Christmas 2019

SHERATON GRAND
Hotel & Spa Edinburgh
Christmas is a time for coming together and uniting family and friends, for celebrating and partying, for eating, drinking and gifting, for relaxing and reflecting and for looking ahead to the year to come.

Experience the joy and wonder of the festive season with us – from stylish dinners throughout December to the main event, exhilarating Hogmanay celebrations to escaping from it all, welcome to Christmas at the Sheraton Grand Hotel & Spa Edinburgh.

One Square
- Festive Dining
- Festive Afternoon Tea
- Festive Gin Tasting
- Christmas Day Lunch
- Christmas Day Dinner Buffet
- Buffet Lunches
- Boxing Day & New Year's Day
- Hogmanay Dinner

Christmas Party Nights

Christmas Day Family Lunch

Treat yourself
- Relax and Rejuvenate at One Spa
- Get Party Ready at NOW by One Spa
- Stay the Night

Gift vouchers
- Afternoon Tea for Two
- Champagne Afternoon Tea for Two
- Gin Tasting for Two
- Spa Days

Monetary gift vouchers are also available which can be redeemed against experiences throughout the hotel. Gift vouchers can be purchased in One Square, One Spa and online at sheratongrand.skchase.com
Christmas is a time for indulgence and we’re here to make your festive dining experience extra special.

Our expert chefs have crafted a selection of Christmas menus which offer a wide range of delicious dishes featuring the very best local and seasonal produce. Meanwhile, a visit to our Gin Bar with over 100 gins to sample is the perfect way to celebrate in style.
Festive Dining

Lunch: Monday - Saturday 12pm - 2pm
Dinner: Monday – Thursday 5pm - 10pm
and Friday – Saturday 5pm - 10.30pm

Cauliflower and Granny Smith apple soup with Arbequina virgin olive oil
Croquette of tender chicken leg and crunchy red cabbage with baby
sweetcorn and juicy tomato relish

Traditional roast Norfolk Bronze turkey with all the vegetable trimmings,
Robert’s homemade stuffing, kilted sausage and fruity cranberry and
orange compote
8oz chargrilled pork chop, smoked olive oil mash, apple and red cabbage
braised in winter spiced red wine
Pan fried fillet of sea bass with warm Carroll’s Heritage Pippa Potato salad
and marinated sweet pear
Parmesan spelt with charred young broccoli and crispy onions

Dark chocolate and orange mousse with indulgent white chocolate sorbet
Iced Cranberry and chestnut parfait with crunchy salted almond brittle

Two courses – £25 per person
Three courses – £29.50 per person

Vegetarian    Nuts

PRIVATE DINING

Why not book Private Dining and
celebrate with friends or colleagues
in your very own elegant dining
space. Private Dining is available for
groups of 10 or more and includes a
glass of Prosecco on arrival.

Three courses – £35 per person

*Excludes 24th (dinner), 25th (all day), 26th (Lunch) and 31st (dinner).

To make a reservation, email us at info@OneSquareEdinburgh.co.uk or call us on 0131 229 9131.

For groups larger than 10 please contact the festive co-ordinator on 0131 221 6491 or
festive.sheratongrand@sheraton.com. 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 all
bookings. Menu is subject to change.
**Festive Afternoon Tea**

An irresistible selection of savoury sandwiches, pastries and tartlets followed by a delightful array of sweet treats – this is Afternoon Tea with a festive twist.

**Savoury**
- Smoked Scottish salmon and refreshing cucumber on crusty rye bread
- Roasted chestnut, sage and mature Comté cheese puff pastry
- Crushed avocado and spiced tomato tartlet
- Festive roast country gammon with a winter spiced cranberry and apple sauce
- Scottish Lanark blue cheese marbled with port, Billy’s oatcakes and fruit jelly

**Sweet Treats**
- Freshly made plain scones and festive whisky sultana and orange scones
- Hand crafted mince pie
- Traditional Stollen, created by our Pastry Team with an almond centre and dotted with raisins
- Refreshingly zingy lemon drizzle cake
- Tomas’ rich chocolate and cranberry layer cake
- Baileys and toffee mousse filled éclair

£30 per person

* Vegetarian  ** Nuts

* Excludes 24th, 25th, 26th and 31st December.

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One Square

Festive Gin Tasting

Explore the world of gin with our Ginnasium tasting experience – a fun and interactive way to learn all you need to know about our favourite drink.

