



Christmas 2017

**Sheraton Grand
Hotel & Spa**

It's starting to look a lot like Christmas!

Has it really been a whole year? With the magic date of 25th December fast approaching, thoughts turn to presents, eating, drinking and good cheer – a few things we know all about here at the Sheraton Grand Hotel & Spa.

Whether it's for our delicious and distinctly modern take on Christmas dinner with all the trimmings, a laid-back Boxing Day buffet for all the family, or an intimate gathering with your best friends, it promises to be quite the party. Speaking of which, if there is one thing that us Scots know how to do with style, it's celebrating Hogmanay – and this year we are quite literally going to have a ball...

Read on for more details, and here's to a fabulous festive season!

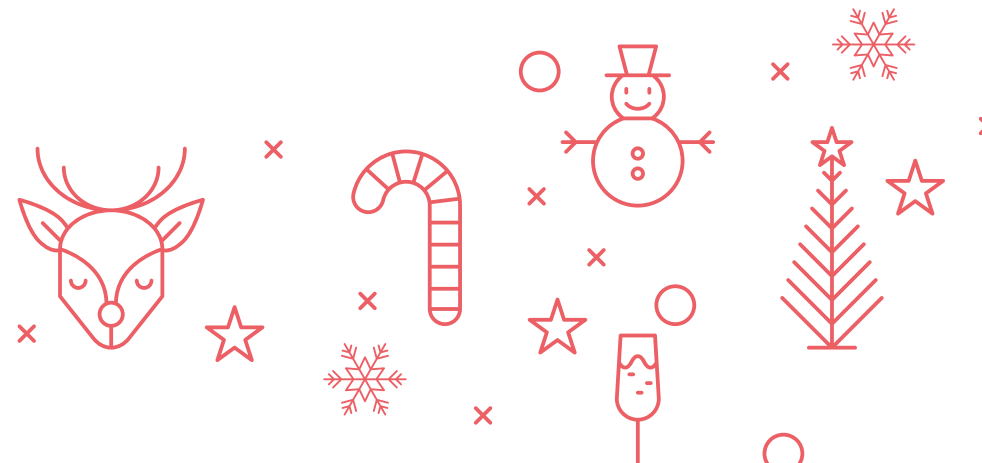
Gift Vouchers

The perfect gift for anyone looking to enjoy quality time with friends and family.

Some of our most popular gift vouchers are:

Afternoon Tea for Two	from £58.00
Champagne Afternoon Tea for Two	from £78.00
Gin Tasting for Two	from £59.00

A monetary gift voucher can also be redeemed against a variety of One Square dining experiences. Gift vouchers can be purchased in One Square and on our website. www.sheratonedinburgh.co.uk





Festive Dining



One Square Festive Dining

Friday 1st – Sunday 31st
December 2017*

Available from
12:00pm–10:00pm

2 Courses £25.95 per person
3 Courses £30.95 per person

STARTER

Smooth chicken liver pâté,
clementine gel with toasted
brioche and bitter leaves

Roasted Scottish loch sea
trout, potato salad with sea
vegetables and warm roasted
vine tomato sauce

Butternut squash and Granny
Smith apple soup with chilli
and coriander **V**

MAIN COURSE

Norfolk Bronze roast turkey
roulade with crispy leg
galette, honey-baked root
vegetables and duck fat
roasted potatoes **N**

Orkney beef slow cooked for
24 hours, roasted cauliflower,
fondant potato, parsnip
purée and a thyme sauce

Pan-fried sea bass,
salt baked celeriac and
creamy spelt with a tomato
butter sauce

Spinach and goat's
cheese ravioli, braised
endive, crisp kale and
sage butter sauce **V**

DESSERT

Grand Christmas pudding
with roasted plums,
Baileys ice cream and
vanilla anglaise **N**

Lemon meringue pie and
blackcurrant sorbet with
ginger beer foam

Mull Cheddar rarebit,
truffle honey, grapes and
compressed apple on
toasted onion bread

*Freshly brewed coffee and tea
including hand-crafted
mince pies*

*Excludes Monday 25th (all day), Tuesday 26th
(lunch) and Sunday 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.

KEY: **V** – VEGETARIAN **N** – NUTS
Menus are subject to change.



