

THE GRAND

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YORK



**A GRAND CHRISTMAS**

AND OTHER TALES

- 2023 -

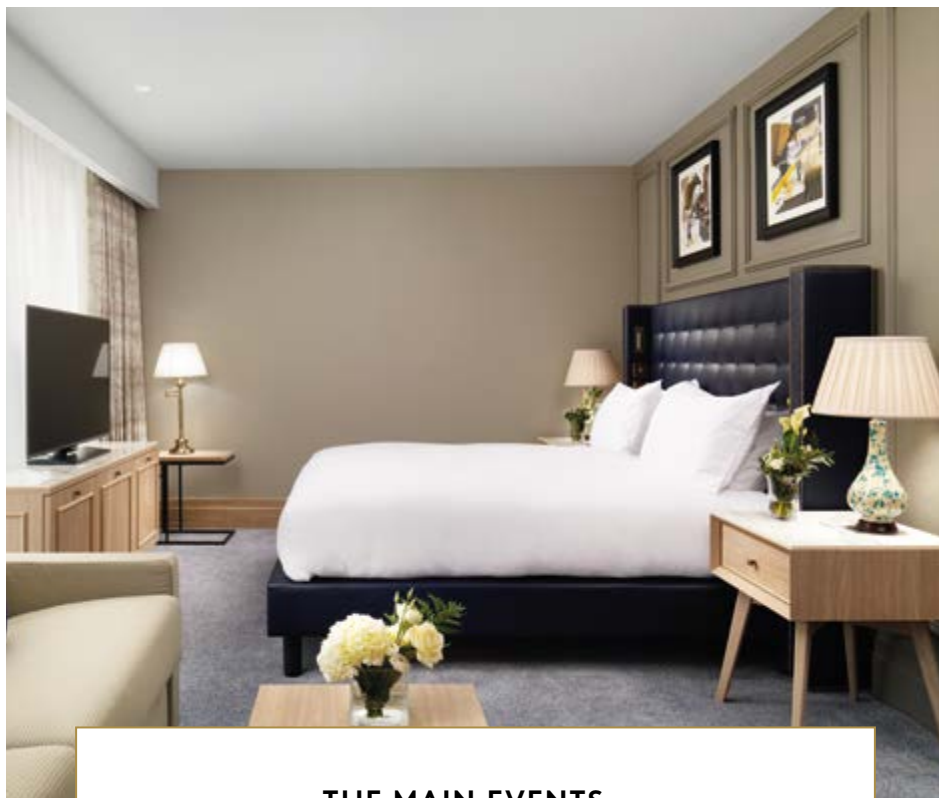


## LET US HOST YOU THIS FESTIVE SEASON

The Grand becomes a magical place at Christmas as decorations lace the elegant Edwardian architecture, lights illuminate the grand marble corridors and live music floats through the building. At the centre of it all, a magnificent Christmas tree stands proudly in the entrance.

Every year our chefs and bartenders conceive new dishes and drinks to express Christmas in a new way, bridging age-old traditions with contemporary tastes.





## THE MAIN EVENTS...

Christmas Day and New Year's Eve are the most important dates in the festive calendar.

Celebrate them in style at The Grand, York.



## STAY WITH US THIS CHRISTMAS

### THREE-NIGHT CHRISTMAS BREAK

**£2,100 PER ROOM\*** based on double or twin occupancy - **£1,200 PER ROOM\*** based on single occupancy

**£499 PER CHILD\*** (3 - 11 years) if in a shared room with an adult

**£659 PER CHILD\*** (3 - 11 years) if in own interconnecting room

For children aged 0 - 2 years, charges apply for an extra cot or bed as well as any additional meals.

\*All costs based on Classic rooms. Upgraded rooms are available at an additional cost.

Start the big day with a full Yorkshire breakfast and enjoy festive activities before sitting down to a hearty Christmas lunch with Champagne in The Grand Boardroom. Look forward to a special visit from Father Christmas and live entertainment throughout.

