

COSY UP AT DAKOTA GLASGOW

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 full cooked breakfast for two guests from £130 per room. Add a three-course dinner from our festive menu and late 1pm checkout from £190 per room.

Available from 1st December to 23rd December

DO CHRISTMAS IN STYLE

Spoil yourself this Christmas Day with a one-night stay in a classic bedroom from £125 room only or £145 bed and full cooked breakfast.

Indulge in our 2-night, Christmas Day Special inclusive of fully cooked breakfast, £25 allocation per person towards dining from our Boxing Day a la carte menu on the 26th December, from £320 based on two guests sharing a classic bedroom.

Available from 25th December - 26th December

NEW YEAR'S EVE

Start your year as you mean to go on and welcome the New Year at Dakota.

Enjoy one night in a Classic Room from £140 room only. Continue celebrations by adding our New Year's Day brunch with a glass of prosecco from £175 per room; or enjoy two nights, arriving 31st December, in a Classic Room with New Year's Day Brunch, a glass of prosecco, fully cooked breakfast and late 1pm checkout from £320 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.

FESTIVE MENU

SERVED MONDAY - SUNDAY

12PM - 3PM / 6PM - 8PM

LUNCH 2 COURSES £31 / 3 COURSES £34

DINNER 2 COURSES £35 / 3 COURSES £38

ARGYLL SMOKED SALMON

grapefruit, horseradish & kohlrabi

WHITE BEAN SOUP

roast garlic & onion

CRISPY OX CHEEK

roast carrots & mustard mayonnaise

BEETROOT TARTARE

roquefort cheese & walnut

ROAST TURKEY

traditional trimmings

RUMP OF TWEED VALLEY BEEF

thyme rösti, bone marrow & truffle jus

GRILLED SALMON

blood orange hollandaise & leek

MUSHROOM PAPPARDELLE

spinach, truffle & chestnuts

CHOCOLATE MOUSSE

clementine

VANILLA PARFAIT

apple & blackberry curd, blackberries

CHRISTMAS PUDDING

mulled berries & brandy sauce

BARON BIGOD CHEESE

caramelised pear chutney & oatcakes

CHRISTMAS DAY

SERVED

12:30PM - 5PM

£110 PER PERSON

CURED SALMON

citrus fruits & caviar

GAME TERRINE

pickled vegetables & sourdough

ROAST SEA BASS

crayfish & caper sauce

LEEK & HERITAGE POTATO SOUP

burford brown egg & black truffle

CRAB DOUGHNUT

FILLET OF BEEF ROSSINI

Madeira sauce & truffle

ROAST TURKEY

traditional trimmings

BEETROOT RISOTTO

crispy vacherin cheese

ROAST HALIBUT

baby leek & morel mushrooms

CHAMPAGNE & WHITE PEACH SORBET

GINGERBREAD BAKED ALASKA

caramelised apple

CHRISTMAS PUDDING

mulled berries & brandy sauce

BLACK FOREST GATEAU

dark chocolate mousse & Amarena cherries

SELECTION OF CHEESE

cranberry chutney & crackers



NEW YEAR'S DAY BRUNCH

SERVED
9AM - 2PM
£18 PER PERSON

WARM PASTRIES, FRUIT JUICE & TEA/COFFEE
on arrival

TRUFFLED SCRAMBLED EGGS

mushrooms & brioche toast

SMOKED SALMON

scrambled eggs & caviar

BRIOCHE FRENCH TOAST

mozzarella, bacon & maple syrup

PANCAKES

peanut butter & jam

CHORIZO & POACHED EGGS

avocado, sourdough & sriracha mayo

EGGS STORNOWAY

black pudding, toasted muffin & bacon hollandaise

BAKED EGGS

spinach, potato & spiced beans

THE DAKOTA BREAKFAST

sausage, bacon, tomato, black pudding, potato scone,
grilled mushroom, beans & choice of egg

THE VEGETARIAN BREAKFAST

vegetarian sausage, spinach, avocado, tomato, potato
scone, grilled mushroom, beans & choice of egg