One Square Festive Afternoon Tea

Friday 1st December –
Sunday 31st December 2017*

Available from
2:30pm–5:30pm

£32.00 per person

Add some sparkle to your
afternoon tea with a glass
of Moët & Chandon Impérial,
£42.00 per person

ASSORTED FINGER SANDWICHES & VIENNOISE BRIDGE ROLLS

Free Range Norfolk turkey,
chestnut stuffing and
cranberry on thyme bread **N**

Shetland smoked salmon
with a cucumber and
Crowdie cheese toastie

Roast sirloin of beef,
horseradish cream,
wholegrain mustard and
mini Yorkshire pudding

Atlantic prawns with Talisker
Marie Rose and baby gem
salad on a soft dill bridge roll

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

FINE SWEETS & PASTRY

Individual Baileys
cheesecake with
blueberry compôte

Bitter chocolate and
marmalade Christmas
cupcake

Clementine posset with
cranberry jelly and
cinnamon palmiers

CHRISTMAS FAVOURITES

Traditional Stollen **N**

Mini mince pies **N**

Chocolate spice Yule log

All served with your
choice of enveloped or
loose leaf tea, traditionally
prepared at your table or
speciality coffee.

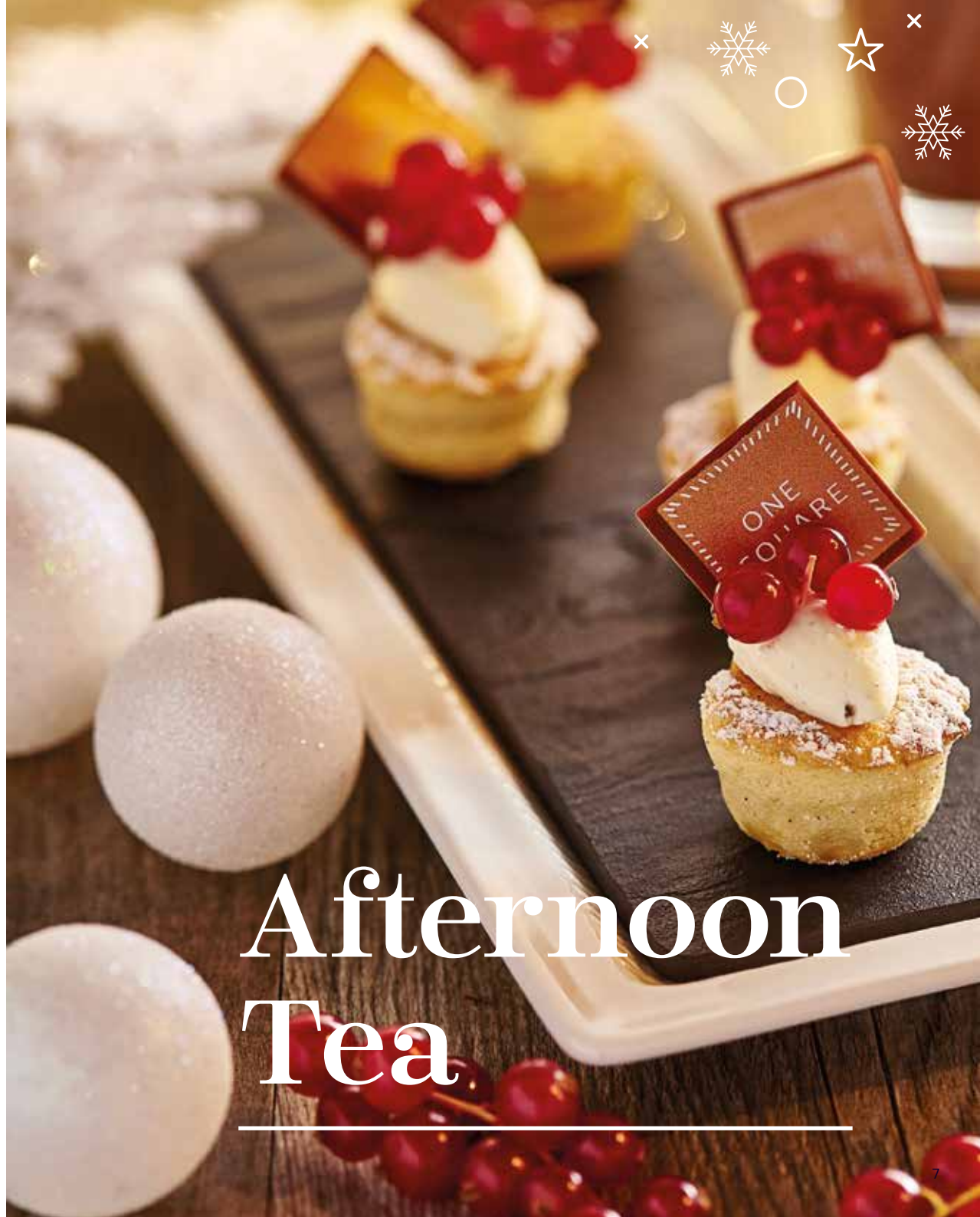
*Excludes Monday 25th (all day)
and Tuesday 26th (lunch)

