



2018

LET THE FESTIVITIES BEGIN

Enjoy a unique experience at The Dalmeny
this Christmas and New year



DALMENY PARK
HOUSE HOTEL



COME DINE WITH US AT DALMENY PARK

*Enjoy freshly-cooked meals from our Festive Fayre,
Christmas Eve, Christmas Day, Boxing Day &
Hogmanay Menus or from our Private Dining Menu.*



FESTIVE FAYRE

2 COURSE £13.95 OR 3 COURSE £17.95

FINISHES ON CHRISTMAS EVE

Served Monday - Saturday - 12-5pm & Sunday - 12-9pm

STARTER

CHEF'S HOMEMADE SOUP OF THE DAY *crusty roll*

CHICKEN LIVER PATE *plum chutney, garlic bread*

HAGGIS FRITTERS *whisky sauce*

GALIA MELON *spiced blueberry compote, raspberry yoghurt ice*

SMOKED HADDOCK, LEEK AND SMOKED CHEESE TART *balsamic glaze*

BREADED BRIE WEDGES *cranberry sauce*

MAIN

TRADITIONAL ROAST TURKEY *chipolatas, chestnut stuffing, natural jus*

BRAISED SIRLOIN STEAK (£3 SUPPLEMENT) *haggis, whisky sauce*

BREAST OF CHICKEN TOPPED WITH CRANBERRY AND BRIE *white wine and chive cream*

POACHED FILLET OF HADDOCK *swiss cheese and leek sauce*

BEEF BOURGOGNE *puff pastry fluerent*

SHREDDED VEGETABLE WELLINGTON *smoked cheddar, roast garlic and tomato sauce*

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING *vanilla ice cream, butterscotch sauce*

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE *whipped cream*

BLACK FOREST SPONGE *warm custard*

WINTER BERRY MERINGUE SUNDAE *raspberry yoghurt ice, whipped cream*

PROFITEROLES FILLED WITH LEMON MOUSSE *lemon curd sauce*

DUO OF CHEDDAR AND BRIE (£2 SUPPLEMENT) *biscuits, grapes, apple and plum chutney*

CHRISTMAS EVE

2 COURSE £22.50 OR 3 COURSE £26.50

KIDS (AGE 2-7)

2 COURSE £6.95 · 3 COURSE £9.95

JUNIOR (AGE 8-14)

2 COURSE £16.95 · 3 COURSE £19.95

Served from 5pm

STARTER

CHEF'S SOUP OF THE DAY *crusty roll*

TOWER OF HAGGIS AND BLACK PUDDING *crispy leek, whisky peppercorn sauce*

CHICKEN LIVER PATE *plum chutney, garlic bread*

CHICKEN TEMPURA *sweet chilli dip*

MUSHROOMS COOKED IN A GARLIC AND CHIVE CREAM *toasted buttered croissant*

MAINS

TRADITIONAL ROAST TURKEY *chipolatas, chestnut stuffing, natural jus*

MINUTE STEAK *grill garni, peppercorn sauce*

CHICKEN AND BACON PENNE *roast tomato and garlic sauce, garlic bread*

BREADED HADDOCK *fries, garden peas, tartar sauce*

BROCCOLI AND RED ONION TARTLET *garlic cream sauce*

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING *vanilla ice cream, butterscotch sauce*

