

THE GRAND

YORK



A GRAND CHRISTMAS
AND OTHER TALES

- 2024 -



STAY AT YORK'S BEST DRESSED HOTEL

FESTIVE SEASON 2024

As the year draws to a close, The Grand, York transforms with a magical makeover. Baubles and tinsel line the hallways and glittering trees adorn the hotel. A magnificent towering Christmas Tree is the first to greet guests as they enter the hotel, followed by lights and decorations sweeping up the elegant Edwardian staircase.

For 2024, The Grand chefs and bartenders have crafted new dishes and drinks to accompany the holiday spirit, combining traditional flavours with temporary flair and celebrating quality Yorkshire produce.





CHRISTMAS
AT THE GRAND

THE MAIN EVENTS...

You are invited to stay at The Grand for the most treasured holiday of the year, to enjoy style, elegance and five-star hospitality.

Stay at The Grand, York this Christmas.



CREATING MAGICAL MOMENTS

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 ●

£629 PER CHILD ♦

12 - 15 years ■



Spending Christmas at The Grand is an experience like no other. Enjoy live entertainment throughout the holiday, Christmas lunch in the famous and historical Grand Boardroom, there are even rumours of an extra special visit from Father Christmas himself! Arrive on Christmas Eve and take advantage of the five-star facilities throughout your stay, hearty meals and the very best of Yorkshire hospitality at York's best address.

TUESDAY 24TH DECEMBER

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

WEDNESDAY 25TH DECEMBER

Christmas Day begins in style with a full Yorkshire breakfast. Enjoy a morning of leisure time to follow old and create new traditions, before sitting down in the breathtaking Grand Boardroom for our signature Christmas lunch overlooking the City Walls and York Minster, accompanied by live music.

THURSDAY 26TH DECEMBER

Begin slowly, take in the beautiful York sites or wander along the picturesque River Ouse before returning 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.

FRIDAY 27TH DECEMBER

Guests will finish their stay with a full Yorkshire 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.
- Based on an interconnecting family room.
- ★ For children aged 0 - 2 years, charges apply for an extra cot or bed as well as any additional meals.

GRAND CHRISTMAS DAY
LUNCH MENU

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



MENU

CANAPÉS



STARTER

ORGANIC RISOTTO VE/A

Fermented celeriac, vegan parmesan, kale, spinach

PRAWN SCOTCH EGG

Warm sauce gribiche, dill oil, samphire

DUCK LIVER TERRINE

Duck confit, quince jam, savoy cabbage, orange brioche



INTERMEDIARY

ROASTED PUMPKIN VELOUTÉ VE/A

Truffle crème fraîche, pumpkin seeds, sage oil



MAIN

**WILD MUSHROOM &
SWEET POTATO STRUDEL** VE/A

Jerusalem artichoke, mashed potatoes, baby vegetables

POLLARDS OF THIRKLEBY TURKEY

Golden raisin stuffing, mashed potatoes, turkey gravy, cranberry jam, creamed cabbage

**ROASTED BEEF FILLET
TOPPED WITH WELSH RAREBIT**

Onion & bone marrow choux farci, mashed potatoes, foyot sauce, Madeira sauce

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



DESSERT

THE GRAND CHRISTMAS PUDDING VE/A

Drunken fruits, cinnamon ice cream, brandy snap

LEMON POSSET TART

Raspberries, pistachio crémeux, Fior di Latte



CHEESE

YORKSHIRE CHEESE PLATTER

Quince, fruit cake, figs, tomatoes

VEGAN AND GLUTEN FREE ALTERNATIVES CAN BE MADE AVAILABLE.

PLEASE NOTIFY THE EVENTS TEAM AT THE TIME OF PRE-ORDER, EMAIL: EVENTS@THEGRANDYORK.CO.UK



GRAND CHRISTMAS EVE

AT LEGACY

FROM £160 PER PERSON

BOOKINGS AVAILABLE FROM 6.30PM-8.30PM

For a truly special way to begin your Christmas holiday, The Grand invites you to dine in 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. To elevate your meal, select one of our wine flights, expertly paired by esteemed Head Sommelier, Derek Scaife.

