

MERCURE
HOTELS

**BREAKFAST
BUFFET**

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 cross-contamination, 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

	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Breakfast Buffet														
Orange Juice														
Apple Juice														
Cranberry juice														
Still water														
Sparkling Water														
Bacon														
Pork Sausages	X											X	X	
Fried Eggs							X							
Hash Browns / Potato Tots														
Grilled Tomatoes														
Mushrooms														
Baked Beans														
Vegan Sausages												X		
Quorn Sausage	X													
Bury Black pudding	X													
Scrambled Eggs (on request)		X					X							

 28-9-24
 28-9-24
 Peanut Allergy Update
 17-5-24
 MENDONZA



 6/10/25
 7/2/24


 Rome
 2/2/24

	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Breakfast Buffet														
Porridge (on request)	X	X												
Poached Eggs (On request)							X							
HP Sauce	X													
Mustard	X			X						X				
ketchup														
Orange														
Banana														
Apple														
Orange segments														
Prunes														
Grape fruit segments														
fruit of the forest														
Figs														
Mixed Fruit salad														
Muller Light Mixed fruit tray		X												
Low fat plain yogurts		X												
Soya milk												X		
Almond milk			X											
Oat Milk	X													
Semi Skimmed Milk		X												
Cheese platter		X												
Cold meat platter														
2 unsweetened cereals														
Bran flakes	X													
Corn Flakes	X	MC											MC	

peanuts allergy updated on 28/09/2024


 Elvis Mendonca
 28/09/24


 Elaine Mendonca
 27/2/24

	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Breakfast Buffet														
Wheetabix	X													
2 sweetened cereals														
Rice crispies	X													
Coco pops	X	MC												
Musli	X												X	
Gluten free corn flakes														
Alpen Musli blue no added sugar	X	X	X											
Alpen Musli red	X	X	X											
2 nuts														
Chopped mix nuts			X	X					X					
Hazelnuts			X	X					X					
2 seeds														
Sun flower seed														
Dried Apricots													X	
White Bloomer bread	X													
Brown Bloomer bread	X													
Gluten free Bread (on request)														

ELVIS MENDOZA
 28-9-24
 28-9-24
 Peanut allergy
 update
 2/2/29
 2/2/29
 Same
 2/2/29

	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Breakfast Buffet														
Demi Begets	X	MC					MC				MC	MC		
Sour dough unsliced loaf	X		MC	MC					MC		MC	MC		
Croissants	X	X	MC				MC					MC		
Pain Au Chocolate	X	X	MC				X					X		
Chocolate chip muffins	X	X					X				MC	X		
Blue berry Muffins	X	X					X				X	X		
Strawberry Jam														
Orange Marmalade														
Organic Honey														
Nutella		X	X											
Peanut Butter			X	X					X			X		
Marmite	X				X									
Butter portion		X												
sunflower / vegetable spreads		X												
Sliced fruit														
Water melon														
Pineapple														
melon														
Sliced Orange														
Grapes														
Sliced Honeydew melon														
Reedy's Local Jams														
Cappuccino		X												
Flat white		X												
Latte		X												

Peanut Allergy
 update 28-9-24
 ELVIS MANDON
 20-9-24
 ELVIS MANDON
 7/2/24
 ELVIS MANDON
 7/2/24

MERCURE
HOTELS

AFTERNOON
TEA

MERCURE
HOTELS

A LA CARTE
MENU

3 Course Set Menu

3 Course meal at £30.00 & Glass of Prosecco for £6.50

Starters

Soup of the Day Chef's special Home-made Soup of the day served with

Crusty bread roll and vegetable spread / butter (B, K, V, VE, 24/7)

Creamy Garlic Mushrooms served on open crusty ciabatta (V)

Southern Fried Chicken with smoked barbecue dipping sauce

Ham Hock Terrine with chutney and croute

Vegan Crispy Jackfruit Wings with mango chutney & micro herbs (VE)

Mains

"Sustainable" Fish of the day

With fondant potato, tenderstem broccoli, poached egg and saffron cream sauce (21, GF, B, O)

Lamb Rogan Josh with naan, rice, poppadam and mango chutney (L)

Pennine 4oz Twin Steak Burger with brioche bun, skinny fries, salad and baconnaisse (L, B)

8oz Garlic and Rosemary Butterfly Organic Chicken Fillet

With twice cooked fat chips, grilled tomato, mushrooms, tenderstem broccoli and rocket salad (O)

Vegan Beetroot Wellington served on a bed of pea puree with roast vegetables (V, VE)

Desserts

Tiramisu Teardrop espresso syrup, pistachio ice cream (V)

Sticky Toffee Pudding served with vanilla custard (GF, V, B)

Crème Brulee Cheesecake served with forest compote, chambord chantilly

Vegan Chocolate & Orange Cake served with fiancée of fruit coulis and vegan

coconut ice cream (VE)

