

MERCURE

HOTELS

FESTIVE LUNCH & DINNER MENU 2025

STARTERS

Roasted butternut squash soup, sage oil (Ve) (NCGI)

Pressed ham hock & pea terrine with spiced pear chutney and toasted brioche

Traditional prawn cocktail, Marie Rose sauce (NCGI)

MAINS

Roast Turkey, sage & cranberry stuffing, pigs in blankets & gravy

Fillet of salmon, leek cream sauce (NCGI)

Vegetable wellington (Ve)

All the above are served with roast potatoes, parsnips, carrots & sprouts

DESSERTS

Traditional Christmas pudding, brandy sauce (Ve)

Glazed lemon tart, cherry coulis, Chantilly cream (NCGI)

Chocolate truffle torte with stewed kumquats and Chantilly cream (Ve) (NCGI)