



ONE
SQUARE

EDINBURGH

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.



CHRISTMAS DAY

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 **V**

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 **V**

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 **N**
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 **N V**

DESSERT

Grand Christmas pudding with candid kumquats, Cointreau ice cream and almond granola **N**
Chocolate and pistachio tart with salted caramel ice cream and kirsch preserved cherries **N**
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
£110.00^{PP}

4-12 YEARS
£50.00^{PP}

Children aged 3 years old and under eat free

CHRISTMAS DAY DINNER BUFFET

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 **N**

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 **V**

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

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

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

Avocado and almond cocktail with Talisker whisky Marie-Rose **V**

AVAILABLE

7PM - 10PM

ADULTS

£80^{PP}

4-12 YEARS

£40^{PP}

Children aged 3 years old and under eat free

SOUP

Red lentil and winter vegetable soup **V**

MAIN COURSES

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

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

N V

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 **N**

Panache of market vegetables

DESSERTS

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

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 **N**

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.

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