



CHRISTMAS DAY LUNCH

SUNDAY 25th December

The Pentland Restaurant offers spectacular views over the beautifully landscaped golf courses and lake. Styled to retain the character and charm of the Baronial Manor House, it is an ideal location for a traditional four course family Christmas lunch followed by coffee and treats.

STARTERS

Scottish game terrine, celeriac remoulade, sour apple jelly, walnut and raisin toast.

Smoked haddock, poached duck's egg, saffron leeks, tarragon and lemon oil.

Caramelised red onion and brie tart, candied walnuts, crispy parsnip and dressed rocket. (V)

SOUP

Butternut squash and kale soup, honey crème fraîche.

MAINS

Rolled turkey, chestnut stuffing, streaky bacon, bread sauce, heather honey parsnips & carrots, roasted potatoes, cranberry & orange sauce.

Angus beef sirloin and slow cooked blade, Pomme Anna potato, sauté pancetta, Brussel sprouts, parsnip purée, red wine and thyme jus, winter vegetables.

Pan-fried halibut, sweet carrot purée, cumin potato, braised baby leeks, aubergine caviar.

Halloumi, root vegetable and herb cake, wild mushrooms, roasted squash houmous and three bean cassoulet. (V)

DESSERTS

Clootie dumpling, whisky Anglaise, home made shortbread ice cream.

Dark chocolate and orange tart, cassis poached berries, Dundee marmalade cream.

Selection of Scottish cheeses, cranberry chutney and oat cakes.

Tea and coffee with salted caramels.



£79.00 per adult £39.50 per child (6 - 12 Years Old) FREE for under 5's

Pre booking is essential.

FESTIVE AFTERNOON TEA

AVAILABLE THROUGHOUT DECEMBER (excluding 24th, 25th, 31st Dec & 1st Jan)

A festive treat to indulge yourself (or a loved one). Enjoy a seasonal themed afternoon tea with mulled wine on arrival in the luxurious surroundings of our Douglas Lounge or Cocktail Bar. A festive twist on a traditional favourite including turkey sandwiches and mini mince pies.



£17.95 per person



JOIN IN PARTY NIGHTS

Saturday 3rd & Friday 9th December Saturday 10th & Friday 16th December

In Gaelic, a Ceilidh means "gathering" and this year we're going back to our roots for a traditional gathering with a modern Scottish twist.

Enjoy a welcome drink and festive three-course meal, followed by a Ceilidh (with a twist) to get the party started! Then our resident DJ will keep you entertained late into the night.

Welcome drinks from 7:00pm Dinner at 8:00pm Carriages at 1:00am

Dress Code: Smart casual



£42.50 per person

Stay and take advantage of our special overnight rates and enjoy a late drink in our Cocktail Bar. Contact the hotel direct for preferential rates for party stayers.*

A £15pp deposit will be required to secure your booking, with full payment due by 1st November.

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

PRIVATE PARTY NIGHTS

DATES SUBJECT TO AVAILABILITY, PLEASE CALL OR EMAIL TO ENQUIRE.

Looking for something extra special for your company, associates or friends? Book your party exclusively in one of our suites for up to 300 guests.

Minimum numbers apply for parties in the Dalmahoy Suite.

*Subject to availability



£42.50 per person

Stay over and take advantage of our special overnight rates and enjoy a late drink in our residents bar. Contact the hotel direct for preferential rates.*



CELEBRATE HOGMANAY In Style

SATURDAY 31st DECEMBER

BLACK TIE HOGMANAY CEILIDH DINNER DANCE

Celebrate Hogmanay in true Scottish style this year with a superb five-course dinner in the Dalmahoy Suite, followed by dancing to a live Ceilidh band who will talk you through all the dances from the Gay Gordons to the Dashing White Sergeant. Then a fabulous Pipe Band at midnight will welcome in the New Year and our resident DJ will keep you jigging into the wee small hours.

£119 per person (over 18's only)

OVER-NIGHT BLACK TIE Hogmanay Ceilidh Package

For those looking for a Hogmanay holiday get away, book our over-night Hogmanay Ceilidh Package. Arrive at your leisure and enjoy your afternoon relaxing by the pool, or perhaps visiting the beautiful city of Edinburgh and its fabulous festive markets.

After enjoying the Hogmanay Ceilidh Dinner Dance unwind with a wee dram in our cosy Cocktail Bar. Enjoy a lazy long lie in the next morning before heading up to our Pentland Restaurant for a delicious full Scottish breakfast to set you up for your journey home.

£194.50 per person (over 18's only) (based upon two adults sharing).

Single supplement £74.50

Black Tie Hogmanay Ceilidh Menu

A cocktail on arrival.

STARTER

Confit Guinea fowl leg, spiced onion purée, crispy salsify, micro fennel

INTERMEDIATE

Champagne and pomegranate sorbet

MAIN

Escalope of beef, braised ox tongue, smoked carrot purée, sauté pancetta and kale, truffle potato crisps

DESSERT

Amaretto and dark chocolate terrine, nut crumble, basil sorbet, lemon curd

Tea or coffee, chocolate mints.

PENTLAND Hogmanay Dinner Package

Fancy something a little more laid back?

Enjoy a fabulous dinner in our
Pentland Restaurant and welcome in
the New Year in the comfort of our
Cocktail Bar, with a fantastic selection
of warming whiskies and refreshing
cocktails for you to choose from.

Includes a four-course dinner in the Pentland Restaurant and a Pipe Band to welcome in the New Year.

£85 per person

Pentland Hogmanay Dinner Menu

STARTERS

Tian of Dalmahoy smoked salmon, picked white crab, roasted beetroot, lime crème fraîche and toasted brioche

Root vegetable terrine, goat's cheese mousse, roast pepper emulsion

Confit Guinea fowl leg, spiced onion purée, crisp salsify, micro fennel

Butternut squash veloute, candied walnuts, soured cream and horseradish (V)

INTERMEDIATE

Champagne and pomegranate sorbet

MAINS

Pan fried loin of venison, braised red cabbage, dauphine potatoes, parsnip purée, red wine sauce, cranberry gel

Escalope of beef, braised ox tongue, smoked carrot purée, sauté pancetta and kale, truffle potato crisps

Butter poached cod loin, squid ink risotto, poached duck's egg, crispy shallot rings, lemon gel

Buffalo ricotta Gnudi, sauté wild mushrooms, wilted spinach, parmentier carrots and potatoes (V)

DESSERTS

Amaretto and dark chocolate terrine, nut crumble, basil sorbet, lemon curd

Baked banana sponge, ginger beer ice cream, pickled winter berries

Poached pear and citrus tart, ginger beer ice cream, pickled winter berries

Selection of Scottish cheese and oat cakes, winter fruit chutney

A £50pp deposit will be required to secure your booking, with full payment due by 1st November.

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For more information and to book your festive treat at Dalmahoy Hotel & Country Club

T: 0131 335 8069

E: conferenceandevents@dalmahoyhotelandcountryclub.co.uk

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, please ask one of our team members for assistance when selecting menu items.

Prices are inclusive of VAT. Gratuities are discretionary.



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