



THE GIFT OF DAKOTA



2 GREETING

Celebrate Christmas
in Style at Dakota Eurocentral

3 FESTIVE MENU

Indulge in the
Flavours of the Season

4 CHRISTMAS DAY

Christmas Day Made
Even More Delicious

5 GET THE PARTY STARTED

For Those Looking to Host a
Sophisticated Private Event

6 DRINKS PACKAGES

Allow Us to Tailor Your Evening to Your
Requirements.

7 PACKAGES

Exclusive Packages Crafted to Give You
the Ultimate Dakota Experience

2025



Unwrap THE SEASON at Dakota

There is no better way to celebrate the festive season than with a Christmas break in Edinburgh, and Dakota provides the ideal retreat to relax and unwind after a day of city festivities.

Whether you're planning an intimate dinner, a larger party, or a corporate event, our elegant event spaces provide the perfect setting.

Enjoy seasonal dining in the sophisticated Dakota Grill, paired with expertly crafted cocktails and exceptional service - ideal for festive gatherings of any size.

Make the most of the season with our Christmas hotel packages: combining luxurious overnight stays with indulgent dining experiences. For a truly memorable end to the year, take advantage of our Hogmanay special, designed to welcome the New Year with comfort and elegance.



FESTIVE MENU

2 COURSES £35 | 3 COURSES £45

STARTERS

ROAST BUTTERNUT SQUASH SOUP

Blue Cheese & Pumpkin Seeds

CURED SALMON

Pickled Fennel, Dill & Crème Fraîche

CHICKEN LIVER PARFAIT

Quince Jam & Brioche

CRISPY GOATS CHEESE

Beetroot, Candied Walnuts & Bitter Leaves

KING SCALLOP

Celeriac Puree & Saffron Dressing

MAINS

TURKEY BREAST

Traditional Trimmings & Cranberry

ROAST COD

Curried Mussels

WILD MUSHROOM WELLINGTON

Chestnuts & Spinach

BRAISED BEEF

Bordelaise & Pomme Purée

FILLET 225G

Donald Russell, UK

£5

£10

DESSERT

CHOCOLATE & ORANGE

Chocolate Mousse & Glazed Orange

CHRISTMAS PUDDING

Red Currants & Brandy Anglaise

VANILLA CHEESECAKE

Pain D'epices & Poached Pear

CHEESEBOARD

Local selection, Onion Chutney & Crackers

SIDES

GRILLED SQUASH

Truffled Honey

£7

ROAST DUCK FAT POTATOES

Smoked Sea Salt

£6

BRUSSEL SPROUTS

Chestnuts

£5

TENDERSTEM BROCCOLI

Garlic & Chilli

£5

FRENCH FRIES | CHUNKY CHIPS

Add Truffle & Parmesan | Salt & Chilli £2

£5

SAUCES

Blue Cheese | Peppercorn | Béarnaise | Garlic Butter

£4

Available Monday 17th November - Tuesday 30th December 2025

18:00 - 19:00 Monday - Saturday | 13:00 - 21:00 Sunday

Excluding Wednesday 24th & Thursday 25th December

Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements. A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage team, inclusive of VAT at the prevailing rate. Thank you.

CHRISTMAS DAY

£120 PER PERSON

STARTERS

LEEK VELOUTE

Crème Fraiche & Caviar

SMOKED SALMON

East Coast Crab & Pickled Cucumber

SMOKED HAM HOUGH TERRINE

Pommery Mustard & Toasted Sourdough

CRISPY GOATS CHEESE

Pear, Pickled Shallot & Mustard Cress

MAINS

TURKEY BREAST

Traditional Trimmings & Cranberry

HALIBUT

Champagne Vanilla Beurre Blanc

ROASTED CAULIFLOWER

Chestnut & Blue Monday

FILLET OF BEEF AU POIVRE

DESSERT

CHRISTMAS PUDDING

Red Currants & Brandy Anglaise

GINGERBREAD CHEESECAKE

Baileys Ice Cream

CHOCOLATE & TOFFEE MOUSSE

Caramelised Popcorn

CHEESEBOARD

IJ Mellis Cheese, Scottish Oatcakes & Chutney

Available Thursday 25th December 2025

12:00 - 17:30

Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements.
A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage team. Inclusive of VAT at the prevailing rate.
50% Deposit Required at Booking. Remaining Balance Due by 30th November. Thank you.





Get The PARTY STARTED

For those seeking to host a sophisticated private event, enjoy a range of festive delights in our exclusive private dining and event spaces. Experience the ultimate in luxury – eat, drink, and be merry in our distinctive dining rooms, reserved specially for you and your guests.

PRIVATE DINING

Reserve a private dining room for an unforgettable experience—whether it's an intimate table for six in the heart of our vibrant Grill or a larger gathering of up to 50 guests in our elegant event spaces. Ideal for seasonal celebrations, corporate functions, or special occasions, we provide a luxurious setting tailored to your requirements.

Groups of up to 12 guests can choose from either our festive menu or Grill menu options. For parties of 16 or more, we offer a carefully curated 4-4-4 set menu, available on a pre-order basis, to ensure seamless service and a memorable dining experience.

Our dedicated events team is here to bring your vision to life and make your occasion truly spectacular.

DAKOTA FIRST

A sophisticated setting for the ultimate relaxation.

Elevate your event in our Dakota First Lounge. Enjoy Champagne and canapes or surprise and delight with an intimate cocktail or whisky tasting before moving through to your private dining room.

Enjoy preferential accommodation rates with private dining reservations this December.



[VIEW 360° TOURS](#)



DRINKS PACKAGES

Dakota is the Ideal Place to Forge Unforgettable Experiences; Allow Us to Tailor Your Evening to Your Requirements.

BRONZE

1 X Glass of Prosecco
or
1 X Bottle of Beer on Arrival

1 X Glass of Wine with Dinner

£20pp

SILVER

1 X Glass of Prosecco
or
1 X Bottle of Beer on Arrival

2 X Glass of Wine with Dinner

£25pp

GOLD

1 X Glass of
Taittinger Champagne
on Arrival

2 X Glass of Wine with Dinner

£30pp

BLACK

1 X Glass of Veuve Clicquot or
Taittinger Rosé Champagne
on Arrival

2 X Glass of Wine with Dinner

1 X After Dinner Liqueur
A Choice of Baileys, Amaretto or Tia Maria

£40pp

PACKAGES MUST BE PRE-ORDERED IN ADVANCE



Relax and Unwind IN STYLE

'TIS THE SEASON

Available From Monday 17th November - Tuesday 30th December 2025

This seasonal package includes an overnight stay, two courses from our Festive Menu, a complimentary festive cocktail with dinner, and breakfast the following morning in the The Grill - from £185 for two guests.

Offer valid Monday to Sunday, subject to availability. Excluding December 25th.

HOGMANAY SLEEPOVER

Available 31st December 2025

Our Hogmanay special includes an overnight stay, a £30 per person dinner allocation, a complimentary glass of sparkling wine with dinner, breakfast the following morning in the The Grill and a late check-out until 12pm on New Year's Day - from £315 for two guests.

Subject to availability.



CONTACT US

Ferrymuir, South Queensferry EH30 9QZ
Festive@EDB.dakotahotels.co.uk
0131 319 3690