#### SUNDAY 24<sup>th</sup> DECEMBER

Enjoy a leisurely arrival with champagne and mince pies before indulging in a seasonal dinner in the Rise Restaurant with live entertainment. If you choose to attend Mass at York Minster, our Concierge can provide you with directions and transport options.

#### MONDAY 25<sup>th</sup> DECEMBER

Start the big day with a full Yorkshire breakfast. Following some leisure time then sit down to a hearty Christmas lunch with a glass of champagne in the Grand Boardroom. Of course, a Grand Christmas would not be complete without a visit from Father Christmas himself.

#### TUESDAY 26<sup>th</sup> DECEMBER

After breakfast, spend time relaxing before a festive afternoon tea in the Grand Boardroom. Then retire to your bedroom for one final cosy nights sleep.

#### WEDNESDAY 27<sup>th</sup> DECEMBER

Indulge in our delightful Yorkshire breakfast and consider extending your stay with us for one more night.

## CHRISTMAS DAY LUNCH MENU

#### SELECTION OF CANAPÉS UPON ARRIVAL



#### STARTER

**ORGANIC BEETROOT RISOTTO, V, VE (A), GF (A),**  
Horseradish · Hazelnut Parmesan Crumble ·  
Aged Parmesan · Sage Oil

**CITRUS CURED ORKNEY SCALLOPS, GF,**  
Textures of Jerusalem Artichokes ·  
Passion Fruit Emulsion · Caperberries

**BRAISED VEAL CHEEK, GF, Celeriac ·**  
Cantabria Anchovy · Mustard · Quail Egg



#### INTERMEDIARY

**SLOW ROASTED CELERIAC VELOUTÉ, V, GF,**  
Winter Truffle Shavings · Honey Popovers



#### MAIN

**SHALLOT AND TURNIP TART TATIN, VE,** Herb Potato Terrine ·  
Grilled Asparagus · Baby Pak Choi · Vichyssoise Emulsion

**BUTTER POACHED HALIBUT, GF,** Vegetable Linguine ·  
Lemon Purée · Dashi Beurre Blanc · Dill Oil

**POLLARDS OF THIRKLEBY TURKEY,** Brussel Sprouts ·  
Golden Raisin Stuffing · Vin Jaune · Charred Hispi Cabbage ·  
Yorkshire Pudding



#### DESSERT

**THE GRAND CHRISTMAS PUDDING, V,**  
Drunken Fruits · Brown Butter Ice Cream · Brandy Jelly

**CLASSIC OPERA TORTE, V, GF (A),**  
Paillette Feuilletine and Hazelnut Biscuit · Cherry Jel ·  
Mango Cremaux · Cocoa Nibs

**BAKED RASPBERRY CHEESECAKE,**  
Pistachio and Chestnut Cake · Mince Pie Ice Cream

V - Vegetarian; VE - Vegan ; GF - Gluten Free ; A - Amendable

# CHRISTMAS DAY AT LEGACY

## SIGNATURE TASTING MENU: £295 PER PERSON

Make your Christmas extra special this year by dining at fine dining restaurant, Legacy. Pair the Signature Tasting Menu with the festive wine flight carefully created by our expert sommelier and be taken on a culinary Christmas journey.

Arrival glass of Champagne.

12:30pm Canapés will be served.

1:00pm Sit down in Legacy to enjoy your menu and pairing festive wine flight.

## MENU

### SELECTION OF CANAPÉS UPON ARRIVAL

◆  
COLD SMOKED LANGOUSTINE,  
Uni · Yuzu Kosho · Pickled Leeks ·  
Fermented Tomato Jelly

◆  
BEETROOT GNOCCHI,  
Horseradish · 24-month Parmesan · Sage

◆  
PITHIVIER,  
Oxtail · Winter Truffles · Vin Jaune

◆  
ABERDEEN ANGUS BEEF FILLET MARINATED IN YORKSHIRE GIN,  
Aubergine · Black Garlic · Dill and Coffee

◆  
MAUI GOLD PINEAPPLE,  
Armagnac · Christmas Pudding · Cinnamon

◆  
FARMHOUSE CHEESE,  
Fig Jam · Grand Honey · Fennel seed Brioche

◆  
COFFEE AND MIGNARDISE

Menus will be tailored to cater for dietary requirements.







