



FESTIVE LUNCH

2 COURSES / £32 PER PERSON ❖ 3 COURSES / £38 PER PERSON

STARTER

HARISSA SPICED ROAST VEGETABLE SOUP

Warm roll & butter (G | Mi | V)

CRISPY POMME ANNA

Tomato tartare, red pepper coulis, vegan parmesan (V | Ve)

CHICKEN & HAM TERRINE

Piccalilli sauce, crouton, frisée salad (G | Mi | Mu)



MAIN

ROAST TURKEY

Cranberry stuffing, kilted sausage, roast potatoes, seasonal vegetables, jus (G)

OVEN-BAKED BLACK COD

Chickpea & chorizo stew, seasonal vegetables & potatoes (G | F | Su)

LEEK & CHESTNUT FILLED VOL-AU-VENT

Seasonal vegetables & potatoes (G | Mi | V)



DESSERT

CHOCOLATE FONDANT

Chocolate soil, vanilla ice cream (Mi | V)

HONEYCOMB CHEESECAKE

Chantilly cream (G | Mi | V)

CHRISTMAS PUDDING

With brandy sauce (Mi | Su)





DALMAHOY

HOTEL & COUNTRY CLUB

EDINBURGH

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

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.