

CHRISTMAS DAY LUNCH

Wednesday 25th December

Enjoy a wonderful lunch in our authentically Scottish restaurant overlooking our Championship golf course and acres of parkland with views over to Edinburgh Castle. When combined with the historic manor house setting, a meal in our Pentland Restaurant makes for a memorable experience and is an ideal location for a traditional four-course family Christmas lunch followed by coffee and treats.

STARTER

Duck & pork terrine, fig chutney, brioche croûte

Citrus & juniper cured salmon, caviar, dill mayonnaise

Halloumi, butternut & bramble salad, spiced pumpkin seeds

& raspberry vinaigrette

Time to eat &

Intermediate

Celeriac, hazelnut & truffle soup

MAINS

Roast leg of lamb, confit lamb croquette, pea & mint purée, charred baby vegetables, port jus

Turkey roulade stuffed with sage & onion, thyme roasted potatoes and honey roasted vegetables, sprout & pancetta fricassée, red wine jus

Mushroom, pecan & chestnut Wellington, creamed potatoes & Stilton cream sauce

Seabass fillet, prawn & saffron risotto, crispy fennel

DESSERTS

Mulled wine tart, red berry purée, winter berry mousse

Christmas spiced sticky toffee pudding, Brandy crème anglaise, vanilla ice cream

Gingerbread cheesecake, caramel & Chantilly

Tea or coffee, with mince pies

 $\pounds 82.50$ per adult $\pounds 42.50$ per child (6 - 12 Years Old) FREE for under 5's

Sittings available 1pm - 3pm. Pre-booking is essential

Perfect

A £25pp non-refundable deposit will be required to secure your booking, with full payment due by 1st October 2019. All prices are inclusive of VAT at the current rate. Gratuities are discretionary.

FESTIVE AFTERNOON TEA



Available throughout December

(excluding 24th, 25th, 31st December & 1st January)



Treat yourself and enjoy our traditional afternoon tea with an exciting festive twist. Festive afternoon tea will be served in the luxurious surroundings of our Douglas Lounge or Cocktail Bar and features all our usual afternoon tea fayre with some special festive items such as turkey and cranberry sandwiches, mini mince pies and, mulled wine of course.

£21.95 per person

Contact the hotel on 0131 333 1845 for availability and to book your space.

CHRISTMAS PARTY —— NIGHTS ——

A Christmas celebration to remember. Enjoy a sparkling welcome and festive three-course meal, followed by a live band and DJ to keep you entertained late into the night.



Saturday 30th November Friday 13th December Friday 6th December

Saturday 14th December

Saturday 7th December Friday 20th December

Welcome drinks from 7pm Dinner at 8pm Carriages at 1am Dress Code: Smart casual

$\it £47$ per person

Why not keep the party going and take advantage of our special overnight rate – our Cocktail Bar is open to residents until late. Overnight stay including breakfast for only $\pounds92$ per room* (based on 2 people sharing).

A £20pp non-refundable deposit will be required to secure your booking, with full payment due by 1st October 2019.





PRIVATE PARTY NIGHTS

Looking for something extra special to do for your company, associates or friends this party season? Then celebrate in style and book your exclusive party in one of our event spaces for your private night of festivities for up to 300 guests. Minimum numbers apply for parties in the Dalmahoy Suite.

£40 per person

Stay and take advantage of our special overnight rates and enjoy a late night drink in our Cocktail Bar. Overnight stay including breakfast for only ± 92 per room* (based on 2 people sharing).

*Dates subject to availability, please call 0131 333 1845 or email: conferenceandevents@dalmahoyhotelandcountryclub.co.uk to enquire.