# NEW YEAR'S EVE BLACK TIE BALL

## TWO-NIGHT NEW YEAR STAYCATION

**£1,400 PER ROOM\*** based on double occupancy

**£1,050 PER ROOM\*** based on single occupancy

\*All costs based on Classic rooms.

Upgraded rooms are available at an extra cost.

Here at The Grand, celebrating the start of the New Year is a fabulous occasion and we'd love for you to ring in 2024 at York's best address.

### SATURDAY 30<sup>TH</sup> DECEMBER

Arrive from 3pm, then enjoy a relaxing dinner in The Rise Restaurant including a glass of wine per person with your meal. Retire up to your bedroom to recharge before an evening of festivities on New Year's Eve.

### SUNDAY 31<sup>ST</sup> DECEMBER

Start your day with a delightful breakfast before beginning your New Year's Eve Black Tie

celebrations in the evening. Enjoy the sound of live music, canapés and champagne on arrival.

Following the five-course menu, dance the night away with live entertainment before toasting in 2024 with a glass of champagne.

### MONDAY 1<sup>ST</sup> JANUARY 2024

Indulge in a full Yorkshire breakfast in The Rise Restaurant before checking out.

## MENU

### SELECTION OF CANAPÉS UPON ARRIVAL



### STARTER

GOATS CHEESE AGNOLOTTI, V,  
Black Garlic · Honey ·  
Shaved Winter Truffles

DUCK LIVER AND SMOKED EEL TERRINE,  
Preserved Quince with Banjuls ·  
Isot flavoured Brioche ·  
Camomile-Mandarin Jelly



### INTERMEDIATE

HONEY ROASTED PARSNIP SOUP, VE,  
Parmesan and Sage Palmier



### MAIN

AGED BEEF FILLET WELLINGTON  
Roasted Beets · Shaved Winter Truffles ·  
Madeira Wine Jus

WILD MUSHROOM AND CELERIAC  
CHARLOTTE, VE (A), Charred Hispi  
Cabbage · Heritage Carrots ·  
Mustard and Verjus Velouté



### DESSERT

TONKA BEAN VACHERIN, V, VE (A),  
Cherries · Mint · Pistachio · Melon



SELECTION OF YORKSHIRE CHEESES,  
Chutney · Celery · Pan d' Épices

Please be advised that the New Year's Gala Dinner will be on shared party tables and this is an over 18s only Black Tie event.

V - Vegetarian; VE - Vegan ; GF - Gluten Free ; A - Amendable





## NEW YEAR'S EVE

### COUNTDOWN IN THE RISE

**31<sup>st</sup> DECEMBER**

**£160 PER ADULT**

**£75 PER CHILD** (up to 12 years) ♦ **£45 PER CHILD** (up to 5 years)

Look back on 2023, celebrate the fond memories and the beginning of a new year at our beautiful restaurant, The Rise.

Expect live music and a celebratory festive atmosphere in The Rise Restaurant. The evening starts with a champagne welcome, then you will dine on a selection of British dishes prepared in our open kitchen before enjoying your second glass of champagne at midnight to ring in the New Year.

Tickets include: Two glasses of champagne per person, canapés, a four-course menu and live music.

