

**THE GRAND**

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YORK



**A GRAND CHRISTMAS**

AND OTHER TALES

- 2025 -



STAY AT YORK'S BEST DRESSED HOTEL

## CELEBRATE THE MAGIC OF CHRISTMAS AT THE GRAND

In the heart of winter, when frost dusts the rooftops and the city glows with candlelit charm, The Grand awakens to the magic of Christmas. Towering trees reach toward the ceiling, garlands twine gracefully up the sweeping Edwardian staircase, and every corner flickers with the soft glow of fairy lights.

Our Grand chefs have been busy in the kitchen, crafting menus that capture the true warmth of a Yorkshire Christmas. Meanwhile, mulled wine simmers gently and the scent of spiced orange and cinnamon drifts from our 1906 bar.

Step inside and let your Christmas story unfold.





CHRISTMAS  
**AT THE GRAND...**

Experience the magic of the holidays throughout November and December at The Grand.

Whether you are visiting York for a day trip to the Christmas Markets or staying at the hotel overnight, you can enjoy seasonal menus and speciality cocktails that perfectly capture the spirit of the season.

Reserve a table for a seasonal festive lunch, dinner or afternoon tea from the 14<sup>th</sup> November.





## CREATING MAGICAL MOMENTS

### THREE-NIGHT CHRISTMAS CELEBRATION

£2,250 PER ROOM ♦	based on double or twin occupancy
£1,275 PER ROOM ♦	based on single occupancy
£255 PER CHILD	Under 5 years ●★
£531 PER CHILD	6 - 11 years ●
£684 PER TEEN	12 - 15 years ■



Nestled in the heart of one of the most festive cities in the UK, Christmas at The Grand is an experience like no other. Enjoy live entertainment throughout the holiday, a Christmas Lunch banquet in The Grand Boardroom, and maybe even meet Father Christmas himself. Arrive on Christmas Eve and experience three days of true Yorkshire hospitality, and let The Grand become your home throughout the festive period.

#### WEDNESDAY 24<sup>TH</sup> DECEMBER

Arrive at leisure and enjoy a reception of mince pies and mulled wine. In the evening, dine at **The Rise Restaurant**. Those planning to attend Mass at York Minster can seek out our Concierge who will gladly provide directions and transport options.

#### THURSDAY 25<sup>TH</sup> DECEMBER

Christmas Day begins in style with a full Yorkshire breakfast. Enjoy your morning at leisure to continue old traditions and create new ones. Sit down in the breathtaking Grand Boardroom for our **signature Christmas Lunch** overlooking the City Walls and York Minster, accompanied by live music.

#### FRIDAY 26<sup>TH</sup> DECEMBER

After Breakfast take in the beautiful York sights. Return to The Rise for The Grand **Festive Afternoon Tea** accompanied by carefully crafted festive cocktails. The final evening in residence is the perfect time to enjoy a cosy drink in 1906.

#### WELLINGTON FEAST

Upgrade your Boxing Day evening celebrations with a choice of three of our Signature Wellington's. (Additional charge applies.)

#### SATURDAY 27<sup>TH</sup> DECEMBER

Wrap up your stay with one final breakfast. Not ready to depart? Consider extending your stay for another night!

- ♦ All costs based on Classic Rooms. Upgraded rooms are available at an additional cost.
- Must be sharing with an adult.
- ★ For children aged 0 - 2 years, charges apply for an extra cot or bed as well as any additional meals.
- Interconnecting room prices available on request.

THREE-DAY CHRISTMAS CELEBRATION  
CHRISTMAS DAY LUNCH MENU

The beautifully decorated Grand Boardroom is an extravagant setting for Christmas Day lunch. Guests are welcomed with canapés and Champagne, followed by a wholesome five-course meal, that celebrates the very best of Yorkshire produce.



