

MERCURE

HOTELS

NEW YEARS EVE MENU

STARTERS

Sweet potato, coconut and chilli soup (Ve)

Ham hock, pickled carrot and wholegrain mustard terrine, piccalilli and sourdough crisps

Buffalo mozzarella, plum tomatoes, basil and balsamic glaze (V) (GF)

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

MAINS

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

Oven roasted chicken white wine, mushroom and tarragon sauce. Sauté potatoes, tender stem broccoli (GF)

Pan-fried sea bass, lemon & herb sauce, green beans, mange tout & herb mash

Mushroom & lentil loaf with caramelised onion and cranberry, paprika roast potatoes, sesame & garlic green beans (Ve) (GF)

DESSERTS

Strawberry & Champagne torte, strawberry compote

Chocolate & raspberry tart (Ve) (GF)

Passion fruit bar, layer of sponge, raspberry sauce and passion fruit mousse, topped with a passion fruit glaze

Sticky toffee pudding, vanilla ice cream (V) (GF)

CHEESE COURSE

A selection of British Cheese, fig chutney, celery and biscuits

Tea or Coffee , Petit Fours

Choose from a delicious pot of tea or coffee with petit fours