

VALENTINES MENU

SET MENU

STEAK TARTARE or OYSTERS & CAVIAR

BAKED CAMEMBERT FOR TWO

toasted sourdough, crouton & crudités

CHICKEN CONSOMMÉ

leek & chicken ravioli

CHARGRILLED LOCAL ASPARAGUS TIPS

poached Arlington egg & truffle dressing

CHAMPAGNE & ROSE SORBET

BEEF WELLINGTON FOR TWO

bordelaise sauce

PROSCIUTTO WRAPPED MONKFISH

artichoke & vanilla purée

WILD MUSHROOM RAVIOLI

aged parmesan

all entrees are served with a selection of sides

CELEBRATION OF CHOCOLATE FOR TWO

slice, souffle & mousse

VANILLA PANNA COTTA

champagne & strawberry compote

SELECTION OF ARTISAN CHEESES

chutney, preserves, quince jelly, crisp breads

PETIT FOURS & TRUFFLES

£70PP

*If you have an allergy or dietary requirement, please keep us informed.
A discretionary service charge of 10% will be added to your bill and given to our
food & beverage team. Thank you.*

THE VALENTINES MENU IS AVAILABLE IN THE GRILL AND PRIVATE DINING ROOMS.

For all reservations, a non-refundable deposit of £20 per person is required to make a booking. The deposit will be deducted from the final bill. Food and beverage orders additional to the menu set price can be settled in full on the day.

Provisional bookings are held for 7 days pending a deposit payment. Pre-orders are required for groups of 8 or more persons and we respectfully request this to be completed and returned no later than 10 days prior to the event. For large parties, the reservation may be split over multiple tables; We will inform you if this is required.

Please make us aware when submitting the pre-order of any allergies or dietary requirements.

If you would like to make a reservation, please call

0113 322 6261

or email

events@leeds.dakotahotels.co.uk

Dakota Deluxe Hotel terms and conditions apply.

All prices include VAT at 20%.

No refunds will be given due to adverse weather.

The hotel's dress code applies.

For evening reservations, a minimum age of 12 applies for guests' dining.



DAKOTA

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