



MERRY
CHRISTMAS
— & —
HAPPY NEW YEAR

WWW.DALMAHOY.CO.UK



FAMILY, FRIENDS & FESTIVE CHEER

A TIME FOR GATHERING WITH FAMILY, FRIENDS AND COLLEAGUES; DALMAHOY IS THE PLACE TO CELEBRATE. TAKE TIME TO PAUSE, RESET AND PLAY THIS FESTIVE SEASON.

OUR 2021 FESTIVE PROGRAMME:

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FESTIVE PARTIES

JOIN-IN PARTY NIGHTS

Welcome drinks from 7pm

Dinner at 8pm

Ceilidh band or DJ

Carriages at 1am

4th, 17th & 18th December

£49 per person & includes a DJ

10th, 11th December

£54 per person & includes a ceilidh band & DJ

Add £10 each for a half-bottle of wine per person

Stay the night for only £95 per room for single occupancy and £105

for double occupancy, includes breakfast the next morning

(subject to availability, based on two people sharing)

A £20 non-refundable deposit is required to secure your booking,
full prepayment by 1st November

PRIVATE PARTY NIGHTS

Looking for something extra special to do for your company, colleagues or friends this party season? Celebrate in style and book an exclusive party in one of our private event spaces for up to 250 guests. Minimum numbers apply.

Costs:

FROM £49 PER PERSON IN DECEMBER **FROM £35 PER PERSON IN JANUARY**

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MENU

STARTERS

Asian spiced confit duck terrine
cranberry & mulled chutney with crispy cereal bread

Roast butternut squash, red lentil & ginger stem soup (V) (Vg) (Ngci)

MAINS

Roast turkey with onion & sage stuffing,
pigs in blanket & smoked pancetta jus

Jerusalem artichoke, kale & puy lentil, dried cranberry & sage pastry roulade,
roast pumpkin & basil salsa verde (V) (Vg) (Ngci)

All accompanied with honey roast carrots & parsnips, creamy thyme Brussel sprouts
& dauphinoise potatoes (V) (Vg) (Ngci)

DESSERTS

Belgian chocolate & clementine mousse with gingerbread Chantilly (V) (Vg) (Ngci)

Tea or coffee, chocolate crème mints

(V) – Vegetarian (Vg) – Vegan (N) – Contains nuts/nut oil (Ngci) – Non-gluten containing ingredients (Df) – Dairy free

We are not a free-from environment however, dietary requirements can be catered for.



[<<<CLICK HERE>>>](#)

FESTIVE DINING & AFTERNOON TEA

'TIS THE SEASON TO EAT, DRINK AND BE MERRY.

Our festive dining offers the perfect option to embrace the season's cheer and meet up with friends or loved ones throughout December. Enjoy a host of food and drink experiences in our signature food and beverage outlets.

Served throughout December in our Pentland Restaurant from 12noon.

In the spirit of the season, Champagne packages will also be available for a truly memorable celebration.

TOP PLATE

Mini mince pies
Festive star gingerbreads
Coffee & chocolate opera cake
Mini stollen bites
Macaroons

SCONES

Freshly baked plain & fruit scones, clotted cream & strawberry jam

FINGER SANDWICHES

Smoked Scottish salmon, cream cheese & dill
Coronation egg mayonnaise (V)
Turkey, sage & onion stuffing, mulled cranberry relish
Glazed festive ham & Arran mustard

HOT SAVOURIES

Festive spiced & dried cranberry & turkey sausage roll
Glazed honey chipolatas with sesame

£24.95 PER PERSON

£45 PER PERSON ON CHRISTMAS DAY

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PRE-CHRISTMAS DINING

OUR FESTIVE MARKET MENU WILL CHANGE REGULARLY
THROUGHOUT DECEMBER TO SHOWCASE THE BEST LOCAL AND
SEASONAL PRODUCE AVAILABLE FROM SCOTLAND'S LARDER.

2 COURSES FROM £28

3 COURSES FROM £39

£75 PRIVATE DINING ROOM HIRE

A 10% deposit on the total value of the booking is required for parties of 10+.



CHRISTMAS GATHERINGS

WITH THE LOG FIRES LIT, THE TREES DECKED AND PLENTY OF COMFY CORNERS, DALMAHOY IS ALL SET TO WELCOME YOU BACK AND MAKE YOU FEEL AT HOME THIS FESTIVE SEASON.

WHAT'S INCLUDED?

- Two night stay in a Classic Room with full Scottish breakfast each morning
- Three course dinner in the Pentland Restaurant on Christmas Eve
- Five course traditional Christmas Day lunch
- Option to upgrade to a Boxing Day brunch
- Family festive entertainment
- Access to the Country Club with our compliments

DATES & COSTS:

Arrive on Christmas Eve for a two night festive experience:

£611 FOR TWO ADULTS

£756 FOR A FAMILY STAY (2 ADULTS & 2 KIDS UNDER 12)

CHILDREN UNDER 5 STAY AND EAT FOR FREE*

Rates are based on a dinner, bed & breakfast basis in a Classic Room. Upgrades & single supplements are available on request. *Terms apply.



