



FESTIVE MENU

LUNCH

3 Courses £65

12:30 – 15:00 Monday – Saturday

DINNER

3 Courses £65

18:00 – 21:30 Monday – Thursday | 17:00 – 21:30 Friday

16:00 – 21:30 Saturday

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, Malt & Onion

£5 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

£15 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

PIGS IN BLANKETS

Honey Mustard

£8

ROAST POTATOES

Garlic & Rosemary

£6

FRENCH FRIES | CHUNKY CHIPS

Add Truffle & Parmesan | Salt & Pepper £2

£6.5

CREAMED SPINACH

Mascarpone & Parmesan

£7

CAULIFLOWER CHEESE

Aged Cheddar

£8.5

MAC & CHEESE

Braised Beef & Cheddar

£15

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 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 12:00 - 15:30

STARTERS

ARTICHOKE SOUP

Beurre Noisette & Roasted Chestnut

CHICKEN & DUCK LIVER PARFAIT

Fig Jam, Golden Raisins & Toasted Brioche

SMOKED SALMON

Crab, Argentinian Red Prawn & Dill

TRUFFLE GOAT'S CHEESE

Baby Beetroot, Chicory & Walnut Granola

MAINS

CUMBRIAN TURKEY BREAST

FILLET OF BEEF

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

HALIBUT

Brown Shrimp Crumpet, Morel & Caviar

WILD MUSHROOM RAVIOLI

Black Truffle, Parmesan Broth & Roasted Squash

DESSERT

CHOCOLATE YULE LOG

Amarena Cherry & Clotted Cream

CHRISTMAS PUDDING

Red Currants & Brandy Anglaise

VANILLA CHEESECAKE

Macerated Blackberries & Cassis Sorbet

PEAR BAVAROIS

Pear & Cinnamon Sorbet, Ginger & Mulled Wine

3 COURSES £175

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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 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 festive menu of small, sharing plates and Champagne this season.

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 intimate party 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.

CONTACT US

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