

MERCURE

HOTELS

Private Dining



*Our talented chef has created a selection of mouth watering menus for you and your guests to enjoy.
Bespoke menus are available, please speak to your event manager for more information.*

Mercure Chester Abbots Well Hotel

The Dee

£27.50 per person

Starters

Carrot and Coriander Soup
Haddock Fishcake, romesco sauce and almond
Pork belly and apple sauce

Mains

Chicken Supreme, french style peas and mashed potato
Mushroom linguini
Seabass, mashed potato, curried sweetcorn and olive chowder

Desserts

Lemon drizzle cake
Warm chocolate brownie
Fresh fruit salad

The Waverton

£32.50 per person

Starters

Leek, potato and truffle soup
Ham hock & pommery mustard terrine, red onion salad
Thai salmon croquette, katsu curry sauce, caper jam

Mains

Beef feather blade, chive mashed potato, honey glazed carrots and parsnips with a red wine jus
Seabass with sautéed new potato's, tender stem broccoli, chardonnay cream sauce
Sweet potato and chickpea curry, long grain rice

Desserts

Lemon posset, ginger syrup & fennel granola
Sticky toffee pudding & vanilla ice cream
Coconut & raspberry shortcake

FOOD ALLERGIES & INTOLERANCES: 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. Menu descriptions may not include all ingredients and alcohol may be present in some dishes.

The Christleton

£37.50 per person
minimum of 40 guests

Starters

Creamed cauliflower soup & cheddar cheese scone
Braised brisket bao bun with spring onions & bbq soy sauce
Scallops, pea puree, bacon jam & puffed rice

Mains

Braised and rolled lamb, potato rosti, onion jam & charred cabbage
Butternut squash & spinach wellington, broccoli and extra fine beans
Salmon & creamed leeks, crispy leeks, leek oil & new potatoes

Desserts

Rocky road cheesecake brownie
Prosecco & strawberry tart
Key lime pie

Cheese Dishes

Our chef has prepared a selection of delicious cheese dishes to add as an additional course to your menu for just £10 per person

Apricot and walnut loaf with warm baron bigod dipping pot



Blue stilton quiche, truffle honey and grape



Gruyere gougeres, onion dust, serrano ham

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