To make a reservation, email us at
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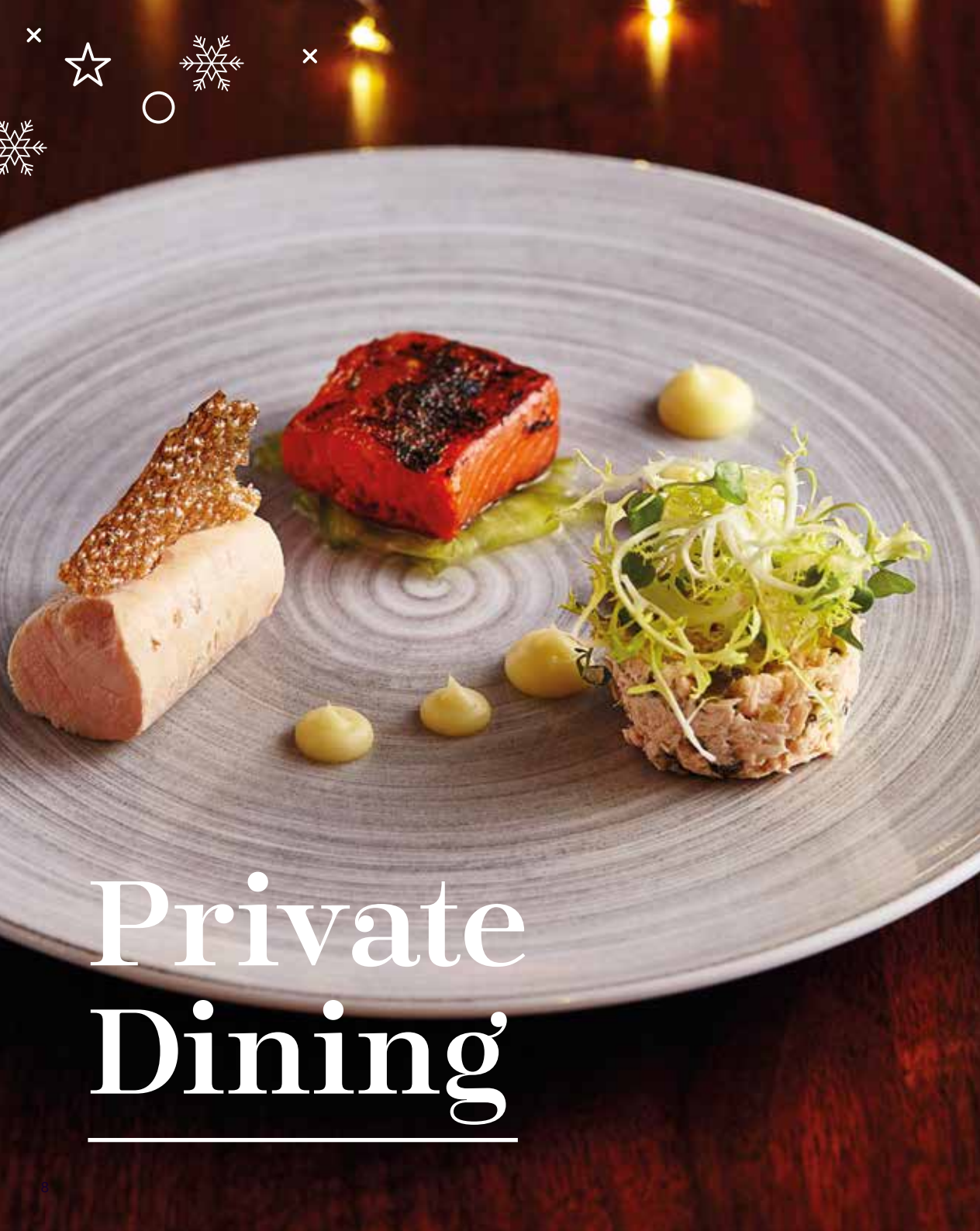
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50% deposit is required at time of booking with
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service charge applies to group bookings.

