

Ceud Mile Failte

Marriott Dalmahoy Hotel and Country Club

Dail-ma-foig – the view to the east

The Story of Dalmahoy begins with the Dalmahoy's of that ilk, the family who owned the estate for hundreds of years. The earliest records available show that the first line, Sir Alexander de Dalmahoy, gave permission for the monks of neighbouring Newbattle to pass through his lands in 1265.

The present house was built in the 1720's, to the design of William Adam, for George Dalrymple, youngest son of the Earl of Stair. It was then acquired by the Douglas family in 1760 and still owned today by a direct descendant of the family, the 21st Earl of Morton.

Mary Queen of Scots is said to have been a visitor to Dalmahoy and when she was later imprisoned in Loch Leven Castle, the Douglas family came to her aid. Firstly, George Douglas who was in love with her was banished for concocting a plan to free her.

His brother, William Douglas then helped her escape and threw the keys of the Castle into the loch. In the 19th Century, the loch was drained and the keys were found. These were presented to the Douglas family and are currently held by the 21st Earl of Morton.

In more recent times, Dalmahoy first opened as a Country Club in 1976, with 10 bedrooms. It has since been developed extensively in close collaboration with historic building advisors.

Nowadays, the Marriott Dalmahoy Hotel and Country Club has an international reputation as one of Edinburgh's leading luxury hotels. With 215 bedrooms, renowned for its world class golf courses and highly rated leisure club.

Starters

£6.50

Our kitchens soup.

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£8.50

**Asparagus spears,**  
poached hens egg, hollandaise sauce.

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£12.00

Pan fried scallops,
cauliflower puree, lemon dressed pea shoots.
For our Diners Inclusive, there is a Supplement of £6.50

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£7.50

**Marinated vegetables,**  
lightly spiced guacamole, bloody Mary dressing.

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£14.00

For two people, a taster to share.
Smoked Scottish salmon, haggis spring roll, ham hock terrine.
For our Diners Inclusive, there is a Supplement of £4.

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£9.50

**Carved at the table, whisky orange smoked salmon**

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£8.00

Ham hock and parsley terrine,
piccalilli and brioche toast.

If you are concerned about food allergies, eg nuts, you are invited to ask one of our team members for assistance when selecting menu items. Weights shown are approximate weights before cooking. Prices are inclusive of VAT. Gratuities are discretionary.

July 2011

Main Courses

£21.00

Fillet of plaice, mussel, wine and parsley risotto.

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£22.00

**Fillet of salmon**, new potatoes, soft green herb, caper and mustard dressing.

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£22.00

Pan fried calves liver, confit onions, sage mash.

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£21.00

**Roast chicken breast**, maize pancake, summer greens, tarragon cream sauce

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£16.95

Baked goats cheese, vegetable gateaux, vine tomato sauce (v)

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£29.50

**6oz Medallion of Angus Beef**, morels, slow cooked shallots, creamed potatoes, wilted spinach.

*For our Diners Inclusive, there is a Supplement of £12.*

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£22.00

The daily roast, gratin potato, tender stem broccoli, minted carrots.

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Desserts

£6.50

Vanilla pannacotta orange compote (v)

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£6.50

**Passion fruit cheese cake**

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£7.95

Chocolate Pudding, dairy ice cream, raspberry sauce

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£6.95

**Drambuie Crème Brulee**, all butter shortbread

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£6.50

Ice creams and sorbets

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£14.00

For two people a taster to share.

**Vanilla pannacotta, orange compote, Passion fruit cheese cake,  
Drambuie crème brulee**

*For our Diners Inclusive, there is a Supplement of £4.*

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£9.50

Scottish cheese trolley.

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