

PRIVATE EVENT MENU

WELCOME GLASS OF PROSECCO - 3 COURSES - COMPLIMENTARY
ROOM HIRE FOR 10 OR MORE DINERS - £57 PER PERSON

STARTERS

Ham hock terrine,
tomato chutney, toasted brioche
CE | G | E | MI | MU | SU

Seasonal soup,
crusty bread & butter
V

Haggis, neeps & tatties,
whisky cream sauce, crispy red onion
CE | G | MI

Peppered smoked mackerel,
fennel & orange salad, dill
& mustard dressing
F | MU | SU | NDCI | NGCI

**Roasted golden
& red beetroot salad,**
chard, candied walnuts, caper salsa
VE | NU | NGCI

Traditional smoked salmon,
gin cured cucumber, shallot, crème fraiche
CE | F | MU | MI | NGCI

**Peppers, tomato, caper
& parsley terrine,**
vegan pesto, croutons
G | VE | NDCI

MAINS

Pancetta wrapped chicken supreme,
baby onions, mushrooms, smoked bacon jus,
potatoes & seasonal vegetables
NDCI | NGCI

Braised beef,
truffle mash, wilted greens, rich beef jus
MI | NGCI

Roasted beef sirloin (SUPPLEMENT £7)
Yorkshire pudding, beef jus, roasted potatoes,
seasonal vegetables
G | MI | CE | SU | E

Herb crusted hake,
grape & white wine sauce, potatoes
& seasonal vegetables
F | MI | SU

Slow cooked aubergine,
tamarind, roasted onion, white bean purée
NDCI | NGCI | VE

Confit pork belly,
sticky rice, pak choi, pomegranate,
chilli & coriander dressing
G | SO

Sole fillet, crushed potatoes,
fennel, mussel, tomato & white wine sauce
F | MO | CE | SU | NGCI

Wild mushroom, silverskin onion tart,
black garlic, linseed & pumpkin cracker,
wilted greens
VE | NDCI

DESSERTS

Sticky toffee pudding,
toffee sauce, vanilla ice cream
NGCI | MI | E | NU | V

Royal chocolate finger,
milk de leche, chocolate mousse, nougatine
G | E | MI | NU | SO | V

Vanilla panna cotta,
forest fruits, shortbread
G | MI | V

Vegan chocolate & cherry tart,
black cherry coulis, raspberry sorbet
G | NDCI | VE

Apricot, yuzu & matcha finger,
passion fruit coulis, lemon sorbet
G | E | MI | NU | SO | V



DALMAHOY

HOTEL & COUNTRY CLUB

EDINBURGH

NICD | No ingredients containing dairy NICG | No ingredients containing gluten V | Vegetarian Ve | Vegan Vga | Vegan option available
G | Gluten Ce | Celery Cr | Crustaceans E | Eggs F | Fish L | Lupin Mi | Milk Mo | Molluscs Mu | Mustard
N | Nuts P | Peanuts Se | Sesame So | Soya Su | Sulphites

Full allergen information is available on request. Please be aware that dishes are prepared in kitchens where nuts and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens. Whilst care is taken, the use of shared equipment means we cannot guarantee that your food and drink will be entirely free from allergen contact. Please notify your Event Planner about all food allergies. Menu items are subject to seasonal change. A private room hire supplement may be applicable for groups of less than 10 diners.

EXECUTIVE CHEF ANDY MCQUEEN

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