

MERCURE

HOTELS

Private Dining

Our Christleton Suite provides ample space for both sit down dinner dance or buffet style. With a room which can hold up to 150 people with a dancefloor down, or up to 200 without. Don't be alarmed however, if your numbers aren't this high, our beautiful suite splits into two to offer the perfect size room for many to most occasions.

What's Included?

- * Exclusive Use of our Christleton Suite
- * Use of our beautiful, landscaped gardens
- * Our event manager helping you every step of the way
 - * Red carpet welcome
 - * Beautiful cutlery, crockery and glassware
- * Discounted accommodation rates for friends and family
 - * Bottle of Prosecco for the Organiser



Buffet

Please Choose 3 of the following

Additional Items £7.50 per person

Beef & Local Ale Pie & Mash

Mini Beer Battered Fish & Chips

Chicken Tikka Balti & Basmati Rice

Tex Mex Chilli Beef, Tortilla Chips & Guacamole

Spinach & Ricotta Tortellini (v)

Penne Pasta, Marinated mushrooms, Pine nuts & Basil (v)

Chicken Caser Salad

Seafood Pie & Soft Herb Mash

£30.00 per person

Includes Tea & Coffee

Three Course Meal

Spiced Carrot Soup, Onion Bhaji (Ve) (GF) (DF)

Fish Goujons, Cassis Sauce, Bread and Butter Pickles

Ham Hock Terrine, Red Onions Salad, Radish & Cucumber

Chicken Breast French Style Peas, Mash Potato

Mussels & Clams, Creamy Chardonnay Sauce, Tagliatelle, Dill Oil

Sweet Potato Chickpea Curry, Basmati Rice

Lemon Posset, Fennel Granola, Ginger Sugar

Chocolate brownie, Warm Chocolate Sauce

Selection of Ice Creams

£35.00 per person

Includes Tea & Coffee



Menu 2

Pea Velouté, Bacon Oil & Petit Pain
Char Sui Pork Belly, Asian Slaw, Kombu Dashi
Gambas Pil Pil, Fresh Focaccia

Minted Lamb Shoulder, Braised and Rolled, Garlic Gnocchi and Lard
Cooked Cabbage

Cod Loin, Chip Shop Curry Sauce, Lime Pickle & Hispi
Wild Mushroom Truffle Risotto, Freshly Grated Grana Padano

Cointreau Blood Orange Trifle, Raspberry Jelly, Jaconde Sponge & Fresh
Cream

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

Fresh Fruit Salad, Mint Syrup & Mango Sorbet

Supplement of £7.50 Per person

Includes Tea & Coffee

Menu 3

Creamed Cauliflower Soup, Cheddar Cheese Scone
Scotch Quails Egg, Prosciutto, Lemon Dressed Frisee, Caper Flowers
Calamari, Caprese Salad

Beef Cheek, Smoked Pomme Mousseline, Sauce Vierge. Crispy Shallots
Red Wine Jus

Salmon Pave, Pea Puree, Garlic Spätzle, Lemon Syrup & Herb Oil
Pan Fried Gnocchi, Goat Cheese Mousse, Celery, Candied Walnuts and
Grapes

Spiced Glazed Pineapple, Malibu Puree, Kiwi & Meringue

Selection of British Cheese

*Baron Bigod, Snowdonia Bomber, Kidderton Ash
Grapes, Apple, Red onion Marmalade, Crackers & truffled Honey*

Supplement of £12.50 Per person

Includes Tea & Coffee