Christmas is a time of joy and wonder, a time to make memories, a time to celebrate together. A time when it feels as if anything is possible...

It’s a season for sharing, for bringing family and friends together to celebrate. It’s a time to renew old acquaintances, to recall the good times – and to enjoy more. Whether you wish to dine as a group on any date in December, want to spend a family Christmas with us, relax in style on Boxing Day or celebrate Hogmanay with someone special, we’re planning quite the party. And on New Year’s Eve, we plan to have a ball – quite literally...
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GIFT VOUCHERS

Afternoon Tea for Two FROM £64
Champagne Afternoon Tea for Two FROM £78
Gin Tasting for Two FROM £59
Spa Days FROM £122

Monetary gift vouchers are also available and can be redeemed against experiences throughout the hotel. Gift vouchers can be purchased in One Square and One Spa and online at sheratongrand.skchase.com
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.
FESTIVE DINING
AVAILABLE THROUGHOUT DECEMBER
STARTER
Pressed ham hock and caper terrine with garden herb salad and aged balsamic
Roasted Scottish loch seatrout with potato salad, sea vegetables and warm roast
vine tomato sauce
Butternut squash and Granny Smith apple soup with chilli and coriander  

MAIN
Norfolk Bronze roast turkey roulade with crispy leg galette, honey baked root
vegetables and duck fat roasted potatoes  
24 hour slow cooked Orkney beef with roasted cauliflower, fondant potato,
parsnip purée and thyme sauce
Pan fried sea bass with salt baked celeriac, creamy spelt and tomato butter sauce
Wild mushroom and tarragon ravioli with crisp kale, braised celery
and tomato butter sauce  

DESSERT
Grand Christmas pudding with rum and raisin ice cream and vanilla anglaise  
Lemon meringue pie with blackcurrant sorbet and ginger beer foam
Isle of Mull Cheddar rarebit with truffle honey, grapes and compressed apple
on toasted onion bread
Freshly brewed tea and coffee including hand crafted mince pies

*Excludes Tuesday 25th (all day), Wednesday 26th (lunch) and Monday 31st (dinner).
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

PRIVATE DINING
Why not book Private Dining and celebrate with friends or colleagues
in your very own elegant dining space.

AVAILABLE
2 COURSES
3 COURSES
12PM - 10PM  £26.50pp  £31.50pp
FESTIVE AFTERNOON TEA

AVAILABLE THROUGHOUT DECEMBER
ASSORTED FINGER SANDWICHES AND VIENNOISE BRIDGE ROLLS
Free range Norfolk turkey, chestnut stuffing, cranberry on thyme bread 🥓
Shetland smoked salmon with cucumber and Crowdie cheese finger sandwich
Roast sirloin of beef, horseradish cream, wholegrain mustard and mini Yorkshire puddings
Warm pear and Colton basset stilton tartlet

FRESHLY MADE SCONES
Xanté pear liqueur marinated golden sultanas, spicy gingerbread and traditional scones, served with homemade quince and port jam, a selection of preserves and Devonshire clotted cream

A SELECTION OF FINE SWEETS AND PASTRY
Individual Bailey’s cheesecake with mint shards
Bitter chocolate and marmalade dome with crisp biscuit
Clementine and sloe gin posset with buttered shortbread
Traditional Stollen
Mini mince pies
Winter Chocolate spice Yule log

*Excludes Tuesday 25th (all day) and Wednesday 26th (lunch).
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

ADD SOME SPARKLE
Add some sparkle to your afternoon tea with a glass of Moët & Chandon Impérial for an additional £10 per person.

AVAILABLE
2.30PM - 5.30PM

PRICE
£32.00PP
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…
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 candid 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

KEY: V - Vegetarian  N - Nuts

AVAILABLE
12PM - 2.30PM

ADULTS
£110.00pp

4-12 YEARS
£50.00pp

Children aged 3 years old and under eat free
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

CHRISTMAS DAY
DINNER BUFFET

<table>
<thead>
<tr>
<th>AVAILABLE</th>
<th>ADULTS</th>
<th>4-12 YEARS</th>
</tr>
</thead>
<tbody>
<tr>
<td>7PM - 10PM</td>
<td>£80PP</td>
<td>£40PP</td>
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Children aged 3 years old and under eat free
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

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.

