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.