



CHRISTMAS 2018

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



**Sheraton
Grand**

HOTEL & SPA 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 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

£26.50PP

3 COURSES

£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 **N**

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

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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



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

£110.00PP

4-12 YEARS

£50.00PP

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.

KEY: **V** - Vegetarian **N** - Nuts

A group of people are holding up wine glasses filled with red wine, creating a toast. The glasses are arranged in a circle, and the wine is a deep red color. The background is blurred, showing other people and what appears to be a buffet table with various dishes. A white starburst graphic is centered over the glasses, and a white rectangular border surrounds the text.

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 **V**

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 **V**

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 **N**

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 **N**

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

£44^{PP}

4-12 YEARS

£20^{PP}

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 **N** **V**

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 **V**

DESSERT

Traditional Scottish Cranachan

Orange and chocolate fondant with milk ice cream and pistachio **N**

Warm Pear and walnut tart with poached quince

Freshly brewed tea and coffee and fine sweets

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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

A close-up photograph of a hand garnishing a dish. The hand is positioned at the top, sprinkling microgreens onto a dish. The dish is a stack of ingredients including a piece of meat, a slice of yellow cheese, and a slice of bread. The garnishes include microgreens, red berries, and a large green leaf with a red vein. The background is a blurred kitchen setting.

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 **V**

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 **N**

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 **N**

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.

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Menu is subject to change.

KEY: **V** - Vegetarian **N** - Nuts

AVAILABLE

1PM - 4PM

ADULTS

£48^{PP}

4-12 YEARS

£22^{PP}

Children aged 3 years old and under eat free





SHERATON GRAND
EDINBURGH SUITE

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 **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**

SOUP

Red lentil and winter vegetable soup **V**

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

12.30PM

LUNCH

1PM

ADULTS

£110^{PP}

4 - 12 YEARS

£55^{PP}

Children aged 3 years and under eat free

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

Pan fried potato dumplings with wild mushrooms and leeks **V**

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, heather honey and buttermilk ice cream **N**

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 **N**

Freshly brewed tea and coffee and mince pies and sweet treats



SANTA'S LITTLE HELPERS BUFFET

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

Mrs Claus' 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

Dashers' grilled chicken breast with mashed potatoes

Cupid's mozzarella and ham pizza

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

Desserts from the main dessert buffet





EDINBURGH SUITE
HOGMANAY BALL

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

6.30^{PM} - 2^{AM}

ADULTS

£240^{PP}





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 **N**

DESSERT

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

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

7^{PM}

DINNER

7.30^{PM}

CARRIAGES

12.30^{AM}

PRICE

£55^{PP}

*£4.50 per person surcharge 8th & 15th December



by ONE SPA

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

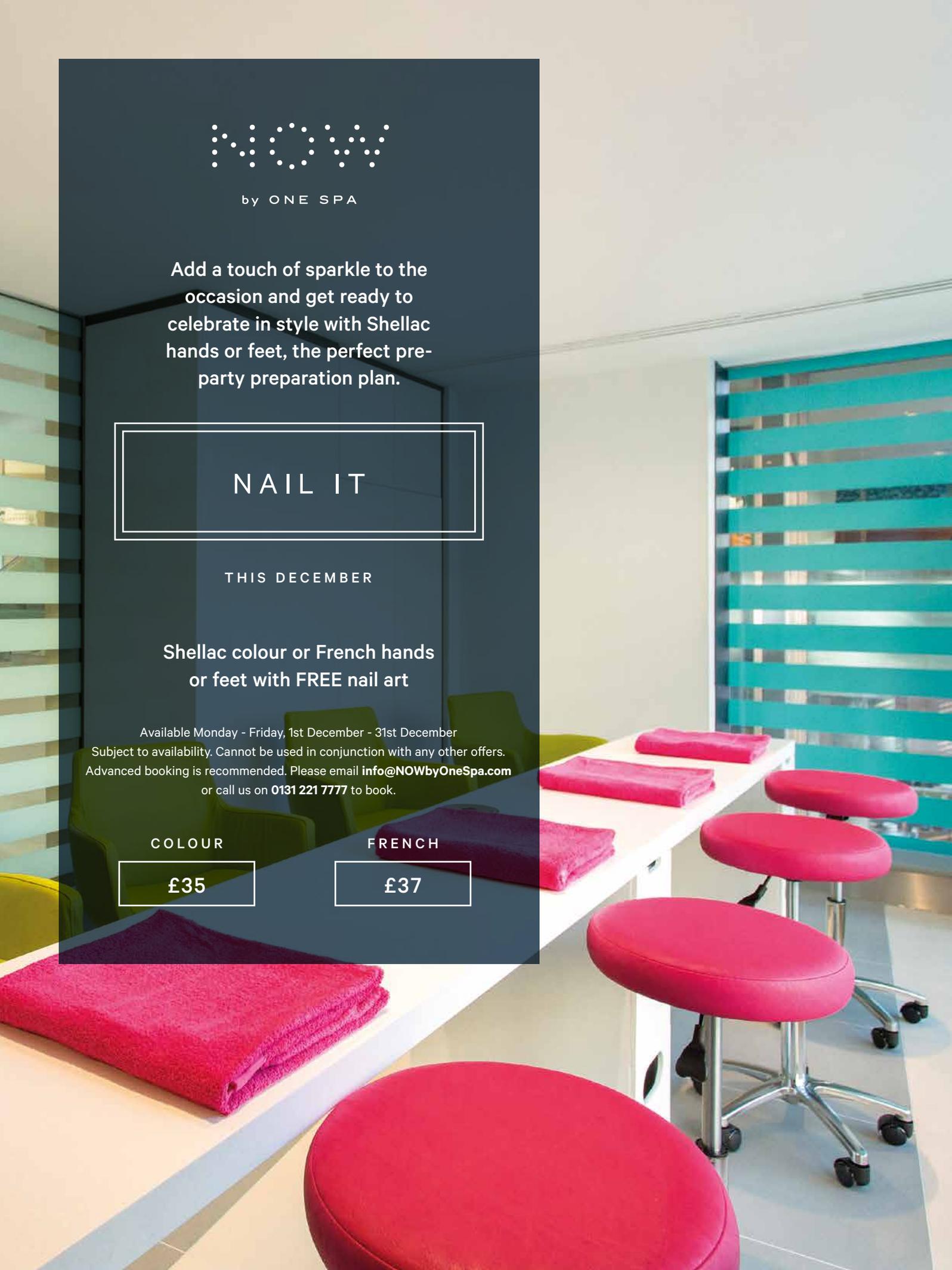
Available Monday - Friday, 1st December - 31st December
Subject to availability. Cannot be used in conjunction with any other offers.
Advanced booking is recommended. Please email info@NOWbyOneSpa.com
or call us on 0131 221 7777 to book.

