MERCURE

HOTELS

FESTIVE 3 COURSE MENU 2023

STARTERS

Carrot, red lentil and coriander soup (Ve) (GF) Chicken liver parfait with brandy, chutney and toasted sourdough Buffalo mozzarella, plum tomatoes, basil and balsamic glaze (V) (GF)

MAINS

Roast turkey, pigs in blankets, sage onion & cranberry stuffing, pan roast gravy

Baked salmon supreme, hollandaise sauce

Sweet potato, chickpea & spinach curry, rice (Ve) (GF)

Accompanied by Winter vegetables and Potatoes (V)

DESSERTS

Traditional Christmas pudding and spiced rum sauce

Passionfruit cheesecake (V) (GF)

Chocolate & raspberry tart (Ve) (GF)

FOOD ALLERGIES & INTOLERANCES: Before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients and alcohol may be present in some dishes. (V) Vegetarian (Ve) Vegan (GF) Gluten-free

MERCURE

HOTELS

FESTIVE 2 COURSE MENU 2023

MAINS

Roast turkey, pigs in blankets, sage onion & cranberry stuffing, pan roast gravy Baked salmon supreme, hollandaise sauce Sweet potato, chickpea & spinach curry, rice (Ve) (GF)

Accompanied by Winter vegetables and Potatoes (V)

DESSERTS

Traditional Christmas pudding and spiced rum sauce

Passionfruit cheesecake (V) (GF)

Chocolate & raspberry tart (Ve) (GF)

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