Our Gin expert will take you on a journey of discovery, demonstrating the processes involved in distillation and encouraging you to indulge the senses and learn about the botanicals and junipers that make each gin so distinctive.

The perfect end to your experience, you’ll be invited to batch your very own mini One Square Gin from the barrel, complete with wax seal and personalised label.

We can arrange private festive gin tastings for 10 people or more.

Juniper water on arrival
The chance to sample One Square Gin and 3 additional gins paired with recommended tonic.
A full demonstration throughout the experience showing how gin comes to life.
Wax and seal your own bottle of One Square Gin to take away with you.

£35 per person

To make a reservation, email us at info@OneSquareEdinburgh.co.uk or call us on 0131 229 9131.
For groups of 10 or more, £10 deposit per person is required at time of booking with the remaining balance due on the day.
One Square

Christmas Day Lunch

25th December, 12pm - 2.30pm.

Sit back and relax while we bring the magic of Christmas to you. Start in style with champagne on arrival and feast on a fabulous four-course meal while being entertained by live music. We’ve also arranged a special visit from you-know-who...

Champagne on arrival

Peterhead Crab and green apple with tri colour radishes and peppery watercress
Gressingham Duck and foie gras parfait on brioche with black truffle
Heritage beetroot tartare, virgin olive oil jelly and homemade goat’s milk ricotta

Roasted chestnut and spiced pumpkin soup with ribbons of Gruyère cheese

Traditional roast Norfolk Bronze turkey with all the vegetable trimmings, Robert’s homemade stuffing, kilted sausage and fruity cranberry and orange compote
Fillet of Scottish turbot, bone marrow crusted potato and butter glazed king oyster mushroom, Marsala wine and fish jus
Fried Isle of Mull cheddar polenta, chargrilled Grelot onions, trio of cauliflower and winter truffle

Fruity Christmas pudding, Adam’s brandy sauce and natural caramalised plum ice cream
Smoked chocolate and Malt whisky tart with candied bitter kumquats
Scottish heather honey sponge with light apple mousse and spiced cranberry compote

£110 per adult, £50 per 4-12 year old, children aged 3 years and under eat free

Please see page 31 for booking conditions and contact details. Deposit of £20 per person required at time of booking. Full prepayment required by 1st November 2019. Menu is subject to change. Please note that beverages are not included in these prices. Full selection of drinks available, chargeable on consumption.
One Square

Christmas Day Dinner Buffet

25th December 6.30pm - 9.30pm

Champagne on arrival

Starters
Scottish salmon four ways: smoked, grapefruit and One Square Gin cured, Dill gravlax, maple and whisky
Scottish seafood salad bowls
Crustacean cocktail with little gem, lemon and herb dressing
Scottish seafood terrine with pickled dulse
Duck and Goose roulade, gooseberry and Madeira chutney
Potted cranberry and orange chicken liver pâté with toasted brioche
Selection of homemade terrines with chutneys, jellies and pickles
Honeyed and cantaloupe Melon and sweet pineapple platter with winter berry compote
Sliced Plum Tomato, Buffalo mozzarella with peppery rocket and balsamic glaze
Soya and coconut set curd with tangy lime and chilli salsa
Sweet pea panna cotta with pickled celery and toasted pine nuts

Salad Bar
Heritage beetroot, herb quinoa, curried carrot dressing and Greek yoghurt salad
Sweet potato, tender stem broccoli, rocket and pomegranate salad
Cucumber, Greek feta, cherry tomato and red onion salad

Crunchy mixed salad leaves
Fusili pasta with olives, roasted courgette and aubergine with basil and red pepper dressing

Soup
Roasted chestnut and spiced pumpkin soup
Toasted seeds, herbe crème fraiche and chunky croutons
Selection of artisan breads

Main Courses
Roast Norfolk turkey wrapped in sweet bacon with all the trimmings, Robert’s stuffing, kilted sausages with fruity cranberry and apple sauce
Highland sirloin of beef with Yorkshire puddings and Glenmorangie whisky and peppercorn sauce
Orange and clove studded Ayrshire ham with salted pork scratchings
Halibut parcel with herb and brown lemon butter
Homemade walnut, lentil and baby vegetable loaf with warming port and pear chutney and roast onion sauce

Side Dishes
Dauphinoise potato gratin
Thyme and garlic potatoes roasted in duck fat

