



FESTIVE MENU

LUNCH

2 Courses £32.50 | 3 Courses £37.50

12:00 – 14:30 Monday – Saturday

DINNER

2 Courses £40 | 3 Courses £45

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

MONDAY 16TH NOVEMBER – WEDNESDAY 23RD DECEMBER

STARTERS

WILD MUSHROOM SOUP

Roasted Chestnuts & Caramelised Onion

SCOTTISH SMOKED SALMON

Capers, Shallots & Dill

CHICKEN LIVER PARFAIT

Fig Chutney & Brioche

KING SCALLOP

Jerusalem Artichoke Purée & Bacon Jam

£5 Supplement

MAINS

TURKEY BREAST

Traditional Trimmings & Cranberry

KING PRAWN CURRY

Fragrant Rice, Fish Pakora & Sweetcorn

GNOCCHI

Goat's Cheese, Butternut & Sage

FILLET 8 oz

Add Blue Cheese | Peppercorn | Béarnaise £4

£10 Supplement

DESSERT

CHOCOLATE DELICE

Pistachio & Cherry

CHRISTMAS PUDDING

Red Currants & Brandy Anglaise

SPICED ORANGE PANNA COTTA

Gingerbread & Cinnamon

CHEESEBOARD

Local selection, Onion Chutney & Crackers

SIDES

ROASTED ROOT VEGETABLES

Honey & Herb Glaze

£6

CREAMED SPINACH

Mascarpone & Parmesan

£7

PIGS IN BLANKETS

Honey Mustard

£8

CAULIFLOWER CHEESE

Aged Cheddar

£6.5

ROAST POTATOES

Garlic & Rosemary

£6

MAC & CHEESE

Truffle & Smoked Cheddar

£10

FRENCH FRIES | CHUNKY CHIPS

Add Truffle & Parmesan | Salt & Pepper £2

£5.5

TENDERSTEM BROCCOLI

Garlic, Chilli & Soy

£8

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 LUNCH MENU

FRIDAY 25TH DECEMBER | SERVED 12:00 - 17:30

STARTERS

WILD MUSHROOM VELOUTÉ

Truffles & Sourdough Croutons

SMOKED SALMON TARTAR

Crispy Capers & Salmon Roe

CHICKEN LIVER PARFAIT

Quince Jam & Toasted Brioche

LEEK & GRUYÈRE TARTLET

Rocket & Red Onion Chutney

MAINS

TURKEY BREAST

Traditional Trimmings & Cranberry

SEA BREAM

Samphire, Caviar & Champagne Buer Blanc

SHALLOT TART TATIN

Smoked Mozzarella & Toasted Pine Nuts

FILLET OF BEEF AU POIVRE

Brandy Peppercorn Sauce

DESSERT

Inclusive of Tea, Coffee & Petit Fours

CHOCOLATE DELICE

Cherries & Pistachios

CHRISTMAS PUDDING

Red Currants & Brandy Anglaise

SPICED ORANGE PANNA COTTA

Gingerbread & Cinnamon

CHEESEBOARD

Scottish Oatcakes & Chutney

3 COURSES £120

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GET THE PARTY STARTED

Awash with festive cheer, Dakota is the ideal place to host your Christmas party, corporate event or family gathering; forge unforgettable experiences with friends and colleagues in one of Dakota's indulgent private spaces.

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 12 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

Elevate your event in our Dakota First Lounge. Enjoy Champagne and canapés, 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.

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 table made specially to serve your choice of fine Champagne and selection of festive canapés. Reserve the room exclusively for up to 6 guests; the perfect setting for an intimate party this season.

DRINKS PACKAGES



SILVER

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

1 X Glass of Wine with Dinner

£15PP

GOLD

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

½ Bottle of Wine with Dinner

£20PP

BLACK

1 X Glass Champagne
on Arrival

½ Bottle of Premium
Wine with Dinner

1 X After-Dinner Coffee
& Petit Fours

Complimentary Private
Drinks Reception Area
Subject to Availability

£40PP

PACKAGES MUST BE PRE-ORDERED IN ADVANCE

Compliment Your Drinks Package With Our Canapé Selection Starting From £6PP.

RELAX AND UNWIND IN STYLE



HOGMANAY SLEEPOVER

Available 31st December 2026

This New Year's Eve package includes an overnight stay, a £30 per person dinner allocation in the The Grill, 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 £325 for two guests.

Subject to availability.



CONTACT US

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