MERCURE

Enchanted

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HOTELS

Step into a spellbinding experience at Mercure Manchester Piccadilly Hotel

Festive Menn

TO START

Spiced Root Vegetable Soup (Ve) with garlic and herb croutons

Winter Chicken Salad

pak choi, tender stem and red chillies with steamed noodles crispy chicken strips and sesame oil dressing

Beetroot Cured Gravlax (gf) with roast beetroot and chicory salad, candied walnuts and mustard dressing

Pulled Pork Bhajis

lightly spiced with cranberry & chilli chutney, homemade winter slaw

MAINS

Turkey Schnitzel

with pigs in blankets, sage & onion & cranberry stuffing, roast potatoes, pan fried sprouts with smoked bacon, thyme and red wine jus

Pan Fried Chicken Breast (gf)

crushed new potatoes, crispy Carvolo Nero, thyme roast carrots with a red wine and balsamic glaze

Braised Blade of Beef

with field mushroom, balsamic vine tomatoes, chunky chips, watercress and pan gravy

Cauliflower Steak (Ve, gf)

celeriac ratatouille, pan fried mixed greens and dill oil

Seared Salmon Fillet (gf)

with spring onion mashed potato and peppered samphire and a lobster bisque

DESSERTS

Traditional Christmas Pudding Crumble with rum sauce and vanilla cream

Vegan Chocolate & Passion Fruit Tart (Ve) vegan coconut ice cream

Strawberry & Champagne Torte with a dark chocolate sauce

Bakewell Tart served warm with winter berry compote and rich clotted cream

(gf) Gluten Free (v) Vegetarian (Ve) Vegan FOOD ALLERGIES & INTOLERANCE: 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. EU Food allergen information contained within menu items is available via QR code or from a team member. All weights are approximate prior to cooking. from £23.95 per person for three courses.

from £19.95 per person for two courses. Children 4-12 from £12.95, under 4's eat FREE