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FESTIVE MENU

LUNCH
2 Courses £32.50 | 3 Courses £37.50
12:00 - 14:30 Monday - Saturday | Excluding Sundays

DINNER
2 Courses £40 | 3 Courses £45
18:00 - 21:00 Monday - Saturday | 14:00 - 20:45 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 & Apple
£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 £6
Honey & Herb Glaze

PIGS IN BLANKETS £8
Honey Mustard

ROAST POTATOES £6
Garlic & Rosemary

FRENCH FRIES | CHUNKY CHIPS £5.5
Add Truffle & Parmesan | Salt & Pepper **£2**

CREAMED SPINACH £7
Mascarpone & Parmesan

CAULIFLOWER CHEESE £6.5
Aged Cheddar

MAC & CHEESE £10
Bacon & Brie

TENDERSTEM BROCCOLI £8
Roasted Chestnut Purée

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

CHICKEN & DUCK TERRINE
Spiced Plum, Orange & Lavosh

CHARGRILLED PRAWNS
Marie Rose, Lemon & Sourdough

ROAST CAULIFLOWER SOUP
Gruyère & Almond

MISO GLAZED TOFU
Squash & Pomegranate

MAINS

TURKEY BREAST
Traditional Trimmings & Cranberry

FILLET OF BEEF
Dauphinoise, Squash Purée & Bone Marrow Jus

PAN ROASTED HALIBUT
Clams & Creamed Kale

MUSHROOM & TRUFFLE TART
Parmesan Roasted Celeriac

DESSERT

BLACK FORREST STACK
Choux Buns & Chocolate Cremeux

CHRISTMAS PUDDING
Red Currants & Brandy Anglaise

GINGERBREAD CREME BRÛLÉE
Gingerbread Biscuit

CHEESEBOARD
Sage & Onion Lavosh, Cranberry & Orange Chutney

3 COURSES £130

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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.
50% Deposit Required at Booking. Remaining Balance Due by 11th December. Thank you.


CITELLI
ATHER

CHRISTMAS DAY
FAMILY BANQUET

FRIDAY 25TH DECEMBER | SERVED 14:00 - 17:30

Enjoy a delightful menu in a charming setting, perfect for family celebrations. With its private entrance, stylish décor, and exclusive foyer, the Douglas Suite sets the stage for a magical afternoon. **Santa will be visiting from 16:00 –17:30**, making this an unforgettable event for guests of all ages. Don't miss out on the holiday cheer.

STARTERS

CHICKEN & DUCK TERRINE
Spiced Plum, Orange & Lavosh

ROAST CAULIFLOWER SOUP
Gruyère & Almond

MISO GLAZED TOFU
Squash & Pomegranate

MAINS

TURKEY BREAST
Traditional Trimmings & Cranberry

PAN ROASTED HALIBUT
Clams & Creamed Kale

MUSHROOM & TRUFFLE TART
Parmesan Roasted Celeriac

DESSERT

BLACK FORREST STACK
Choux Buns & Chocolate Cremeux

CHRISTMAS PUDDING
Red Currants & Brandy Anglaise

CHEESEBOARD
Sage & Onion Lavosh, Cranberry & Orange Chutney

ADULTS £99 | CHILDREN £50

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50% Deposit Required at Booking. Remaining Balance Due by 11th December. Thank you.



