

THE ESSELMONT

BAR & RESTAURANT

STARTERS

Smoky Lentil & Red Pepper Soup (GFO)

With a herb crème fraîche

Cranberry & Spiced Pumpkin Fritters (GF)

Beetroot & coriander hummus & mint yoghurt

Black Pudding & Haggis Bon Bons

Peppercorn mayo, bramley apple gel, crispy bacon & micro herbs

House Hot Smoked Salmon

Horseradish crème fraîche, sunblushed tomatoes, crispy lilliput capers & fried rocket

MAINS

Roast Turkey Breast (GFO)

Sage & oatmeal stuffing, pigs in blankets, roast potatoes, seasonal vegetables, skirlie, cranberry sauce and red wine gravy

Braised Shin of Beef (GF)

Creamy herbed mashed potatoes, roast root vegetables, crispy shallots and rich red wine gravy

Chestnut Crusted Cod Loin (GFO)

Sautéed new potatoes, fricassee of peas & pancetta, pea & lemon puree and parsley cream sauce

Courgette & Aubergine Bake (GF) (DF) (VE)

Courgette, aubergine & heritage tomato baked in a rich tomato & chili sauce finished with vegan cheese & basil, new potatoes and side salad

DESSERTS

Milk Chocolate & Caramelised Chestnut Mousse (GF)

Honeycomb pieces & ginger biscuits

Passion Fruit Tart

Mulled wine berries, Italian meringue & clementine curd

Trio of Local Cheese

Boozy apricots, crackers & mulled wine apple

Home Made Cloutie Dumpling

Brandy anglaise with rum & raisin ice cream

SUNDAY TO WEDNESDAY: £32.50PP THURSDAY TO SATURDAY: £35.00PP

