Make your festive dining experience truly magical. Our thoughtfully created and carefully crafted Christmas menus offer the best local and seasonal produce, while our well-stocked Gin Bar adds a dash of something special to the mix.
**CHRISTMAS DAY**

Enjoy a magical Christmas Day at One Square. Start in style with a glass of Champagne on arrival, enjoy live music, then feast on a fabulous four-course meal. There’s also a special visit from you-know-who…

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**CHRISTMAS DAY LUNCH MENU**

**STARTER**
Duck and goose liver torchon with spiced gingerbread bread and pineapple chutney
Roast curried cauliflower textures with apple, micro coriander and golden raisin

**INTERMEDIATE**
Crayfish and lobster tortellinis with compressed fennel scented cucumber and shell fish bisque
Wild mushroom tortellinis with pickled baby onions, rocket and Parmesan cream

**MAIN**
Norfolk bronze turkey ballotine with turkey leg and chestnut crépinettes, duck fat potatoes, cured bacon, creamed sprouts, root vegetables and cranberry and bread sauces
Fillet of Scottish beef aged for 28 days with smoked Désirée potato, king oyster mushroom, honey roast parsnip and port and thyme jus
Sage and beetroot gnocchi with roast squash, baby beets, gorgonzola and candied chestnuts

**DESSERT**
Grand Christmas pudding with candied kumquats, Cointreau ice cream and almond granola
Chocolate and pistachio tart with salted caramel ice cream and kirsch preserved cherries
Crème brûlée with biscotti, cranberry and orange compote

Freshly brewed tea and coffee with mince pies and petit fours

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**KEY:** V = Vegetarian  N = Nuts

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**AVAILABLE**
12PM - 2.30PM

**ADULTS**
£110.00 PP

**4 - 12 YEARS**
£50.00 PP

Children aged 3 years old and under eat free

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**EDITION:** 01

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CHAMPAGNE ON ARRIVAL

STARTERS
Platters of Scottish salmon:
Smoked salmon, beetroot and gin cured, gravlax dill and Dijon mustard, treacle and whisky
Shetland sea trout with sesame and lemon grass marinade and Asian style slaw
North Atlantic prawn cocktail with crispy little gem and garlic herb sautéed king prawn
Smoked mackerel fillets with heritage potato salad
Corn fed chicken and baby leek roulade with truffle aioli and roasted honey almond nibs
Smooth chicken liver parfait with cranberry and vodka served on thyme bread
Selection of homemade terrines
Highland meats with chutney and jelly
Roast Orkney Gold sirloin with clove and honey roast ham
Galia melon and Charentais melon with lime and mint syrup and berry compote
Set cauliflower custard with Parmesan and toasted hazelnuts
Garden pea panna cotta with watercress and shallot salad
Chef’s selection of three salads with seasonal leaves and dressings
Avocado and almond cocktail with Talisker whisky Marie-Rose

SOUP
Red lentil and winter vegetable soup

MAIN COURSES
Roast Norfolk turkey roulade with all the trimmings, chestnut and sage stuffing, pigs in blanket with cranberry and bread sauce
Highland sirloin with port braised red cabbage, Yorkshire pudding and rosemary jus
Pan roasted monk fish with charred fennel and baby leeks, Chablis and parsley butter sauce
Ratatouille vegetable parcel with long stem broccoli and red pepper pesto

SIDE DISHES
Garlic and rosemary dauphinoise potatoes
Duck fat roasted turned potatoes
Buttered minted Heritage new potatoes
Honey roasted parsnips and carrots
Glazed Brussels sprout with pancetta and chestnuts
Panache of market vegetables

DESSERTS
Grand Christmas pudding with roasted clementines and heather honey and buttermilk ice cream
Selection of homemade festive desserts from the buffet:
Magnificent chocolate fountain with selection of sweet dipping treats
Mini lemon meringue pie
Black cherry trifle
Apple and cinnamon strudel
Mini chocolate Yule log
Profiteroles with caramel custard filling
Blondie chocolate brownie with Chantilly cream
Clementine panna cotta with baked pineapple
Selection of fine Scottish cheeses with oatcakes, raisin and walnut bread
Freshly brewed tea and coffee and mince pies and sweet treats

KEY:
V  - Vegetarian
N  - Nuts

Available
7PM - 10PM

Adults
£80pp

4-12 Years
£40pp

Children aged 3 years old and under eat free

Please see page 31 for booking conditions and contact details. Deposit of £20.00 per person required at time of booking. Full prepayment required by 1st November 2018. Please note that beverages are not included in these prices. Full selection of drinks available, chargeable on consumption. Menu is subject to change.