MENU

CANAPÉS

CELERIAC

Comté, mushroom, apple vinegar

DUCK

Duck confit, ponzu, kimchi



SOURDOUGH & LAYERED BRIOCHE

Cultured butter, cranberry & miso butter



COLD-SMOKED SEA BASS

Kombu, buttermilk, pickled cucumber



BLUE LOBSTER

Purple broccoli, yuzu kosho, sturion caviar



CORNISH PIE

Corn-fed chicken, black pudding, albuféra sauce



YORKSHIRE LAMB

Bulls blood beetroot, fermented quince, onion jam



GLAZED VEAL CHEEK

Cavolo nero, pickled mustard seeds, Vin Jaune Sabayon



DRUNKEN PEARS

Grand honey, ginger



JERUSALEM ARTICHOKE

Peanut, Christmas pudding, grapefruit



COFFEE & MIGNARDISES

Wine flights available to order

VEGAN AND GLUTEN FREE ALTERNATIVES CAN BE MADE AVAILABLE.

PLEASE NOTIFY THE TEAM AT THE TIME OF PRE-ORDER, EMAIL: LEGACY@THEGRANDYORK.CO.UK





GRAND CHRISTMAS DAY

IN THE RISE

£165 PER ADULT

£75 PER CHILD

£45 PER CHILD

including welcome drink*

5 - 12 years

under 5 years

Make this Christmas Day a memorable one, dine in The Rise Restaurant at The Grand. Guests will enjoy the four-course festive lunch overlooking the City Walls, whilst taking in the excitement of the theatrical open kitchen. The menu is meticulously curated combining seasonal flavours, traditional dishes and the very best local produce.

Confirm your booking and select your Christmas Day menu from the options below.

MENU

CANAPÉS



STARTER

ORGANIC RISOTTO ^{VE/A}

Fermented celeriac, vegan parmesan, kale, spinach

PRAWN SCOTCH EGG

Warm sauce gribiche, dill oil, samphire

DUCK LIVER TERRINE

Duck confit, quince jam, savoy cabbage, orange brioche



INTERMEDIARY

ROASTED PUMPKIN VELOUTÉ ^{VE/A}

Truffle crème fraiche, pumpkin seeds, sage oil

SAFFRON FISH SOUP

Paysanne vegetables, mussels, cheese straws



MAIN

WILD MUSHROOM & SWEET POTATO STRUDEL ^{VE/A}

Jerusalem artichoke purée, mashed potatoes, baby vegetables

POLLARDS OF THIRKLEBY TURKEY

Golden raisin stuffing, mashed potatoes, turkey gravy, cranberry jam

THE GRAND, YORK BEEF WELLINGTON

Onion & bone marrow choux farci, foyot sauce, Madeira sauce

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



DESSERT

THE GRAND CHRISTMAS PUDDING ^{VE/A}

Drunken fruits, cinnamon ice cream, brandy snap

LEMON POSSET TART

Raspberries, pistachio crémeux, fior di latte

VEGAN AND GLUTEN FREE ALTERNATIVES CAN BE MADE AVAILABLE.

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

*Non-alcoholic alternatives available

CELEBRATING NEW YEAR
AT THE GRAND, YORK



LUXURY & STYLE

NEW YEARS EVE PACKAGE

Two nights to ring in the new year
31st December - 2nd January

Enjoy a two-night break in the historic city of York. Check in from 3pm on 31st December and enjoy an arrival drink as you relax into The Grand New Year's Eve atmosphere. Later, guests come to The Rise Restaurant for dinner and entertainment, and of course, a glass of Champagne to ring in the New Year.

Day two begins with a full Yorkshire breakfast and plenty of time to explore York on foot, before indulging in The Grand's Festive Afternoon Tea. Enjoy a final cosy night at the hotel before departing on 2nd January 2025.

