



FESTIVE MENU

LUNCH

3 Courses £55

12:30 – 15:00 Friday – Saturday

DINNER

3 Courses £55

18:00 – 21:00 Sunday – Thursday

18:00 – 21:30 Friday – 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

Pancetta, Chestnut & Beurre Blanc

£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

CREAMED SPINACH

Mascarpone & Parmesan

£7

PIGS IN BLANKETS

Honey Mustard

£8

CAULIFLOWER CHEESE

Aged Cheddar

£8.5

ROAST POTATOES

Garlic & Rosemary

£6

MAC & CHEESE

Braised Beef & Cheddar

£15

FRENCH FRIES | CHUNKY CHIPS

Add Truffle & Parmesan | Salt & Pepper £2

£6.5

MISO GLAZED TENDERSTEM BROCCOLI

Pickled Chilli

£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

WILD MUSHROOM SOUP

Roasted Chestnuts & Caramelised Onions

CHICKEN LIVER PARFAIT

Fig & Toasted Brioche

SMOKED SALMON

Crab & Beetroot

HERITAGE BEETROOT

Pickled Beetroot & Walnut

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

Caviar, Potato Fondant, Sea Vegetables & Beurre Blanc

GNOCCHI

Goat's Cheese, Truffle, Butternut Squash & Sage

DESSERT

PUMPKIN SPICED NAMELAKA

Candied Pecans

CHRISTMAS PUDDING

Red Currants & Brandy Anglaise

POACHED PEAR

Red wine, Orange, Mascarpone & Dark Chocolate

CHEESEBOARD

Local Selection, Onion Chutney & Crackers

3 COURSES £165

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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.





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 TYNE SUITE

Our flexible meeting room, the Tyne Suite, can cater to both small and large events - accommodating up to 60 guests - and is equipped with high-end AV technology for seamless operations.

With menus carefully curated by our Chefs, enjoy indulgent refreshments throughout your event; for those looking to extend their stay, take advantage of our stylish bedrooms and suites, and relax and unwind after the day is done.

PRIVATE DINING

For intimate gatherings of up to 8 guests, reserve one of our two private dining rooms situated in The Grill. For larger parties of 20 or more, enjoy exclusive use of our private dining room in the Tyne Suite - ideal for festive work lunches or celebratory family dinners. Contact our Events team for more details.

Expect outstanding food, impeccable service and an attentive team to take care of all the details.

THE LIBRARY

Perfect for private intimate gatherings, discover style and serenity in our secluded Library.

A bespoke event space, suitable for up to 30 guests, The Library is a stylish backdrop for celebrations and events in Newcastle. With a sophisticated interior and fully stocked private Bar, our dedicated team will curate a package to your liking and bring your vision to life.



FESTIVE QUAYSIDE CELEBRATIONS

This festive season, elevate your celebrations at Dakota Newcastle. Our Tyne Suite is available for exclusive hire, providing the perfect backdrop for corporate gatherings and festive events. Make your evening extra indulgent with our exclusive drinks packages, with options including wine, prosecco, champagne, or a bucket of beers. With a minimum of 40 guests, your evening is yours to own. Make this year's celebration one to remember with a private event at Dakota Newcastle.

SUNDAY - THURSDAY

Glass of Prosecco on Arrival

3 Course Festive Set Menu

Tea & Coffee

Exclusive Use of The Tyne Suite & Library Bar

Room Hire

£65PP

Minimum 40 Guests

FRIDAY - SATURDAY

Glass of Prosecco on Arrival

3 Course Festive Set Menu

Tea & Coffee

Exclusive Use of The Tyne Suite & Library Bar

Room Hire

£75PP

Minimum 40 Guests

BEDROOMS

Enjoy preferential accommodation rates with Festive Party reservations this December.

