



CELEBRATE THE FESTIVE
SEASON WITH US



DALMAHOY

HOTEL & COUNTRY CLUB

EDINBURGH

CHRISTMAS DAY LUNCH

MONDAY 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

Goat's cheese, chestnut and celeriac parcels, yoghurt and chilli dip

Slow cooked pork terrine, ginger and apricot chutney, grilled sourdough

Rolled haddock and prawns, grilled hollandaise, warm green bean salad

SOUP

Sweet potato and pumpkin soup

MAINS

Rolled turkey filled with cranberry stuffing roasted seasonal vegetables, turkey jus

Pan-fried cod fillet, chorizo and winter vegetable stew

Roasted rib of beef, braised red cabbage, potato and herb cake

Saffron, Jerusalem artichoke and roasted pepper risotto, tarragon truffle crème fraîche (V)

DESSERTS

Brandy soaked Christmas pudding, coffee ice cream, anglaise sauce

Dark chocolate tart, coconut sorbet, orange gel

Cinnamon baked winter fruits, minced pie ice-cream

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.

A £25pp 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.

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 elegant 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



FESTIVE SEASON
AT



DALMAHEY
HOTEL & COUNTRY CLUB
EDINBURGH

JOIN IN PARTY NIGHTS

SATURDAY 2ND | SATURDAY 9TH | FRIDAY 15TH | SATURDAY 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.

Overnight stay including breakfast for only £84 per room* (based on 2 people sharing)

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.

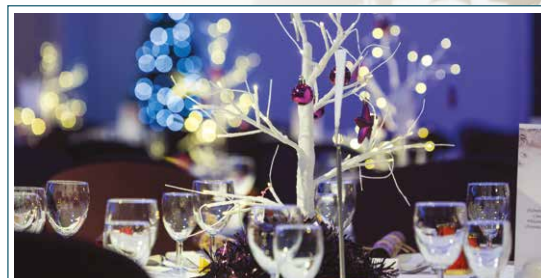
PRIVATE PARTY NIGHTS

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

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Overnight stay including breakfast for only £84 per room* (based on 2 people sharing)

FESTIVE SEASON
AT



DALMAHOY

HOTEL & COUNTRY CLUB

EDINBURGH

Join In Party Nights & Private Party Nights Menu

STARTERS

Rustic chicken liver pâté, caramelised onion and cranberry chutney

Parsnip and cumin soup crème fraîche

MAINS

Roasted turkey escalope with all the trimmings, traditional vegetable and rich gravy

Slow braised beef, champ potato, sweet carrots and parsnips, red wine jus

Puff pastry parcel filled with butternut squash, wild mushrooms, baby leaf spinach, glazed blue cheese and red pepper puree

DESSERTS

Crisp meringue, chocolate and orange mousse, winter berry compote

Traditional Christmas pudding, brandy sauce, vanilla bean ice cream

Tea or coffee, chocolate mints

CELEBRATE HOGMANAY IN STYLE

SUNDAY 31ST DECEMBER

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)

RESIDENTIAL HOGMANAY CEILIDH PACKAGE

For those looking for a Hogmanay holiday get away, book our overnight 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 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

PENTLAND HOGMANAY DINNER

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

Hogmanay Ceilidh Menu

A cocktail on arrival.

STARTER

Caramelised golden beetroot and braised beef tart, kale and apple salad

INTERMEDIATE

Champagne and apple sorbet

MAIN

Herb crusted venison loin, red cabbage puree, baby turnip, chantenay carrots, pickled red onion, bramble jus

DESSERT

Salted caramel pannacotta, gingerbread crumbs, honeycomb ice cream

AFTERS

Selection of Scottish cheeses for the table, Arran oat cakes and fig chutney

Tea or coffee, chocolate mints.

Pentland Hogmanay Dinner Menu

STARTERS

Honey roasted pumpkin soup

East Fife crab cake, winter slaw, chilli dressing and brown crab mayonnaise

Caramelised golden beetroot and braised beef tart, kale and apple salad

Goat's cheesecake, red onion jam, pickled fennel

INTERMEDIATE

Champagne and apple sorbet

MAINS

Herb crusted venison loin, red cabbage puree, baby turnip, chantenay carrots, pickled red onion, bramble jus

Pan fried cod fillet, red pepper puree, creamy mash, exotic mushrooms

Mushroom spinach and brie wellington, roasted baby beets, heritage carrots and walnut vinaigrette

Scottish ribeye steak, root vegetable dauphinoise, roasted cherry tomatoes, crispy onions, bourguignon sauce

DESSERTS

Dark chocolate fondant, white chocolate ice cream mulled fruits

Salted caramel pannacotta, gingerbread crumbs, honeycomb ice cream

Selection of Scottish cheese homemade chutney and cheese biscuits

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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EDINBURGH

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