



Enchanted Christmas

MERCURE
HOTELS

Step into a spellbinding
experience at
Mercure Bristol North
The Grange Hotel

Discover the wonder of a Mercure Christmas

Something extraordinary is happening at Mercure Bristol North The Grange Hotel this Christmas. And we're inviting you to discover it all. The fantastic festive feasts and tasty tipples. The spectacular parties and magical getaways. All in a spellbinding setting.

It's everything you could wish for and more, so join us for an unforgettable experience.



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The Sparkling Snow Globe Party

Open the magic wardrobe to discover a winter world where it only snows. Where frost glitters and picture-perfect Christmas card scenery surrounds you. This frozen world is festive magic in its purest form.

Dine among the snowflakes with fantastic food and dazzling drinks then glide across the dancefloor as the festive sparkle fills you with joy.

PARTY DATES

11th and 18th December – £45.00 per person.

Private parties available on request. A £10.00 deposit per person is required at the time of booking.



A marvellously magic menu

THE FESTIVE SPARKLE ISN'T COMPLETE WITHOUT A TRADITIONAL CHRISTMAS FEAST, COMPLETE WITH ALL THE TRIMMINGS.

TO START

Winter spiced parsnip and apple soup (V)

OR

Duck and orange parfait, plum and apple chutney, toasted sourdough

OR

Roast beet and butternut squash salad, goat's cheese and rocket (V)

MAINS

Roast turkey, sausage wrapped in bacon, sage, onion and cranberry stuffing, pan-roast gravy

OR

Baked salmon fillet, leek and tarragon cream sauce

OR

Butternut, chickpea, sweet potato and walnut wellington, smoky red pepper and redcurrant chutney (Ve)

Served with winter vegetables and potatoes (Ve)

DESSERTS

Traditional Christmas pudding and spiced rum sauce (Ve)

OR

Chocolate and salted caramel torte (V)

OR

Baked vanilla cheesecake, mulberry compote (V)

TIMINGS

Party starts: 7pm

Seated for dinner: 7.30pm

Bar until: Midnight

Disco until: Midnight

Carriages: Midnight

Dress code: Dress to impress, no trainers

(V) vegetarian. (Ve) vegan. We cannot guarantee that any food or beverage item sold is free from traces of allergens; contact our hotel to find out more. Please note that these are sample menus and may be subject to change.



Seasonal savings

Don't forget – you can make your Christmas parties extra special with a wonderful range of offers on food, drinks, entertainment and accommodation.

ACCOUNT BAR

Avoid queuing by setting up an account bar for a hassle-free festive party.

MAKE A NIGHT OF IT

Make a night of your celebrations and spend the night with us. Rooms start from £55.00 per person sharing.

JOIN A PARTY

An evening of entertainment and festive food to the stunning backdrop of The Snow Ball.

FESTIVE DRINKS PACKAGES

Have your drinks waiting for you on arrival at the table, saving you time and money.

ORGANISER OFFERS

Complimentary bedroom for the organiser (subject to availability) based on a minimum number of 30 guests.

Festive lunches

PLATEFULS OF CHEER

At Mercure Bristol North The Grange Hotel, the party starts at lunch. So join your family, friends or colleagues around the table for a pre-Christmas celebration full of fantastic food.

Our delicious festive-themed menus are served in our restaurant, throughout December. Expect a warm welcome, beautiful surroundings and a meal to remember.

Discounts apply for the over-60s.

Bar opens: 12 noon

Lunch served: from 12.30pm until 2.30pm

Dress code: smart-casual

THROUGHOUT DECEMBER

From £30.00 per person* for three courses.

From £25.00 per person* for two courses. Children 4-12 from £12.50, under-3s eat FREE.

Pre-booking is required: please call 01454 355012 to book direct with our sales team.

*A £10.00 deposit per person is required to secure the date confirmed. All deposits are non-refundable and non-transferable.

STARTERS:

Winter spiced parsnip and apple soup (Ve)

Duck and orange parfait, plum and apple chutney, toasted sourdough

Roast beet and butternut squash salad, goat's cheese, rocket (V)

MAINS:

Roast turkey, sausage wrapped in bacon, sage, onion and cranberry stuffing, pan-roast gravy

Baked salmon fillet, leek and tarragon cream sauce

Butternut, chickpea, sweet potato and walnut wellington, smoky red pepper and redcurrant chutney (Ve)

Served with winter vegetables and potatoes (V)

DESSERTS:

Traditional Christmas pudding and spiced rum sauce (Ve)

Chocolate and salted caramel torte (V)

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Afternoon tea...

