



THE GIFT OF DAKOTA



2 GREETING

Celebrate Christmas
in Style at Dakota

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

2025



Unwrap THE SEASON at Dakota

The stylish and sophisticated backdrop of Dakota Leeds sets the scene for festive gatherings.

Whether it's an intimate private dining experience with our seasonal menus, festive cocktails in the Dakota Bar, or a sumptuous Afternoon Tea on the cosy al fresco Terrace, every moment is designed to impress.

Extend the celebration with an overnight stay in our luxurious rooms, ensuring your festive experience is as indulgent as it is unforgettable.

Let us take care of every detail - so you can focus on celebrating in style.



FESTIVE MENU

2 COURSE LUNCH £50 | 3 COURSE DINNER £55

STARTERS

ROAST BUTTERNUT SQUASH SOUP

Blue Cheese & Pumpkin Seeds

CURED SALMON

Pickled Fennel, Dill & Crème Fraîche

PORK SALAD

Spiced Peanuts, Carrot, Cucumber & Coriander

KING SCALLOP

Butternut, Miso & White Wine Sauce

MAINS

TURKEY BREAST

Parma Ham, Parmesan Gnocchi & Carrot

KING PRAWN CURRY

Fragrant Rice, Fish Pakora & Sweetcorn

WILD MUSHROOM WELLINGTON

Chestnuts & Spinach

FILLET 225G

Add Blue Cheese | Peppercorn | Béarnaise £4

DESSERT

CHOCOLATE & ORANGE

Chocolate Mousse & Glazed Orange

CHRISTMAS PUDDING

Red Currants & Brandy Anglaise

VANILLA CHEESECAKE

Gingerbread & Poached Pear

CHEESEBOARD

Local selection, Onion Chutney & Crackers

SIDES

PIGS IN BLANKETS

Honey Mustard

ROAST POTATOES

Garlic & Rosemary

FRENCH FRIES | CHUNKY CHIPS

Add Truffle & Parmesan | Salt & Pepper £2

CAULIFLOWER CHEESE

Aged Cheddar

YORKSHIRE MAC & CHEESE

Cheddar & Chive

TENDERSTEM BROCCOLI

Garlic, Chilli & Soy

Available Monday 17th November - Tuesday 30th December 2025

Lunch 12:00 - 15:00 Wednesday - Saturday | Dinner 17:30 - 19:30 Monday - Friday

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 12.5% 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

£150 PER PERSON

CHEF'S SELECTION — AMUSE-BOUCHE —

BREAD, BUTTER & OIL
Served to Table

BOURBON GLAZED PORK BELLY
Apple & Shallot

STARTERS

ROASTED CELERIAC SOUP
Black Pudding & Garlic Focaccia

ARGENTINIAN PRAWN COCKTAIL
Charred Baby Gem, Avocado & Lime

CHICKEN LIVER PARFAIT
Black Truffle, Fig Chutney, Toasted Brioche

WHITBY CRAB SALAD
Butternut, Miso & White Wine Sauce

MAINS

AGED BEEF FILLET
Duck Fat Potato, Pork Stuffing, Pigs in Blankets,
Carrot & Swede Mash, Roast Parsnips & Savoy Cabbage

STUFFED TURKEY & SERRANO HAM
Duck Fat Potato, Pork Stuffing, Pigs in Blankets,
Carrot & Swede Mash, Roast Parsnips & Savoy Cabbage

BUTTERNUT SQUASH PITHIVIER
Sage, Chestnut & Butter Sauce, Glazed Winter Roots &
Sprouts With Smoked Pancetta

BUTTER POACHED HALIBUT
Black Truffle Gnocchi, Wild Mushrooms
& Caviar Velouté

DESSERT

TRADITIONAL CHRISTMAS PUDDING
Red Currants & Vanilla Custard

CHOCOLATE TORTE
Truffle & Honeycomb, Salted Caramel Ice Cream

WHITE CHOCOLATE CHEESECAKE
Butterscotch & Hazelnut

BRITISH CHEESE SELECTION
Chutney & Crackers

Available Thursday 25th December 2025

12:30 - 15:30

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 12.5% 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 1st December. Thank you.





[VIEW 360° TOURS](#)



Get The PARTY STARTED

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

THE LOUNGE

The ideal space for festive entertaining and events, while also welcoming guests with a specially curated canape menu to share amongst friends, discover our Lounge.

Our exclusive event space is available for hire from Sunday to Friday, inclusive of our outdoor heated Cigar Terrace.

PRIVATE DINING

For intimate gatherings of up to 10 guests, reserve one of our two private dining rooms in our bustling Grill restaurant; larger parties of up to 10 may enjoy a private section of our restaurant, perfect for a festive work lunch or celebratory family dinner. Expect outstanding food, impeccable service and an attentive team to take care of all the details.

CHAMPAGNE ROOM

Discreetly enclosed within our Bar, you'll find a fabulous private room dressed to impress.

With dark décor, low lighting and a stunning centre-piece marble bar, made specially to serve your choice of fine Champagne. Reserve the room exclusively for up to 16 guests: the perfect setting for an evening of festive celebrations.



CONTACT US

8 Russell Street, Leeds LS1 5RN
Festive@LDS.dakotahotels.co.uk
0113 322 6261