Desserts
Grand Christmas pudding with roasted figs and spiced plums
Lemon meringue pie
Signature tipsy trifle
Rich dark chocolate and orange Yule log
Selection of filled profiteroles
Bitter chocolate brownies and blondies
Green apple, honey and roasted almond pastries
Lime posset with caramelised coconut shavings
Toasted Hazelnut and aromatic coffee macaron gateaux
Milk chocolate and Baileys cheesecake
Mixed fruit compotes and coulis
Sheraton Ice cream cart with homemade ice creams and sorbets
Chocolate fountain with mini flagjack and sponges, diced melon, marshmallows, and strawberries to dip
Selection of Scottish cheeses with Billy’s oatcakes, chutneys and fruits

Freshly brewed tea and coffee
Homemade mince pies and petit fours

Beverages:
- £80 per adult, £40 per 4-12 year old, children aged 3 years and under eat free
- Please see page 31 for booking conditions and contact details. Deposit of £20 per person required at time of booking. Full prepayment required by 34 November 2019. Please note that beverages are not included in these prices. Full selection of drinks available, chargeable on consumption. Menu is subject to change.

Vegetarian • Nuts
One Square

**Buffet Lunches**

Boxing Day 1pm – 3.30pm and New Year’s Day 1pm – 4pm

Prosecco on arrival

**Starters**
- Selection of classic and international salads
- Carroll’s Heritage Potato and Arran mustard crème fraîche salad
- Sundried tomato, pesto and rocket pasta salad
- Mixed seasonal sweet and bitter leaves, local oils and dressings, vinaigrettes
- Build your own salad station
- Homemade cured salmons in gin and beetroot and apple and dill
- Smoked Loch Fyne salmon, baby capers, crisp shallot rings, wedges of lemon
- Cured and pickled seafood selection
- Sliced continental charcuterie of cured pork and spiced sausages
- Homemade pâtés and festive terrines
- Roast celeriac and tarragon soup
- Selection of freshly baked local artisan breads

**Main**
- Roast Fullerton Farm Luing breed sirloin with Yorkshire pudding
- Roast turkey and streaky bacon with Robert’s traditional stuffing
- Leg of Ayrshire lamb, rubbed with floral rosemary and tangy lemon
- Kilted Cumberland chipolata sausage
- Homemade walnut, lentil and baby vegetable loaf with warming port and pear chutney and roast onion sauce

**Sides**
- Carroll’s Heritage Potatoes roasted in duck fat
- Honey glazed root vegetables
- Brussels sprouts with toasted chestnuts
- Buttered selection of Carroll’s Heritage potatoes from the Tiptoe Farm in North Northumberland
- Creamy cauliflower and mul cheddar gratin
- Festive condiments and sauces, such as cranberry and orange, fruit chutney, and mint and sherry vinegar dressing

**Dessert**
- Choose from a selection of our Pastry Chef’s handmade desserts and cakes
- Chocolate fountain with flapjack, sponges, melon, marshmallows, strawberries to dip
- Selection of Scottish cheeses, local honey and chutneys
- Ice cream cart with homemade selection of ice creams and sorbets

Freshly brewed tea and coffee

£48 per adult, £22 per 4-12 year old, children aged 3 years and under eat free

Please see page 31 for booking conditions and contact details. Deposit of £20 per person required at time of booking. Full prepayment required by 1st November 2019 for Boxing Day and New Year’s 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.
One Square

**Hogmanay Dinner**

31st December 5.30pm -10pm

When it comes to Hogmanay, Edinburgh does it best. Join us for a glamorous affair complete with an elegant five-course meal and champagne on arrival. Be wowed by entertainment from a live band and enjoy enviable views of Edinburgh Castle – this is the city’s most sought after New Year’s Eve dinner party.

Please see page 31 for booking conditions and contact details. Deposit of £20 per person required at time of booking. Full prepayment required by 1st November 2019. Please note that beverages are not included in these prices. Full selection of drinks available, chargeable on consumption. A 10% service charge applies to all bookings. Menu is subject to change.

