# Christmis Christmis



Mercure Maidstone Great Danes Hotel

This festive season bring everyone together in an intimate Christmas setting

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### Celebrate the season in safety & style

Join us this winter for a chic and unique festive dining experience. To bring everyone together this festive season we're offering a range of celebrations. From festive favourites to exciting new experiences, this year you won't want to miss out on the chance to bring people together with Mercure.

Celebrate safe in the knowledge that our venue has taken every step to ensure safety to all our guests. Social distancing will be in place, regular sanitiser stations will be available and our staff are on hand at all times to ensure the security of everyone joining us this Christmas.







### MAKE A NIGHT OF IT AND ENQUIRE ABOUT OUR EXCLUSIVE DISCOUNTED ROOM RATES!

If you suffer from a food allergy or intolerance please let us know before ordering. Allergen information listing the allergenic ingredients used in our menu is available via the QR code or via a member of the team. Please note that our kitchen & food service areas are not nut free or allergen free environments.



### Festive Dining

### An intimate meal in a charming festive setting

Join us this winter for a very special dining experience. Celebrate the season with a magnificent three-course meal, with all the trimmings you could wish for. Whether it's a dinner for two or a feast for the family, our festive dining experience is sure to be to everyone's taste.

Available Thursdays, Fridays & Saturdays in December.

£25 per person - Add a half bottle of house wine for £10\*

### **Starters**

Duck, pork & port pâté, plum & apple chutney, toasted sourdough Roast cauliflower & white bean soup, rosemary oil (V) Prawn & cucumber cocktail, Marie Rose sauce, brown bread

Roast beet & butternut salad, Goats' cheese, rocket (v)

### Main Course

Roast turkey, sausage wrapped in bacon, sage, onion & cranberry stuffing, pan roast gravy Spinach, field mushroom & garlic Wellington, balsamic & thyme gravy (V) Baked salmon fillet, leek & potato cake, tarragon cream sauce Slow cooked beef, red wine, baby onions, mushrooms, herb mash

### Dessert

Traditional Christmas pudding & spiced rum sauce (V)

White & dark chocolate roulade, espresso cream

West Country Brie & mature Cheddar, red onion marmalade, grapes, biscuits Steamed date & marmalade pudding, toffee sauce, sweet cream

\*Based on two people sharing a full bottle of house wine

A £10 deposit per person is required at the time of booking to secure your place. All deposits are non-refundable and non-transferable except in the event of government restrictions leading to us being unable to operate the event; in this instance deposits will be refunded. Further terms and conditions are available upon request.

For allegger information, please refer to first page.

### Festive Lunch

This Christmas we could all use something traditional, so join us Monday to Friday in December for a three-course festive lunch with all the trimmings.

£20 per person - Add a half bottle of house wine for £10\*

### **Starters**

Duck, pork & port pâté, plum & apple chutney, toasted sourdough Tomato & basil soup, rustic roll (v)

Roast beet & butternut salad, Goats' cheese & rocket (v)

### Main Course

Roast turkey, sausage wrapped in bacon, sage, onion & cranberry stuffing, pan roast gravy Spinach, field mushroom & garlic Wellington, balsamic & thyme gravy (V)

Baked salmon fillet, leek & potato cake, tarragon cream sauce

### Dessert

Traditional Christmas pudding & spiced rum sauce (V) White & dark chocolate roulade, espresso cream

West Country Brie & mature Cheddar, red onion marmalade, grapes, biscuits

\*Based on two people sharing a full bottle of house wine

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### Festive Sunday Lunch

Treat yourself to an extra special festive Sunday lunch this winter. Choose from a range of seasonal specials and join us in a cosy Christmas setting to enjoy platefuls of cheer.

