ALLERGEN INFORMATION

Mercure Norton Grange Hotel & Spa has a commitment to ensuring that all food served to the final consumer is safe. The hotels prime concern is that the food that is served, is prepared to high standard using quality products from reputable suppliers and that it is free from contaminants that includes known 'Allergens', to those persons who may have a response too. The allergy data detailed in the table shows ingredients containing each allergen and has been derived from the suppliers of our products. We have taken all reasonable steps to ensure this information is accurate.

Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no crosscontamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = contains the allergen														
MC = May contains the allergen													(0)	
2024 Christmas Party Nights menu	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Bread roll	X										МС			
Butter		X												
FETA AND SPINACH PARCELS (V) On a bed of bitter leaf salad, hummus, pomegranate syrup														
Feta		X												
Spinach														
Spring roll pastry	X						X							
Hummus											X			
Leaf salad														
Pomegranate Syrup														
CHEF'S HOME-MADE CARROT AND CORIANDER	SOUP (VE	GF, V)		-	-					-		-	-	
Carrot & Coriander					X									
Micro Herbs														
HAND-CARVED BUTTER ROAST TURKEY With festive stuffing, pigs in blankets, roasted carrots, parsnips, herb roast potatoes, Brussel sprouts, tender stem broccoli, with roast pan gravy														
HAND-CARVED BUTTER ROAST TURKEY														
Stuffing	X													
Pigs in blankets	X												X	
Roast pan gravy (GF)														
Roasted carrots														
Parsnip														
Herb roast potatoes														
Brussel sprouts														
Tender stem broccoli														
Cranberry sauce														

ALLERGEN INFORMATION														
X = contains the allergen														
MC = May contains the allergen														
2025 Starters from Banqueting Menu from all Brochures	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
AUBERGINE & POTATO MOUSSAKA (VE, GF, V) With chunky tomato herb sauce, roasted carrots, parsnips, herb roast potatoes, Brussel sprouts, tender stem broccoli														
AUBERGINE & POTATO MOUSSAKA														
Chunky tomato herb sauce														
Roasted carrots														
Parsnip														
Herb roast potatoes														
Brussel sprouts														
Tender stem broccoli														
Cranberry sauce														
Mademoiselle Chocolate Xmas Tree with fiancée of fruit coulis														
Mademoiselle Chocolate Xmas Tree	х	Х	х				Х					Х		
Mango coulis														
Raspberry coulis														
Strawberry's														
Vegan Salted Caramel Chocolate Brownie Served with medley of fruit coulis and vegan coconut ice cream														
Premium Selection Vegan Salted Caramel Chocolate Brownie			МС	мс						мс				
Coconut ice cream														
Mango coulis														
Raspberry coulis														
Strawberry's														