



UNWRAP

THE SEASON AT

DAKOTA LEEDS

DAKOTA
HOTELS

FESTIVE MENU

LUNCH

2 Courses £50

12:00 – 15:00 Monday – Saturday

DINNER

3 Courses £55

18:00 – 19:30 Monday – Friday

MONDAY 16TH NOVEMBER – THURSDAY 24TH DECEMBER

STARTERS

WILD MUSHROOM SOUP

Roasted Chestnuts & Caramelised Onion

SCOTTISH SMOKED SALMON

Capers, Shallots & Dill

CHICKEN LIVER PARFAIT

Fig Chutney & Brioche

KING SCALLOP

Wild Rice & Nduja

£9 Supplement

MAINS

TURKEY BREAST

Parma Ham, Gnocchi, Sage & Butternut

KING PRAWN CURRY

Fragrant Rice, Fish Pakora & Sweetcorn

GNOCCHI

Goat's Cheese, Butternut & Sage

FILLET 8 oz

Add Blue Cheese | Peppercorn | Béarnaise £4

£20 Supplement

DESSERT

CHOCOLATE DELICE

Pistachio & Cherry

CHRISTMAS PUDDING

Red Currants & Brandy Anglaise

SPICED ORANGE PANNA COTTA

Gingerbread & Cinnamon

BRITISH CHEESE SELECTION

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

£8.5

ROAST POTATOES

Garlic & Rosemary

£6

MAC & CHEESE

Chorizo & Truffled Honey

£15

FRENCH FRIES | CHUNKY CHIPS

Add Truffle & Parmesan | Salt & Pepper £2

£6.5

TENDERSTEM BROCCOLI

Sriracha Bechamel & Pinenuts

£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 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 LUNCH MENU

FRIDAY 25TH DECEMBER | SERVED 12:30 - 15:30

FOR THE TABLE

FRESHLY BAKED BREAD

Truffle Butter & Oil

AMUSE BOUCHE

HAM HOCK CROQUETTE

Hot Honey Dip

STARTERS

CARAMELISED ONION SOUP

Gruyère Sourdough

PRAWN & LOBSTER COCKTAIL

Baby Gem, Avocado & Lime

CHICKEN LIVER PARFAIT

Fig Chutney & Toasted Brioche

PAN-SEARED SCALLOPS

Parsnip Purée, Pomegranate & Caviar

MAINS

AGED BEEF FILLET

STUFFED TURKEY & SERRANO HAM

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

GOATS CHEESE PITHIVIER

Sage, Chestnut & Butter Sauce & Roasted Potatoes

BUTTER POACHED HALIBUT

Black Truffle Gnocchi, Wild Mushrooms & Caviar Velouté

DESSERT

CHOCOLATE TORTE

Truffle & Honeycomb, Salted Caramel Ice Cream

WHITE CHOCOLATE CHEESECAKE

Butterscotch & Hazelnut

CHRISTMAS PUDDING

Red Currants & Brandy Anglaise

BRITISH CHEESE SELECTION

Chutney & Crackers

3 COURSES £150

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50% Deposit Required at Booking. Remaining Balance Due by 1st December. Thank you.





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.

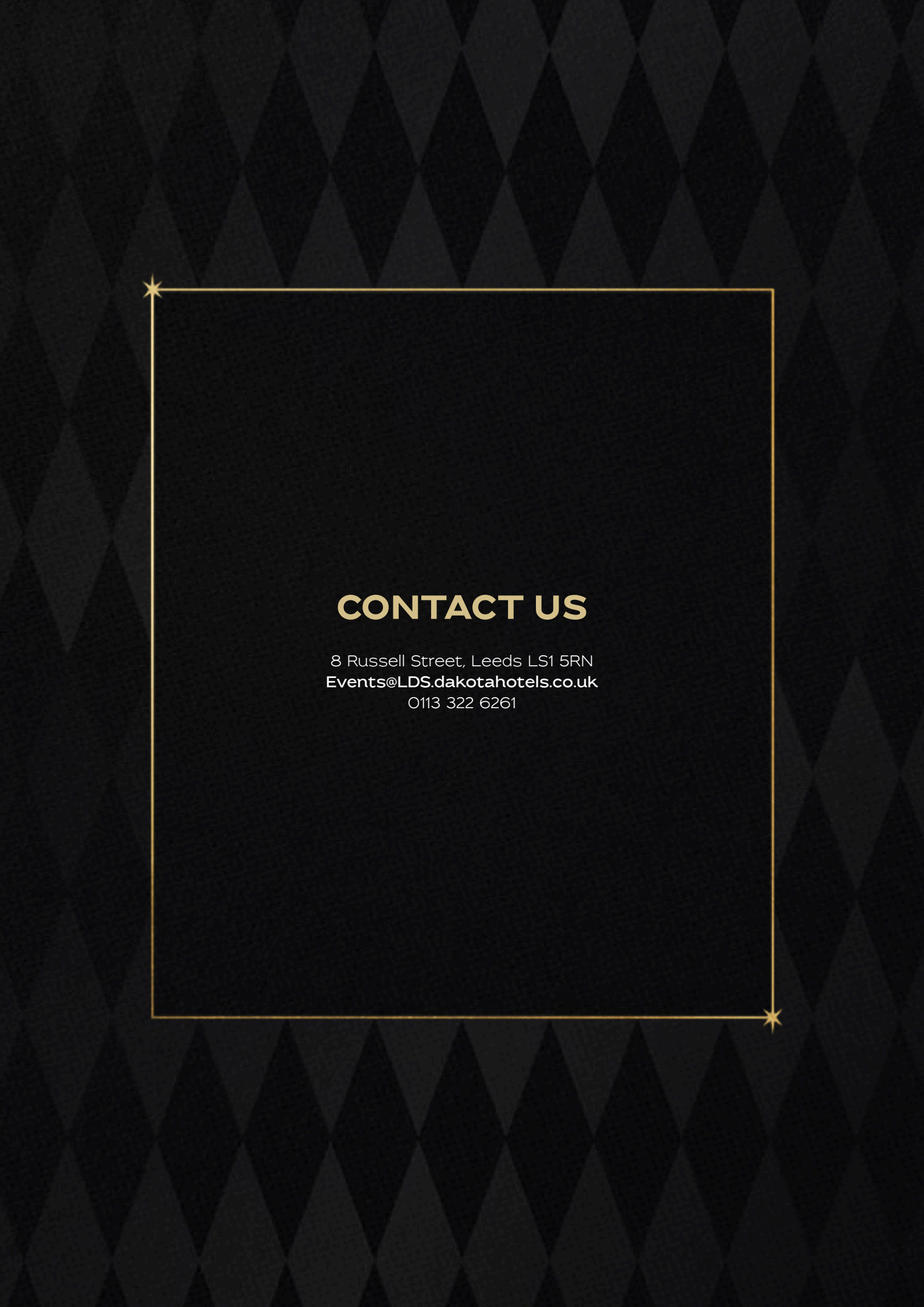
CHAMPAGNE ROOM

Discretely 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.

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.



CONTACT US

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