get together this Christmas

Mercure HOTELS

Mercure Bolton Georgian House Hotel

This festive season bring everyone together
in an intimate Christmas setting

Tel: **01942 850900** - Email: **christmas@mercurebolton.co.uk**

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.

WE'RE GOOD TO GO

#ALLSAFE

AA COVID-19 confident

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 enviroments.

(v) = vegetarian (V) = vegan

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.

£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 allergen information, please refer to first page.

Christmas Day Lunch

Join us on the most exciting day of the year and celebrate Christmas with a premium festive menu that includes 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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Premium Festive Dining

Upgrade your dining experience to a sensational five-course festive feast. Enjoy a premium festive menu that includes a Champagne sorbet, cheese course and glass of bubbly.

£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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Pizza & Prosecco

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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Drinks Packages

2 Bottles of Prosecco - £40

2 Bottles of House Wine - £40

2 Bottles of Premium Wine - £50

Bucket of 6 Beers - £20

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

Kids Menu

Keep little mouths smiling this Christmas with our special menu designed with the kids in mind. Featuring all of their favourite dishes with an added sparkle.

Starters

Mozzarella sticks, BBQ dip (v)

Tomato & basil soup, rustic roll (v)

Vegetable crudités, cream cheese (v)

Main Course

Fish goujons, chips and peas

Mac 'n' cheese, garlic bread (v)

Roast turkey dinner

Dessert

Marshmallow rocky road & chocolate sauce

Selection of ice creams

Banana split

£7 per person - Ages 5 to 12

Kids under 5 eat free

For allergen information, please refer to first page.

Sparkling Afternoon Tea

Celebrate this festive season in style with our Sparkling Afternoon tea. 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
£15 per person without Prosecco

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

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For more information and to see the range of festive packages across all of our hotels visit **www.jupiterhotels.co.uk/special-offer/festive**