WITH A SEASONAL TWIST

Treat yourself to a luxurious afternoon tea of delicious festive goodies.

SANDWICH SELECTION:

Ham and English mustard white bloomer

Egg mayonnaise, white bloomer (V)

Turkey and cranberry brown bloomer

Smoked salmon and dill mayonnaise brown bloomer

CAKE SELECTION:

Festive gingerbread

Stollen bite

Mince pie

Vanilla slice

Scone, strawberry jam and clotted cream

Your choice of speciality tea or coffee

Available throughout December*
£18.00 per adult

WITH A GLASS OF BUBBLY

Includes a glass of Prosecco

Available throughout December*
£25.00 per adult

*Excluding Christmas Day. (V) vegetarian. (Ve) vegan. We cannot guarantee that any food or beverage item sold is free from traces of allergens; contact our hotel to find out more. Please note that these are sample menus and may be subject to change.



A magical escape

Ready to unwind? Take some time out in cosy Christmas surroundings here at Mercure Bristol North The Grange Hotel.

THREE-NIGHT STAY

Friday 24th – Monday 27th December

£280 per person (based on two people sharing a twin or double room).

£390 for a single person in a double room.
£100.00 per child for three nights.

Packages include meals and entertainment as stated. Room upgrades available from £25.00 per person per night.



We always ask for a 25% deposit per person for residential packages, with the balance due 4 weeks prior to the arrival date. For friends and family bookings we need a credit card at the time of booking to guarantee the room, with payment taken on arrival. All deposits are non-refundable and non-transferable.

The holiday experience

Lose yourself in an enchanted Christmas with our amazing holiday itinerary, sure to bring wonder to your festive season.

CHRISTMAS EVE

Check in with our reception team and enjoy a traditional afternoon tea. Relax in our lounge and bar and join us for a glass of Prosecco before enjoying a fabulous 3-course meal in our restaurant. Take a short drive to the city centre to celebrate midnight mass at the local cathedral before joining us back at the hotel for a hot chocolate and delicious homemade cookies.

CHRISTMAS DAY

Open your presents and wander downstairs for a delicious breakfast and a glass of Buck's Fizz. Enjoy the rest of the morning at your leisure before joining us for a glorious 4-course lunch with all the trimmings. In the evening, dine on a light buffet before taking part in our family quiz – the winning team will get a bottle of Champagne!

BOXING DAY

Start the day with a hearty breakfast and visit the Boxing Day sales at Cribbs Causeway or Cabot Circus. Later, join us for a delicious lunch then relax and unwind in the bar and lounge areas before indulging in our chef's market buffet selection, full of tasty meat, fish, bread and a few sumptuous desserts.

27TH DECEMBER

Enjoy a satisfying breakfast at your leisure before the journey home and we wish you a safe trip back!



Christmas Eve dinner

THE CELEBRATIONS START HERE

Sip on a glass of Prosecco and dine on a range of festive treats in our restaurant which you can order on the night!

Dinner served 19:00pm - 21:30pm

MENU

We will be offering a menu on the night which guests can order from.

£35.00 per adult, £17.50 per child (4-12),
under-3s eat FREE

A deposit of £10.00 per person is required at the time of booking plus a signed booking contract. All deposits are non-refundable and non-transferable. The full balance is due 4 weeks prior.



Christmas Day lunch

THE GRAND OCCASION

Celebrate the big day with a magnificent four-course feast, with all the traditional trimmings you could wish for.

Enjoy a refreshing glass of Prosecco in our restaurant on arrival, followed by a festive 4-course lunch.

TO START

Winter spiced parsnip and apple soup (Ve)

OR

Ham hock terrine, baked pancetta-wrapped fig, maple dressing, toasted sourdough

OR

Wild mushrooms in garlic and white wine cream sauce, flat leaf parsley, toasted bread (V)

OR

King prawn, smoked salmon and crayfish cocktail, iceberg lettuce, Marie Rose sauce, brown bloomer

MAINS

Roast turkey, sausage wrapped in bacon, sage, onion and cranberry stuffing, pan-roast gravy

OR

Baked salmon fillet, celeriac puree, spinach, lobster sauce

OR

Caramelised shallot, celeriac cream and beetroot tart, balsamic and thyme gravy (Ve)

OR

Roast sirloin of beef, Yorkshire pudding, creamed horseradish and red wine jus

Served with winter vegetables and potatoes (Ve)

DESSERTS

Traditional Christmas pudding and spiced rum sauce (Ve)

OR

Honeycomb and marshmallow rocky road, popcorn, chocolate sauce, chocolate ice cream

OR

Baked vanilla cheesecake, mulberry compote

OR

Oat milk and vanilla panna cotta, strawberry and cracked black pepper salsa (Ve)

FOLLOWED BY

Stilton, Cheddar and Brie, red onion marmalade, grape and celery salad

£85.00 per adult, £42.50 per child (4-12), under-3s eat FREE. Bar opens: 12 noon.
Lunch served: from 12.30pm–3pm. Dress code: dress to impress, no jeans or trainers.