Champagne on arrival
Smoked Scottish salmon and Connage Dairy Crowdie cheese bites

Cullen skink velouté with poached smoked haddock and Carroll's Heritage Potatoes
Baked terrine of seasonal game birds, sweet date ketchup and toasted crusty sourdough
Shellfish panna cotta with bitter leaf salad and fresh roasted chestnuts
Roast pepper, plum tomato, couggette and leek terrine, spiced date ketchup and toasted crusty sourdough

Smoked beef short rib, marinated overnight and slow cooked to perfection, served with the classic French side dish of Pommes Anna and bone marrow, fresh watercress and crispy onion
Pan fried fillet of Scottish turbot and Cumbrae, Mull cockles and clams on sea herb risotto
Homemade goat’s cheese gnocchi with onion squash and herb salsa verde

One Square Gin and pink grapefruit sorbet, spiced crisp tuile
Chocolate fondant with pistachio ice cream and sour cherries

Freshly brewed tea and coffee
Homemade petit fours from our Pastry Team

£110 per adult, £50 per 4-12 year old, children aged 3 years and under eat free

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This year, make your festive celebration a night to remember. From office Christmas parties to get-togethers with friends, enjoy Prosecco on arrival, Christmas dinner with all the trimmings and be prepared to dance the night away.
Party Nights

Christmas Party Nights

‘Tis the season to party!

You’ll be welcomed with a glass of Prosecco on arrival before tucking into a three-course festive feast full of seasonal favourites. Party into the small hours to the sound of a live DJ playing the latest tunes and dance-floor hits and capture all the fun of the evening in our photobooth. We’ll even keep you energised with a midnight snack.

6th, 7th, 13th, 14th and 20th December | 7pm – 12.30am

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 2019.

Menu is subject to change.

Prosecco on arrival

Spiced root vegetable soup with coriander yoghurt

Roast breast of sage chicken, chestnut savoy cabbage, rosemary potatoes, honey parsnip and carrot, chicken jus

Baked fillet of salmon, roast celeriac, braised chicory, tender broccoli with herb and citrus hollandaise

Nut and lentil loaf, warm onion & pear chutney, honey vegetables, roast sauce

Lemon, white chocolate tart with winterberry compote

Midnight Snack:

Pork and leek sausages in a baker’s bun served with tomato chutney and sauces

Vegetarian sausages in a baker’s bun served with tomato chutney and sauces

£49.95 per person

We can cater to all dietary requirements. Please contact us for more information on specific menus.

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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 2019. Menu is subject to change.
Family Lunch

Christmas Day Family Lunch

25th December 12.30pm - 4pm

Join us for some festive family fun complete with cocktails on arrival for the grown-ups and a Christmas disco and entertainment for the little ones. Good girls and boys might even get a special visit and present from Santa himself...

Starters
Scottish salmon four ways: smoked, grapefruit and One Square Gin cured, Dill gravlax, maple and whisky
Scottish seafood salad bowls
Crustacean cocktail with little gem, lemon and herb dressing
Scottish mixed seafood Loch terrine with pickled dulse
Duck and Goose roulade, gooseberry and Madeira chutney
Potted cranberry and orange chicken liver pâté with toasted brioche
Selection of homemade terrines with chutneys, jellies and pickles
Cold cut boards with roast Orkney beef, Arran mustard ham, Charcuteries, smoked duck, and lemon and thyme chicken
Honeydew and cantaloupe Melon and sweet pineapple platter with winter berry compote
Sliced plum tomato, Buffalo mozzarella with peppery rocket and balsamic glaze
Soya and coconut set curd with tangy lime and chilli salsa
Sweet pea panna cotta with pickled celery and toasted pine nuts

Salad bar
Heritage beetroots, herb quinoa, curried carrot dressing and Greek yoghurt salad
Sweet potato, tender stem broccoli, rocket and pomegranate salad
Cucumber, Greek feta, cherry tomato and red onion salad
Mixed crunchy salad leaves
Fusilli pasta with olives, roasted courgette and aubergine with basil and red pepper dressing

Soup
Roasted chestnut and spiced pumpkin soup
Toasted seeds, herbe crème fraîche and chunky croutons
Selection of artisan breads

Main Courses
Roast Norfolk turkey wrapped in sweet bacon with all the trimmings, Robert’s stuffing, kilted sausages with fruity cranberry and apple sauce
Highland sirloin of beef with Yorkshire puddings and Glenmorangie whisky and peppercorn sauce
Orange and clove stuffed Ayrshire ham with salted pork scratchings
Halibut parcel with herb and brown lemon butter
Homemade walnut, lentil and baby vegetable loaf with warming port and pear chutney and roast onion sauce

Side Dishes
Dauphinoise potato gratin
Thyme and garlic potatoes roasted in duck fat
Butter and herb Carroll’s Heritage potatoes
Honey roasted parsnips and carrots
Glazed Brussels sprouts and chestnuts
Mixed steamed green vegetables with herb butter

