



## FESTIVE MENU

**CREAM OF WINTER SPICED ROASTED BUTTERNUT SQUASH SOUP (V) 6.00**  
with garlic and herb baubles

**BEETROOT FALAFEL (VG) 7.00**  
with fattoush salad, citrus dressing

**BEEF BRISKET CROQUETTES 7.00**  
Low and slow cooked brisket with smoked papriks, rolled in crumbs,  
served with bourbon bbq essence for dipping

**WINTER SPICED DUCK BREAST 22.00**  
Served on parsnip and sprout bubble with sloe gin and winter berries

**FESTIVE TURKEY BURGER 19.00**  
Turkey burger in toasted brioche with smoky bacon, melting brie and cranberry confit,  
served with home cut fries and slaw

**JACKFRUIT SMOKY BEAN WELLINGTON (VG) 18.00**  
Pulled jackfruit with smoky bean and sweet potato in a Mexican spiced tomato sauce,  
baked withing a vegan puff pastry served with sprout and parsnip bubble

**CHOCOLATE CLEMENTINE TRUFFLE TORTE (GF) (VG) 7.00**  
Rich chocolate truffle torte scented with Clementine

**RASPBERRY AND PISTACHIO SEMIFREDDO (GF) (V) 7.00**  
Raspberry and vanilla mousse with nibs of pistachio and white chocolate chunks  
(served frozen)

**PANETTONE BREAD AND BUTTER PUDDING (V) 7.00**  
Chocolate panettone chunks soaked and baked in a creamy vanilla custard and topped  
with chocolate ganache

**INDIVIDUALLY PRICED AS TAKEN OR 3 COURSES FOR 32.00**

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR INTOLERANCES  
AND WE WILL DO OUR BEST TO ACCOMODATE



**MERCURE**  
HOTELS