



# COSY UP AT DAKOTA EDINBURGH

"Tis the Season to Relax & Unwind, Dakota Style.

Spend this festive season just as it should be; elegant, indulgent and totally effortless.

Enjoy one night in a Classic Bedroom inclusive of breakfast for two guests from £90 per room.  
Add on a second evening from £90 per room and receive £20 per person towards dining in our Grill.

\*£10 Saturday supplement

Available From 1<sup>st</sup> December to 24<sup>th</sup> December

# NEW YEAR'S EVE

Ring in 2021 in Style!

Enjoy an evening of ultimate indulgence at the Dakota Grill paired with impeccable service and chefs a la carte menu.

Why not make a night of it?

Start your year as you mean to go on and wake up with us on the 1st January with a full cooked breakfast from only £100 per room.

# GIVE THE GIFT OF LUXURY

The perfect gift in the most stylish of settings, our vouchers can be used towards a relaxing overnight stay or dining experience at the Dakota Bar & Grill.

Dakota gift vouchers are personalised, valid for one year and can be emailed or packaged and posted.

For enquiries, please contact us at [Festive@EDB.dakotahotels.co.uk](mailto:Festive@EDB.dakotahotels.co.uk) / 0131 319 3690





## FESTIVE MENU

SERVED MONDAY - SATURDAY 12PM - 5:30PM

2 COURSES - £22 / 3 COURSES £27

AVAILABLE 30<sup>TH</sup> OF NOVEMBER TO 23<sup>RD</sup> DECEMBER

### BROCCOLI & STILTON SOUP

cream & almonds

### ARGYLL SMOKED SALMON

caviar, clementine & lemon dressing

### CHICKEN LIVER PARFAIT

toasted brioche, walnuts & Cumberland sauce

### HERITAGE BEETROOT SALAD

goats cheese mousse, granola & aged balsamic

### ROAST TURKEY

sage & onion stuffing, chipolatas & gravy

### MERLOT BRAISED BEEF

buttered mash, roscoff onions, carrots & bordelaise sauce

### FILLET OF SALMON

spinach, tartar hollandaise & buttered new potatoes

### TRUFFLED TAGLIATELLE

wild mushrooms & parmesan

### WARM CHOCOLATE BROWNIE

mulled wine poached pear & cinnamon ice cream

### VANILLA & GINGERBREAD CHEESECAKE

clementine & blood orange sorbet

### CHRISTMAS PUDDING

brandy crème anglaise & redcurrants

### CHEESE SELECTION

port reduction, walnuts & oatcakes