KEY: ⚬ - Vegetarian ⚪ - Nuts
BOXING DAY LUNCH BUFFET
STARTERS
Choose from our selection of poached, cured and smoked Scottish seafood, Continental meats, pâtés, mousses and terrines, international salads and hors d’oeuvres

SOUP
Roasted carrot and ginger soup with thyme croutons

MAIN COURSES
Roast rib of Scotch beef and thyme Yorkshire pudding
Roast leg of lamb studded with garlic and rosemary
Bubble and squeak cake with sautéed spinach and smoked Applewood cheese

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

DESSERTS
Pastry chef’s selection of puddings and Scottish artisan cheeses
Chocolate cascade with rich melted chocolate and 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 cream from our ice cream cart
Shake your own flavours on freshly popped popcorn
Freshly brewed coffee and tea

Please see page 31 for booking conditions and contact details. Deposit of £20.00 per person required at time of booking. Remaining balance to be paid on the day. Please note that beverages are not included in the below prices. Full selection of drinks available, chargeable on consumption. Menu is subject to change.

KEY: V - Vegetarian  N - Nuts

AVAILABLE
1PM - 3.30PM
ADULTS £44PP
4-12 YEARS £20PP

Children aged 3 years old and under eat free
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.
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

AVAILABLE
5.30PM - 10PM

ADULTS
£110PP

4-12 YEARS
£50PP
NEW YEAR’S DAY
BUFFET
TUESDAY 1ST JANUARY 2019
STARTERS
Choose from our selection of poached, cured and smoked Scottish seafood, Continental meats, pâtés, mousses 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

AVAILABLE
1PM - 4PM

ADULTS
£48PP

4-12 YEARS
£22PP

Children aged 3 years old and under eat free
Christmas celebrations in the Edinburgh Suite are the stuff that memories are made of. Whether you're bringing the family together on Christmas day, wish to party with a larger group of friends or colleagues, or want to start 2019 in style, this is a truly special setting for your celebrations...
EDINBURGH SUITE
CHRISTMAS DAY FAMILY LUNCH

With a cocktail on arrival for grown-ups and a disco for wee ones, this year’s festive feast promises to be a fun-filled celebration for the whole family. Rumour has it that Santa himself might pop in with a few presents for all the good girls and boys...

Christmas cocktail 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 on a happy spoon
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

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.

KEY: V - Vegetarian  N - Nuts

RECEPTION
12.30 PM
LUNCH
1 PM
ADULTS
£110 PP
4 - 12 YEARS
£55 PP

Children aged 3 years and under eat free
SANTA’S LITTLE HELPERS BUFFET
Dancer’s melon with winter fruit, forest and strawberry coulis
Mrs Claus’ lentil soup with cheese straws
Rudolph’s carrot and celery sticks with hummus and olives
Elf’s tomato and cheese bruschetta
Blitzen’s homemade fish finger nuggets with French fries and garden peas
Dashers’ grilled chicken breast with mashed potatoes
Cupid’s mozzarella and ham pizza
Comet’s penne pasta with tomato sauce
Desserts from the main dessert buffet

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
Pan fried potato dumplings with wild mushrooms and leeks
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, heather honey and buttermilk ice cream
Selection of homemade festive desserts from the buffet:
Lemon meringue pie
Poached mandarin trifle
Apple and cinnamon strudel
Chocolate-orange Yule log
Profiteroles with coffee and caramel
Bitter chocolate brownie with Chantilly cream
Clementine posset with cranberry compote and cinnamon palmier
Selection of fine Scottish cheeses with oatcakes, raisin and walnut bread
Freshly brewed tea and coffee and mince pies and sweet treats
Go out with a bang this New Year’s eve, as we host our Hogmanay Ball in the Edinburgh Suite. With champagne on arrival, a five-course meal, and plenty of entertainment, this is gearing up to be a suitably splendid affair.
Champagne and canapés 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

**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

**DESSERT**
Traditional Scottish cranachan

Freshly brewed tea and coffee and fine sweets

We welcome bookings for either tables of ten, or for smaller groups at a shared table. Please see page 31 for booking conditions and contact details. A non-refundable deposit of £50 per person is required at time of booking with full pre-payment by 1st December 2018. Menu is subject to change.

KEY: V - Vegetarian  N - Nuts

FROM
6.30PM - 2AM

ADULTS
£240PP
EDINBURGH SUITE
PARTY NIGHTS

1ST, 8TH, 15TH, 21ST AND 22ND DECEMBER*

Get together with your friends and colleagues in the Edinburgh Suite for a night to remember. With cocktails to get started, a delicious Christmas dinner with the trimmings, and then some dance floor action.