Fruit Salad served with ice cream (GF)



GF = Gluten Free V = Vegetarian VE = Vegan B = Traditional British
L = Local Produce 21 = sustainable produce O = Organic Produce

MERCURE

MANCHESTER NORTON GRANGE
HOTEL & SPA

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 cross-contamination, 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

A La Carte Menu 2024 from 1st Feb	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
BRUNCH														
Toast white	X													
Toast brown	X													
Preserve – strawberry jam														
Butter		X												
Breakfast Baps														
Bacon bap	X	X									MC			
Sausage bap	X	X									MC		X	
Egg bap	X	X					X				MC			
Breakfast basket														
Mini croissant	X	MC	MC				MC					MC		
Pain au chocolate	X	X	MC				MC					X		
butter		X												
flora														
Strawberry jam														

Rome

 01/02/24

ELVIS MENDOZA

 01/02/24
 Peanut Allergies Updated 28-9-24
 ELVIS MENDOZA
 28-9-24

A La Carte Menu 2024 from 1st Feb	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
LUNCH MENU														
Soup of the day														
Bread roll	X										MC			
butter		X												
Garlic bread/cheese		X												
Garlic bread	X	X										MC		
Garlic bread with cheese	X	X										MC		
Creamy garlic mushrooms														
Garlic mushrooms		X											X	
Toasted ciabatta	X	MC	MC				MC			MC	MC	MC		
Southern fried chicken														
Southern fried chicken	X				X									
Smoked BBQ sauce														
Chicken liver & cognac pate														
Chicken pate		X	MC											
Brioche croute	X	X	MC				X				MC	MC		
Red onion chutney														
Salt & Pepper Calamari														
Calamari	X					X	MC	MC						X
Tartar sauce							X			X				
Loaded parmesan French fries														
French fries														
Bacon														
Parmesan		X												
Baconnaise							X			X				

[Handwritten signature]

Rame
[Signature]
01/12/24

ELVIS STAPANSKI
[Signature]
01/02/24

Penut Allergy
Updated
28-01-24
ELVIS MENDONÇA
[Signature]
28-01-24

A La Carte Menu 2024 from 1st Feb	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
COLD SANDWICHES														
Coronation chicken bloomer	X	X					X							
Egg mayo and chive bloomer	X	X					X							
Ham, mayo & cos bloomer	X	X					X							
Parmesan, tuna mayo & spring onion bloomer	X	X					X	X						
Falafel, hummus & rocket bloomer	X										X			
HOT BRIOCHE														
Southern fried chicken on brioche	X				X		X				MC		X	
BBQ pulled pork on brioche	X										MC	X		
Artichokes, spinach, peppers, & salsa on brioche	X										MC			
Classic BLT on brioche	X						X				MC			
PIZZAS														
Four cheese pizza	X	X												
Garlic filled vegan pepperoni pizza	X	MC										MC		
Pepperoni pizza	X	X												
Magnificent meat feast pizza	X	X												
Salt and pepper pizza	X	X												

[Signature]
 PAMA
 01/02/2024

LEWIS MENDONÇA
[Signature]
 01/02/24

Peanut Allergy
 updated
 28-01-24
[Signature]
 Lewis Mendonça
 28-01-24

A La Carte Menu 2024 from 1st Feb	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
DINNER MENU														
SMALL PLATES														
Creamy Garlic Mussels														
Garlic mussels		X											X	X
ciabatta	X	MC	MC				MC			MC	MC	MC		
Cajun spiced chicken wings														
Chicken wings														
Piri piri sauce													X	
Salad of Smoked Organic chicken														
Smoked chicken														
Celeriac remoulade					X		X							
Raisin gel														
Ham hock terrine														
Ham hock									X					
Red onion chutney														
Toasted ciabatta	X	MC	MC				MC			MC	MC	MC		
Stilton onion tartlet														
Stilton tart	X	X												
Sun blush tomato pesto		X					MC							
Balsamic glaze													X	
Salad of beetroot														
beetroot														
Whipped feta		X												
Pickled walnuts			X	MC					MC					
Mixed leaf													X	
Vegan Crispy jackfruit wings														
Vegan Crispy jackfruit wings	X											MC		
Mint falafel, hummus & pita bread														
Mint falafel														
hummus											X			
Pitta bread	X													

