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The Enchanted Christmas Party

Step through the trees and discover the solstice magic deep in the heart of the Enchanted Forest. The tranguil forest bursts into life as the flora and fauna embrace the spirit of the festive season. Revel in the Advent glow and let us entertain and enchant you beneath the magical forest canopy.

Then take your seats among the glittering lights for an unforgettable festive feast and experience a Christmas unlike any you've ever seen before.

PARTY DATES

27th November. 3rd, 4th, 10th, 11th, 16th, 17th, 18th December.

£30.00 per person.

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



A festive forest feast

A DELICIOUS, TRADITIONAL CHRISTMAS FEAST IN ENCHANTING SURROUNDINGS. THE PERFECT WAY TO START THE SEASON.

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 turkev. 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)

TIMINGS

Party starts: 7pm Bar until: 12.30am

Dress code: Dress to impress

DESSERTS

Traditional Christmas pudding and spiced rum sauce (Ve)

OR

Chocolate and salted caramel torte (V)

OR

Baked vanilla cheesecake. mulberry compote (V)

Seated for dinner: 7.30pm Disco until: 1am

(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.

FESTIVE DRINKS PACKAGES

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

ORGANISER OFFERS

Complimentary bedroom for the organiser (subject to availability) based on a minimum number of 40 guests.

MAKE THE MOST OF YOUR CELEBRATIONS AND STAY THE NIGHT WITH US

Special rates are available with a 20% discount including a full English breakfast. To make a reservation please call 01482 672801 and quote 'Advanced Saver BB'.

Festive lunches

PLATEFULS OF CHEER

At Mercure Hull Grange Park 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 the Arts Restaurant, throughout December. Expect a warm welcome, beautiful surroundings and a meal to remember.

Lunch served: from 12.30pm until 3pm

THROUGHOUT DECEMBER

From £23.95 per person* for three courses

Children 3-12 from £15.00, under-2s eat FREE

Pre-booking is required: please call 01482 272763 to book direct with our sales team or email events@mercurehull.co.uk

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)

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

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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 aingerbread

Stollen bite

Mince pie

Vanilla slice

Scone, strawberry jam and clotted cream

Your choice of speciality tea or coffee

Available throughout December* £18.95 per adult, £13.95 per child

WITH A GLASS OF CHAMPERS Includes a glass of Champagne

Available throughout December* £25.95 per adult

WITH A GLASS OF BUBBLY Includes a glass of sparkling wine

Available throughout December* £23.95 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.

H magical escape Ready to unwind? Take some t

Ready to unwind? Take some time out in cosy Christmas surroundings here at Mercure Hull Grange Park Hotel.

THREE-NIGHT STAY
Friday 24th to Monday 27th December

£580.00 double occupancy in a twin or double. £165.00 per child sharing a parent's room.

TWO-NIGHT STAY
Friday 24th to Sunday 26th December

£440.00 double occupancy in a twin or double. £120.00 per child sharing a parent's room.

Packages include meals and entertainment as stated. Room upgrades available on request.



We always ask for a £50.00 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.

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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 friendly reception team and enjoy afternoon tea served in our lounge. Relax in our bar and join us for a glass of bubbles followed by a festive 3-course dinner, with music from our live singer.

CHRISTMAS DAY

Open your presents and wander downstairs for a tasty English breakfast. Take a stroll around Willerby and return to the hotel for a mid-morning spiced cider in the bar.

Join us for sparkling wine and festive canapés followed by a glorious 4-course lunch with all the trimmings. The afternoon is yours to enjoy, then in the early evening dine on a light supper before taking part in our in-house bingo – the winning team gets a bottle of Champagne to enjoy!

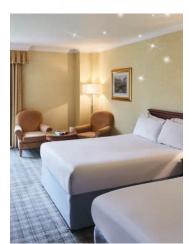
BOXING DAY

Have a well-deserved lie in and start the day with a hearty breakfast in our restaurant. Pamper yourself in our leisure club or visit the Boxing Day sales – ask our team at reception for other fun activities in the area. Later, join us for a delicious lunch then relax in the bar before a delicious buffet with a tasty dessert and coffee.

27TH DECEMBER

Enjoy our breakfast buffet before the journey home. We wish you a safe trip back!





Christmas Eve dinner

THE CELEBRATIONS START HERE

Sip on a refreshing drink followed by a festive 3-course dinner, and let our live singer entertain you as you dine.

Dinner served at 6.30pm.

TO START

Smoked mackerel Potato and herb salad, horseradish crème fraîche

OR

Whipped goat's cheese (v) Slow-roast beetroot, candied walnuts, black pepper dressing

OR

Roast butternut squash and sweet potato soup (v) Curry-spiced cream, ciabatta croutons

MAINS

Pan-fried sea bream Parsnip two-ways, fondant potato, prawn and caper butter

OR

Roast chicken supreme Sage and onion risotto, red wine reduction

OR

Leek, mushroom and Stilton tart (v) Chestnut and brioche crumb

DESSERTS

Chocolate tart
Glazed clementines,
ginger-spiced cream

OR

Mature Cheddar, Stilton and Cornish Brie Pear chutney, walnut and celery salad

OR

Sticky toffee pudding Toffee sauce, vanilla bean ice cream

TO FINISH

Tea, coffee and mince pies

£32.95 per adult, £22.95 per child (3-12), under-2s 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.

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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.

Join us in the International Suite for a glass of Prosecco or a bottle of beer with canapés, followed by a glorious four-course lunch with all the trimmings and a festive treat for every child.

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, 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

£65.00 per adult, £30.00 per child (3-12), under-2s eat FREE. Bar opens: 12 noon. Lunch served: from 12.30pm onwards. 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 the Arts 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)

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£32.95 per adult, £22.95 per child (3-12), under-2s 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 Years Eve

CELEBRATION

Sip on a glass of Prosecco or a bottle of beer on arrival and sample festive canapés. Then dine on a sumptuous threecourse dinner followed by dancing into the early hours at our disco!

Bar opens: 7pm

Dinner served from: 7.30pm

Celebrations finish: 2am

Dress code: dress to impress,

no trainers

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£60.00 per adult





New Year's Eve Menn

CANAPÉS

Roast peppers and mozzarella bruschetta (V)

OR

Chicken and mushroom vol-au-vents

OR

Prawn with avocado and coriander blinis

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

Seared scallops with a pea and spinach puree



MAINS

Baked salmon fillet, celeriac puree, spinach, lobster sauce

OR

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

OR

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

Served with winter vegetables and potatoes (Ve)



Morello cherry tart, creme patissiere and clotted cream

OR

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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