Dalziel Park Hotel

Merry Christmas

and a Happy New Year

CELEBRATE WITH US AT THE MOST
WONDERFUL TIME OF THE YEAR

PLEASE ENJOY A FESTIVE TIPPLE ON US
SCAN TO REDEEM

FESTIVE DINING

Friday & Saturday - 2 courses £25.95 • 3 courses £32.95
Exclusive Sunday to Thursday promotion - 2 courses £23.95 • 3 courses £29.95

· STARTERS ·

CELERIAC & CHESTNUT VELOUTE (V)
Baked focaccia, whipped butter

CHICKEN LIVER PARFAIT
Toasted brioche, fig chutney

CURED SALMON & BEETROOT GRAVADLAX
Horseradish crème, oatcakes, dill oil

PARTRIDGE & PHEASANT TERRINE
Spiced pear chutney, game chips

GOAT'S CHEESE & CARAMELISED FIG TARTLET (V)
Walnut praline, baby endive, mulled wine reduction

BEEF CHEEK
Black pudding, celeriac, ox tail jus

· MAINS ·

BUTTER ROASTED TURKEY
Sage & onion mousseline, pomme purée, goose fat roasted potatoes, creamed brussel sprouts, maple roast vegetables, turkey & shallot jus

DAUBE OF BEEF SHIN
Pomme fondant, smoked aubergine purée, cabbage & bacon pressed, redcurrant jus

PAN FRIED CHICKEN BREAST
Chicken thigh croquette, mushroom ketchup, tenderstem broccoli, tarragon sauce

LAMB TAGINE
Smoked peppers, apricots, tomato, pearl onions, brown rice

GNOCCHI (V)
Walnut pesto, cherry vine tomato, parmesan, spinach, garlic focaccia

POACHED COD
Champagne beurre blanc, samphire, potato rosti, watercress

• THE GRILL •

Our grill section is served with fries, crispy onion rings, flat cap mushroom, grilled tomato and your choice of sauce.
Pepper, blue cheese, red wine gravy, Diane, béarnaise, roast garlic butter

SIRLOIN 10OZ (£12 SUPP)
Tender and well marbled

RIBEYE STEAK 10OZ (£12 SUPP)
Intensely rich flavour thanks to the generous marbling

BUTTERFLY CHICKEN BREAST
Grilled to perfection, juicy and tender

FILLET 8OZ (£15 SUPP)
The most lean and tender of all

CHATEAUBRIAND (£30 SUPP)
Serves 2

• SIDES •

Truffle mac & cheese (v) 5
Tenderstem 4
with chilli & almond butter
Pigs in blankets 8
with turkey onion gravy

Seasoned fries (v) 4
Creamed sprouts 4
with wholegrain mustard
Festive fries 7
Sage & onion

Chantenay carrots 4
with star anise butter
Asparagus 4
with caper & pistachio butter
Garlic King Prawns 8

· DESSERTS ·

CHRISTMAS PUDDING
Brandy custard, mulled berries

CHOCOLATE & SALTED CARAMEL TORTE
Orange crème

CHEESEBOARD
Scottish cheeses, quince jelly, biscuits

STICKY TOFFEE PUDDING
Orange & butterscotch, vanilla bean ice cream

FIG & BRAMBLE TRIFLE
Orange zest shortbread

Please speak to a member of staff regarding dietary requirements.