



DAKOTA



SPECIAL PRIVATE DINING
AT DAKOTA EUROCENTRAL

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@dakotaeurocentral.co.uk. Tel 01698 835 444.

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:

- / Scotch Beef & Mini Yorkshires with Horseradish
- / Smoked Salmon Blinis with Caviar
- / Chorizo wrapped in Potato with Romesco Sauce
- / Chicken Liver Parfait on Toast
- / Tomato & Mozzarella Bruschetta

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

CHICKEN LIVER PARFAIT, Apricot Chutney & Brioche
WYE VALLEY ASPARAGUS, Poached Egg & Citrus Hollandaise
WHITE CRAB CROQUETTE, Watercress & Pea Salad, Aioli Dressing
CHICKEN & SUMMER VEGETABLE BROTH, Parmesan & Pesto
BEETROOT & GOATS CURD SALAD, Hazelnut Dressing

ENTREE

ARTICHOKE & TRUFFLE RAVIOLI, Sorrel Butter Sauce
GRILLED COD, Chargrilled Asparagus & Hollandaise Sauce
GARTMORN FARM CHICKEN, Artichoke Puree & Summer Girolles
BEEF TAGLIATA, Rocket & Parmesan Salad (Pink or Well Done)
PORK BELLY, Baby Turnip, Carrot & Turned Saffron Potatoes

DESSERT

VANILLA CHEESECAKE, Perthshire Strawberries & Strawberry Sorbet
CHOCOLATE DELICE, Scottish Cherries & Cherry Sorbet, Chocolate Nip
SELECTION OF BRITISH CHEESES, Oatcakes, Grapes, Apple & Raisin Chutney
WHITE CHOCOLATE PARFAIT, Poached Apricots, Pistachio & Almond Tuille
CHOCOLATE FONDANT, Crème Anglaise & Salted Caramel Ice Cream

Freshly brewed coffee & petit fours

2 COURSES - £35 PER PERSON

3 COURSES - £40 PER PERSON

Parties over 20 are asked to select a once choice menu .

*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 - £55
BILLECART-SALMON ROSÉ, BRUT NV, Mareuil-sur-Ay, Champagne - £75
VEUVE-CLICQUOT, BRUT 2004, Reims, Champagne - £80
DOM PERIGNON, BRUT 2004, Epernay, Champagne - £180
PROSECCO, VALDESE, Terre di Sant' Alberto, Veneto - £30

ROSÉ

- DOMAINE MONTROSE, Cotes du Thongue, France, 2014 - £22

WHITE

- MACABEO, MOLINO LOCO, Yecla, Spain, 2014 - £20
CHARDONNAY, MÁCON-UCHIZY, TALMARD, Burgundy, France, 2014 - £25
PINOT GRIGIO, SARTORI, Arcole, Italy, 2014 - £27
SAUVIGNON BLANC, YEALANDS "LANDMADE", Marlborough, NZ, 2014 - £30
SAUVIGNON BLANC, LITTLE BEAUTY, Marlborough, New Zealand, 2013 - £40

RED

- MONASTRELL, MOLINO LOCO, Yecla, Spain, 2013 - £20
CÔTES DU RHÔNE, Domaine Ferraton, France, 2013 - £27
MALBEC, AMALAYA, Salta, Argentina, 2014 - £32
RIOJA CRIANZA, Bodega Altanza, Spain, 2012 - £33
PINOT NOIR, LITTLE BEAUTY, Marlborough, New Zealand, 2013 - £40