

MERCURE

HOTELS

Sample Dinner Menu 2025 Tier 1

Please choose 1 choice to offer your guests on the day

Starter

Roasted Red Pepper & Tomato Soup (Ve)*
with Bread Roll (GFA)

Ardennes Pate
Oatcakes and Cumberland sauce

Melon Carpaccio (Ve) (GF)
Orange and mint syrup

Chickpea salad (Ve) (GF)
Fresh herbs and Harissa dressing

Main Course

Chicken, Red Onion & Thyme Stuffing
Roast chicken gravy, seasonal vegetables & potatoes (GFA)

Maple Glazed Bacon
Seasonal vegetables & potatoes (GFA)

Pea and Mint Risotto (V) (GF)
Pea shoots

Plant-based Pesto Gnocchi (Ve)
Sunblushed tomatoes, butternut squash, cannellini beans

Dessert

Eton Mess (V) (GF)
Chantilly cream, berries & fruit coulis

Cranachan
Scottish Oats, Honey, Raspberries & Cream

Chocolate Torte (V)
Cream and raspberry coulis

Jude's Vegan Ice Cream (VE) (GF)
Ask server for flavours

Please note that a supplement will apply if you wish to offer your guest a choice menu and a pre-order will be required 14 days prior to your event
2 choice per course supplement fee £4.00 per person
3 choice per course supplement fee £8.00 per person

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. (V) Vegetarian (Ve) Vegan (GF) Gluten-free (GFA) Gluten-free available

- vegan option available with vegan bread & spread

MERCURE

HOTELS

Sample Dinner Menu 2025 Tier 2

Please choose 1 choice to offer your guests on the day

Starter

Leek & Potato Soup (Ve)* (GFA)

Duck & Pork Pate

Ciabatta croute, caramelised red onion chutney

Toasted Sourdough, Crushed Avocado(Ve)

Red pepper salsa

Prawn & Crayfish Cocktail

Marie Rose sauce

Main Course

Chicken with Haggis

Roast chicken gravy, seasonal vegetables & potatoes (GFA)

Cod Loin, Lemon Beurre Blanc (GF)

Seasonal vegetables & potatoes

Honey Roast Loin of Pork, Sage & Onion Stuffing

roast gravy, seasonal vegetables & potatoes (GFA)

Pappardelle, Red Lentil Ragout (Ve)

Thick pasta ribbons, vegan cheese, chives

Prosciutto Wrapped Chicken (GF)

Mushroom & tarragon sauce, seasonal vegetables & potatoes

Dessert

Lemon Posset (V) (GF)

Crushed meringue & raspberry sauce

Sticky Toffee Pudding (V)

Stickier toffee sauce

Cream Filled Profiteroles (V)

Chocolate sauce

Torched Pineapple (VE) (GF)

Sorbet, lime and chilli salsa

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- vegan option available with vegan bread & spread