MENU

CANAPÉS



STARTER

SHIITAKE & FERMENTED SPELT RISOTTO <sup>VE</sup>

Wild mushrooms, crushed hazelnut, pickled endive

PRAWN & SALMON TERRINE

Saffron lime emulsion, pea royale, compressed cucumber, crumpets

FOIE GRAS & DUCK LEG CONFIT CHARLOTTE

Smoked bacon, roscoff onion espuma, nashi pears



INTERMEDIARY

BUTTERNUT SQUASH VELOUTÉ <sup>VE/A</sup>

Chestnut ketchup, sumac palmier, rosemary oil



MAIN

SALT BAKED CELERIAC TIAN <sup>VE</sup>

Crushed new potatoes, charred leeks, chantarelle, verjus

DUO OF THIRKLEBY TURKEY

Golden raisin stuffing, giblet gravy, cranberry jam, sage butter

ROASTED SALT-AGED BEEF FILLET

Baby beets, stout rarebit, soused shallots, winter truffles



DESSERT

THE GRAND CHRISTMAS PUDDING

Vanilla ice cream, drunken fruits, milk tuille

ROSE PETAL MERINGUE <sup>VE</sup>

Mango & mint espuma, bergamot gel, tapioca blueberry salad



CHEESE

YORKSHIRE CHEESE PLATE

Quince, fruit cake, figs, tomatoes

VEGAN, VEGETARIAN AND GLUTEN-FREE ALTERNATIVES CAN BE MADE AVAILABLE.

PLEASE NOTIFY THE EVENTS TEAM AT THE TIME OF PRE-ORDER,  
EMAIL: [EVENTS@THEGRANDYORK.CO.UK](mailto:EVENTS@THEGRANDYORK.CO.UK)





FINE-DINING

## CHRISTMAS EVE AT LEGACY

£180 PER PERSON

£110 PER PERSON FOR PAIRING WINE FLIGHT

For a truly special way to begin your Christmas holiday, The Grand invites you to enjoy a tasting menu at Legacy, the hotel's three AA Rosette awarded restaurant. This year's menu has been curated by Executive Head Chef, Kevin Bonello, in collaboration with Head Chef Ahmed Abdalla. Elevate your evening with our expertly paired wine flight, by our esteemed Head Sommelier, Derek Scaife.

BOOKINGS AVAILABLE FROM 6.30PM-8.30PM

## MENU

### CANAPÉS

#### KALE CROUSTADE

Porcini cream, onion jam, parmesan

#### DOUGHNUT

Smoked eel, kalamansi, ponzu jelly

#### PARKER HOUSE ROLL & GRISSINI PIEMONTESE

Cultured butter, tomato butter

#### CRAPAUDINE BEETROOT

Horseradish, yeast sauce, pickled mustard seeds

#### LOBSTER FILLED RAVIOLI

Lobster XO, kimchee froth, fennel

#### NORTH SEA MONKFISH

Red curry sabayon, cauliflower, smoked vanilla

#### SALT AGED DUCK BREAST

Quince, mushroom ketchup, endive

#### KONRO GRILLED AGED BEEF FILLET

Grelot onion, truffles, lovage

#### GRAND HONEY CURD

Cranberry sorbet, tarragon

#### KALINGO CHOCOLATE

Miso, sweet potato caramel, sea buckthorn

#### COFFEE & MIGNARDISES

VEGAN, VEGETARIAN AND GLUTEN-FREE ALTERNATIVES CAN BE MADE AVAILABLE.

PLEASE NOTIFY THE TEAM AT THE TIME OF PRE-ORDER,  
EMAIL: [LEGACY@THEGRANDYORK.CO.UK](mailto:LEGACY@THEGRANDYORK.CO.UK)

## CELEBRATING TOGETHER

# CHRISTMAS DAY AT THE RISE

£195 PER ADULT

including welcome drink\*

£95 PER CHILD

6 - 11 years

£55 PER CHILD

under 5 years

Gather with loved ones for a truly special Christmas Day lunch. Overlooking York's historic City Walls, savour a beautifully curated four-course festive menu while enjoying the lively atmosphere of the open kitchen. Rooted in tradition and elevated with a modern touch, each dish showcases the rich flavours of the season and the finest local Yorkshire produce.

