

A woman with blonde hair, wearing a shimmering silver sequined dress, is the central figure. She is surrounded by a dense shower of falling gold tinsel. The scene is filled with warm, golden light and numerous colorful bokeh spots in shades of blue, purple, and yellow, creating a festive and magical atmosphere. The background is a soft, out-of-focus gold.

CHRISTMAS WITH MERCURE

MERCURE
HOTELS



CELEBRATE WITH US!

Something special is happening at Mercure Paignton this Christmas. And we're inviting you to discover it all. From festive feasts to tasty tipples. The cheerful parties and memorable getaways. It's everything you could wish for and more, so join us for an unforgettable festive experience.

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If you suffer from a food-related allergy or intolerance, please let us know. Allergen information for this menu is available on request. Foods described in this menu may contain nuts or derivatives of nuts. All prices in GBP include VAT and service.
*Weight approximate uncooked.

GFA Gluten-free alternative V Suitable for vegetarians
Ve Suitable for vegans GF Gluten-free

CHRISTMAS CELEBRATION

A festive time filled with wonder, when joy sparkles up the room and lights glitter and twinkle on high. The picture-perfect celebration where festive charm rules is one you won't forget. Spread and share the holiday spirit by celebrating in the Mercure Paignton. May the good times and treasures of the present become the golden memories of tomorrow.

IMPORTANT DATES

Festive dining every day from the 1st December to the 23rd.

Lunch:

2 courses **£20**

3 courses **£25**

Dinner:

2 courses **£25**

3 courses **£30**

Exclusive use:

We can offer bespoke exclusive use packages where we tailor everything to your requirements for your Christmas Celebration!



A FESTIVE FEAST

A delicious, traditional Christmas feast is the perfect way to start the season.

TO START

Chicken Liver and Cognac Pate
Caramelised onion chutney, focaccia
(GFA)

———— OR ————

Smoked Salmon Terrine
Pickled onion, lime and dill mayo
(GFA)

———— OR ————

Beetroot Texture
Whipped goat cheese, black garlic puree
(GFA, V)

———— OR ————

Cauliflower and Cheese Velouté
Rosemary croutons
(GFA, V)

MAINS

Roast Turkey
Apricot stuffing, roast potato, roasted root vegetable, pig in blanket, turkey jus
(GFA)

———— OR ————

Butternut Squash Risotto
Feta and crispy kale
(GF, V, VeA)

———— OR ————

Slow Cooked Braising Steak
Bourguignon sauce, creamy mash potato, tender stem

———— OR ————

Pan Fried Salmon
Seafood chowder

DESSERTS

Christmas Pudding
Brandy sauce (GFA, V)

———— OR ————

Lime and Coconut Panna Cotta
Mango Sorbet (GF)

———— OR ————

Chocolate Opera
Orange gel, clotted cream ice cream

———— OR ————

Martini Orange Jelly
Mint infused watermelon and pineapple

TO FINISH

Tea, coffee and chocolates

BUBBLES AND NIBBLES

Head to Latitude 50, overlooking our winter terrace and indulge in our festive delights, to ensure you start your evening off in high spirits.

BRING TOGETHER YOUR FRIENDS AND FAMILY AND JOIN US FOR 'BUBBLES AND NIBBLES!'

Each person receives:

- Arrival glass of Prosecco
- Selection of festive canapés

Price - **£16.95pp**

DRINKS PACKAGES

Join us in our Latitude 50 restaurant and choose from one of our celebration drinks packages.

Sparkle: **£15pp**

- Glass of Prosecco
- Half a bottle of house wine

Sparkle: **£20pp**

- Festive glitter cocktail or Torbay's Deckchair Gin cocktail
- Half a bottle of Sandridge Barton wine, produced by the local Devon vineyard.

SEASONAL SAVINGS

Don't forget — you can make your Christmas parties extra special with a wonderful range of offers on food, drinks, entertainment and accommodation.

ACCOUNT BAR

Avoid queuing by setting up an account bar for a hassle-free festive party.

FESTIVE DRINKS PACKAGES

Have your drinks waiting for you at your table, saving you time and money.

EXCLUSIVE USE

If you wish for an exclusive use event, please contact our sales directly for bespoke packages.

COCKTAIL RECEPTION

Celebrate in style with a few cocktails for your group!

MAKE A NIGHT OF IT

Make a night of your celebration and spend the night with us.

ORGANISER OFFERS

Complimentary bedroom for the organiser (subject to availability) based on a minimum number of 30 guests.

FESTIVE AFTERNOON TEA

At the Mercure Paignton, the celebrations can start with bringing your family, friends, and colleagues together around the table for a sparkling afternoon tea. Our delicious festive-themed menu is served in the Latitude 50 Restaurant throughout December. Expect warm welcome, beautiful surroundings and a touch of Christmas magic.

SANDWICHES

Smoked salmon
 Cream cheese and watercress
 Turkey stuffing and cranberry
 Ham wholegrain mustard mayo
 Cucumber and roast pepper
 Dainty sausage roll

SWEETS

An array of homemade cakes and delightful sweet treats.

SCONES

Warm fruit scones with clotted cream, preserves, lemon curd and a mince pie.

Selection of Teas and Coffees



THROUGHOUT DECEMBER

£25pp per adult with glass of bubbles!

