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.
STARTERS
Choose from our selection of poached, cured and smoked Scottish seafood, Continental meats, pâtés, moussees and terrines, international salads and hors d’oeuvres

SOUP
Roasted vine tomato with basil croutons

MAIN COURSES
Roast rib of Scotch beef and thyme Yorkshire pudding
Roast pork loin with crackling and smoked apple sauce
Slow braised red cabbage with red currants
Garlic and rosemary dauphinoise potatoes
Buttered minted Heritage new potatoes
Isle of Mull Cheddar cauliflower cheese
Steamed broccoli with toasted almond
Roasted carrots with thyme butter

DESSERTS
Pastry chef’s selection of puddings and Scottish artisan cheeses
Chocolate cascade, rich melted chocolate with fresh fruits and berries for dipping:
Milk chocolate fountain with fudge, strawberries, pineapple, marshmallows, éclairs, fruit berry bars, doughnuts, brownies, rice crispy cakes, Florentines, choux buns, flapjacks, macaroons, meringues and madeleines
Homemade ice creams from our ice cream cart
Shake your own flavours on freshly popped popcorn
Freshly brewed tea and coffee

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

NEW YEAR’S DAY BUFFET
TUESDAY 1ST JANUARY 2019

ADULTS  £48PP
4-12 YEARS  £22PP

Children aged 3 years old and under eat free