

MERCURE

HOTELS

Mothers Day

Carvery

Starters

Prawn cocktail, baby gem, cherry tomatoes, Marie rose sauce

Duck liver parfait, Onion chutney, seasonal leaves, croute (Gluten free available)

Seasonal soup of the day (Ve) (GF)

Tempura cauliflower wings, sweet chilli dip (Ve)

Crispy squid, sweet chilli

Mains

Slow Roasted topside of beef

Honey mustard roast gammon

Roast pork loin, crackling

Carrot and lentil wellington (Ve)

Pan fried sea bass, beurre blanc

All served with roast potatoes, roasted root vegetables, green beans, cauliflower cheese pan gravy, Yorkshire pudding, and stuffing

Dessert

Sticky toffee pudding, toffee sauce, Crème anglaise (GF)

Vanilla baked cheesecake, cherry compote

Cookie dough ice-cream sandwich, chocolate sauce

Selection of Jude's ice cream (Ve available)

Chocolate fondant, vanilla bean ice cream

£ 32 per person

EU Food allergen information contained within menu items is available via QR code or from a team member. It is our policy not to knowingly sell any food required to be label led as containing G.M. material. All weights are approximate prior to cooking. All prices include VAT at the current rate.

FOOD ALLERGIES& INTOLERANCES: Before you order your food, 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.

CALORIES: Adults need around 2000kcal a day