## MENU

### CANAPÉS



### STARTER

#### KING EDWARD POTATO & COMTE GNOCCHI <sup>VE/A</sup>

Wild mushrooms, hazelnut crumble, pickled endive

#### PRAWN & SALMON TERRINE

Saffron lime emulsion, pea royal, compressed cucumber, crumpets

#### ROASTED NORFOLK QUAIL BREAST TART

Smoked bacon, leg confit, egg fritter, roscoff onion



### INTERMEDIARY

#### BUTTERNUT SQUASH VELOUTÉ <sup>VE/A</sup>

Chestnut ketchup, sumac palmier, rosemary oil



### MAIN

#### SALT-BAKED CELERIAC TIAN <sup>VE/A</sup>

Vegetable linguine, charred leeks, chantarelle, verjus

#### DUO OF THIRKLEBY TURKEY

Golden raisin stuffing, giblet gravy, cranberry jam, sage butter

#### ROASTED SALT-AGED BEEF FILLET

Baby beets, stout rarebit, soused shallots, winter truffles

All main courses are served with Yorkshire pudding, pigs in blankets, creamed savoy cabbage, roast potatoes, Brussels sprouts



### DESSERT

#### THE GRAND CHRISTMAS PUDDING

Vanilla ice cream, drunken fruits, milk tuille

#### MINI APPLE ST' HONORE

Bramley apple & tarragon mousse, choux bun, crème diplomat, cranberry sorbet

#### ROSE PETAL MERINGUE <sup>VE</sup>

Mango & mint espuma, bergamot gel, tapioca blueberry salad

VEGAN, VEGETARIAN AND GLUTEN-FREE ALTERNATIVES CAN BE MADE AVAILABLE.

PLEASE NOTIFY THE TEAM AT THE TIME OF PRE-ORDER,  
EMAIL: [DINING@THERISEYORK.CO.UK](mailto:DINING@THERISEYORK.CO.UK)

\*Non-alcoholic alternatives available





## A GRAND BOXING DAY CLASSIC WELLINGTON FEAST

£135 PER ADULT  
£65 PER CHILD

including welcome drink\*  
under 12 years

Continue your Boxing Day evening celebrations with one of our signature dishes. Choose from a selection of traditional Wellingtons, creating a festive feast to remember. As live entertainment fills the air, share unforgettable moments with all your loved ones

### MENU

#### STARTER

**TWICE BAKED LINCOLNSHIRE  
POACHER CHEESE SOUFFLÉ**  
Onion confit, mustard & tarragon velouté

**STAAL'S SMOKED SALMON &  
CRAB ROULADE**  
Avocado, trout roe, tapioca cracker

**PATE EN CROUTE**  
Pork, venison, duck, pine nuts set with  
Madeira jelly, pumpkin quince chutney,  
toasted brioche, pickles



#### MAIN

Served with a choice of two sides

**THE VEGETABLE WELLINGTON<sup>VE</sup>**  
Portobello mushrooms, celeriac & winter truffles  
in filo pastry & seeds, carrot & yeast sauce

**THE SALMON & PRAWN WELLINGTON**  
Salmon & tiger prawn in fennel & celeriac,  
spinach pancake & puff pastry,  
saffron beurre blanc

**THE BEEF WELLINGTON**  
Beef fillet, mushroom duxelles & chicken mousse,  
pancake & puff pastry, beef jus,  
hollandaise sauce



#### DESSERT

**CRÊPE SOUFFLÉ**  
Orange & Grand Marnier soufflé baked in  
pancake, brandysnap biscuit, vanilla ice cream

**MONT BLANC**  
Blackcurrant meringue, chestnut ganache,  
cocoa sponge, caramelised milk ice cream,  
Pedro Ximenez caramel

**VEGAN CHOCOLATE LAVA CAKE<sup>VE</sup>**  
Pistachio gelato, drunken wild berries

**YOUR TICKET INCLUDES A GLASS  
OF CHAMPAGNE ON ARRIVAL,  
THREE-COURSE MEAL AND LIVE  
ENTERTAINMENT.**

**VEGAN, VEGETARIAN AND GLUTEN-FREE  
ALTERNATIVES CAN BE MADE AVAILABLE.**

**PLEASE NOTIFY THE TEAM AT THE TIME  
OF PRE-ORDER, EMAIL:  
DINING@THERISEYORK.CO.UK**

\*Non-alcoholic alternatives available



FESTIVE COCKTAILS

- CHAMPAGNE MIMOSA
- SPRITZ
- ORANGE BLOSSOM
- ROSE GARDEN
- CRANBERRY MULE
- EGGNOG
- PEACH BLOSSOM
- SPRITZ
- ORANGE BLOSSOM
- ROSE GARDEN
- CRANBERRY MULE
- EGGNOG
- PEACH BLOSSOM

