

MERCURE

HOTELS

MERCURE BRIGHTON SEAFRONT HOTEL

NEW YEARS EVE DINNER

2023

STARTERS

King prawn, smoked salmon and crayfish cocktail, iceberg and Marie Rose Sauce

Roasted Butternut Squash Soup (Ve) (GF)

Buffalo mozzarella, plum tomatoes, basil and balsamic Glaze (Ve) (GF)

Ham hock, pickled carrot and wholegrain mustard Terrine, piccalilli and sourdough crisp

MAINS

Roast turkey, pigs in blankets, sage onion and cranberry stuffing, pan roast gravy. (GF without stuffing)

Roast Pork with crackling, apple sauce and pan gravy (GF)

Carrot, Orange and Ginger Spiced Vegetable Wellington with spiced marmalade (VE)

Accompanied by Rosemary roast potatoes and seasonal vegetables, parsnips and carrots.

Baked Salmon supreme, hollandaise sauce, served with crushed new potatoes, and seasonal vegetables

DESSERTS

Traditional Christmas pudding and spiced rum sauce

Strawberry and Champagne tort, strawberry compot

Sidoli Passfruit Cheesecake, (V) (GF)

TEA or COFFEE, MINCE PIE

Choose from a delicious pot of tea or coffee with warm mince pies