KEY: **V** – VEGETARIAN **N** – NUTS

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Afternoon Tea



Private Dining

Private Dining

Planning a festive celebration with friends or colleagues? Enjoy your very own party in our elegant private dining space.

Friday 1st December –
Sunday 31st December 2017

2 Courses £25.95 per person

3 Courses £30.95 per person

STARTER

Smooth chicken liver pâté, clementine gel with toasted brioche and bitter leaves

Roasted Scottish loch sea trout, potato salad with sea vegetables and warm roasted vine tomato sauce

Butternut squash and Granny Smith apple soup with chilli and coriander **V**

MAIN

Norfolk Bronze roast turkey roulade with crispy leg galette, honey baked root vegetables and duck fat roasted potatoes **N**

Orkney beef slow cooked for 24 hours, roasted cauliflower, fondant potato, parsnip purée and a thyme sauce

Pan-fried sea bass, salt baked celeriac and creamy spelt with a tomato butter sauce

Spinach and goat's cheese ravioli, braised endive, crisp kale and sage butter sauce **V**

DESSERT

Grand Christmas pudding with roasted plums, Baileys ice cream and vanilla anglaise **N**

Lemon meringue pie and blackcurrant sorbet with ginger beer foam

Mull Cheddar rarebit, truffle honey, grapes and compressed apple on toasted onion bread

Freshly brewed coffee and tea including hand-crafted mince pies

Please see page 27 for booking conditions and contact details.

50% deposit is required at time of booking with the remaining balance due on the day. A 10% service charge and £250 room hire fee applies to private bookings.

Please submit your food and wine pre-orders prior to the event. Private Dining – minimum numbers and minimum spend may apply, please enquire.

KEY: **V** – VEGETARIAN **N** – NUTS

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Christmas Party Nights

Party on!

It's the season to be merry, so get together with your friends and colleagues in our legendary Edinburgh Suite. With cocktails to get the party started, a delicious Christmas dinner with the trimmings, and then some festive dance floor action for afters, it's sure to be a night to remember!

Available: 9th, 15th, 16th and 22nd December*, £53.50 per person

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

Reception 7:00pm
Dinner served 7:30pm
Carriages at 12:30am

ACCOMMODATION

Take advantage of our party night accommodation rates:

Classic bedroom for single occupancy from £180.00

Classic bedroom for double occupancy from £190.00

Rates include full Scottish breakfast

Subject to availability
Book now at www.sheratonedinburgh.co.uk

STARTER

Smooth chicken liver pâté, clementine gel with toasted brioche and bitter leaves

Vegetarian:

Butternut squash and Granny Smith apple soup with chilli and coriander **V**

MAIN

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

Vegetarian:

Spinach and goat's cheese ravioli, braised endive, crisp kale and sage butter sauce **V**

DESSERT

Grand Christmas pudding with roasted plums, Baileys ice cream and vanilla anglaise **N**

Freshly brewed coffee and tea including hand-crafted mince pies

Please see page 27 for booking conditions and contact details.

A non-refundable deposit of £20 per person is required at time of booking with full prepayment by 1st November 2017.

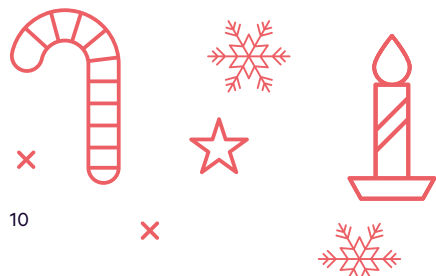
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Sheraton Grand Hotel & Spa reserves the right to change party night dates, with prior notice

* For alternative dates please contact festive co-ordinator

Party Nights





Christmas Day Family Lunch in the Edinburgh Suite

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...

25th December 2017

Reception 12:30pm
Lunch served at 1:00pm

Adults: £105.00 per person including Christmas cocktail on arrival

Children aged 4–12 years old: £45.00

Children aged 3 years old and under eat free

Please see page 27 for booking conditions and contact details.

