



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

Gather your friends, family, or colleagues and let Dakota set the scene for your perfect Christmas celebration. From intimate private dining to group gatherings, we offer an unforgettable setting to make this festive season one to remember.

At the heart of every celebration is The Grill. Our festive menus highlight the best seasonal ingredients, delivering bold and refined flavours. Whether you're planning a sophisticated dinner or a relaxed get-together, The Grill promises an unforgettable festive dining experience.

Make it a truly memorable occasion by extending your stay in one of our luxurious bedrooms. Unwind in style, enjoy the vibrant city centre just moments away, and let Dakota Manchester be your home for the holidays.



FESTIVE MENU

3 COURSES £65

AVAILABLE TO GROUPS OF 8 OR MORE | MUST BE PRE-BOOKED ONLINE

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

£5

£15

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

£8

CAULIFLOWER CHEESE

Aged Cheddar

£8.5

ROAST POTATOES

Garlic & Rosemary

£6

SHORT-RIB MAC & CHEESE

Braised Beef & Cheddar

£14

FRENCH FRIES | CHUNKY CHIPS

Add Truffle & Parmesan | Salt & Pepper £2

£6

TENDERSTEM BROCCOLI

Garlic, Chilli & Soy

£7.5

Available Monday 17th November - Wednesday 24th December 2025

18:00 - 21:30 Monday - Thursday | 17:00 - 21:30 Friday | 16:00 - 21:30 Saturday | 18:30 - 21:00 Sunday

Excluding 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

£175 PER PERSON

STARTERS

WILD MUSHROOM SOUP

Roasted Chestnuts & Truffle

SMOKED SALMON

Crab, Argentinian Red Prawns & Dill

CHICKEN & DUCK LIVER PARFAIT

Fig, Cherry & Brioche

SMOKED APPLEWOOD MILLE-FEUILLE

Onion & Chive

MAINS

CUMBRIAN TURKEY BREAST

Goose Fat Potatoes, Pork Stuffing, Pigs in Blankets,
Carrot & Swede Mash, Roast Parsnips & Savoy Cabbage

SCOTTISH FILLET OF BEEF

Goose Fat Potatoes, Pork Stuffing, Pigs in Blankets,
Carrot & Swede Mash, Roast Parsnips & Savoy Cabbage

MONKFISH

Celeriac, Cepes & Caviar Beurre Blanc

BUTTERNUT SQUASH WELLINGTON

Blue Cheese

DESSERT

CHRISTMAS PUDDING

Red Currants & Brandy Anglaise

HONEY CAKE

Blackberry Jam & Yogurt

POACHED PEAR

Tonka Bean, Ginger & Port

VAHLROHNA CHOCOLATE

Kirsch & Pistachio

Available Thursday 25th December 2025

12:00 - 16:00

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 TERRACE

The ideal space for festive entertaining and events, discover our heated, covered Terrace.

With a dedicated Bar and access to our heated outdoor Cigar terrace, the Terrace is perfect for those luxurious team celebrations: treat your colleagues and clients with a special themed Bavarian menu of small, sharing plates and Champagne this season.

PRIVATE DINING

For intimate gatherings of up to 20 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

Discretely enclosed within our Bar, you'll find a fabulous semi-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 and selection of festive canapes. Reserve the room exclusively for up to 20 guests: the perfect setting for that special date or intimate party this season.





CONTACT US

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