RINGING IN 2026  
CELEBRATING NEW YEAR

REFLECT & CELEBRATE  
COUNTDOWN AT THE RISE

WEDNESDAY 31<sup>ST</sup> DECEMBER

£195 PER ADULT

£95 PER CHILD 6 - 11 years

£55 PER CHILD Under 5 years

Reflect on the highlights of 2025 and ring in the new year together at The Rise restaurant. Live music and Champagne on arrival pave the way for a great start to 2026!

## MENU

### CANAPÉS



### STARTER

**WILD MUSHROOM SCOTCH EGG <sup>V</sup>**  
Celeriac & truffle espuma, wilted spinach, tarragon oil

**SEARED ORKNEY SCALLOPS**  
Textures of artichokes, verjus & golden raisin sauce

**GAME CONFIT TERRINE**  
Piccalilli vegetables, pickled mustard seeds, banyuls wine gel, orange brioche



### INTERMEDIARY

**ROASTED BUTTERNUT SQUASH SOUP <sup>VE</sup>**  
Sage oil and vegan palmier

**OXTAIL CONSOMMÉ EN CROUTE**  
Pearl vegetables, lemon thyme, Armagnac



YOUR TICKET INCLUDES LIVE MUSIC, TWO GLASSES OF CHAMPAGNE PER PERSON, CANAPÉS AND A FOUR-COURSE MENU PREPARED IN OUR THEATRICAL OPEN KITCHEN.

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### MAIN

**VEGAN SHALLOT & QUINCE TART TATIN <sup>VE</sup>**  
Heritage carrots, hispi cabbage, yeast & carrot sauce

**PAN FRIED SALMON WITH A SOURDOUGH CRUST**  
Buttered leeks, beet gnocchi, Champagne & trout roe beurre blanc

**SLOW ROASTED SADDLE OF LAMB**  
Dried tomatoes, garlic confit, parsley, mashed potatoes, baby turnips & carrots, minted lamb jus



### DESSERT

**BAKED WHITE CHEESECAKE**  
Strawberry lime curd, pecan & brown butter crumb, cranberry sorbet

**DARK CHOCOLATE MOUSSE <sup>VE</sup>**  
Chestnuts, passionfruit, tonka bean





CULINARY EXCELLENCE  
**NEW YEAR'S EVE AT LEGACY**

£250 PER PERSON\*  
£130 PER PERSON FOR PAIRING WINE FLIGHT

Start your evening with live entertainment, Chef's selection of canapés, and a glass of fine Champagne in The White Rose Lounge.

Soak in the atmosphere before being seated at Legacy, where you'll enjoy a tasting menu of seasonal dishes that showcase the best of Yorkshire's local produce. Elevate your evening with our expertly paired wine flight, by our esteemed Head Sommelier, Derek Scaife.

As midnight approaches, raise a glass of Champagne and celebrate the New Year with live music to set the perfect festive tone.

6:30PM	ARRIVAL
7:00PM	CANAPÉS
7:30PM	FIRST-COURSE
12:00AM	NEW YEAR'S EVE CELEBRATION



## MENU

### CANAPÉS

#### JELLIED OYSTER

Crème crue, parsley tart, Sturìa caviar

#### CARAMELISED MISO CAKE

Black pudding, dried celeriac, apple vinegar

#### PARKER HOUSE ROLL & GRISSINI PIEMONESI

Cultured butter, black garlic & honey butter



#### ORKNEY SCALLOP

Caper jam, Alsace bacon espuma, leek ash



#### SCARPINOCC PASTA

Baron bigod, preserved tomatoes, fermented verjus



#### HALIBUT EN BRIOCHE

Braised kombo, yuzu sabayon, Brussels sprouts



#### BBQ SWEETBREADS

Bagna cauda, persillade, winter truffles



#### SQUAB PIGEON

Vin Jaune hollandaise, Hokkaido pumpkin, timur pepper



#### BUCKWHEAT CAKE

Blood orange, lavender, almond



#### SHEEP'S YOGHURT

Honey waffle, smoked vanilla, sea buckthorn



### COFFEE & MIGNARDISES

VEGAN, VEGETARIAN AND GLUTEN-FREE ALTERNATIVES  
CAN BE MADE AVAILABLE.