Deposit of £20.00 per person required at time of booking. Full prepayment required by 1st November 2017.

Please note that beverages are not included in the above prices. Full selection of drinks available – chargeable on consumption.

KEY: **V** – VEGETARIAN **N** – NUTS

SANTA'S LITTLE HELPERS BUFFET

Dancer's melon with winter fruits, forest and strawberry coulis **V**

Mrs Claus's lentil soup with cheese straws **V**

Rudolph's carrot and celery sticks with hummus and olives **V**

Elf's tomato and cheese bruschetta **V**

Blitzen's homemade fish finger nuggets with French fries and garden peas

Dasher's grilled chicken breast with mashed potatoes

Prancer's mozzarella and ham pizza

Comet's penne pasta with tomato sauce **V**

Desserts from the main dessert buffet



STARTERS

Spoons of Scottish salmon:

Smoked salmon pâté with Arenkha caviar

Hot roast salmon with fennel purée

Dill and whisky marinated salmon with crème fraîche

Sweet-cured Shetland sea trout with Asian style slaw

Garlic and herb sautéed king prawn cocktails with crispy baby gem

Smoked mackerel fillets with heritage potato salad

Free-range chicken and Cumbrian ham roulade with baby leeks

Chicken liver pâté with blood orange jelly

Selection of homemade terrines

Cured Highland game and roast modest meats

Orkney Gold sirloin, hickory smoked duck breast and spiced hams

Carved Galia melon and Charentais melon with winter poached fruits, infused with passion fruit **V**

Set cauliflower custard with toasted hazelnuts **V N**

Garden pea panna cotta with watercress and shallot salad **V**

Chef's selection of three salads, seasonal leaves and dressings **V**

Avocado cocktails with Talisker whisky Marie Rose **V**

SOUP

Parsnip and apple soup with Arran mustard savoury scones **V**

MAIN COURSES

Roast Norfolk turkey ballotine with all the trimmings, chestnut and sage stuffing, pigs in blanket with cranberry and bread sauces **N**

Highland sirloin, slow cooked braised beef cheek galette, Yorkshire pudding and rosemary jus

Roasted stone bass fillets on Chablis creamed leeks with wholegrain mustard

Lentil and nut loaf with artichoke and vine ripened tomato sauce **V N**

Bubble and squeak cake with sautéed spinach and smoked Applewood cheese **V**

SIDE DISHES

Garlic cream fondant potato 

Panache of market vegetables

Duck fat roasted cocotte potatoes

Honey roasted parsnips and carrots

Glazed Brussels sprouts with pancetta and chestnuts **N**

Buttered minted heritage new potatoes

DESSERTS

Grand Christmas pudding with roasted clementines and heather honey and buttermilk ice cream **N**

Selection of homemade festive desserts from the buffet to include

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 compôte and cinnamon palmier

Selection of fine Scottish cheeses with oatcakes, raisin and walnut bread **N**

Freshly brewed coffee and tea including hand-crafted mince pies

One Square Christmas Day Lunch Menu

It's Christmas! Celebrate the big day in style at One Square, with a glass of Champagne on arrival, live music and a fabulous 4 course feast and not to mention a very special visit from you-know-who...

12:00pm-2:30pm

Adults: £105.00 per person

Children aged 4-12 years old: £45.00 per child

Children aged 3 years old and under eat free

STARTER

Mosaic of roasted monkfish and gravlax salmon with poached baby leeks, saffron dressing and petit herb salad

Roasted Ayrshire beetroot and Manuka honey figs with marinated Jerusalem artichokes and micro herbs **V**

INTERMEDIATE

Roasted butternut squash soup with seared scallop, compressed apple and chilli

Roasted butternut squash soup with Golden Cross goat's cheese bon bon and compressed apple and chilli **V**

MAIN

Norfolk bronze turkey ballotine, chestnut and sage stuffing, duck fat chateau potatoes, Alsace bacon with sprouts and cranberry and bread sauces **N**

Fillet of Scottish beef, aged for 28 days with baked white onion tart, fine buttered kale and parsnip purée

Cheese curd and spinach shortcrust tart, roast salsify, pumpkin purée and tender stem broccoli **V**

DESSERT

Grand Christmas pudding with roasted clementines and heather honey and buttermilk ice cream **N**

Manjari chocolate and toffee fondant with white chocolate ice cream and marinated cherries

Port-marinated Colton Bassett Stilton cheese with compressed grapes and toasted walnut bread **N**

Freshly brewed tea or coffee with mince pies and fine sweets

Please see page 27 for booking conditions and contact details.

