private space.  
Choose from a range of private dining areas to suit all your needs.  
Available from the 1st of December until the 23rd of December.

### CHRISTMAS EVE DINING FROM 4 - 7.30pm

Gather with loved ones and let the magic begin as you enjoy a festive meal  
in our Dining Room, the ideal setting to relax this Christmas Eve.

**2 Courses £27.95 • 3 Courses £32.95 with coffee & mints**

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### FESTIVE ACCOMMODATION PACKAGES

As a special treat for you and your loved ones, why not enjoy a well-deserved and  
indulgent festive break. Savour our delicious Christmas dining menus, tasty treats  
and seasonal tipples before retreating to your cosy, comfy accommodation.

Christmas accommodation packages 2 & 3 Night Breaks throughout December.

#### 2 NIGHTS PACKAGE

- Festive afternoon Tea x 2 guests
- Festive Dinner on 1 night for 2 guests
- Accommodation Twin or Double Room
- Breakfast each morning for 2 guests

**£380.00**

Add Christmas Day Lunch

**£80pp**

#### 3 NIGHTS PACKAGE

- Festive afternoon Tea x 2 guests
- Festive Dinner on 2 nights for 2 guests
- Accommodation Twin or Double Room
- Breakfast each morning for 2 guests

**£570.00**



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**Eskdale**  
**HOTEL**

ACCOMMODATION • FOOD • FUNCTIONS

## FESTIVE SEASON 2025

TO BOOK, PLEASE CALL

013873 80357

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Enjoy the most wonderful  
time of the year at the  
Eskdale Hotel Langholm



Enjoy time well spent with family & friends, full of Christmas cheer & joy. Make Christmas extra special this year and indulge in a whole host of festive events and activities at the Eskdale Hotel. You'll be greeted with a warm welcome, roaring log fire, twinkling views over the High Street and possibly even snow-capped Hills surrounding the town. Celebrate in style with friends, family or work colleagues. Enjoy delicious festive dining, cocktails, drinks and afternoon tea, menus specially created with seasonal ingredients and festive cheer in mind. Perhaps, you're looking for a more relaxing break or Hogmanay celebration within cosy, comfy well-appointed accommodation - however you choose to experience the festive season, all you have to do is sit back, relax and let the Eskdale Hotel take care of the rest.



THE GIFT OF TIME & LOVE FULL OF CHRISTMAS CHEER

Spoil your friends and family with  
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

Terms & Conditions: A Credit or debit card is required to confirm any group bookings of 4 or more guests for Festive Dining including Afternoon Tea. Groups over eight guests are required to preorder their meals one week before the date of their booking.



CHRISTMAS DAY LUNCH

Adults £80.00 | Children £40.00



\*\*\* 4 Course with tea or coffee and glass of Fizz \*\*\*

TO BEGIN

**Honeydew Melon & Forest Fruits**, served with berry sorbet **VE GF**

**Scottish Smoked Salmon Beetroot & Prawns**, with marie rose sauce & crisp salad **GF**

**Blackstick Blue Cheese Souffle**, Blacksticks Blue is the original contemporary farmhouse blue cheese creamy soufflé with spiced relish & micro leaves **V**

**Goats Cheese & Red Onion Arancini**, crispy coated arancini made with tender rice and filled with caramelised onion and goats cheese crumb, flavoured with truffle oil. With garlic aioli & micro leaves

**Smooth Chicken Liver Pate & Parma Ham**, Cumberland sauce, toasted rustic bread.

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TO REFRESH

**Honey Roasted Parsnip Soup with a hint of spice**, with warm crusty bread and butter. **V GF**

MAIN COURSE

**Roast Border Turkey & Glazed Ham**, traditional roast turkey & glazed ham served with all the trimmings – pigs in blankets, roasted potatoes, roasted root vegetables, buttered sprouts with almonds, gravy and cranberry sauce

**Grilled Fillet of Salmon**, cranberry glaze, chive new potatoes & bistro dressed leaves **GF**

**Fillet of Beef Stroganoff**, Scottish fillet strips, shallots & mushrooms, flamed in brandy, french mustard, double cream served with a steamed wild rice, honey roasted root vegetables and buttered sprouts with toasted almonds

**Mushroom Cranberry and Brie Wellington**, sauté potatoes, seasonal vegetables

**Pan Fried Duck With Redcurrant Jus**, honey roasted root vegetables & potato gratin. **GF**

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DESSERTS & CHEESE FROM  
OUR DESSERT TABLE

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

Tea or coffee with chocolate mints and petit fours.

FESTIVE AFTERNOON TEA FOR TWO £40.00

Enjoy a selection of finger sandwiches, caramelised red onion sausage rolls, mini cup of Christmas soup. Warm Scones, Jam & Clotted Cream plus a selection of Mini cakes, crème Brûlée Complemented with a choice of famous teas or fresh coffee. Make it sparkle with a glass of Prosecco for £8.50pp



FESTIVE FAYRE MENU

2 course £28.50 | 3 course £34.50



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STARTERS

**Chefs Homemade soup of the day**, with warm crusty bread and butter **V GF Option**

**Smooth Chicken Liver Pate**, served with toasted rustic bread, Cumberland sauce and dressed micro leaves **GF Option**

**Classic Cheese Souffle**, mature cheddar & chive with a hint of english mustard souffle red onion marmalade rocket and tomato salad **V**

**Goats Cheese & Red Onion Arancini**, crispy coated arancini made with tender rice and filled with caramelised onion and goats cheese crumb, flavoured with truffle oil. with garlic aioli & micro leaves

**Honeydew Melon & Prawns Marie Rose** **GF**

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MAIN COURSE

**Roast Border Turkey**, Succulent roast turkey, with a gluten free stuffing served with all the trimmings – pigs in blankets, , roasted potatoes, roasted root vegetables, buttered sprouts with almonds, rich gravy and cranberry sauce **GF**

**Grilled Salmon with Teriyaki Glaze**, chive butter new potatoes & seasonal vegetable **GF**

**Butternut, Kale & Apricot Vegan Roast**, butternut squash, kale, chestnuts, apricots and brown rice in a sweet onion marmalade, crunchy poppy seed, pumpkin seed & red pepper topping with sauté potatoes and bistro salad **VE GF**

**Venison & Redcurrant Burger**, brioche bun, chilli relish, smoked cheese, crisp lettuce, tomato, red onion, seasoned potato wedges

**Beef Chianti**, slow cooked border beef with pearl onions, carrots, and button mushrooms in a rich chianti jus, accompanied with wild rice, roasted root vegetables and buttered almond sprouts. **GF**

DESSERTS

**Warm Black Forest Fondant**, with vanilla ice cream

**Sticky Toffee Christmas Pudding**, with double cream or vanilla ice cream **V**

**Raspberry & White Chocolate Cheesecake**, with double cream or vanilla ice cream

**Clementine & Prosecco Torte**, gluten free ginger crumb, prosecco clementine creamy filling and marble glaze with double cream or vanilla ice cream **GF**

**Trio of British Cheese**, with chutney & crackers. £3.00 supplement

\* Coffee with chocolate mints included in 3 course option

\*Main Course Only £19.95

All Prices include Vat at 20%,

Please feel free to reward our team for  
looking after you, Service is not added.