Includes a festive cocktail on arrival, 3 course dinner, half bottle of wine and a disco.

STARTER
Pressed ham hock and caper terrine with garden herb salad and aged balsamic

MAIN
Norfolk Bronze roast turkey roulade with crispy leg galette and all the trimmings, creamed sprouts, roasted potatoes and carrots, cranberry and bread sauces 

DESSERT
Grand Christmas pudding with rum and raisin ice cream and vanilla anglaise 

Freshly brewed tea and coffee with handcrafted mince pies

Dietary menus available upon request.

Please see page 31 for booking conditions and contact details. A non-refundable deposit of £20 per person is required at time of booking with full pre-payment by 1st November 2018. Menu is subject to change.

KEY: V - Vegetarian  N - Nuts

RECEPTION  DINNER  CARRIAGES  PRICE
7PM  7.30PM  12.30AM  £55 PP

*£4.50 per person surcharge 8th & 15th December
Add a touch of sparkle to the occasion and get ready to celebrate in style with Shellac hands or feet, the perfect pre-party preparation plan.

NAIL IT

THIS DECEMBER

Shellac colour or French hands or feet with FREE nail art

Available Monday - Friday, 1st December - 31st December
Subject to availability. Cannot be used in conjunction with any other offers. Advanced booking is recommended. Please email info@NOWbyOneSpa.com or call us on 0131 221 7777 to book.

COLOUR | FRENCH
---|---
£35 | £37
Whether you want to relax ahead of the party or recharge afterwards, One Spa is the perfect place to unwind and recover from the hustle and bustle of the festive season.

**WINTER WARMER SPA DAY**

**TREATMENT TIME 1HR 35MINS**

Intensive Facial
Essential Back Massage with Hot Stones
Escape at One

Available Monday - Friday, 1st December - 31st December
Subject to availability. Cannot be used in conjunction with any other offers. Advanced booking is recommended. Please email info@OneSpa.com or call us on 0131 221 7777 to book.

£130
Relax in luxury - our exclusive ‘Stay at Sheraton’ offer means that you can fully enjoy your magical evening, safe in the knowledge that you won’t have to watch the clock or worry about travel arrangements at the end of the night.

**STAY AT SHERATON**

**TAKE ADVANTAGE OF OUR PARTY NIGHT ACCOMMODATION RATES**

Rates include full Scottish breakfast

Subject to availability.

Book online or call us to book.

**CLASSIC DOUBLE**

FROM £199

**CASTLE VIEW DOUBLE**

FROM £229
MAK E A B O O K I N G

For further information and availability, please contact the Festive Co-ordinator:

T +44 (0) 0131 221 6491
F +44 (0) 131 228 4510
E festive.sheratongrand@sheraton.com

TER MS & C O ND ITI ONS

Bookings are only confirmed once we receive a deposit or credit card guarantee and are subject to availability. A receipt will be issued and forwarded with confirmation of your booking request.

Unless otherwise specified, a non-refundable deposit of £20.00 per person is required at the time of booking with full prepayment by 1st November 2018 for specific dates, as outlined in this brochure (Christmas Lunch / Christmas Dinner). Any bookings made after this date will require full payment at the time of booking.

A £250 room charge applies to all Private Dining bookings. For Private Dining and groups larger than 10 people, a 50% non-refundable deposit is required at time of booking.

Please note that the deposit deadline for Hogmanay is 1st December 2018.

A discretionary 10% service charge is applicable for the following offers: Festive Dining Lunch and Dinner, Afternoon Tea, Boxing Day and New Year’s Day Lunch.

The Festive Co-ordinator is happy to advise on wines and help you make pre-orders.

Cancellations are non-refundable and non-transferable after payment has been received.

All prices quoted include VAT at the current rate (subject to change).

Menu details and prices are correct at the time of print. These are subject to change, due to reasons beyond our control.

Car parking is available, subject to availability and hourly rates apply.

For any bookings on Hogmanay, please note that street party passes are not included.

Smoking is not permitted in public areas in Scotland.

AL L E R G Y A D V I CE

We welcome enquiries from customers who wish to know whether any dishes in our menus contain particular ingredients. Please inform us in advance of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.