## MENU

### SELECTION OF CANAPÉS UPON ARRIVAL



#### STARTER

**GOATS CHEESE AGNOLOTTI, V,**  
Black Garlic · Honey ·  
Shaved Winter Truffles

**WARM LOBSTER TART,**  
Fermented Carrots · Miso Sabayon ·  
Black Trumpet Mushrooms

**VENISON CARPACCIO,**  
Timur Pepper · Pickled Beets ·  
Bone Marrow Mayo · Sourdough

**DUCK LIVER AND SMOKED EEL TERRINE,**  
Preserved Quince with Banjuls ·  
Isot flavoured Brioche ·  
Camomile-Mandarin Jelly



#### INTERMEDIATE

**WATERCRESS AND LEEK SOUP V, VE (A),**  
Potato · Carrot and Swede Pearls ·  
Chive Oil · Crème Fraîche



### PALATE CLEANSER

**YORKSHIRE GIN, CRANBERRY AND  
JUNIPER SORBET, VE,** Bergamot Espuma



#### MAIN

**WILD MUSHROOM AND CELERIAC  
CHARLOTTE, VE (A),** Charred Hispi Cabbage  
· Heritage Carrots · Mustard & Verjus Velouté

**GRILLED TURBOT,** Gnocchi Parisienne ·  
Smoked Fish Bone Velouté · 'Sturia' Caviar

**YORKSHIRE LAMB LOIN IN PISTACHIOS, GF,**  
Pomme Anna · Coffee Caramel ·  
Charred Hispi Cabbage · Minted Lamb Jus

**AGED BEEF FILLET ROSSINI, GF,**  
Foie Gras · Shaved Winter Truffles ·  
Creamed Spinach · Madeira Wine Jus



#### DESSERT

**TONKA BEAN VACHERIN, V, VE (A),**  
Cherries · Mint · Pistachio · Melon

**CHOCOLATE BALL SURPRISE,** Gold Leaf ·  
Valrhona Namelaka · Peanut Butter Brittle ·  
Macerated Raspberries

# NEW YEARS EVE AT LEGACY

**£345 PER PERSON**

Start the evening in The White Rose Lounge with live entertainment, canapés and an exquisite English sparkling wine. Once seated in The Grand's fine dining restaurant; indulge in the Signature Tasting Menu that showcases local Yorkshire provenance and seasonality with a perfectly paired festive wine flight, curated by our in-house expert sommelier. Ring in the New Year with a glass of champagne and live music at midnight.

**Arrival** glass of Champagne.

**7:00pm** Canapés will be served.

**7:30pm** Sit down in Legacy to enjoy your menu and pairing festive wine flight.

**12:00am** Midnight glass of Champagne and live entertainment.

## MENU

### SELECTION OF CANAPÉS UPON ARRIVAL

#### COMPRESSED RED PRAWN,

Kabosu Ice Cream · Fermented Turnip · Garum Emulsion

#### SCARPINOCC PASTA,

Yorkshire Brie · Grand Honey · Black Garlic

#### 'WHITBY' KING CRAB FILLED MORELS,

White Miso · Butternut · Verjus

#### WILD BASS,

Sturia Caviar · Lemon Verbena Foam

#### VEAL SWEETBREADS,

Sage · Salsify · Winter Truffles

#### YORKSHIRE VENISON LOIN,

Carrot-Calamansi · Smoked Onion · Apricot

#### SQUAB PIGEON,

Bull's Blood Beetroot · Chantarelles · Tosazu-Pigeon Jus

#### 'YELLISON' GOAT CHEESE 'CANNOLO',

Buddhas Hand · Oobika · Gingerbread

#### ARAGUANI CHOCOLATE 72%,

Morello Cherries · Tahini · Gold Leaf · Bee Pollen

#### BARON BIGOD,

Winter Truffle · Sauterne Jelly · Camomile

Menus will be tailored to cater for dietary requirements.







## THIS SEASON AT THE GRAND...

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Enjoy the festivities throughout November and December at The Grand.

Whether you're staying with us or exploring the city at Christmas time, you can enjoy seasonal menus and crafted cocktails created by our expert chefs and bartenders using the finest ingredients.

Reserve a table for a seasonal festive lunch, dinner or afternoon tea from the 16<sup>th</sup> November.



