



THE ESSLEMONT

BAR & RESTAURANT

S T A R T E R

SPICED LENTIL, TOMATO & ROASTED RED PEPPER SOUP

Dinner roll, sea salt butter

THE ESSLEMONT PRAWN COCKTAIL

Atlantic prawns, Marie rose sauce with red onion, avocado & crisp lettuce. Served with The Bread Guys ancient grain bread

CHICKEN LIVER BRANDY & PORT PARFAIT

Caramelised red onion, toasted brioche bread

ROASTED BEETROOT & FETA

Orange salad, seasonal leaves, olive & tarragon vinaigrette

M A I N C O U R S E

ROAST TURKEY BREAST

Kilted chipolatas, skirlie, seasonal vegetables, roasted potatoes, red wine & thyme jus

BRAISED SHIN OF SCOTTISH BEEF

Creamed mashed potatoes, half roasted parsnips & carrots, sauteed leeks, smoked bacon & mushroom sauce

PAN FRIED DELICE OF SALMON

Confit heritage tomatoes, chive crushed new potatoes, fine green beans, shallot rings, basil butter sauce

OVEN BAKED VEGETABLE WELLINGTON

Mushrooms, carrots, spinach, orange & ginger & spiced marmalade encased in puff pastry served with roasted potatoes, vegetables & a white wine cream sauce

D E S S E R T

LEMON & PASSIONFRUIT TART

Lemon curd & sorbet

STEAMED CHRISTMAS PUDDING

Brandy soaked black cherries, Mackie's vanilla ice cream

WHITE CHOCOLATE & MULLED BERRIES CHEESECAKE

Pistachio biscotti

SELECTION OF SCOTTISH CHEESES

House chutney, pickled walnuts, savoury biscuits

Celebrate with us...

WEDNESDAY TO SUNDAY **£37.5PP**

WWW.THEESSLEMONT.CO.UK