Desserts
Grand Christmas pudding with roasted figs and spiced plums
Lemon meringue pie
Signature tipsy trifle
Rich dark chocolate and orange Yule log
Selection of filled profiteroles
Bitter chocolate brownies and blondies
Green apple, honey and roasted almond pastries
Lime posset with caramelised coconut shavings
Toasted Hazelnut and aromatic coffee macaroon gateaux
Milk chocolate and Baileys cheesecake
Mixed fruit compotes and soufflés
Chocolate fountain with mini flapjack and sponges, diced melon, marshmallows, and strawberries to dip
Selection of Scottish cheeses with Billy’s oatcakes, chutneys and fruits

Santa’s Little Helpers Buffet
Dancer’s melon with winterberries and strawberry coulis
Mrs Claus’ tomato soup
Cheese straws
Rudolph’s carrots and cucumbers with hummus
Bitzen’s homemade fish finger nuggets
Dashers’ grilled chicken breast
French fries, garden peas, mashed potatoes, mixed seasonal vegetables
Cupid’s tomato and mozzarella pizza
Comet’s fusilli pasta with tomato sauce
Desserts from the main dessert buffet

Vegetarian Nuts

Freshly brewed tea and coffee
Homemade mince pies and petit fours

£110 per adult, £55 per 4-12 year old, children aged 3 years and under eat free
Please see page 31 for booking conditions and contact details. Deposit of £20 per person required at time of booking. Full prepayment required by 31st November 2019. Please note that beverages are not included in these prices. Full selection of drinks available, chargeable on consumption. Menu is subject to change.
Relax and Rejuvenate

In the midst of the busy Christmas season, escape, unwind and relax with us. Visit Scotland’s most renowned urban thermal spa experience and explore our iconic Hydropool and Thermal Suite, offering an unrivalled range of uplifting water, salt and heat experiences.

Find your inner calm and enjoy a rejuvenating spa treatment designed to help you rebalance and refresh your body and mind.

Treat yourself with our Festive Recharge Spa Day. Including an Intensive Facial, Essential Back Massage with Hot Stones and Escape at One, all for £130 per person.

The Festive Escape Spa Day offer is available Monday - Friday, 2 - 31 December 2019.

Subject to availability. Cannot be used in conjunction with any other offers. Advanced booking is recommended. Please email info@OneSpa.com or call 0131 221 7777 to book.
Get Party Ready

Beauty costs less at NOW

Let the pre-Christmas pampering begin... NOW by One Spa offers everything you need to get party ready, from sparkly manicures to LVL lashes and beautiful brows to a faux-summer glow.

Visit our stylish, urban salon to get your beauty fix and experience some of the hottest new treatments in our vibrant, luxe surroundings.

NOW is also the perfect place to enjoy a get-together with friends – grab your gal pals and get set for Christmas in style with our Beauty and Bubbles package offering a complimentary Prosecco with the purchase of two treatments or more for you and two friends.

CHRISTMAS PARTY READY

SHELLAC FOR HANDS OR FEET & LVL LASHES

£65

The Christmas Party Ready package is available daily from 1st - 31st December 2019.

Subject to availability. Cannot be used in conjunction with any other offers. Advanced booking is required. Patch test must be carried out 48 hours prior to LVL treatment. Please email info@Onespa.com or call us on 0131 221 7777 to book.
Stay the Night

Don’t want the festive fun to end just yet? Take full advantage of your magical Christmas celebration with our offer for guests attending our Shared Christmas Party Nights which includes a special rate and full Scottish breakfast.

Treat yourself

Make a Booking

For further information and availability, please contact the Festive Co-ordinator:
T +44 (0) 0131 221 6491
E festive.sheratongrand@sheraton.com
www.sheratonedinburgh.co.uk

TERMS & CONDITIONS

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 per person is required at the time of booking with full prepayment by 1st November 2019 for specific dates, as outlined in this brochure (Christmas Day Lunch & Dinner, Boxing Day and New Year’s Day). Any bookings made after this date will require full payment at the time of booking. Please note that the deposit deadline for all bookings is 1st December 2019. Deposits are non-refundable and non-transferable after payment has been received.

For Private Dining and groups larger than 10 people, a 50% non-refundable deposit is required at time of booking. A discretionary 10% service charge is applicable for all bookings.

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

All 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.

ALLERGY ADVICE

We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform us at the time of booking of any allergy or special dietary requirements that we should be made aware of.

Sheraton Grand Hotel & Spa, 1 Festival Square, Edinburgh, EH3 9SR, United Kingdom