- ◆ £1,060 PER ROOM based on double or twin occupancy
- £784 PER ROOM based on single occupancy
- £499 PER CHILD (3 - 11 years)
- ★ £629 PER CHILD (12 - 15 years)



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.
- ★ Children must be in a room with an adult.

To book please contact reservations on +44 (0)1904 380038 or email reservations@thegrandyork.co.uk



A PERFECT END INTO A NEW BEGINNING

TIE THE KNOT ON NEW YEARS EVE 2024

TUESDAY 31ST DECEMBER

FROM £16,000

with 50 guests

FROM £18,000

with 50 guests including eight Classic Rooms

Celebrate your love with our bespoke New Year's Eve wedding package, constructed to make your special day truly unforgettable. The Grand's dedicated Wedding Coordinator is ready to capture your personalities and vision, to ensure your celebration is not only exceptional but unique to you. With a registrar and DJ secured, all that remains is the individual touches of the happy couple.

Contact us to effortlessly bring your dream wedding to life.

YOUR NEW YEAR'S EVE WEDDING INCLUDES

- Registrar
- Day and evening room hire
- Champagne drinks reception
- Choice of six canapes
- Three course set wedding breakfast
- Half a bottle of house wine per person
- Champagne toast for speeches
- Grand Candelabras
- Welcome sign and table plan
- Chivari chairs and sashes
- Cake stand and knife
- Evening buffet
- Disco
- Champagne toast at midnight
- Grand Heritage Suite - wedding night
- Eight classic bedrooms* for guests
- New Year's Day mimosa brunch

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



REFLECT & CELEBRATE

COUNTDOWN IN THE RISE

TUESDAY 31ST DECEMBER

£175 per adult
£85 up to 12 years
£50 up to 5 years

Reflect on the highlights of 2024 and ring in the new year together at The Rise restaurant. Live music, an exciting celebratory atmosphere and Champagne on arrival pave the way to a great start to 2025!

Your ticket includes live music, two glasses of Champagne per person, canapés and a four-course menu prepared in our theatrical open kitchen.

MENU

CANAPÉS



STARTER

BUTTERNUT SQUASH & RICOTTA GNOCCHI ^{VE/A}

Truffle butter, Grand honey, aged parmesan, black garlic

SEARED SCALLOPS

Pea espuma, sweet potato purée, verjus & trout roe sauce

24-HOUR COOKED BEEF CHEEK

Truffle shavings, parsnip melba, café de Paris butter sauce



INTERMEDIARY

WILD MUSHROOM SOUP ^{VE/A}

Crème fraîche, chive oil, cheese straws



MAIN

SHALLOT & QUINCE TART TATIN ^{VE/A}

Tiny beets, hispi cabbage, carrot sauce

PAN-FRIED HALIBUT WITH A SOURDOUGH CRUST

Courgette and potato pearls, fennel dashi velouté, tender sprouting broccoli

DUO OF YORKSHIRE LAMB

Loin rolled in parsley & pine nut crust, shoulder confit fritter, ras el hanout, heritage carrots, pickled mustard seeds, truffle mash, lamb jus



DESSERT

CHARLOTTE

Pears, peanut butter, blood orange, mascarpone

'BAKED ALASKA'

Araguani chocolate, mango, rose meringue

CHOCOLATE MOUSSE ^{VE/A}

Chestnuts, quince, vanilla

VEGAN AND GLUTEN FREE ALTERNATIVES CAN BE MADE AVAILABLE.

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



CULINARY EXCELLENCE

NEW YEARS EVE AT LEGACY

FROM £290 PER PERSON*

The evening begins with live entertainment, canapés and an exquisite English sparkling wine in The White Rose Lounge.

After taking in the unique views of the City Walls, guests will take their seats in Legacy. Indulging in our seasonal dishes, celebrating local Yorkshire ingredients. Wine pairings by The Grand Head Sommelier are suggested for an elevated experience. Ring in the New Year with a glass of champagne and live music at midnight.

