

MERCURE

HOTELS

NEW YEAR'S EVE

Canapes to start

Roast Peppers and Mozzarella Bruschetta (V)

Chicken and Mushroom Vol au Vents

Prawn with Avocado and Cucumber

Roasted Butternut Squash Soup (Ve)

with a sage and chilli oil

Duck and Pork Rilette with a Hint of Gin

toasted sourdough wafers and a sticky fig relish

Wild Mushroom in Garlic & White Wine Cream Sauce (V)

flat leaf parsley, toasted brioche bread

Seared Scallops

with a pea and spinach puree

Slow Cooked Beef Steak

red wine, baby onions, mushrooms, herb mash

Pan-Fried Hake

lemon and herb butter

Cumin Spiced Butternut Squash and Lentil Wellington (Ve)

balsamic and thyme gravy

All served with a New Year's Eve selection of vegetables & potatoes

Assiette of Chocolate

Strawberry and Champagne Torte

Chantilly cream, glazed strawberries and basil

Chocolate & Passion Fruit Tart (Ve)

coconut ice-cream

Selection of Cheese and Biscuits

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.