



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.





## 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 **V**

### MAIN

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

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 **V**

### DESSERT

Grand Christmas pudding with rum and raisin ice cream and vanilla anglaise **N**

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](mailto: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

12PM - 10PM

2 COURSES

£26.50<sup>PP</sup>

3 COURSES

£31.50<sup>PP</sup>