

## 3 COURSE EVENT MENU



### STARTERS

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Lamb kofta served with indian grain salad and mint yoghurt

Ham hock and pea terrine, pickled red onion salad and mustard dressing

Slow roast tomato soup, basil oil and cream (V) (Ve)

Warm pea & mint arancini, butterbean and tomato salad (V)

Tomato and mozzarella salad, garlic bread and rocket (V)

Mushrooms in garlic and white wine cream sauce (V)

Tomato, red onion and feta garlic bruschetta, rocket and lemon oil (V)

Crispy breaded brie, pear and walnut salad, cranberry relish (V)

Vegetable spring rolls, spiced grain salad and mango dressing (V) (Ve)

Roasted Mediterranean vegetable couscous, rocket & chickpea falafel (V) (Ve)

Butternut squash soup, sage & onion, creme fraiche (V)

# MERCURE

HOTELS

## MAINS

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Lemon roasted chicken breast, potato gratin, roasted root vegetables, fine beans and peppercorn sauce (GF)

Roast chicken supreme, red onion and thyme stuffing, served with seasonal vegetables and roast chicken gravy

Grilled pork steak, provencal vegetables, tenderstem broccoli, carrots and potato dauphinoise (GF)

Honey roast loin of pork, sea crackling, sage and onion stuffing served with seasonal vegetables, apple sauce and gravy

Slow cooked brisket of beef, local ale, seasonal vegetables and caramelised onion gravy (GF) + £5 per person supplement

Seared salmon fillet, crispy leeks, served with seasonal vegetables and a champagne sauce (GF)

Grilled chicken, mushroom and spinach risotto, rocket, red wine sauce and parmesan (GF)

Chicken and mushroom pie, creamy mashed potato with mushy peas and gravy

Butternut and chick pea curry, steamed rice and onion bhaji (Ve) (GF)

Carrot and apricot chutney wellington, seasonal vegetables and hasselback potatoes (V) (Ve)

Mediterranean vegetable and goats cheese wellington (V)

## DESSERTS

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Glazed lemon tart, raspberry & mint compote (GF)

Sticky toffee pudding with toffee sauce and custard (Ve) (GF)

Chocolate profiteroles fill with cream and covered in dark chocolate

Chocolate tart with salted caramel and raspberry garnish (Ve)

Baked vanilla New York cheesecake, apple and blackberry compote

Individual apple crumble served with vanilla custard

Warm chocolate brownie served with vanilla ice cream (GF)

Rhubarb and ginger cheesecake with rhubarb compote and raspberry sauce (Ve)

**Dietary requirements will be catered for appropriately for all guests and where a set menu is in place the chef will confirm the suitable dish if dish chosen can't be altered.**

**The above is just a guide and accompaniments included for each dish can be changed or amended on request.**

**Bespoke menus can be put together on request.**