CHRISTMAS DAY MENU

CANAPÉS

STARTERS

Highland game terrine
mulled cranberry chutney & toasted brioche

Classic smoked salmon
red onion, capers, crème fraîche, lemon & malt bread

Rosary goats cheese
celeriac, red chicory & apple salad, clementine & Arran mustard vinaigrette (V) (Ngci)

INTERMEDIATE

Cream of local parsnip & Heather Hill honey & coronation pear (V)

MAINS

Traditional roast British turkey with all the trimmings

Slow roasted fillet of Gold Campbell beef, braised red cabbage, roast potato,
roast Heather Hill honey parsnip & carrot & Glenturret malt whisky cream sauce

North Sea Halibut poached in mulled red wine with bourguignon garnish and potato purée (Ngci)

Festive five spiced roast Jerusalem artichoke, dried cranberry, chestnut & puy lentil strudel
Brussels sprouts, braised red cabbage & cranberry and soft herb sauce (V) (Vg)

DESSERTS

Christmas pudding, brandy sauce (N)
Gingerbread ice cream
Chocolate & caramel tart
Clementine cream curd

Selection of artisan Scottish farmhouse cheeses
Apple & ale chutney, oatcakes & grapes (N)
Tea & coffee with mini mince pies (N)

COSTS: £120 PER PERSON

£49 FOR CHILDREN 6 – 12 YEARS

UNDER 5'S EAT FREE

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PAUSE & PLAY

ESCAPE TO DALMAHOY TO RELAX THIS FESTIVE SEASON.

There's nothing better than taking time to pause and play between Christmas and New Year. Dalmahoy is located just 20 minutes from the city centre so you can head into Edinburgh to enjoy the festive markets and eateries at the new St James Quarter.

Our little VIP's will also be taken care of during your stay, with lots of seasonal fun and games including children's pool parties each day.

WHAT'S INCLUDED?

Classic Room with full Scottish breakfast each morning

Dinner in the Pentland Restaurant on one night

Access to the country club with our compliments

1 NIGHT STAYS AVAILABLE FROM £258

Terms: Offer valid from 26th – 30th December 2021, subject to availability.

Price is based on two people sharing a twin or double room and is inclusive of VAT, breakfast and a three course dinner.

Contact our Christmas Team to book T: 0131 333 1845

E: christmas@dalmahoyhotelandcountryclub.co.uk



HOGMANAY CELEBRATIONS

CELEBRATE HOGMANAY IN TRUE SCOTTISH STYLE THIS YEAR WITH OUR TWO-NIGHT RESIDENTIAL RETREAT.

WHAT'S INCLUDED?

Two night stay in a classic room with full Scottish breakfast each morning

Option to upgrade to a New Year's Day brunch

Access to the country club with our compliments

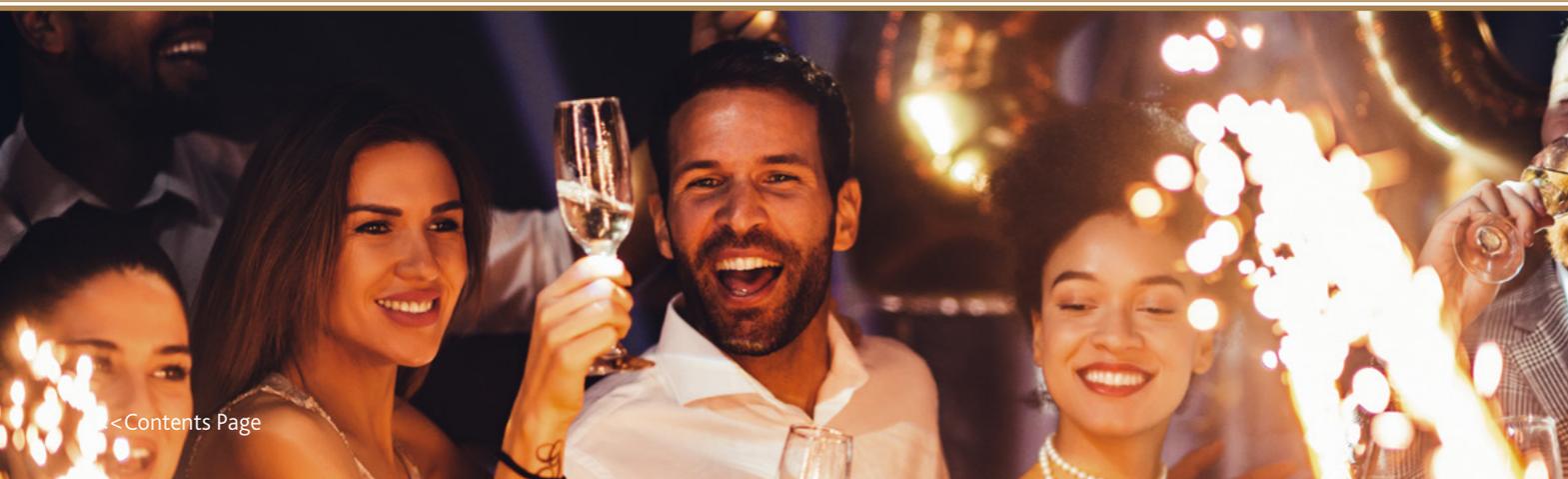
Choose how you want to bring in the New Year with two first class events:
our Hogmanay Ceilidh Ball or Pentland Hogmanay Dinner:

Ceilidh Ball

5 course banquet followed by live ceilidh band and pipe band for the bells

Pentland Dinner

Intimate 4 course dinner with a pipe band just after the bells.