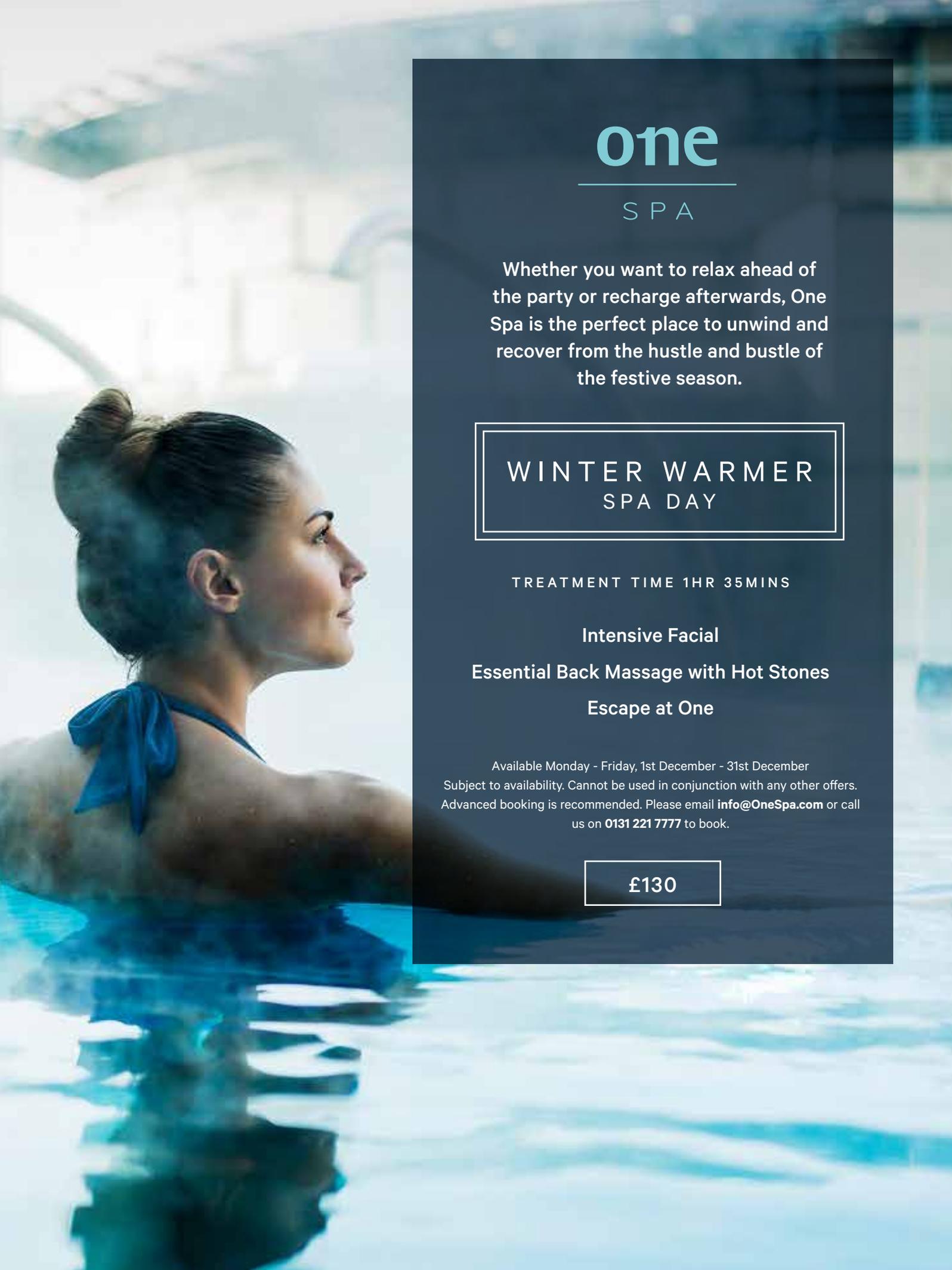
COLOUR

£35

FRENCH

£37





one

S P A

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



Sheraton Grand

HOTEL & SPA EDINBURGH

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.

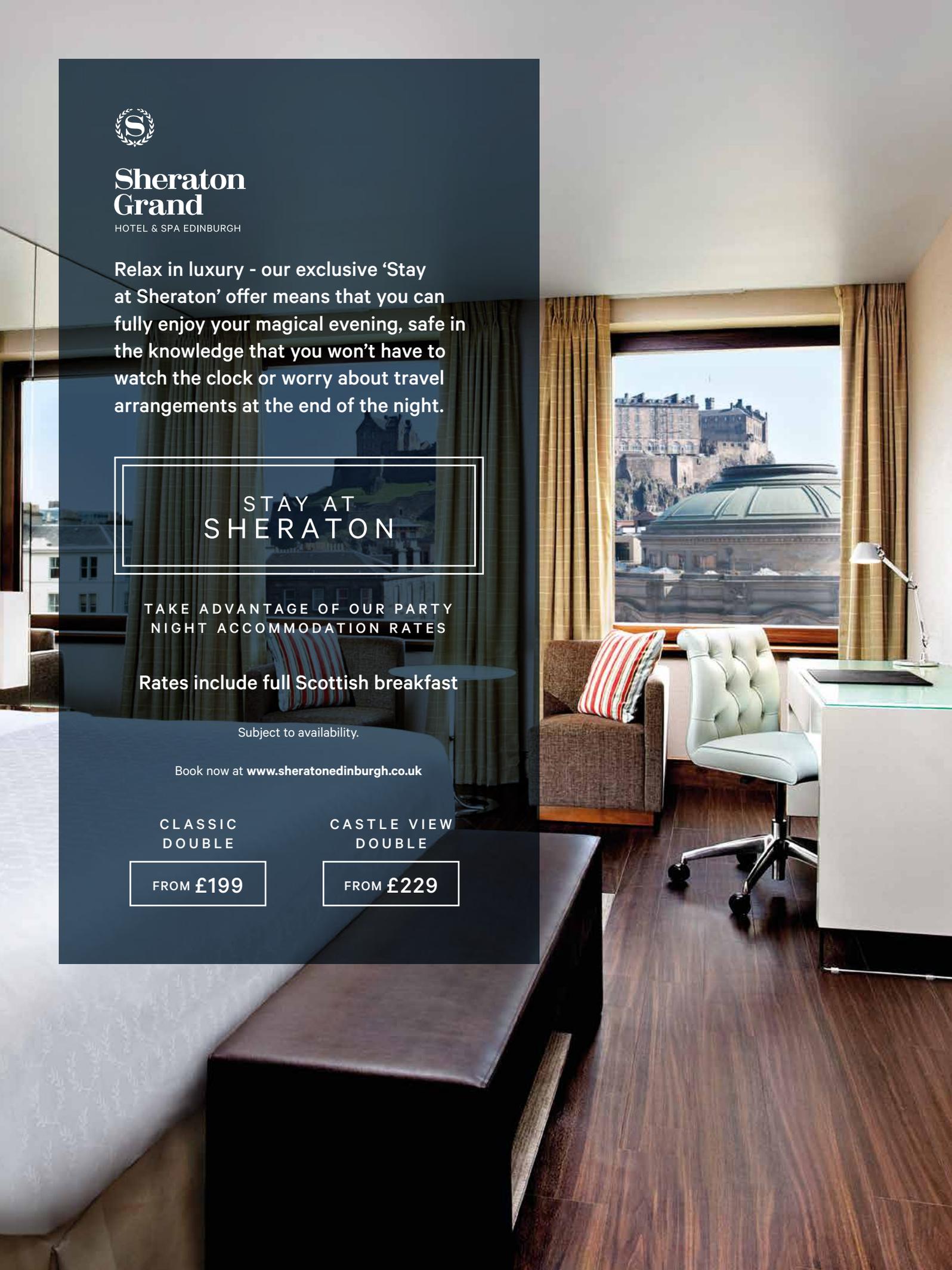
Book now at www.sheratonedinburgh.co.uk

CLASSIC
DOUBLE

FROM **£199**

CASTLE VIEW
DOUBLE

FROM **£229**



MAKE A BOOKING

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

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 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.

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.



**Sheraton
Grand**

HOTEL & SPA EDINBURGH