



VALENTINE'S MENU

3 COURSES - £40 PER PERSON

STARTERS

CHICKEN LIVER PARFAIT

blackberry, toasted brioche

E | L | Mi | Su | G

PAPRIKA CURED TROUT

smoked pepper cracker, caperberries, fennel & horseradish

E | G | Mi | L | F | Su

CRISPY POTATO TERRINE

broad beans, whipped feta cheese, toasted pine nuts & nasturtiums

Ve | N | So | NGCI | NDCI

MAINS

CHATEAUBRIAND

hand cut chips, salad (£10 supplement)

NGCI | Mi

GUINEA FOWL

sweet potato and orange purée, braised endive, bordelaise sauce

Mi | NGCI | Su

CONFIT ARTICHOKE

miso aubergine, couscous, coriander oil & red veined sorrel

Su | Ve | So | G | L | NDCI

DESSERTS

RASPBERRY & ALMOND TART

crème diplomat, raspberry sorbet

E | Mi | G | L | V

STICKY TOFFEE PUDDING

vanilla ice cream

Mi | NGCI | V

LEMON MERINGUE TART

Ve | NGCI | NDCI



DALMAHOY

HOTEL & COUNTRY CLUB

EDINBURGH

NDCI | No dairy-containing ingredients NGCI | No gluten-containing ingredients 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.

dalmahoy.co.uk

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