ARRIVE ON HOGMANAY, 31ST DECEMBER FOR A TWO NIGHT FESTIVE BREAK:

£589 FOR TWO ADULTS BASED ON PENTLAND CELEBRATION

£679 FOR TWO ADULTS BASED ON GALA BALL

**£796 FOR A FAMILY OF FOUR (2 ADULTS AND 2 KIDS UNDER 12)
BASED ON PENTLAND CELEBRATION**

CHILDREN UNDER 5 STAY & EAT FOR FREE*

Rates are based on a dinner, bed & breakfast basis in a Classic Room. Upgrades & single supplements are available on request.*

PENTLAND HOGMANAY MENU

STARTERS

Highland game terrine

Cumberland sauce & toasted Glogburn oats brioche (N)

Beetroot & Hendricks gin

cured Shetland salmon, pickled cucumber & shaved fennel salad (Ngci)

Fine vegetable Scotch broth & puff pastry straw with herbs & Isle of Mull cheddar (V)

INTERMEDIATE

Champagne sorbet (V) (Ngci)

MAINS

Slow roasted fillet of Gold Campbell beef, braised red cabbage, Auld Reekie dauphinoise potato, green bean wrapped smoked pancetta & Glenturret malt whisky cream sauce (Ngci)

Pan roasted North Sea Halibut, Cullen skink, smoked haddock, leek and potato stew & flat parsley oil (Ngci)

Jerusalem artichoke, kale, puy lentil, dried cranberry & sage pastry roulade, roast pumpkin & basil verde salsa (V) (Ngci) (Vg) (Df)

DESSERTS

Dark chocolate & clementine mousse (Ngci)

Caramelised baby pear with mulled wine (Ngci) (V)

Mini praline & milk chocolate tart (N) (V)

Winter berries mulled wine confit (V) (Ngci)

Selection of artisan Scottish farmhouse cheeses
Apple & ale chutney, oatcakes & grapes (N)

Tea & coffee served with chocolate truffles (N)

COSTS: £95 PER PERSON

£49 FOR CHILDREN 6 – 12 YEARS

UNDER 5'S EAT FREE

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HOGMANAY BALL MENU

STARTERS

Highland game terrine

Cumberland sauce & toasted Glogburn oats brioche (N)

INTERMEDIATE

Champagne sorbet (V) (Ngci)

MAINS

Slow roasted fillet of Gold Campbell beef, braised red cabbage, Auld Reekie dauphinoise potato, green bean wrapped smoked pancetta & Glenturret malt whisky cream sauce (Ngci)

DESSERTS

Caramelised baby pear with mulled wine (Ngci) (V)

Mini praline & milk chocolate tart (N) (V)

Winter berries mulled wine confit (V) (Ngci)

Tea & coffee served with chocolate truffles (N)

COST: £140 PER PERSON

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WINTER WEDDINGS

COUPLES GETTING MARRIED AT DALMAHOY ARE ASSURED OF A QUINTESSENTIALLY SCOTTISH FAIRYTALE WEDDING. WE ARE PERFECTLY SUITED FOR WINTER WEDDINGS FROM 80 TO 250 PEOPLE.

With flambeaux torches and a traditional piper to welcome you on arrival combined with roaring fires, festive canapés and picture-perfect backdrops, Dalmahoy is ready to make your dream winter wedding come true.

WINTER WEDDING PACKAGES AVAILABLE FROM £8,774

Call our Wedding Team today to book your dream day on 0131 333 1845

— DALMAHOY — GIFT VOUCHERS

GIVE THE GIFT OF UNFORGETTABLE EXPERIENCES BY PURCHASING A DALMAHOY GIFT VOUCHER FOR YOUR LOVED ONES THIS SEASON.

From delicious dining experiences and idyllic overnight stays, to a round of golf on our Championship course or a lesson with our in-house Golf Professional. Dalmahoy can offer a truly original Christmas gift experience.

Simply order online and select the option to have your gift voucher sent by post or email.

Browse our range of gift vouchers online.





DALMAHOY
HOTEL & COUNTRY CLUB
EDINBURGH

Dalmahoy Hotel & Country Club, Edinburgh, EH27 8EB

dalmahoy.co.uk

Contact our Christmas Team to book your festive getaway today.

T: 0131 333 1845

E: christmas@dalmahoyhotelandcountryclub.co.uk



Please note that menus are subject to change, without notice, due to the current UK supply chain.