Based on an overnight stay in a Classic Double including Breakfast in The Grill | Subject to availability

SUNDAY - THURSDAY

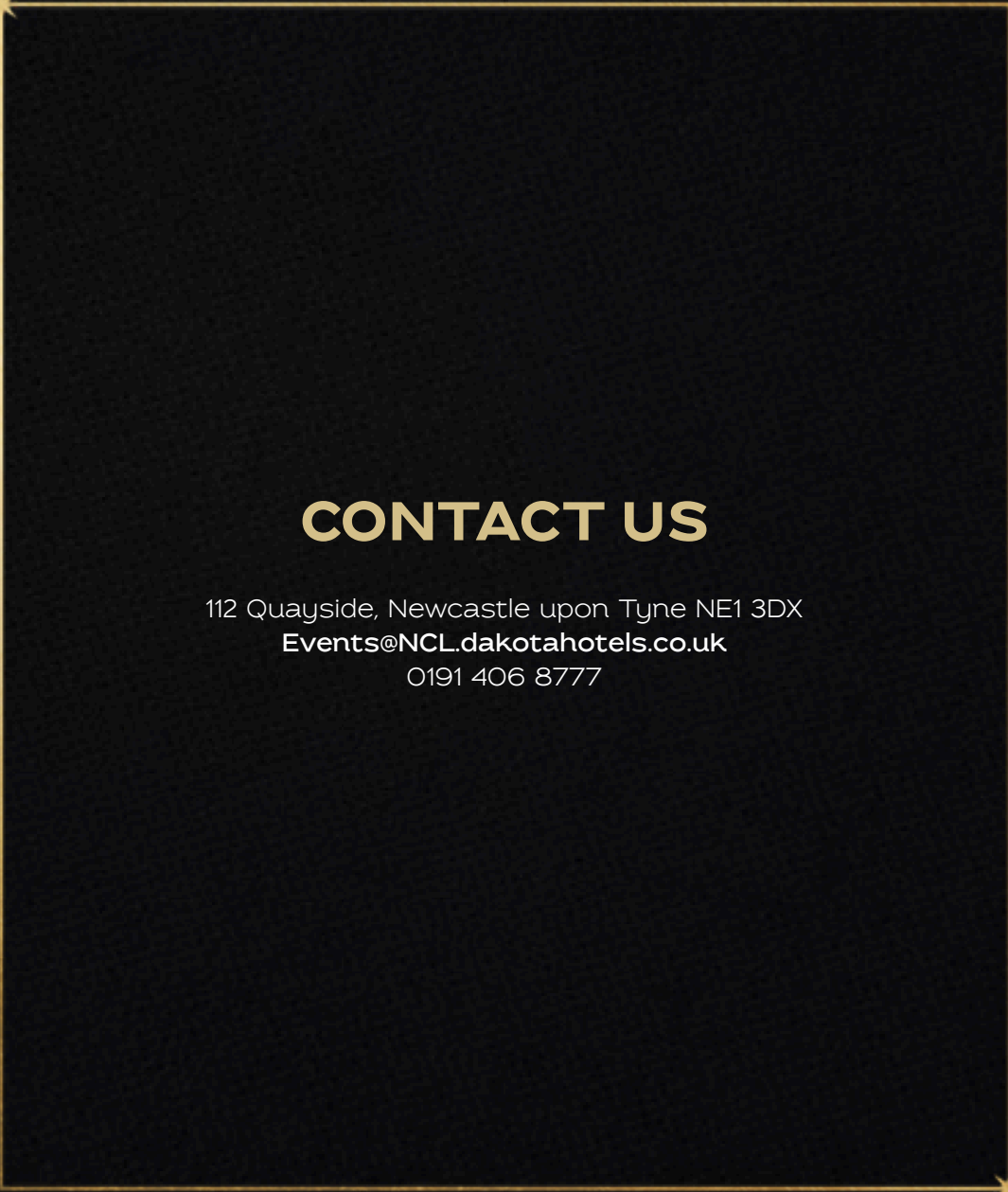
From £135

FRIDAY

From £155

SATURDAY

From £195



CONTACT US

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