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EMAIL: [LEGACY@THEGRANDYORK.CO.UK](mailto:LEGACY@THEGRANDYORK.CO.UK)



## FESTIVE TREATS AFTERNOON TEA

£53.50 PER ADULT

Including festive cocktail

£47.50 PER ADULT

Excluding festive cocktail

£29.50 PER CHILD

Up to 12 years

Enjoy our Grand Afternoon Tea with a festive twist from **14<sup>th</sup> November - 5<sup>th</sup> January**.

Gather around the table and indulge in a delightful selection of spiced cakes, delicate pastries, and freshly baked scones, each perfectly paired with rich, warming teas. Share laughter and stories with your loved ones this Christmas, all while soaking in the views of the City Walls, beautifully framed by twinkling winter lights.

Enhance your festive experience by choosing a seasonal cocktail, or treat yourself to a Prosecco, Champagne, or Gusbourne English sparkling wine.

## MENU

### SAVOURY

#### QUINOA TART

Celeriac remoulade, aged cheddar & beer rarebit

#### DUO OF STAAL'S SALMON

Country bread, dill crème fraîche, trout caviar, ponzu gel

#### IN HOUSE SMOKED TURKEY BREAST

Whipped sage butter, apple & celeriac jam, tomato bread

#### CHICKEN LIVER & FOIE GRAS PARFAIT

Brioche, port gel, carrot crisp

#### PORK, CHESTNUT & APPLE SAUSAGE ROLL

Pumpkin gel

### PÂTISSERIE

#### MIDNIGHT CLOCK

Chestnut mousse, spiced apple cake, cinnamon sable, gold leaf

#### FROSTY SNOWMAN

Coconut macaroon, white chocolate & ginger mousse, cranberry gel

#### CHRISTMAS LOG

Chocolate negus, cardamom caramel, bourbon gel

#### SANTA'S HAT

Tapioca Bavarian, raspberry-tarragon gel, marshmallow

### SCONES

#### TRADITIONAL FRESHLY BAKED PLAIN & CINNAMON SCONES

Cornish clotted cream, strawberry jam

VEGAN MENU AVAILABLE. MUST BE SPECIFIED AHEAD OF TIME. VEGAN, VEGETARIAN AND GLUTEN-FREE ALTERNATIVES CAN BE MADE AVAILABLE.

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EMAIL: [DINING@THERISEYORK.CO.UK](mailto:dining@theriseyork.co.uk)





MAKE UNIQUE, LASTING MEMORIES  
**FESTIVE PRIVATE EVENTS**

Whether you're seeking a cosy private space to share a festive feast with family and friends or planning a memorable corporate Christmas celebration, The Grand's private dining promises an unforgettable experience steeped in holiday magic. Speak to our dedicated events team to design a bespoke private dining experience at The Grand, York.

CELEBRATE IN GRAND STYLE

## PRIVATE FESTIVE LUNCHESS & DINNERS

### LUNCH

2 COURSE £50  
3 COURSE £60

### DINNER

2 COURSE £55  
3 COURSE £65

Adorned with a Christmas Tree and festive decorations, kick off your celebrations with an exclusive lunch and dinner in the privacy of your own suite.

Toast with Prosecco upon arrival, and enjoy a bespoke menu, concluding with coffee and mince pies - a perfect way to mark the end of 2025.