LEMON CHEESECAKE *whipped cream*

CHERRY AND CHOCOLATE CAKE SUNDAE *vanilla ice cream, whipped cream*

STRAWBERRY MERINGUE *raspberry ripple ice cream*

DUO OF CHEDDAR AND BRIE *biscuits, grapes, plum chutney*

CHRISTMAS DAY

ADULTS £62.00 SERVED 1PM - 4.30PM

KIDS (AGE 2-7) £15.00

JUNIOR (AGE 8-14) £30.00

STARTER

SEASONAL MELON AND FRESH FRUIT PLATTER
homemade strawberry compote

SMOKED SCOTTISH SALMON AND CREAM CHEESE ROULADE
mixed salad, oatcakes

HIGHLAND GAME TERRINE
cumberland sauce, mixed leaves, brioche

CHICKEN, BACON AND LEEK PUFF PASTRY CROUSTADE
garlic and chive cream

INTERMEDIATE

LENTIL AND SMOKED PANCETTA SOUP
CREAM OF BROCCOLI AND STILTON SOUP

MAINS

TRADITIONAL ROAST TURKEY
chipolatas, chestnut stuffing, natural jus

BRAISED SIRLOIN STEAK WITH BLACK PUDDING
peppercorn sauce

FILLET OF SCOTTISH SALMON TOPPED WITH BRIE AND PRAWNS
garlic and chive cream

PAN FRIED BREAST OF DUCK *port and plum jus*

SHREDDED VEGETABLE ENCASED IN PUFF PASTRY
smoked cheddar, roast garlic and tomato sauce

DESSERT

STICKY TOFFEE CHRISTMAS PUDDING *vanilla ice cream, butterscotch sauce*

BLACK FOREST CHEESECAKE *chantilly cream*

LEMON AND LIME TART *orange yoghurt ice*

DUO OF CHEDDAR AND BRIE *biscuits, grapes, plum chutney*

TEA, COFFEE AND MINCEMEAT PIES

BOXING DAY

2 COURSE £22.50 OR 3 COURSE £26.50

KIDS (AGE 2-7)

2 COURSE £6.95 · 3 COURSE £9.95

JUNIOR (AGE 8-14)

2 COURSE £16.95 · 3 COURSE £19.95

Served from 12.30pm - 6pm

STARTER

CHEF'S SOUP OF THE DAY *crusty roll*

DUCK TERRINE *cumberland sauce, mixed leaves, oatcakes*

HAGGIS FRITTERS *peppercorn sauce*

PRAWN MARIE ROSE AND SMOKED SALMON TERRINE
mixed leaves, buttered brown bread

SEASONAL MELON *fresh berries, fruit yoghurt ice*

MAINS

MINUTE STEAK *grill garni, peppercorn sauce*

CHICKEN, BACON AND LEEK PIE *puff pastry lid*

DUCK STIR-FRY *noodles, hoi sin, prawn crackers*

SALMON AND BROCCOLI LINGUINE
sunblushed tomato and basil sauce, garlic bread

BABY MUSHROOM AND BABY SPINACH STROGANOFF
basmati rice, toasted ciabatta bread

DESSERT

STICKY TOFFEE PUDDING *vanilla ice cream, butterscotch sauce*

CHOCOLATE AND CHERRY CHEESECAKE *chantilly cream*

TOFFEE MERINGUE *honeycomb ice cream*

LEMON AND LIME SHORTCAKE SUNDAE *raspberry yoghurt ice*

DUO OF CHEDDAR AND BRIE *biscuits, grapes, plum chutney*

HOGMANAY

2 COURSE £22.50 OR 3 COURSE £26.50

KIDS (AGE 2-7)
2 COURSE £6.95 · 3 COURSE £9.95

JUNIOR (AGE 8-14)
2 COURSE £16.95 · 3 COURSE £19.95

Served from 5pm

STARTER

TRADITIONAL SCOTCH BROTH *crusty roll*
RAD TOWER OF HAGGIS AND BLACK PUDDING
crispy leeks, whisky peppercorn sauce
CAJUN SPICED CHICKEN CREPE *baby leaf salad*
SEASONAL MELON *winter berry compote, raspberry yoghurt ice*
CRISPY COATED BRIE WEDGES *homemade tomato chutney*
GRATIN OF BUTTON MUSHROOMS
garlic and spring onion cream, toasted herb bread

MAIN

BRAISED SIRLOIN OF BEEF *yorkshire pudding, chasseur sauce*
BREAST OF CHICKEN FILLED WITH BLACK PUDDING
peppercorn sauce
FILLET OF SCOTTISH SALMON *lime and caper butter*
ROAST LOIN OF PORK *apple compote, cider jus*
HAGGIS, NEEPS AND TATTIES *red wine jus*
ROASTED MEDITERRANEAN VEGETABLE TARTLET *cherry*
tomato and garlic sauce, howgate brie, balsamic glaze

DESSERT

STICKY TOFFEE PUDDING *vanilla ice cream, butterscotch sauce*
SPICED CHOCOLATE ORANGE CHEESECAKE
fruit coulis, vanilla whipped cream
CRANACHAN AND RASPBERRY SUNDAE *oatmeal ice cream*
LEMON AND LIME POSSET *shortbread fingers*
CARAMEL AND APPLE TARTLET *vanilla custard*
DUO OF CHEDDAR AND BRIE *biscuits, grapes, plum chutney*