[Signature]
 RMA
 01/02/24

[Signature]
 61013
 01/02/24

[Signature]
 61013
 20-09-24
 updated
 28-01-24
 Peanut allergy

A La Carte Menu 2024 from 1st Feb	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
SALADS														
Cob salad														
Chicken														
Bacon														
Egg		X												
Guacamole														
Cherry tomato														
Mixed leaf													X	
Chive oil														
Mediterranean cous cous Salad														
Cous cous	X													
Mixed vegetables		X												
Feta cheese		X												
Olives			MC	MC						MC	MC			
Garbanzo beans														
Lemon and herb dressing														
Classic Chicken Ceaser salad														
Chicken														
Parmesan		X												
Croutons	X	MC	MC				MC			MC	MC	MC		
Cos lettuce														
Caesar dressing	X	X					X					X		
MAINS														
Sustainable fish of the day														
Fish of day								X						
Fondant potato		X												
Tender stem broccoli		X												
Poached egg							X							
Saffron sauce		X											X	

John Rowe
01/09/24

John Rowe
01/02/24

John Rowe
28-9-24
SAC
Peanut Allergy updated 28-01-24

	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
A La Carte Menu 2024 from 1st Feb														
Beer Battered Fish and chips	X													
Haddock								X						
Chunky chips														
Mushy peas														
Tartare sauce							X			X				
lemon														
Jack Woods of Manchester Rosemary and Merlot Slow Braised Lamb Shank														
Lamb					X								X	
Champ mash potato		X												
Seasonal vegetables		X												
gravy					X								X	
Crispy Pork Belly														
Belly pork														
Fondant potato		X												
carrots		X												
Cidar jus					X								X	
crackling														
Organic Corn Fed Chicken with Gratin Potatoes														
Chicken														
Gratin potatoes		X												
carrots		X												
Leek ragout		X											X	
Nasi goreng														
Nasi goreng rice	X		MC	MC	X	X		X		MC		X		
prawns						X		MC						MC
Egg							X							
Chicken														
Lamb rogan josh														
lamb curry			MC	MC	MC					MC	MC	MC		
Rice														
Naan bread	X	X												
Mango chutney														

[Signature]
PAMA
01/02/24

[Signature]
GUPS
01/02/24

[Signature]
K. V. S. V.
28.9.24
Peanut Allergy updated 28-9-24

A La Carte Menu 2024 from 1st Feb	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Cajun chicken burger														
Cajun chicken										X				
Brioche bun	X										MC			
Salad														
French fries														
Mayonnaise							X							
Pennine 4oz Twin Steak Burger														
Beef burger	X	X												
Baconnaise							X			X				
Brioche bun	X										MC			
French fries														
Miami Vegan Louisiana Chick'n Burger														
Brioche bun	X										MC			
Vegan chicken	X													
salad														
French fries														
salsa														
Vegan beetroot wellington														
Beetroot wellington	X		MC									X		
Pea puree		X												
Roasted vegetable		X												
Vegan fried rice														
Basmati rice														
Irregular chicken	X													
Teriyaki sauce	X		MC	MC						MC		X		
GRILL WITH A THRILL														
8oz Sirloin Steak		X												
8oz Medallion of Pork Loin		X												
8oz Garlic and Rosemary Butterfly Organic Chicken Fillet		X												
6oz Chimichurri Salmon Steak	X	X	MC	MC				X		MC		X		
Mushroom														
Tomato														
Mixed leaf													X	
Chunky chips														
Tender stem broccoli		X												

[Signature]
RAMA
01/2/24

6 LIPS ARENTO WCH
01/02/24
28.9.24
Peanut Allergy updated 28-9-24

	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
A La Carte Menu 2024 from 1st Feb														
SAUCES														
Red wine sauce					X								X	
Peppercorn sauce		X			X									
Stilton sauce		X												
Garlic butter		X												
SIDES														
Skinny fries														
Beer battered onion rings	X													
Chunky chips														
House salad														
Tender stem broccoli		X												
Honey glazed chantenay carrots		X												
DESSERTS														
Tiramisu Teardrop														
Tiramisu	X	X	MC				X					MC		
Pistachio ice cream		X	X	MC			MC			MC		MC		
Expresso syrup														
Crème brulee cheesecake														
Cheesecake		X	MC	MC			X			MC				
Berry compote														
Chambord Chantilly		X												
Sticky toffee pudding														
Sticky toffee pudding		X	MC				X							
Custard		X												
Chocolate fondant														
Chocolate fondant	X	X	MC				X					X		
Vanilla ice cream		X												

[Signature]
Rame
01/02/24

[Signature]
EUPS MENDONÇA
EUPS MENDONÇA
01/02/24
28.02.24

[Signature]
Peanut
Allergy
Updated
28-01-24

	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
A La Carte Menu 2024 from 1st Feb														
Selection of English Cheese and Artisan Biscuits														
Cheddar cheese		X												
brie		X												
stilton		X												
Cheese crackers	X	X					X				X			
Grapes														
celery					X									
chutney														
Selection of Premium Ice Cream														
Strawberry ice cream		X												
Chocolate ice cream		X												
Vanilla ice cream		X												
Vegan Treacle Tart														
Treacle tart	X	MC	MC				MC					MC		
Vegan Salted Caramel Millionaire Sponge Cake														
Millionaire sponge	X	MC	MC				MC					X		
Vegan Chocolate & Orange Cake														
Chocolate and orange tart		MC	MC									X		
strawberry														
Mango coulis														
Raspberry coulis														
Vegan coconut ice cream														