PARTY NIGHTS & PRIVATE PARTY —— NIGHTS MENU ——

STARTERS

Lentil & tomato soup

Ham hock terrine, piccalilli, rosemary croûte

MAINS

Roasted chicken breast, dauphinoise potatoes, honey roasted carrots & parsnips, stuffing, sprout & pancetta fricassée, red wine jus

Roasted cod fillet, seasonal trimmings, prawn, caper & dill dressing

DESSERTS

Mushroom, pecan & chestnut Wellington, Stilton cream sauce

Gingerbread cheesecake, caramel Chantilly Traditional Christmas pudding, brandy sauce

Tea or coffee, chocolate mints

Definitely adding this to the nice list

CELEBRATE HOGMANAY IN STYLE

Hogmanay Ceilidh Dinner Dance

Tuesday 31st December

Celebrate Hogmanay in true Scottish style this year with a superb five course dinner in the Dalmahoy Suite. The meal will be followed by ceilidh dancing to a live ceilidh band who will talk you through all the dances from the Gay Gordons to the Dashing White Sergeant, perfect for both beginners and experts alike. Afterwards, a fabulous Pipe Band at midnight will help you welcome in the New Year and our resident DJ will keep the party alive into the wee small hours.

£130 per person (over 18's only)



NEW YEAR HOGMANAY BALL MENU

STARTER

Chicken & black pudding terrine, burnt apple mayonnaise, Melba toasts

INTERMEDIATE

Champagne & apple sorbet

MAINS

Venison Wellington, blackberry braised cabbage, chanterelles & port jus

DESSERT

Cranachan cheesecake

Tea or coffee, with chocolate truffles

RESIDENTIAL HOGMANAY CEILIDH PACKAGE

For those looking for a Hogmanay holiday getaway, our overnight Hogmanay Ceilidh Package is the one for you.

Arrive at your leisure and enjoy your afternoon relaxing by the pool, or perhaps visiting the beautiful city of Edinburgh and the fabulous festive markets. After enjoying a sensational Hogmanay Ceilidh Dinner Dance, unwind with a wee dram or tasty cocktail in our cosy Cocktail Bar.

Enjoy a luxurious long lie the next morning before heading to our Pentland Restaurant for a delicious full Scottish breakfast to set you up for your journey home.

 $\pounds 210$ per person (over 18's only) (based upon two adults sharing)

Single supplement $\pounds 74.50$



PENTLAND HOGMANAY DINNER

Fancy something a little more laid back? Enjoy a fabulous dinner in our Pentland Restaurant and welcome in the New Year with your own party. This offer includes a four-course dinner and a musical visit from the pipe band after the bells, to help you celebrate the start of the New Year in our Cocktail Bar.

£89 per person

Residential Package $\pounds 169$ per person (based upon two adults sharing). Single supplement $\pounds 74.50$

A £50 per person non-refundable deposit will be required to secure all Hogmanay bookings, with full payment due by 1^{st} October 2019.

PENTLAND HOGMANAY DINNER MENU

STARTER

Smoked salmon mousse, horseradish cream, charcoal biscuits

Chicken & black pudding terrine, burnt apple mayonnaise, Melba toast

Roasted tomato soup, balsamic glaze, parmesan croutons

Intermediate

Champagne & apple sorbet

Perfect way to say CHEERS

MAINS

Venison Wellington, blackberry braised cabbage, chanterelles & port jus Chicken Balmoral, dauphinoise potatoes, honey roasted root vegetables, whisky sauce

Roasted cod fillet, pan seared scallop, cauliflower purée, smoked bacon & green vegetables, red sauce

Sage gnocchi, butternut purée, charred baby vegetables, black olive tapenade

DESSERTS

Warm apple tarte tatin, Calvados ice cream, brandy snap tuile
Glayva crème brulée, lavender biscotti
Triple chocolate mousse sphere raspberry purée
Scottish cheese & biscuits
Tea or coffee, with chocolate truffles



For more information or to book your festive event then please call our Christmas Team on: 0131 335 8069 or email: conferenceandevents@dalmahoyhotelandcountryclub.co.uk

If you have any dietary requirements or are concerned about food allergies please ask one of our team members for assistance when selecting menu items – we will do our best to accommodate all requests. Vegan and vegetarian options available.

All prices quoted are inclusive of VAT at the current rate. Gratuities are discretionary.



Dalmahoy Hotel & Country Club, Just off A71 near Ratho, EH27 8EB

Call: 0131 333 1845