6:30pm	Arrival
7:00pm	Canapés
7:30pm	First-course
12:00am	New Year's Eve Celebration

*Excluding beverages



MENU

CANAPÉS

BEETROOT TART

Golden raisins, black pudding, horseradish

SPHERE

Smoked eel, tamarind, lovage

SOURDOUGH & LAYERED BRIOCHE

Cultured butter, black garlic, miso butter



OSCIETRA STURIA CAVIAR

Jersey Royals, crumpets, crème fraîche



ORKNEY SCALLOP

Celeriac, buttermilk, smoked dates



BARON BIGOD

Berlingots, Jerusalem artichoke, preserved lemon



BINCHOTAN GRILLED TURBOT

Fermented cabbage, mussels XO sauce



YORKSHIRE VENISON

Perigord truffles, red baron onions, parsnips



SQUAB PIGEON

Heritage carrots, vin jaune, mustard seeds



RUSSET APPLES

Grand honey, tarragon, cranberry



YUZU GANACHE

Gingerbread, bay leaf, Pedro Ximenez caramel



COFFEE & MIGNARDISES

VEGAN AND GLUTEN FREE ALTERNATIVES CAN BE MADE AVAILABLE.

PLEASE NOTIFY THE TEAM AT THE TIME OF PRE-ORDER,
EMAIL: LEGACY@THEGRANDYORK.CO.UK





FEED THE FESTIVE SPIRIT

AT THE GRAND...

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

Whether you are in York for a day trip to the Christmas market 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 14th November.



THE GRAND FESTIVE

AFTERNOON TEA

£49.95 PER ADULT

Including festive cocktail

£44.50 PER ADULT

Excluding festive cocktail

£27.50 PER CHILD

Up to 12 years

Enjoy our Grand afternoon tea with a festive twist from 14th November - 5th January.

Indulge in the magic of the season with our Festive Afternoon Tea at The Grand. Experience a delightful array of seasonal treats and classic favourites, beautifully presented to capture the spirit of Christmas.

Whether you're catching up with loved ones or simply taking a moment to relax, our festive afternoon tea offers the perfect blend of warmth and elegance in the heart of York. Book your table for a memorable afternoon filled with the flavours and aromas of the holidays.

Choose between a festive cocktail, or upgrade to prosecco, Champagne or Gusbourbe English sparkling wine.

MENU

SAVOURY

WILD MUSHROOM & TRUFFLE CHEESE SANDWICH

Celeriac duxelles, country bread

CITRUS CURED SALMON OPEN SANDWICH

Miso mayo, watercress, red onion

ROASTED TURKEY BREAST SANDWICH

Sage butter, roasted turkey breast, cranberry jam on tomato bread

CHICKEN & DUCK LIVER PARFAIT BRIOCHE

Port jel, pickled grapefruit on brioche

PORK, PEARS & PISTACHIO PUFF

Cranberry, nutmeg jel

PÂTISSERIE

CHRISTMAS LOG

Chocolate, peanut praline, cinnamon, bourbon jel

SANTA'S HAT

Speculoos, cranberry, eggnog, marshmallow

BAUBLE

Apple, tonka bean, chestnut, drunken fruit

PUMPKIN

Gingerbread, mascarpone-honey, yuzu, bee pollen

SCONES

TRADITIONAL FRESHLY BAKED PLAIN & CINNAMON SCONES

Cornish clotted cream, strawberry jam

Vegan menu available. Must be specified ahead of time.

VEGAN AND GLUTEN FREE ALTERNATIVES CAN BE MADE AVAILABLE.

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



MAKE UNIQUE, LASTING MEMORIES

THIS HOLIDAY SEASON

Whether you are looking for a private space to enjoy a festive meal with your family and friends, or working on your corporate Christmas event, The Grand's private dining offers a truly unforgettable experience.

Speak to the dedicated events team to design a bespoke private dining experience at The Grand, York.



