



DAKOTA



SPECIAL PRIVATE DINING AT DAKOTA EDINBURGH

It really doesn't get any better than Special Private Dining at Dakota.

With impeccable service, a first class team and quality produce, we ensure that your visit is exceptional - every detail of which can be tailored to create the ultimate special event.

Let us plan your next occasion to make sure you have a truly memorable experience.

Email celebrate@dakotaforthbridge.co.uk. Tel 0131 319 3690

THE DETAILS

Our dedicated events team is focused on delivering an exceptional service, every detail of which can be tailored to create the ultimate special event.

A celebration tailored to you:

- / A dedicated Events Planner
- / Table linen along with candlelit mood lighting to create your bespoke atmosphere
- / Place cards and table plans arranged for you
- / Complimentary use of audio visual equipment to show photographs, slideshows and videos
 - / iPod connectivity
 - / Preferential bedroom rates



ARRIVE IN STYLE

Start your event with canapés and a glass of Prosecco for £12.50 p.p.

The following selection of Chef's chosen treats will be served, two per person:

- / Spiced Cauliflower Bhaji with Mint Yoghurt /
- Smoked Salmon Blini, Crème Fraîche & Caviar
 - / Black Olive Palmierre
 - / Steak Tartare En Croute
 - / Crispy Haggis with Mustard Hollandaise

MEMORABLE EVENT

Begin your memorable event with an interactive cocktail making experience, a wine tasting session or a master class in whisky.

From £15 per person, our resident connoisseurs will deliver a personal experience designed to match your occasion and menu.



Please choose 3 choices per course

APPETIZER

MUSHROOM & TARRAGON SOUP, Truffle & Parmesan Ravioli
SMOKED HAM & GRUYÈRE CHEESE CROQUETTE, Grain Mustard Mayonnaise
MARINATED GRILLED COURGETTES, Buffalo Mozzarella, Chilli, Lemon & Mint
HOT SMOKED SALMON & HORSERADISH SALAD, Crispy Potato & Pickled Cucumber
CHICKEN & BACON TERRINE, Pickled Mushrooms, Dill Mayonnaise & Honey Mustard Dressing

ENTREE

GRILLED SIRLOIN OF BEEF, Gratin Dauphinoise, Garlic Butter & King Oyster Mushroom
GRILLED FILLET OF SEA BREAM, Glazed Tenderstem Broccoli, Soy & Garlic Purée
BREAST OF CHICKEN, Cauliflower Purée, Leeks, Pinenut & Black Pudding Crumb
WILD MUSHROOM RAVIOLI, Rocket & Truffle Butter Sauce
FILLET OF STONE BASS, Cockle Risotto & Buttered Leeks

DESSERT

CLASSIC CRÈME BRÛLÉE
SALTED CARAMEL CHEESECAKE, Candied Pecan Tuile & Toffee Sauce
HOT CHOCOLATE FONDANT, Hazelnut Crumb & Vanilla Ice Cream
YOGHURT PANNA COTTA, Apple Compote & Ginger Crumb
SCOTTISH CHEDDAR, Quince Purée, Grapes & Oatcakes

Freshly brewed coffee & petit fours

2 COURSES - £35 PER PERSON

3 COURSES - £40 PER PERSON

*If a choice menu is chosen a full food pre-order with seating plan
& place cards would be required.*

Dietary requirements catered for on request.

DRINKS LIST

Choose from our specially selected range of wines or, if you prefer, leave it to us to provide you with the perfect accompaniment for each course.

SPARKLING

BILLECART - SALMON, BRUT NV, Mareuil-sur-Ay, Champagne - £60

BILLECART - SALMON ROSÉ, NV, Mareuil-sur-Ay, Champagne - £80

VEUVE-CLICQUOT ROSÉ, Reims, Champagne - £95

TAITTINGER BRUT NV, Champagne - £65 / £130

PROSECCO, Valdece, Terre di Sant' Alberto, Veneto - £30

ROSÉ

LASFINCAS ROSADO, Chivite Family Estates, 2016 - £37

WHITE

PICPOUL DE PINET, Domaine des Lauriers, Languedoc, 2016 - £23

ALBARINO, Abadía de San Campio, Rias Baixas, Spain, 2015 - £35

PINOT GRIGIO, Sartori, Arcole, Veneto, Italy, 2016 - £27

SAUVIGNON BLANC, Yealands "Landmade", Marlborough, New Zealand, 2016 - £30

LITTLE BEAUTY, Sauvignon Blanc, Marlborough, New Zealand, 2016 - £45

RED

TOOMA RIVER SHIRAZ, Tooma River, Southern Australia, 2015 - £24

CÔTES DU RHÔNE, Domaine Ferraton, France, 2015 - £28

MALBEC ESTACION 1883, Trapiche, Mendoza, Argentina, 2015 - £35

VALPOLICELLA RIPASSO, Bertani, Veneto, Italy, 2014 - £40

RIOJA RESERVA, Izadi, Spain, 2012 - £40