FESTIVE AFTERNOON TEA

AVAILABLE SATURDAY & SUNDAY | SERVED 12:00 - 16:00

SAVOURY

ARGYLL SMOKED SALMON
Cream Cheese & Chive On Sourdough

SAUSAGE ROLL
Pork & Cranberry

SUNDRIED TOMATO TART
Red Pepper

SANDWICHES

CHEESE & CHUTNEY

HAM & DIJON MUSTARD

ROAST TURKEY & CRANBERRY

SWEET

LEMON MADELEINES

CHOCOLATE BROWNIE

WINTER BERRY PROFITEROLES

SCONES

FRUIT & PLAIN

CORNISH CLOTTED CREAM

STRAWBERRY JAM

ADD TO YOUR AFTERNOON TEA

PROSECCO SUPERIORE BRUT £7.5 | £42
Asolo, Prapian Estate, Veneto, Italy

VEUVE CLICQUOT £17 | £95
Yellow Label Brut NV

TAITTINGER BRUT NV £15 | £85

TAITTINGER ROSÉ NV £21 | £120

£37 PER PERSON
Inclusive of a Festive Cocktail

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FESTIVE PARTIES

AVAILABLE 12TH | 18TH DECEMBER

STARTERS

WILD MUSHROOM SOUP
Roasted Chestnuts & Caramelised Onion

CHICKEN LIVER PARFAIT
Fig Chutney & Brioche

MAINS

TURKEY BREAST
Traditional Trimmings & Cranberry

GNOCCHI
Goat's Cheese, Butternut & Sage

DESSERT

CHOCOLATE DELICE
Pistachio & Cherry

CHRISTMAS PUDDING
Red Currants & Brandy Anglaise

ITINERARY

18:30
Welcome Drinks on Arrival

19:00
Festive Set Menu

21:30
Music, Drinks & Dancing

00:00
Carriages

BEDROOMS

Enjoy preferential accommodation rates with Festive Party reservations this December.

FRIDAY & SATURDAY — From £85
Overnight stay in a Classic Double | Breakfast in The Grill available for £19 per person | Subject to availability

£50 PP OR £62 PP INCLUSIVE OF HALF A BOTTLE OF WINE

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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.
A Full Food Pre-order Must Be Submitted 2 Weeks in Advance. Thank you.



HOGMANAY BALL

THURSDAY 31ST DECEMBER | 18:30 - 01:00

STARTERS

HAGGIS, NEEPS & TATTIES

ROAST CELERIAC & TRUFFLE SOUP

MAINS

FILLET OF BEEF
Dauphinoise, Butternut Squash & Bordelaise Sauce

ROAST COD
Smoked Butter Hollandaise, Spinach & Crushed Potato

DESSERT

DARK CHOCOLATE TART
Cherry

CHEESECAKE
Winter Berries

ITINERARY

18:30
Welcome Drinks on Arrival With Live Piper

19:00
Hogmanay Set Menu Inclusive of Half Bottle of Wine

21:30
Music, Drinks & Dancing

23:50
Bringing in the Bells

01:00
Carriages

BEDROOMS

Enjoy preferential accommodation rates with Hogamany Ball reservations this December.

THURSDAY — **From £140**
Overnight stay in a Classic Double | Breakfast in The Grill available for £19 per person | Subject to availability

£105 PER PERSON

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50% Deposit Required at Booking. Remaining Balance Due by 11th December. Thank you.









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.

SMITH SUITE

The perfect combination of our DC4 & DC5 meeting rooms, The Smith comes complete with exclusive use of the 100m2 breakout space, making for the perfect venue for guests to eat, drink & be merry!

Capacity 20-60 guests.

DOUGLAS SUITE

With its own private entrance and dedicated foyer space, greet your guests in style at your next celebration. The perfect canvas to bring your event to life, The Douglas Suite offers a breakout lobby, adjoining room for those extra-special occasions and private bar. Discover stylish décor, exquisite menus, and high specifications to ensure your event goes smoothly.

Capacity 40-100 guests.

DC1 & DC2

DC1 & DC2 is a flexible space, perfect for any festive event - whether a team party, or a larger networking dinner. Our adjoining suites can be re-configured in many ways giving you the freedom to design your event or meeting the way you want.

Capacity 20-50 guests.

DC3

The light and airy DC3 offers an intimate space, perfect for board meetings or private dining.

In-room AV, air conditioning and various light settings will allow you to create the perfect ambiance for your occasion.

Capacity 6 guests.

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 £239 for two guests.

Subject to availability.

CONTACT US

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