
UNWRAP
THE SEASON AT
DAKOTA NEWCASTLE
DAKOTA
HOTELS

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 £6
Honey & Herb Glaze

PIGS IN BLANKETS £8
Honey Mustard

ROAST POTATOES £6
Garlic & Rosemary

FRENCH FRIES | CHUNKY CHIPS £6.5
Add Truffle & Parmesan | Salt & Pepper **£2**

CREAMED SPINACH £7
Mascarpone & Parmesan

CAULIFLOWER CHEESE £8.5
Aged Cheddar

MAC & CHEESE £15
Braised Beef & Cheddar

MISO GLAZED TENDERSTEM BROCCOLI £8
Pickled Chilli

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

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.
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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