



Enchanted Christmas

MERCURE
HOTELS

Step into a spellbinding
experience at
Mercure Maidstone Great Danes Hotel

Discover the wonder of a Mercure Christmas

Something extraordinary is happening at Mercure Maidstone Great Danes Hotel this Christmas. And we're inviting you to discover it all. The fantastic festive feasts and tasty tipples. The spectacular parties and magical getaways. All in a spellbinding setting.

It's everything you could wish for and more, so join us for an unforgettable experience.



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The Sparkling Party

Find your way into our snow-filled wonderland. Feel the magic as snowflakes fall all around you and the frost glitters while basking in the warm glow of the Christmas season. A picture-perfect festive party frozen in time.

Tuck into delicious festive fare in spectacular surroundings then dance the night away at the Sparkling Party.

PARTY DATES

Fridays in December: 3rd, 10th, 17th for £49 per person

Saturdays in December: 4th, 11th, 18th for £49 per person

Thursday and Sundays in December: 16th & 19th for £36 per person

Private parties available on request.

A £20.00 deposit per person is required at the time of booking. Final payment due 6 weeks prior.



A marvellously magic menu

THE FESTIVE SPARKLE ISN'T COMPLETE WITHOUT A TRADITIONAL CHRISTMAS FEAST, COMPLETE WITH ALL THE TRIMMINGS.

TO START

Duck and orange parfait, plum and apple chutney, toasted sourdough

MAINS

Roast turkey, sausage wrapped in bacon, sage, onion and cranberry stuffing, pan-roast gravy

Served with winter vegetables and potatoes (Ve)

DESSERTS

Baked vanilla cheesecake, mulberry compote (V) (GF)

VEGAN, VEGETARIAN AND GLUTEN FREE MENU

TO START

Roast beet and butternut squash salad, goat's cheese and rocket (V)

Roast beet and butternut squash salad, goat's cheese and rocket (VE) (GF)

MAINS

Asparagus, wild mushroom, spinach, rosti stack, tomato and soft herb dressing (V) (Ve) (GF)

Served with winter vegetables and potatoes (Ve)

DESSERTS

Poached pear with winter spiced berries (Ve)

Baked vanilla cheesecake, mulberry compote (V) (GF)

Timings

Friday and Saturdays

Party start: 7pm - 7.30pm

Seated for dinner: 7.45pm

Bar until: 1am

Disco until: 1am

Sunday to Thursday

Party start: 7pm - 7.30pm

Seated for dinner: 7.45pm

Bar until: midnight

Disco until: midnight

Dress code: dress to impress, no trainers

(V) vegetarian, (Ve) vegan, (GF) gluten free. A £20 deposit per person is required at time of booking. Final balance due 6 weeks prior. 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.

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

SANDWICH SELECTION:

Festive gingerbread

Stollen bite

Mince pie

Vanilla slice

Scone, strawberry jam
and clotted cream

Your choice of speciality tea or coffee

Available throughout December*
£18.50 per person

WITH A GLASS OF BUBBLY

Includes a glass of prosecco

Available throughout December*
£23.50 per adult

*Excluding Christmas Day. (V) vegetarian. (Ve) vegan. (Gf) gluten free. 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. Full pre-payment is required at the time of booking. All deposits are non-refundable and non-transferable.



Festive lunches

PLATEFULS OF CHEER

At Mercure Maidstone Great Danes 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 Brasserie Restaurant throughout December. Expect a warm welcome, beautiful surroundings and a meal to remember.

Bar opens: 12.30pm

Lunch served: 1pm

Dress code: smart-casual, no trainers

THROUGHOUT DECEMBER

From £25.00 per person*
for three courses

Pre-booking is required:
please call 01622 528 565
to book direct with our
sales team or email
events@mercuremaidstone.co.uk

*Full pre-payment is required at the time of booking. All deposits are non-refundable and non-transferable.

Menu

Treat yourself with our delicious festive menu

STARTERS:

Winter spiced parsnip and apple soup (V) (Ve) (GF)

Duck and orange parfait, plum and apple chutney, toasted sourdough

Roast beet and butternut squash salad, goat's cheese and 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

Asparagus, wild mushroom, spinach, rosti stack, tomato and so herb dressing (V) (Ve) (GF)

Served with winter vegetables and potatoes (Ve)

DESSERT

Traditional Christmas pudding and spiced rum sauce (Ve)

Baked vanilla cheesecake, mulberry compote (V) (GF)

Chocolate and salted caramel torte (V)

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New Year's Eve Party

Leaving 2021 behind & begin the celebrations with a glass of bubbly on arrival. You will be serenaded by a crooner during a fabulous five-course meal and then prepare to welcome the New Year by dancing the night away with our live band and DJ till 1am.

Five-course dinner includes coffee and dessert.

Bar opens: 7pm - 1am

Dinner served from: 7.45pm

Celebrations finish: 1am

Dress code: dress to impress, no trainers

£110 per person

Over 18s only

TO START

Ham hock terrine, baked pancetta wrapped fig, maple dressing, toasted sourdough

MAINS

Slow cooked beef steak, red wine, baby onions and mushrooms. Herb mashed potato (GF)

Served with Winter vegetables and potatoes

DESSERT

Assiette of chocolate - tart, opera cake and torte

CHEESE COURSE

Stilton, Cheddar and Brie, red onion marmalade, grape and celery salad

TEA, COFFEE AND PETITS FOURS

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VEGAN, VEGETARIAN AND GLUTEN FREE MENU

TO START

Winter spiced parsnip and apple soup
(V) (Ve) (GF)

MAINS

Asparagus, wild mushroom, spinach, rosti stack, tomato and soft herb dressing
(V) (Ve) (GF)

DESSERT

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

CHEESE COURSE

Selection of cheese, red onion marmalade, grape and celery salad.

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**For more information on our festive events
and offers, please contact us on:
01622 528 565**

events@mercuremaidstone.co.uk

mercuremaidstone.co.uk

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