### MENU

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#### STARTER

##### ROASTED PORTOBELLO MUSHROOM & SWEET POTATO TERRINE <sup>VE</sup>

Fermented carrot & beetroot salad, petit salad, Tandoori-tahini emulsion

##### BAKED SALMON TERRINE

Gruyère cheese, salsify, crumpets, micro leaves, saffron-lime emulsion

##### CRISPY BRAISED PORK BELLY

Jerusalem artichokes, heritage kale, toasted yeast & raisin jus



#### MAIN

##### SALT-BAKED CELERIAC TIAN <sup>VE</sup>

Tender stem, broccoli, crushed new potatoes, verjus

##### MISO GLAZED HALIBUT

Crushed new potatoes, aubergine ketchup, tender stem broccoli, dashi beurre blanc

##### DUO OF TURKEY

##### 'POLLARDS OF THIRKLEBY'

Breast with sage butter, stuffed leg with onion & parsley stuffing, honey butter glazed carrots, giblet gravy, pomme puree, charred hispi cabbage



#### DESSERT

##### THE GRAND CHRISTMAS PUDDING

Vanilla ice cream, drunken fruits, milk tuille

##### ROSE PETAL MERINGUE <sup>VE</sup>

Mango & mint espuma, bergamot gel, tapioca-blueberry salad

##### BITTER CHOCOLATE TART

Tonka bean caramel, raspberry sorbet, sesame brittle

VEGAN, VEGETARIAN AND GLUTEN-FREE ALTERNATIVES CAN BE MADE AVAILABLE.

PLEASE NOTIFY THE EVENTS TEAM AT THE TIME OF PRE-ORDER, EMAIL: [EVENTS@THEGRANDYORK.CO.UK](mailto:EVENTS@THEGRANDYORK.CO.UK)

AVAILABLE FOR UP TO 100 GUESTS. ALL INCLUDE PRIVATE ROOM HIRE AND AN ARRIVAL DRINK.





## THE COOKERY SCHOOL

AT THE GRAND, YORK

### COOK, CONNECT, & CELEBRATE GROUP CELEBRATIONS

Roll up your sleeves and take on a new challenge with your colleagues or friends this festive season. Whether you're perfecting the ultimate Christmas Dinner or getting competitive in the Grand Bake Off, these classes are bursting with laughter, team spirit, and a sprinkle of Christmas magic.

To enquire about an event please email,  
[COOKERY SCHOOL@THEGRANDYORK.CO.UK](mailto:COOKERY SCHOOL@THEGRANDYORK.CO.UK)

To view our calendar of festive classes, visit  
[THEGRANDYORK.CO.UK/THE-COOKERY-SCHOOL](http://THEGRANDYORK.CO.UK/THE-COOKERY-SCHOOL)



## FESTIVE FUN

### CHRISTMAS COOKERY CLASSES

Christmas is a time when food truly brings us together. Our festive cookery classes celebrate this spirit, inviting you to learn new skills while creating delicious seasonal dishes alongside loved ones.

### FESTIVE BAKES GINGERBREAD (Parent & Child Class)

£85 PER PAIR    22<sup>nd</sup> & 23<sup>rd</sup> December    10am - 1pm

For families, let the little ones get their hands dirty at the children's festive baking class, as they create fun gingerbread figures and delicious Christmas cupcakes.

### ULTIMATE CHRISTMAS LUNCH

£150 PER PERSON    7<sup>th</sup>, 14<sup>th</sup> & 21<sup>st</sup> December    10am - 2pm

Our Ultimate Christmas Lunch class aims to remove the hassle from holiday cooking, making the preparation almost as enjoyable as the feast itself. Discover how to create the perfect Christmas Lunch for a truly memorable day!





# GIVE THE GIFT OF EXPERIENCE

Gift vouchers are available online and at the Hotel.

## 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)



Email contacts for specific departments below:

- Restaurants, bars and afternoon tea
- Rooms and suites
- Private dining and events
- General enquiries
- Cookery School

- [dining@theriseyork.co.uk](mailto:dining@theriseyork.co.uk)
- [reservations@thegrandyork.co.uk](mailto:reservations@thegrandyork.co.uk)
- [events@thegrandyork.co.uk](mailto:events@thegrandyork.co.uk)
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- [cookeryschool@thegrandyork.co.uk](mailto:cookeryschool@thegrandyork.co.uk)

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



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WWW.THEGRANDYORK.CO.UK



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