## MERCURE

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!

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## MERCURE

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## 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 $\mathbf{£ 2 6 . 5 0}$ per person <br> Three courses $\mathbf{£} \mathbf{3 5 . 0 0}$ per person

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## 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 $\mathbf{£ 3 1 . 5 0}$ per person Three courses $\mathbf{£ 4 0 . 0 0}$ per person

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## 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 $\mathbf{£ 3 6 . 0 0}$ per person Three courses $\mathbf{£ 4 5 . 0 0}$ per person

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## 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 <br> 7 items £23.00 per person <br> 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)

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## 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)

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

Strawberry \& vanilla cream pavlova (GF) Bailey's crème brûlée, short bread (GF)

Chocolate Brownie (GF)
Chocolate mousse shot
Glazed lemon tart, coulis (GF) Seasonal fruit platter (Ve)

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## 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

125 ml glass of Prosecco $£ 6.75$
125 ml glass of house Champagne $£ 10.85$
175 ml glass of house wine $£ 5.55$
Classic Pimm's \& lemonade £6.00
Bottled beer from $£ 4.80$

## Let's plan

your event!

## 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 $£ 20.00$