£20 per person - Add a half bottle of house wine for £10\*

### Starters

Duck, pork & port pâté, plum & apple chutney, toasted sourdough

Prawn & cucumber cocktail, Marie Rose sauce, brown bread

Roast carrot & butternut Melon carpaccio, chilled squash soup, coriander oil, bread (V)

orange & mint syrup (V)

### Main Course

Butter roast turkey, pork & sage stuffing, pigs in blankets, bread sauce & all the trimmings

Honey roast pork loin. caramelised apple & cinnamon purée, mustard & sage jus

Spinach, field mushroom & garlic Wellington, balsamic & thyme gravy (V)

Baked salmon fillet, leek & potato cake, tarragon cream sauce

### Dessert

Traditional Christmas pudding & spiced rum sauce (V)

White & dark chocolate roulade, espresso cream

West Country Brie, mature Cheddar, red onion marmalade, grapes, biscuits

Steamed date & marmalade pudding, toffee sauce. sweet cream

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### Pizza & Prosecco

Throughout December join us in a relaxed festive setting for our Pizza & Prosecco evenings this winter season. Choose from a range of delicious pizzas accompanied with bubbles or beer.

£40 for two pizzas including a bottle of Prosecco or 6 bottles of beer

### Choose Your Pizza From:

Margherita - tomato, mozzarella, herbs, rocket (v)
Streaky bacon, brie, cranberry
Goats' cheese, red onion chutney, spinach (v)
Full Christmas - Turkey, pigs in blankets, stuffing, crispy sage



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For alleging information, please refer to first page, Mix & match, table with quild Hanging Espetada offer.

### Hanging Espetada

Introduce some Mediterranean flair to your festivities this winter with our take on a traditional Portuguese favourite. This spectacular dish consists of grilled ingredients on a skewer, served hanging from a stand. Available Thursdays, Fridays and Saturdays in December.

£20 per person - Add a half bottle of house wine for £10\*



### Choose From:

Chicken Beef Salmon Halloumi (v)

all served with fries, salad and pitta bread.

\*Based on two people sharing a full bottle of house wine. Mix & Match table with Pizza & Prosecco offer.

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### Sparkling Afternoon Tea

Celebrate this festive season in style with our Sparkling
Afternoon tea, available every day throughout December\*. Treat
yourself to a selection of finger sandwiches, special seasonal snacks
and a glass of bubbly to top it all off.

£20 per person including all of the below

### Glass of Prosecco

### Selection of finger sandwiches -

Sliced cucumber (v)
Brie & cranberry (v)
Turkey with sage & onion stuffing
Smoked salmon & cream cheese

Festive gingerbread
Mince pie
Stollen bite
Chocolate yule log
Scone, strawberry jam & clotted cream (plain and raisin)

Your choice of speciality tea or coffee





\*Excludes Christmas Day and Boxing Day. A £10 deposit per person is required at the time of booking to secure your place. All deposits are non-refundable and non-transferable except in the event of government restrictions leading to us being unable to operate the event; in this instance deposits will be refunded. Further terms and conditions are available upon request. For allergen information, please refer to first page.

## Christmas\* Day Lunch

Celebrate the big day with a Festive five-course feast with all the traditional trimmings.

£70 per adult\* - Add a half bottle of premium wine for £15

### Starters

Smooth chicken liver & cognac pâté, plum & apple chutney. sourdough crisps

King prawn, smoked salmon & crayfish cocktail, iceberg, Marie Rose, brown bread

Wild mushroom velouté, Roast beet & butternut truffle oil

salad, Goats' cheese,

2nd Course: Champagne sorbet served with fresh raspberry

### Main Course

Butter roast turkey, pork & sage stuffing, pigs in blankets, bread sauce & all the trimmings

Roast sirloin of beef. Yorkshire pudding, creamed horseradish & red wine jus

Roasted vegetable & Goats' cheese Wellington, tarragon cream sauce (v)

Brown butter roast plaice fillets, celeriac puree, spinach, lobster bisque

### Dessert

Traditional Christmas pudding & spiced rum sauce (V)

Oat milk & vanilla panna cotta, strawberry cracked black pepper salsa (V)

Honeycomb and marshmallow rocky road, popcorn, chocolate sauce, chocolate ice cream

Steamed date & marmalade pudding. toffee sauce. sweet cream

### Cheese Course

Long Clawson Stilton, Tickler Cheddar, West Country Brie, red onion marmalade, grape & celery salad

### \* New Years Eve Festive Dining

Kick-start the celebrations with a glass of bubbly on arrival before sitting down to a sensational five-course festive feast, including a Champagne sorbet and cheese course.