## TWO-NIGHT FESTIVE ESCAPE

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**FROM £392 PER NIGHT** based on two adults sharing in a Classic room with a three-course dinner in The Rise Restaurant

Enjoy a two-night break in the historic city of York with dinner at The Rise Restaurant on your first night followed by a festive afternoon tea the next day. A mulled wine on arrival awaits and there's a full Yorkshire breakfast served each morning.

\*Available from 17<sup>th</sup> November – 28<sup>th</sup> December. Excludes 24<sup>th</sup> – 26<sup>th</sup> December.





# FESTIVE AFTERNOON TEA

## THE RISE RESTAURANT

**£49.95 PER ADULT** ♦ **£44.50** (without cocktail)

**£27.50 PER CHILD** (up to 12 years)

Enjoy our Grand afternoon tea with a festive twist from  
16<sup>th</sup> November – 31<sup>st</sup> December.

Filled with your favourite Christmas delights, our afternoon tea showcases all that The Grand has to offer. It includes a festive cocktail with the option to upgrade to Prosecco, Champagne or Gin. Our festive afternoon tea makes for the perfect Christmas treat.

### SAVOURY

#### BRIOCHE OPEN SANDWICH

Pickled Beets · Boiled Quail Egg · Miso Emulsion

#### POPPYSEED CROISSANT

Chestnut and Applewood Cheese Royale · Compressed Apples

#### BEETROOT CURED SALMON OPEN SANDWICH

Lindigoe Sauce · Trout Roe on Sourdough

#### HONEY ROASTED TURKEY BREAST SANDWICH

Mustard and Sage Butter on Onion Bread

#### PORK, APPLE AND CRANBERRY SAUSAGE ROLL



### PÂTISSERIE

#### HAZELNUT AND CINNAMON

Hazelnut Praline · Chocolate Mousse · Hazelnut Wafer

#### PISTACHIO FINANCIER

Raspberry Pote de Fruit · Pistachio Mousse · Thyme

#### APPLE 'STRUDEL'

Cinnamon · Eggnog · Chestnuts

#### MORELLO CHERRY BAVAROIS

Gingerbread Biscuits · Salted Popcorn · Yuzu Jel



### SCONES

#### TRADITIONAL FRESHLY BAKED PLAIN AND CINNAMON SCONES

served with Cornish Clotted Cream and Strawberry Jam

Menus will be tailored to cater for dietary requirements.





## CREATE UNFORGETTABLE MEMORIES THIS FESTIVE SEASON...

The Grand is the perfect destination for your festive celebrations whether you're making special memories with a group of family, friends or colleagues.

Speak to our dedicated event organisers to create your bespoke, unforgettable Christmas experience at The Grand, York.

## PRIVATE FESTIVE LUNCHES & DINNERS

### ENJOY YOUR CELEBRATIONS IN GRAND STYLE

**LUNCH - TWO COURSES - £50 PER ADULT, THREE COURSES - £60 PER ADULT, FOUR COURSES - £70 PER ADULT**

**DINNER - THREE COURSES - £80 PER ADULT, FOUR COURSES - £90 PER ADULT**

**AVAILABLE FOR UP TO 100 GUESTS**

Begin your festive celebrations with a lavish lunch or dinner in the exclusivity of your own dining room.

Enjoy a Prosecco arrival followed by your chosen menu with coffee and mince pies for your special celebrations to round up 2023.

### MENU

#### SELECTION OF CANAPÉS UPON ARRIVAL



#### STARTER

ORGANIC SQUASH RISOTTO, **V**, **VE(A)**, **GF**,  
Shiitake Mushrooms · Sage · Parmesan

SMOKED AND FRESH SALMON TERRINE  
WITH DILL AND SEAWEED, **GF(A)**,  
Pickled Cress · Saffron and Lemon Emulsion ·  
Toasted Brioche

BRAISED VEAL CHEEK,  
Celeriac · Mustard · Lardo do Colonnata · Thyme Croutons



#### MAIN

CELERIAC AND TURNIP TART TATIN, **VE**,  
Crushed Potatoes · Baby Pac Choi and Steamed Asparagus  
· Tomato-Cumin Velouté