A deposit of £10.00 per person is required, with the full balance due 4 weeks prior. All deposits are non-refundable and non-transferable. (V) vegetarian. (Ve) vegan. We cannot guarantee that any food or beverage item sold is free from traces of allergens; contact our hotel to find out more. Please note that these are sample menus and may be subject to change.

Boxing Day lunch

NOT A LEFTOVER IN SIGHT

The magic doesn't stop once Christmas Day is done. Keep the party going with a fabulous three-course meal served in our restaurant at 1pm.

TO START

Winter spiced parsnip and apple soup (Ve)

OR

Duck and orange parfait, plum and apple chutney, toasted sourdough

OR

Prawn and cucumber cocktail, Marie Rose sauce, brown bloomer

MAINS

Roast turkey, sausage wrapped in bacon, sage, onion and cranberry stuffing, pan-roast gravy

OR

Baked salmon fillet, leek and tarragon cream sauce

OR

Butternut, chickpea, sweet potato and walnut wellington, smoky red pepper and redcurrant chutney (Ve)

OR

Roast sirloin of beef, Yorkshire pudding, creamed horseradish and red wine jus

Served with winter vegetables and potatoes (Ve)

DESSERTS

Traditional Christmas pudding and spiced rum sauce (Ve)

OR

Chocolate and salted caramel torte

OR

Baked vanilla cheesecake, mulberry compote (V)

£55.00 per adult, £27.50 per child (4-12), under-3s eat FREE

A deposit of £10.00 per person is required, with the full balance due 4 weeks prior. All deposits are non-refundable and non-transferable.

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New Year's Eve

NEW YEAR'S EVE GALA DINNER

Enjoy Champagne on arrival, followed by an indulgent 5-course meal. Let our DJ entertain you for the night while you visit our casino tables!

Five-course dinner includes coffee and dessert.

Bar opens: 6.30pm

Dinner served from: 7.30pm

Celebrations finish: 1am

Dress code: Black tie

£85.00 per adult
£42.50 per child (4-12)

Please note: no disco or dance floor.



New Year's Eve break packages

Make a proper night of it with our residential package – including accommodation in a classic room, dinner, entertainment and a hearty brunch on New Year's Day.

ONE-NIGHT PACKAGE ARRIVING 31ST DECEMBER

From £150.00 per person sharing a double or twin room. £75.00 per child sharing a parent's room.

Single supplement: £50.00 per person

Upgrades: £25.00 per room per night in a privilege room

Deposit 25%. All deposits are non-refundable and non-transferable. Balance is due 4 weeks prior to arrival.

New Year's Eve Menu

CANAPÉS

Roast peppers and mozzarella bruschetta (V)

Chicken and mushroom vol-au-vents

Prawn with avocado and coriander blinis

TO START

Winter spiced parsnip and apple soup (V)

OR

Ham hock terrine, baked pancetta-wrapped fig, maple dressing, toasted sourdough

OR

Wild mushrooms in garlic and white wine cream sauce, flat leaf parsley, toasted bread (V)

OR

Seared scallops with a pea and spinach puree



MAINS

Slow-cooked beef steak, red wine, baby onions and mushrooms, herb mashed potato

OR

Baked salmon fillet, celeriac puree, spinach, lobster sauce

OR

Caramelised shallot, celeriac cream and beetroot tart, balsamic and thyme gravy (Ve)

Served with winter vegetables and potatoes (V)

DESSERTS

Strawberry and Champagne torte

OR

Assiette of chocolate - tart, opera cake and torte

OR

Oat milk and vanilla panna cotta, strawberry and cracked black pepper salsa (Ve)

FOLLOWED BY

Stilton, Cheddar and Brie, red onion marmalade, grape and celery salad

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For more information on our festive events
and offers, please contact us on: 01454 355012

events@mercurebristol.co.uk

www.mercurebristol.co.uk

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