CELEBRATE IN GRAND STYLE

PRIVATE FESTIVE LUNCHEES & DINNERS

LUNCH*

2 COURSE £55.00
3 COURSE £65.00

DINNER*

2 COURSE £65.00
3 COURSE £75.00

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

Kick off your festive celebrations with an exclusive lunch or dinner in the privacy of your own suite adorned with a Christmas Tree and decorations.

Toast with prosecco upon arrival, followed by a bespoke menu, concluding with coffee and mince pies - a perfect way to mark the end of 2024.

MENU

STARTER

GRILLED AUBERGINE & PORTOBELLO MUSHROOM TERRINE ^{VE/A}

Beetroot-millet fritter, tandoori tomato emulsion

CURED SALMON MOSAIC

Pea-wasabi mousse, blood orange, multi-seed cracker

BRAISED ANGUS BEEF SHORT RIB

Jerusalem artichoke, horseradish, gremolata



MAIN

PUMPKIN & GOATS CHEESE

WELLINGTON ^{VE/A}

Roasted squash, tender-stem broccoli, onion, cumin

PAN-FRIED STONE BASS WITH A THIN BREAD CRUST

Cornish mussels, potato, spinach, dashi, beurre blanc

DUO OF TURKEY

'POLLARDS OF THIRKLEBY'

Breast with sage butter, stuffed leg with onion and thyme stuffing, Brussels sprouts, turkey gravy, pomme purée, charred hispi cabbage



DESSERT

THE GRAND CHRISTMAS PUDDING ^{VE/A}

Drunken fruits, cinnamon ice cream, gingerbread

APPLE & CINNAMON CHEESECAKE

Cranberry sorbet, yuzu jel, Speculoos biscuit

CHOCOLATE MOUSSE ^{VE/A}

Chestnuts, quince, vanilla

VEGAN AND GLUTEN FREE ALTERNATIVES CAN BE MADE AVAILABLE.

PLEASE NOTIFY THE EVENTS TEAM AT THE TIME OF PRE-ORDER, EMAIL: EVENTS@THEGRANDYORK.CO.UK





THE COOKERY SCHOOL

AT THE GRAND, YORK

JOIN US FOR A FESTIVE INSPIRED COOKERY CLASS & 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 regular scheduled Christmas classes.

To view our calendar of festive classes, visit
WWW.THEGRANDYORK.CO.UK/COOKERY-SCHOOL



THE COOKERY SCHOOL

AT THE GRAND, YORK

COOK, CONNECT, & CELEBRATE

GROUP CELEBRATIONS

Try something unique this year by taking on a new challenge kitchen and crafting unforgettable memories at The Cookery School.

Chef's Table is a monthly event that offers a fantastic opportunity to see your meal come to life. Seated around the demo station in the Cookery School kitchen, guests watch the Chef Tutor prepare and serve a three-course menu while engaging in interactive culinary discussions. As each course is prepared, challenge the experts, ask questions and gain valuable knowledge and skills, as they explain techniques and offer useful cooking tips.

*Optional wine pairing available.



PARENT & CHILD

FESTIVE FUN

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.

This is the perfect activity for novices and budding bakers and is not only a great deal of fun but will provide valuable cookery skills to take home.

PREPARING TO HOST

CHRISTMAS CLASSES

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!

Festive Bakes Gingerbread (Parent & Child Class)	10am - 1pm	£70	8 th December 23 rd December
Christmas Canapés & Small Plates	12pm - 2pm	£80	11 th December
Ultimate Christmas Lunch	10am - 1pm	£110	15 th December 22 nd December



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

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



Email contacts for specific departments below:

Restaurants, bars and afternoon tea	reservations@thegrandyork.co.uk
Rooms and suites	reservations@thegrandyork.co.uk
Private dining and events	events@thegrandyork.co.uk
General enquiries	yourstay@thegrandyork.co.uk
Cookery School	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.



STATION RISE ♦ YORK ♦ NORTH YORKSHIRE ♦ YO1 6GD ♦ UK

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WWW.THEGRANDYORK.CO.UK



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