Deposit of £20.00 per person required at time of booking. Full prepayment required by 1st November 2017.

Please note that beverages are not included in the above prices. Full selection of drinks available – chargeable on consumption.

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Christmas Day Lunch

One Square Christmas Day Dinner Buffet

What could be more magical than the stunning views of Edinburgh Castle on Christmas night? Join us at One Square for a perfectly chilled glass of fizz on arrival, followed by a festive buffet and some truly delectable desserts

7:00pm–10:00pm

Adults: £75.00 per person, includes a glass of Champagne on arrival

Children aged 4–12 years old: £35.00 per child

Children aged 3 years old and under eat free

Please see page 27 for booking conditions and contact details.

Deposit of £20.00 per person required at time of booking. Full prepayment required by 1st November 2017.

Please note that beverages are not included in the above prices. Full selection of drinks available – chargeable on consumption.

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STARTER

Spoons of Scottish salmon:

Smoked salmon pâté with Arenkha caviar

Hot roast salmon with fennel purée

Dill and whisky marinated salmon with crème fraîche

Sweet-cured Shetland sea trout with Asian style slaw

Garlic and herb sautéed king prawn cocktails with crispy baby gem

Smoked mackerel fillets with heritage potato salad

Free-range chicken and Cumbrian ham roulade with baby leeks

Chicken liver pâté with blood orange jelly

Selection of homemade terrines

Cured Highland game and roast modest meats

Orkney Gold sirloin, hickory smoked duck breast and spiced hams

Carved Galia melon and Charentais melon with winter poached fruits, infused with passion fruit **V**

Set cauliflower custard with toasted hazelnuts **V N**

Garden pea panna cotta with watercress and shallot salad **V**

Chef's selection of three salads, seasonal leaves and dressings **V**

Avocado cocktails with Talisker whisky Marie Rose **V**

SOUP

Parsnip and apple soup with Arran mustard savoury scones **V**

MAIN COURSES

Roast Norfolk turkey ballotine with all the trimmings, chestnut and sage stuffing, pigs in blanket with cranberry and bread sauces **N**

Highland sirloin, slow cooked braised beef cheek galette, Yorkshire pudding and rosemary jus

Roasted stone bass fillets on Chablis creamed leeks with wholegrain mustard

Lentil and nut loaf with artichoke and vine ripened tomato sauce **V N**

Bubble and squeak cake with sautéed spinach and Smoked Applewood cheese **V**

SIDE DISHES

Garlic cream fondant potato

Panache of market vegetables

Duck fat roasted cocotte potatoes

Honey roasted parsnips and carrots

Glazed Brussels sprouts with pancetta and chestnuts **N**

Buttered minted heritage new potatoes

DESSERTS

Grand Christmas pudding with roasted clementines and heather honey and buttermilk ice cream **N**

Selection of homemade festive desserts from the buffet to include:

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 compôte and cinnamon palmier

Selection of fine Scottish cheeses with oatcakes, raisin and walnut bread **N**

Freshly brewed tea or coffee and mince pies and sweet treats

One Square Boxing Day Lunch Buffet

With all the excitement of Christmas Day finished for another year, let us take care of lunch on Boxing Day.

1:00pm–3:30pm

Adults: £41.00 per person

Children aged 4–12 years old:
£19.50 per child

Children aged 3 years
old and under eat free

STARTER

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 crème fraîche and basil **V**

MAIN COURSE

Scotch beef rib roast, Yorkshire puddings and choice of sauces

Roast leg of lamb studded with garlic and rosemary

Market vegetable selection with roast and mashed potatoes **V**

Bubble and squeak cake with sautéed spinach and smoked Applewood cheese **V**

DESSERT

Pastry chef's selection of puddings and Scottish artisan cheeses

Chocolate cascade of 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, macarons, meringues and madeleines

Freshly brewed tea or coffee

Please see page 27 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.