£50 per person - Add a half bottle of premium wine for £15

### **Starters**

Smooth chicken liver & cognac pâté, plum & apple chutney, sourdough crisps

King prawn, smoked salmon & crayfish cocktail, iceberg, Marie Rose, brown bread Wild mushroom velouté, truffle oil

Roast beet & butternut salad, Goats' cheese, rocket (v)

2nd Course: Champagne sorbet served with fresh raspberry

### Main Course

Butter roast turkey, pork & sage stuffing, pigs in blankets, bread sauce & all the trimmings Roast sirloin of beef, Yorkshire pudding, creamed horseradish & red wine jus Roasted vegetable & Goats' cheese Wellington, tarragon cream sauce (v) Brown butter roast plaice fillets, celeriac puree, spinach, lobster bisque

### Dessert

Traditional Christmas pudding & spiced rum sauce (V) Oat milk & vanilla panna cotta, strawberry cracked black pepper salsa (V) Honeycomb and marshmallow rocky road, popcorn, chocolate sauce, chocolate ice cream Steamed date & marmalade pudding, toffee sauce, sweet cream

### Cheese Course

Long Clawson Stilton, Tickler Cheddar, West Country Brie, red onion marmalade, grape & celery salad

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### Drinks Packages

2 Bottles of Prosecco - £40

2 Bottles of House Wine - £40

2 Bottles of Premium Wine - £50

Bucket of 6 Beers - £24

Taittinger Champagne - £50

2 Bottles of Taittinger Champagne - £90

Christmas Carafes - £20

(serves 4 - see below for carafe cocktails)

### **GIN & TONIC**

Gordon's Premium Pink gin and tonic water

### **BERRY NICE FIZZ**

Gordon's Sloe Gin, lemon juice, sugar syrup and soda

### COSMO

Ketel One vodka, Cointreau, cranberry and lime

### **PORNSTAR MARTINI**

Smirnoff vodka, vanilla syrup, passionfruit purée and Prosecco

### Festive Residential Packages

Make the most of the festive season and join us for an extended break filled with joy, cheer and lots of extras!

### **2 NIGHT PACKAGE**

### Thursday 24th December

Enjoy a warm welcome to the hotel with tea, coffee, mince pies and gingerbread served throughout the afternoon. In the evening book your table in our spacious restaurant or lounge and enjoy a relaxing 3 course meal, served with a glass of Prosecco with our compliments.

### Friday 25th December

Merry Christmas! Treat yourself to a hearty breakfast before opening your presents. A magnificent festive lunch with all the trimmings will be served in our restaurant, then you can relax and unwind in traditional Christmas Day style by enjoying tea and coffee with the Queen's speech in the afternoon. Later, round off the day in style with a light buffet dinner.

### Saturday 26th December

Set yourself up for the journey home with a relaxed breakfast, before departing at your leisure. See you next year!

### 3 NIGHT PACKAGE - in addition to the above

### Saturday 26th December

Enjoy a leisurely start to the day with a relaxed breakfast. Set your own pace for the day, so why not hit the shops for some bargains in the Boxing Day sales or blow away the cobwebs with a bracing walk around the local area or a visit to the local attractions. Make sure you are back in plenty of time to enjoy a sparkling afternoon tea with seasonal snacks and a glass of bubbly to top it all off.

### Sunday 27th December

Set yourself up for the journey home with a relaxed breakfast, before departing at your leisure. See you next year!

Festive breaks available from £240.00 per person