MISO AND SOY BAKED COD,  
Herb Potato Terrine · Buttered Asparagus ·  
Caviar Fish Velouté

DUO OF YORKSHIRE TURKEY,  
Breast with Sage Butter · Stuffed Leg with Onion and  
Thyme Stuffing · Brussel Sprouts · Giblet Gravy ·  
Pomme Puree · Charred Hispi Cabbage



#### DESSERT

THE GRAND CHRISTMAS PUDDING, **V**,  
Drunken Fruits · Brown Butter Ice Cream · Brandy Jelly

CHERRY AND GINGERBREAD, **VE**,  
Tangerine · Tonka Bean · Pecan Nut

CLASSIC OPERA TORTE, **V**,  
Paillette Feuilletine and Hazelnut Biscuit · Cherry Jel ·  
Mango Cremaux · Cocoa Nibs



YORKSHIRE CHEESE PLATTER (3 TYPES), **GF(A)**,  
Fruit Chutney · Quince · Thomas Fudge Crackers



#### COFFEE

MINCE PIES, Chocolate Bonbon



V - Vegetarian; VE - Vegan ; GF - Gluten Free ; A - Amendable









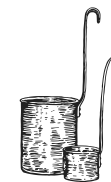


## ENJOY FESTIVE INSPIRED COOKERY CLASSES AND GROUP EXPERIENCES

The Cookery School at The Grand, York is the perfect setting for fun, festive experiences.

The school is available for dry hire and private bookings alongside a regular schedule of Christmas classes.

To view our calendar of festive classes, visit  
[www.thegrandyork.co.uk/cookery-school](http://www.thegrandyork.co.uk/cookery-school)



## THE COOKERY SCHOOL AT THE GRAND, YORK

### GROUP CELEBRATIONS

Do things a little differently this year, instead of dining out, do the cooking for yourself and create unforgettable memories whilst experiencing the best of the cookery school.

Our chef's table evenings are a fabulous opportunity to witness the creative process of your meal. Sitting in our cookery school kitchen, watch our Head Chef Tutor prepare and serve a three course menu whilst interacting and asking burning culinary questions. As our expert chef is preparing each course, he will share his knowledge and skills, whilst describing various techniques and useful cooking tips. \*OPTIONAL WINE PAIRING AVAILABLE.



### PARENT AND CHILD FESTIVE FUN

Our Children's Festive Baking classes are a great way to keep little hands busy as they create fun gingerbread figures and delicious Christmas cupcakes.

Budding bakers will not only have a great deal of fun in the kitchen, they'll also learn valuable cookery skills to try out at home.

### CHRISTMAS CLASSES



Our Ultimate Christmas Lunch class is designed to help take the stress out of Christmas cooking and make it nearly as enjoyable as eating the finished product. Learn how to whip up the perfect Christmas lunch for a day to remember!







## MAKE A BOOKING

For all enquiries and to reserve a room or suite, call our reservation team on:

**+44(0) 1904 380038**

Or visit our website:

**[www.thegrandyork.co.uk](http://www.thegrandyork.co.uk)**

Sign up to our database  
to keep up to date with  
our festivities.



Email contacts for specific departments below:

Restaurants, bars and afternoon tea

Rooms and suites

Private dining and events

General Enquiries

Cookery School

**[reservations@thegrandyork.co.uk](mailto:reservations@thegrandyork.co.uk)**

**[reservations@thegrandyork.co.uk](mailto:reservations@thegrandyork.co.uk)**

**[events@thegrandyork.co.uk](mailto:events@thegrandyork.co.uk)**

**[yourstay@thegrandyork.co.uk](mailto:yourstay@thegrandyork.co.uk)**

**[cookeryschool@thegrandyork.co.uk](mailto:cookeryschool@thegrandyork.co.uk)**

## GIVE THE GIFT OF EXPERIENCE



**Gift Vouchers are available online and at the Hotel.**

*Please note, all menus are subject to change.*





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