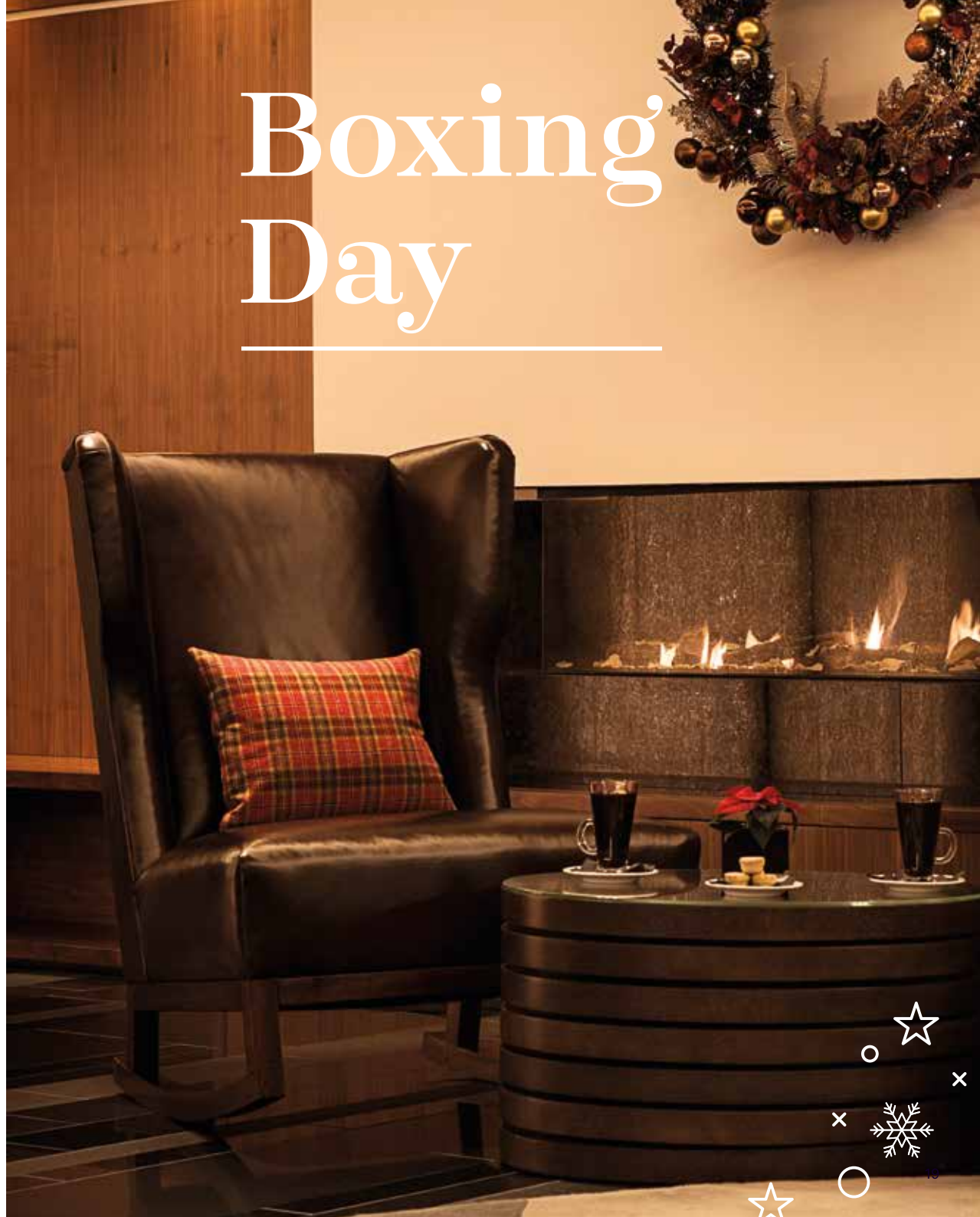
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Boxing Day



Hogmanay Ball



Hogmanay Ball

Have a ball this Hogmanay!

This New Year's Eve we are going out with a bang, as we host a Hogmanay Ball in the Edinburgh Suite. With champagne on arrival, a five-course meal, and plenty of musical entertainment, this is gearing up to be a suitably splendid affair, so be sure to book your ticket before long!

6:30pm–2:00am

£230 per person, including: 5 course set meal with champagne tasting courtesy of our friends at Moët & Chandon, and midnight snacks. We welcome bookings for either tables of ten, or for smaller groups at a shared table.