PRE-BOOKING IS REQUIRED:

Please call **01803 229444** and press option 1 to book direct with our sales team or email **HB9E9-RE@accor.com** A deposit will be required to secure your place.

CHRISTMAS DAY LUNCH

Relax and enjoy a stress-free Christmas Day lunch in our Latitude 50 Restaurant. Indulge in a delicious five-course Christmas lunch with all the trimmings!

AMUSE BOUCHE

Celeriac, hazelnut and truffle velouté (GF, V)

STARTERS

Brixham Crab

Pea pannacota, mango sorbet (GF, V)

Beetroot texture
Whipped goat cheese, black garlic puree (GF, V)

Chicken liver and cognac pate
Caramelised onion chutney, focaccia (GFA)

MAINS

Roast turkey

Roast potatoes, root vegetables, sprouts with bacon and chestnuts, pigs in blankets, madeira jus (GFA)

Beef Rump

Dauphinoise potato, mushroom puree, carrot and broccoli (GF)

Sea bream
Sea food chowder (GF)

Wild mushroom and spinach risotto
Truffle oil, crispy roquette (GF, V, Ve)

SWEETS

Christmas pudding
Cranberry compote, brandy sauce

Chocolate opera
Orange gel, clotted cream ice cream

Lemon tart
Raspberry sorbet

CHEESE

Gorgonzola gougere
Prune compote

TO FINISH

Coffee and Mince Pies

£85pp with a glass of a bubbles 5-16 Year Olds **£42.50**

Under 5's eat free

Timings - 12:30pm till 3:30pm

A **£10pp** deposit is required to secure the reservation with full payment required by the 11th December 2023

CHRISTMAS PACKAGES

The Holiday Experience. Take the stress out of Christmas with our amazing holiday itinerary sure to bring joy to your festive season.

CHRISTMAS EVE

Arrive at your leisure and check in with our friendly reception team. Relax in our bar and lounge and enjoy a festive dinner. This package includes a £40 dinner allowance for Christmas Eve.

CHRISTMAS DAY

Open your presents and enjoy a hearty breakfast to kickstart the celebrations. Indulge in a sumptuous traditional Christmas lunch. A delightful fork buffet will be available in the evening for those who are still hungry!

BOXING DAY

Have a well-deserved lie in and start the day with a scrumptious breakfast! Enjoy the day at your leisure. Explore the charming surroundings by taking a walk on the Southwest Coastal Path or head to Paignton Zoo. Our reception team is at hand for any ideas and recommendations. In the evening, savor a delightful dinner that will surely complement your holiday experience. This package includes a £40 dinner allowance for Boxing Day.

27TH DECEMBER

Enjoy our breakfast buffet before the journey home. We wish you a safe trip back!

3 nights arriving on the **24th** and check out on the **27th**.

£395 per person based on 2 guests sharing a room.

Single supplement **£100**.

Children 6-16 years – **half price**

Children 0-5 years – **free of charge**

PRE-BOOKING IS REQUIRED:

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NEW YEAR'S EVE

Celebrate New Years Eve with family and friends in our Latitude 50 restaurant! We will be hosting a delightful dinner and live music for you to enjoy.

CHEFS CANAPES

A selection of Chefs festive canapes

STARTERS

Partridge and pear terrine
Bramley apple butter,
pickled mushroom,
sourdough crisps
(GF, V)

OR

Goats cheese and
beetroot carpaccio
Elderflower and apple,
pinenut, red pepper jelly
(GF, V)

OR

Seared scallops
Smoked pancetta,
pea velote (GF)

OR

Salcombe Gin
cured salmon
Gin, juniper and lemon
smoked salmon,
red onion, pea

MAINS

Beef Wellington
Parsnip puree, fondant
potato, kale, rosemary jus

OR

Sea bream
Cauliflower three ways,
curry emulsion, capers
(GF)

OR

Roast duck breast
Duck leg croquette, pak
choi, beetroot, baby
carrot and
duck jus

OR

Twice bake cheese
souffle
Salad garnish

PRE-DESSERT

Champagne sorbet,
pomegranate, prosecco

DESSERT

Sticky toffee
pudding
Salted caramel sauce,
vanilla ice cream
(V)

OR

Passion fruit
iced parfit
Coconut, mango
(GF, V)

OR

Chocolate delice
hazelnut mouse,
chocolate soil, clotted
cream ice cream

CHEESE

West Country
Cheese Board
and Port
Brie, Cheddar, Yarg,
blue, biscuits, chutney,
apple, celery
(£12 Supplement Per Person)

TO FINISH

Coffee and
Mince Pies

£95pp

including entertainment.

New Years Eve package: 1 night bed and breakfast stay with the 5-course meal, live music, glass of fizz at midnight **£170pp**. This is based on 2 people sharing a room. Single supplements will be applicable. Add on an extra night at either end for **£75** per night bed and breakfast.

This is based on 2 people sharing a room.

PRE-BOOKING IS REQUIRED:

Please call **01803 229444** and press option 1 to book direct with our sales team or email **HB9E9-RE@accor.com** Full payment will be required to secure your booking.



For more information on our festive events and offers, please contact us
on: 01803 229444 and press option 1 or email HB9e9-RE@accor.com

mercure.com

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