



CHRISTMAS DAY

2 COURSES £45 | 3 COURSES £55

STARTERS

SWEET POTATO, COCONUT & CHILLI SOUP

sourdough bloomer & butter

G | Mi | Se | So | V | Ve

PORCINI MUSHROOM ARANCINI

truffle & chive mayo dip

G | Mi | E | V

BEETROOT CURED SALMON

beetroot gel, roast beetroots

F

VENISON & BEEF TERRINE

red onion chutney, toasted bloomer

Mi | G | Se | So

MAINS

ROAST TURKEY & STUFFING

pigs in blankets, seasonal vegetables, red wine jus

G | Mi | Su

BATTERED HADDOCK

chips, mushy peas, tartare sauce

F | Su | E

SANTA'S SMOKEHOUSE BURGER

breaded turkey breast or beef burger, smoky Korean

BBQ sauce, Monterey Jack cheese

G | E | Mi

BEETROOT & BRIE TART

puy lentils, roast root vegetables,

honey yoghurt dressing

G | Mi | V

DESSERTS

CHRISTMAS PUDDING

brandy sauce

Mi | Su

VANILLA PANNA COTTA

spiced berry compote, shortbread

Mi | G

CHOCOLATE & CARAMEL PYRAMID

salted caramel sauce

G | Mi | E

SELECTION OF ICE CREAM & SORBETS





DALMAHOY
HOTEL & COUNTRY CLUB
EDINBURGH

CHRISTMAS DAY

Ve | Vegan E | Eggs G | Gluten Mi | Milk So | Soya Se | Sesame Su | Sulphites F | Fish

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.