HOTELS

Mercure Tunbridge Wells Hotel

Banqueting Menus

Whatever you are celebrating,

Mercure Tunbridge Wells

Hotel is the perfect base for your special event.

Explore our different package options and contact us to start planning your event.



LET'S PLAN YOUR EVENT!

01892 628 298 events@mercuretunbridgewells.co.uk mercuretunbridgewells.co.uk

Menu 1

STARTERS

Slow roast tomato soup, basil pesto cream (V) (GF*)

Ham hock terrine with piccalilli

Classic prawn cocktail, baby gem, avocado, cherry tomatoes, Marie rose sauce (GF)

Pimm's marinated melon, raspberry sorbet (Ve) (GF)

MAINS

Prosciutto wrapped chicken breast, mushroom & tarragon sauce (GF)

Honey roast loin of pork, sea salt crackling, sage & onion stuffing, apple sauce

Seared salmon, crispy leeks, Champagne sauce (GF)

Beetroot & blue cheese risotto, candied walnuts, thyme (v)

DESSERTS

Rhubarb & custard Eton mess (GF)

Apple, pear & walnut crumble, vanilla custard (Ve*) (GF)

Chocolate orange profiteroles, orange cream, dark chocolate

Fresh fruit salad, coconut ice cream (Ve)

Two courses £26.50 per person
Three courses £35.00 per person

Menu 2

STARTERS

Sweet potato, chilli & coconut cream soup (Ve) (GF*)

Chicken, apricot & pancetta terrine, apple & cider chutney

Smoked salmon plate, black pepper cream cheese, capers & shallots (GF)

Crispy breaded brie, pear & walnut salad, cranberry relish (V)

MAINS

Lamb two ways, mini shepherds pie & confit lamb shoulder, mint & redcurrant jelly

Slow cooked brisket of beef, local ale, caramelised onion gravy (GF)

Grilled cod loin, mussels, peas, lemon beurre blanc (GF)

Asparagus & creamed leek tartlet, herb sauce (Ve) (GF)

DESSERTS

Bailey's crème brûlée, handmade shortbread

Glazed lemon tart, raspberry sorbet, fresh raspberries, raspberry coulis (GF)

Sticky toffee pudding, stickier toffee sauce

Oatmilk & vanilla panna cotta, strawberry cracked black pepper salsa (Ve)

Two courses £31.50 per person
Three courses £40.00 per person

Menu 3

STARTERS

Pumpkin & celeriac soup, rosemary, truffle oil (Ve) (GF*)

Gravadlax of beetroot salmon, potato & dill salad, dressed watercress

Smoked duck breast, radish & sesame seed salad, pickled ginger & lime dressing

Warm goats' cheese & caramelised onion tart, herb salad, balsamic dressing (V)

MAINS

Roast sirloin of beef, Yorkshire pudding, creamed horseradish (GF*)

Honey roast duck breast, caramelised plums, Chinese spiced plum sauce (GF)

Pan fried sea bass, sea salt & rosemary potatoes, red pepper butter (GF)

Roast Mediterranean vegetable & goats' cheese wellington, basil cream sauce (V) (Ve*)

DESSERTS

Chocolate assiette

White chocolate & apricot bread & butter pudding, caramel sauce

Strawberry shortcake; strawberries, cream, shortbread biscuits, strawberry coulis

Caramelised biscuit cheesecake, caramel sauce (Ve)

Selection of British cheese & biscuits

Two courses £36.00 per person
Three courses £45.00 per person

Finger Buffet

The price per head includes a selection of sandwiches on brown & white breads from the list below, PLUS your choice of items from the finger buffet and mini dessert selection:

5 items £20.00 per person 7 items £23.00 per person 9 items £26.00 per person

Extra items £3.00 per item

SANDWICH SELECTION

• Honey roast ham, wholegrain mustard • Tuna, cucumber, mayonnaise • Cheddar cheese, pickle (v)

• Egg, cress, black pepper (v) • Grilled Mediterranean vegetables & rocket (Ve)

FINGER BUFFET SELCTION

Vegetable crudities, hummus (Ve) (GF)

House made sausage rolls

Cheddar cheese & onion quiche (v)

Quiche Lorraine

BBQ chicken wings, sour cream & chive dip (GF)

Cajun potato wedges (Ve) (GF)

Pigs in blankets, honey mustard dip

Smoked salmon & cream cheese bruschetta

Chicken fillet skewers, sweet chili dipping sauce (GF)

Stone baked pizza slices (Ve)

Skinny fries, sea salt (Ve) (GF)

Falafel bites, vegan garlic mayonnaise (Ve)

Mini pork pie, pickle

Lamb kofta, mint yoghurt dip

Greek feta & cherry tomato bite (v) (GF)

Chinese vegetable spring rolls, hoisin sauce (Ve)

