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.
Champagne on arrival

APPETISER
Macsween haggis with root vegetables and lamb broth

STARTER
Talisker Whisky and beetroot cured hake with smoked tomato petals, compressed apple and cucumber
Pressed duck and foie gras roulade with orange marmalade chutney and toasted brioche
Truffle and cauliflower custard with honey almonds, compressed apple and crisp chicory endive

SORBET
Champagne and mint sorbet with black pepper and raspberry candy floss

MAIN
Fillet of Scottish beef aged for 28 days with smoked Désirée potato, thyme and white onion tart, wild mushroom, bone marrow and Rioja red wine jus
Butter poached halibut with mussel chowder, baby gem and pink fir potatoes
Wild mushroom and celeriac cannelloni with smoked Désirée potato, thyme and white onion tart, truffle braised baby leeks and Parmesan foam

DESSERT
Traditional Scottish Cranachan
Orange and chocolate fondant with milk ice cream and pistachio
Warm Pear and walnut tart with poached quince

Freshly brewed tea and coffee and fine sweets

To make a reservation, email us at info@OneSquareEdinburgh.co.uk or call us on 0131 221 6422.
For groups larger than 10 please contact the festive co-ordinator. For groups of 10 or more, 50% deposit is required at time of booking with the remaining balance due on the day. A 10% service charge applies to group bookings. Menu is subject to change.

KEY: V - Vegetarian  N - Nuts

HOGMANAY DINNER

Experience the world’s best Hogmanay from the comfort of One Square. Celebrate with perfectly chilled Champagne on arrival, a fabulous 5 course menu and dance away the night to our live band.

ADULTS
£110PP

4-12 YEARS
£50PP

AVAILABLE
5.30PM - 10PM