NEW YEARS DAY

2 COURSE £25.95 OR 3 COURSE £29.95

KIDS (AGE 2-7)
2 COURSE £6.95 · 3 COURSE £9.95

JUNIOR (AGE 8-14)
2 COURSE £16.95 · 3 COURSE £19.95

Served from 1pm - 6pm

STARTER

VEGETABLE BROTH *crusty roll*
CHICKEN LIVER PARFAIT *red onion marmalade, oatcakes*
HAGGIS AND BLACK PUDDING FRITTERS *whisky cream*
CREAMY GARLIC MUSHROOMS *toasted buttered croissant*
KING PRAWN TEMPURA *sweet chilli dip, teriyaki sauce*
GRILLED GOATS CHEESE *red onion marmalade, garlic crouton*

MAINS

TRADITIONAL STEAK AND SAUSAGE PIE *puff pastry lid*
FILLET OF SCOTTISH SALMON *chive and garlic cream sauce*
HIGHLAND CHICKEN *crushed peppercorn cream*
MEDALLIONS OF PORK *apple and cider jus*
CAJUN CHICKEN AND ROASTED RED PEPPER PENNE
toasted garlic ciabatta
THAI VEGETABLE STIRFRY *soft noodles, teriyaki sauce*

DESSERT

SALTED CARAMEL TARTLET *honeycomb ice cream*
STICKY TOFFEE PUDDING *vanilla ice cream, butterscotch sauce*
WINTER BERRY MERINGUE *raspberry ripple ice cream, white chocolate sauce*
WARM APPLE CRUMBLE *cinnamon custard*
PASSIONFRUIT AND ORANGE CHEESECAKE *vanilla ice cream*
DUO OF CHEDDAR AND BRIE *biscuits, grapes, plum chutney*

PRIVATE DINING

LUNCH 12-5PM · DINNER 5PM-9PM

LUNCH 2 COURSE £14.95
LUNCH 3 COURSE £18.95

DINNER 2 COURSE £16.95
DINNER 3 COURSE £20.95

ARE YOU LOOKING FOR SOMETHING A LITTLE MORE
PRIVATE FOR YOUR CHRISTMAS CELEBRATIONS?

*We have a range of private spaces to suit your needs. Available to hire for
Breakfast, Lunch or Dinner, for Business or Pleasure. Minimum 12 adults.*

TRADITIONAL LENTIL SOUP

PRAWN MARIE ROSE
sliced seasonal melon

CHICKEN LIVER PATE
toasted brioche, spiced cranberry chutney

GALIA MELON
spiced blueberry compote, raspberry yoghurt ice

•

TRADITIONAL ROAST TURKEY
chipolatas, chestnut stuffing, natural jus

BRAISED SIRLOIN STEAK
haggis, whisky sauce

POACHED FILLET OF HADDOCK
swiss cheese and leek sauce

SHREDDED VEGETABLE WELLINGTON
smoked cheddar, roast garlic and tomato sauce

•

STICKY TOFFEE CHRISTMAS PUDDING
vanilla ice cream, butterscotch sauce

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE
whipped cream

PROFITEROLES FILLED WITH LEMON MOUSSE
lemon curd sauce

DUO OF CHEDDAR AND BRIE
biscuits, grapes, apple and plum chutney

Menu above (guests 12 – 30)

*Choose 2 starters, 2 main courses and 2 desserts from above for over 31 guests
Private Event Room Hire Inclusive*

UNWRAP THE PERFECT GIFT THIS CHRISTMAS

*Spoil your friends and family
with a RAD Gift Card.*

This can be used at any of our venues to enjoy a
luxury hotel or Lodge stay, to dine in any of our
fantastic bars or restaurants, including Afternoon
Tea, to attend Tribute evenings or even to Indulge
in our breathtaking Spa at Lochside.



DALMENY PARK
HOUSE HOTEL

*Dalmeny Park Hotel, Lochlibo Road
Barrhead, G78 1LG*

0141 881 9211 · dalmenypark.com