

PRIVATE DINING AT DAKOTA

(£35 per person)

CHICKEN LIVER PARFAIT, *fig jam & toasted brioche*

MINISTRONE SOUP, *aged parmesan*

SALT BAKE BEETROOT, *whipped goats cheese, granola & balsamic vinegar*

SEAWEED CURED SALMON, *citrus crème fraîche & salmon caviar*

TIGER PRAWN COCKTAIL, *avocado & cocktail sauce (£5 supplement)*

CRISPY DUCK SALAD, *watermelon, sesame & cashews*

RED WINE BRAISED BEEF, *buttered mash, roast vegetables & crispy shallots*

PAN FRIED HALIBUT, *crushed herb potatoes, beurre blanc (£5 supplement)*

CHICKEN SUPREME, *Pommes Anna, Girolle mushrooms & chicken jus*

FILLET OF SEA BREAM, *buttered spinach & warm tartar sauce*

FILLET OF BEEF, *fondant potato & wild mushroom (£10 supplement)*

CRISPY CAULIFLOWER, *soy, ginger & fragrant rice*

SELECTION OF ICE CREAM & SORBETS

GINGERBREAD & VANILLA CHEESECAKE, *rhubarb & orange*

SCOTTISH CHEDDAR, *apple chutney, walnuts & oatcakes*

BAILEYS CRÈME BRÛLÉE, *homemade shortbread*

APPLE TART FINE, *yoghurt sorbet*

PASSIONFRUIT CHOCOLATE DELICE, *banana ice cream*

TEA & COFFEE

Parties of 16-30 guests: 3,3,3 choice menu. Pre-order and seating plan required at least one week prior to the event.

Parties of 30-60 guests: 1,1,1 choice menu required at least one week prior to the event.

If you have an allergy or dietary requirement please keep us informed.