APPETISER

Haggis bon bon, buttered crushed neeps and truffle potato foam

STARTER

Ballotine of langoustine and smoked salmon, burnt lemon gel, orange dust with pickled celery

Beetroot mousse, compressed Cox's apple and twice baked Stilton soufflé with candied walnuts **N V**

SORBET

White port sorbet with peach foam

MAIN

Scotch beef fillet with pomme purée, charred cauliflower with roasted salsify and thyme jus

Smoked Applewood cheese and tender stem broccoli shortcrust tart, marinated artichoke barigoule and soft polenta chips **V**

DESSERT

Manjari chocolate and toffee fondant with white chocolate ice cream and marinated cherries

Freshly brewed tea or coffee, and fine sweets

Please see page 27 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 2017

KEY: **V** – VEGETARIAN **N** – NUTS

Menus are subject to change.

FONDE EN 1743
MOËT & CHANDON
CHAMPAGNE



One Square Hogmanay Dinner

Bid farewell to 2017 in style.

Experience the world's best Hogmanay celebration from the comfort of One Square, complete with perfectly chilled Champagne, a fabulous 5 course menu including chef's appetiser on arrival and a sophisticated soundtrack from our live band.

Seating from 5:30pm-10:00pm

Adults: £105.00 per person, includes a glass of Champagne
Children aged 4-12 years old: £45.00 per child

APPETISER

Haggis bon bon, buttered crushed neeps and truffle potato foam

STARTER

Roulade of confit duck and apricot on toasted brioche with warm seared foie gras, Sauternes and raisin sauce

Ballotine of langoustine and smoked salmon with burnt lemon gel, orange dust and pickled celery

Beetroot mousse with compressed Cox's apple, twice baked Stilton soufflé and candied walnuts **V N**

SORBET

White port sorbet with peach foam

MAIN

Scotch beef fillet with pomme purée, charred cauliflower and roasted salsify and thyme jus

Pan-fried monkfish fillet with kohlrabi dauphinoise, truffle creamed leeks and wild mushroom sauce

Smoked Applewood cheese and tender stem broccoli shortcrust tart with marinated artichoke barigoule and soft polenta chips **V**

DESSERT

Manjari chocolate and toffee fondant with white chocolate ice cream and marinated cherries

Clementine and Seville marmalade tart with cassis sorbet and poached kumquats

Port marinated Colton Bassett Stilton cheese, compressed grapes and toasted walnut bread **N**

Freshly brewed tea or coffee, and fine sweets

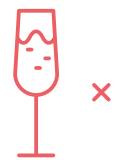
Please see page 27 for booking conditions and contact details.

Deposit of £20.00 per person required at time of booking. Remaining balance to be paid by 1st December 2017.

Please note that beverages are not included in the above prices. Full selection of drinks available – chargeable on consumption.

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Menus are subject to change.



Hogmanay Dinner



One Square New Year's Day Lunch Buffet



With everything from seasonal market vegetables to juicy carvery cuts and delicious desserts, our New Year's Day buffet is the perfect way to welcome 2018.

Enjoy a restorative cocktail on arrival, before tucking into a tempting selection of dishes – whether hearty or healthy, there's bound to be something to suit your mood...

Sunday 1st January,
1:00pm–4:00pm

Adults: £46.00 per person

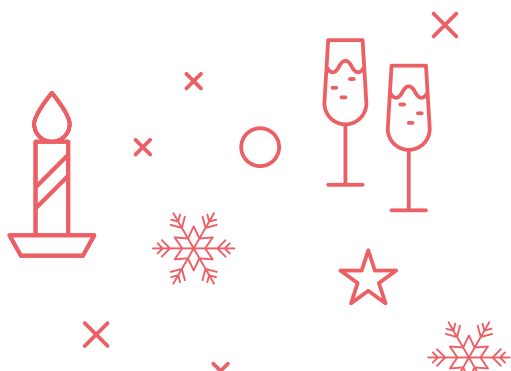
Children aged 4–12 years old:
£20.00 per child

Children aged 3 and under
eat for free

Please see page 27 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 above prices. Full selection of drinks available – chargeable on consumption.



New Year's Day



Make a Booking

For further information & availability, please contact the Festive Co-ordinator.

T: +44 (0)131 221 6491

F: +44 (0)131 228 4510

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 £20.00 per person is required at the time of booking with full prepayment by 1st November 2017 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 on 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 2017.

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.

ALLERGY ADVICE

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.

