

COSY UP AT DAKOTA LEEDS

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 £140 per room.

Available from 1st December to 23rd December

DO CHRISTMAS IN STYLE

Spoil yourself this Christmas and let us do the hard work for you.

Our indulgent Christmas Special includes early check in, welcome glass of fizz, fully cooked breakfast, Christmas Day Lunch served in the Dakota Grill and late 1pm checkout.

Based on a 2-night stay arriving 24th December from £490 based on two sharing

NEW YEAR'S EVE

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

Enjoy a one-night stay to include early check in from 1pm, glass of fizz on arrival, £50 per person towards dinner in the Dakota Grill, private table in Salon Privé following dinner with a Bottle of Champagne to welcome in the New Year, New Year's Day brunch and late checkout 1pm.

Available 31st December from £460 based on two sharing

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 - 3:30PM / 5PM - 9:30PM
2 COURSES £28 / 3 COURSES £32

WINTER SQUASH SOUP

smoked wenleydale and chestnut pesto

CHICKEN LIVER PARFAIT

spiced plum chutney and toasted sourdough

SMOKED SALMON

heritage beetroot and walnuts

CRISPY GOATS CHEESE

cranberry, pine nuts and frisee leaf

ROAST TURKEY

confit leg and pigs in blankets

NORTH SEA TROUT

lemon and parsley butter sauce

SLOW COOKED BEEF CHEEK

pearl onions and pancetta

CARAMELISED CAULIFLOWER

yorkshire cheddar mornay

all served with herb roasted potatoes, sprouts and
honey glazed roots

TRADITIONAL CHRISTMAS PUDDING

brandy custard

DARK CHOCOLATE DELICE

peppermint ice cream

VANILLA PANNACOTTA

red berry compote, meringue

A SELECTION OF BRITISH CHEESE

onion chutney and crackers

CHRISTMAS DAY

SERVED
1PM - 5PM
£95 PER PERSON

WILD MUSHROOM VELOUTÉ

ricotta and tarragon

HAM HOCK TERRINE

apple compote and toasted sourdough

HOT SMOKED SALMON

heritage beetroot and walnuts

CRISPY GOATS CHEESE

cranberry, pine nuts and frisee leaf

ROAST YORKSHIRE TURKEY

confit leg, pigs in blankets, herb roasted potatoes, honey glazed roots

BUTTER POACHED HALIBUT

herb gnocchi, lemon and parsley butter sauce, caviar

FILLET AND CHEEK OF DONALD RUSSELL BEEF

black truffle pomme puree and honey glazed roots

CARAMELISED CELARIAC

chestnuts, yorkshire brie and black truffle

TRADITIONAL CHRISTMAS PUDDING

brandy custard

DARK CHOCOLATE DELICE

peppermint ice cream

STICKY TOFFEE PUDDING

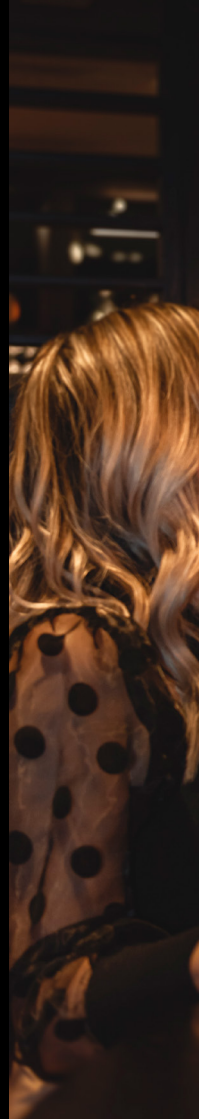
fresh whipped vanilla cream

A SELECTION OF BRITISH CHEESE

onion chutney and crackers

COFFEE

chocolate truffles and mince pies





NEW YEAR'S DAY BRUNCH

SERVED

9:30AM - 3PM

£20 PER PERSON

WARM PASTRIES, FRUIT JUICE & TEA/COFFEE
on arrival

BUTTERMILK PANCAKES

caramelised banana & dark chocolate

WHITBY CRAB RAREBIT

yorkshire relish

WILD MUSHROOMS ON TOAST

poached eggs, wensleydale & black truffle

FRIED EGGS, SPINACH, YORKSHIRE CHORIZO
& POTATO HASH

OAK SMOKED SALMON

fresh herb scrambled eggs & caviar

SMOKED SLOW COOKED PORK BELLY

poached eggs & bacon jam

BAKED DUCK EGGS

smoked haddock, yorkshire blue & chives

THE DAKOTA BREAKFAST

sykes sausage & dry cured bacon, black pudding

mushroom, tomato, beans & choice of eggs

VEGATARIAN BREAKFAST

vegetarian glamorgan sausage, avocado, spinach,

mushroom, tomato, beans & choice of eggs