Teriyaki salmon skewers (GF)

Smoked haddock & spring onion fishcake (GF)

MINI DESSERT SELECTION

Carrot cake bites

Chocolate brownie bites (GF)

Mini Victoria sponge

Mini lemon cheesecake

Mini strawberry & cream pavlova (GF)

Chocolate mousse shot (GF)

Fresh fruit platter (Ve)

Fresh fruit skewers, chocolate dipping sauce (GF)

Strawberry & marshmallow skewers, white

chocolate dipping sauce (GF)

| (v) Vegetarian | (Ve) Vegan | (GF) Gluten-free | EU Food allergen information contained within menu items is available via a team member | *All weights are approximate prior to cooking. | All prices include VAT at the current rate. | 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.

HOTELS

Fork Buffet

£25.00 per person - Two Mains, three Sides & Salads and one Dessert £30.00 per person - Three Mains, three Sides & Salads and two Desserts

Additional Main course items £7.00 per person, sides & salads and dessert items at £4.00 per person

MAIN SELECTION

Beef & local ale pie, caramelised onion mash

Beer battered fish & chips, mushy peas, tartare

sauce

Chicken tikka balti, basmati rice

Chicken, asparagus & sun blushed tomato lasagne,

garlic & mozzarella ciabatta

Cottage pie, cheddar cheese topping

Fillet of salmon, garlic, ginger, soy dressing,

stir fried noodles

Jerk chicken, coconut rice & peas

Penne pasta, marinated mushrooms, pine nuts,

basil (v)

Seafood pie, soft herb mash

Spinach & ricotta tortellini (v)

Thai green vegetable curry (Ve) (GF)

Tex mex chilli beef, tortilla chips, rice, guacamole

Vegetable burrito, sour cream, guacamole (v)

SIDES & SALADS

Buttered new potatoes, mint (v) (GF)

Roast new potatoes with rosemary & sea salt (Ve) (GF)

Roast root vegetables, honey & thyme (v) (GF)

Pea, mint & feta salad (v) (GF)

Grilled courgette & tomato salad, basil & olive

dressing (Ve) (GF)

Steamed greens with ginger & soy dressing (Ve)

Roast carrots with sesame seed dressing (Ve) (GF)

Potato, wholegrain mustard, & red onion salad (Ve)

(GF)

Warm green beans, bacon & shallot salad (GF) (GF)

Cheddar cheese mash (v) (GF)

Beetroot & butternut squash salad, toasted hazelnuts,

bramble dressing (v) (GF)

Cherry tomato & rocket salad (Ve) (GF)

Green garden salad, baslamic dressing (Ve) (GF)

DESSERTS Chocolate Brownie (GF) Apple crumble, custard

Strawberry & vanilla cream pavlova (GF) Chocolate mousse shot Sticky toffee pudding, toffee sauce

Bailey's crème brûlée, short bread (GF) Glazed lemon tart, coulis (GF) Seasonal fruit platter (Ve)

| (v) Vegetarian | (Ve) Vegan | (GF) Gluten-free | EU Food allergen information contained within menu items is available via a team member | *All weights are approximate prior to cooking. | All prices include VAT at the current rate. | 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.

HOTELS

Canapés

Choose three canapes from the menu below £7.50 per person

MEAT & FISH

Prawn, avocado & cucumber (GF)

Pulled pork lettuce cups (GF)

Smooth liver parfait, onion marmalade

Filo king prawns, sweet chilli dip

Honey & mustard glazed chipolatas

Peppered beef skewers, béarnaise sauce (GF)

Smoked salmon crostini, horseradish crème fraiche

Thai chicken skewer, satay sauce

VEGETARIAN & VEGAN

Roast peppers & mozzarella bruschetta (v)

Roasted figs, goats' cheese, honey (v) (GF)

Wild mushroom & parsley bruschetta (v)

Peppered goats' cheese en croute (v)

Sun blushed tomato, mozzarella & basil oil crostini (v)

Crushed avocado & sun blushed tomato bruschetta (Ve)

Falafel bites, garlic mayo (Ve)

Southern fried 'chicken bites', sweet chilli dip (Ve)

Beverage

Below are a small sample of drinks available. Speak to the events team for more information.

ON ARRIVAL

125ml glass of Prosecco £6.75

125ml glass of house Champagne £10.85

175ml glass of house wine £5.55

Classic Pimm's & lemonade £6.00

Bottled beer from £4.80

PRE-ORDER TABLE DRINKS

Bottle of house wine £21.50

Bottle of house Prosecco £31.00

Bottle of Champagne £50.00

Bucket of bottled beer, 6 bottles £27.00

Designated driver drinks package £20.00

Let's plan your event!

CONTACT US

01892 628 298 events@mercuretunbridgewells.co.uk mercuretunbridgewells.co.uk