[Signature]
 Renee
 01/02/24

[Signature]
 ELVIS MENDO MPA
 01/02/24
 Peanut Allergy
 Updated 28.09.24
[Signature]
 ELVIS MENDO MPA
 28.09.24
[Signature]

MERCURE
HOTELS

CHILDREN'S
A LA CARTE
MENU

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 cross-contamination, 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

	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
2024 Children A La Carte Menu														
Garlic bread slices	X	X										MC		
Soup														
Roll	X										MC			
Hummus											X			
pitta	X													
Chicken goujons, fries, ketchup	X	MC			MC		MC			MC	MC	X		
Penne pasta	X													
tomato sauce														
Cheddar		X												
Sausage	X											X	X	
mash		X												
Gravy														
Cheeseburger	X	X					X				MC	MC		
salad														
fries	X													
Vegan chocolate fudge cake	X	MC	MC				MC							
Fresh fruit salad														
Mixed ice cream		X												

Handwritten notes:
 Peanut Allergy updated 28-9-24
 FIVE MENTON 28-9-24
 Jul 21/2/24
 MENTON
 Paul 21/2/24

MERCURE

HOTELS

CONFERENCE

MENU

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 cross-contamination, 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

	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
2024 Five days Conference Lunch Menus														
Monday														
Beef stew with black Beans sauce	X				X							X		
Chicken Stroganoff (GF)		X								X				
Vegetable hot pot (B, V, VE, GF)					X									
Steamed Basmati rice (V, VE, GF)														
Panache of vegetable (V, VE, GF)		X												
Chef Salads * 2 (V)														
Mixed Leaf Salad													X	
Coleslow							X							
Chef Assorted Dessert Tray														
Fruit salad														
Tuesday														
Sweet and Sour pork with diced pineapple (GF)					X									
Chicken stew (B, GF)		X			X									
Vegetable green Thai curry (V, VE, GF)														
Steamed Basmati rice (V, VE, GF)														
Panache of Vegetable (V, VE, GF)		X												
Chef Salads * 2 (V)														
Mixed Leaf Salad													X	
Coleslow							X							
Chef Assorted Dessert Tray	X	X	MC	MC			X			MC		X		
Fruit salad														


Elvis M... 20.09.24
Allegory
Peanuts

9/2/24

9/2/24

2024 Five days Conference Lunch Menus	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXID	MOLLUSCS
Wednesday														
Meatballs in Tomato sauce (GF)					X								X	
Nasi Goreng	X		MC	MC	X	X		X		MC		X		MC
Aubergine and Potato Moussaka, Spiced Tomato Salsa (V, VE, GF)														
Spaghetti (V)	X													
Chunky Chips (V)														
Chef Salads * 2 (V)														
Mixed Leaf Salad													X	
Coleslow							X							
Chef Assorted Dessert Tray	X	X	MC	MC			X			MC		X		
Fruit salad														
Thursday														
Cottage pie (B, GF)		X			X									
Pan Chicken fricassee (GF)		X			X								X	
Beans Casserole (B, V, VE, GF)					X									
Steamed Basmati rice (V, VE, GF)														
Panache of Vegetable (V, VE, GF)		X												
Chef Salads * 2 (V)														
Mixed Leaf Salad													X	
Coleslow							X							
Chef Assorted Dessert Tray	X	X	MC	MC			X			MC		X		
Fruit salad														
Friday														
Beef Bourguignon (GF)													X	
Chicken and Mushroom Pie (B)	X	X					X							
Vegan Meat Bolognese (V, VE, GF)					X							X		
Organic Penne Pasta (V, O)	X													
Chunky Chips (V)														
Chef Salads * 2 (V)														
Mixed Leaf Salad													X	
Coleslow							X							
Chef Assorted Dessert Tray	X	X	MC	MC			X			MC			X	
Fruit salad														

Peanut Allergy
 updated
 28-9-24
 ELVIS MENDONÇA
 28.9.24


 ELVIS MENDONÇA
 9/2/24


 Rame
 9/2/24

2024 Five days Conference Lunch Menus

Monday	Tuesday	Wednesday	Thursday	Friday
Beef stew with black Beans sauce	Sweet and Sour pork with diced pineapple (GF)	Meatballs in Tomato sauce (GF)	Cottage pie (B, GF)	Beef Bourguignon (GF)
Chicken Stroganoff (GF)	Chicken stew (B, GF)	Nasi Goreng	Pan Chicken fricassee (GF)	Chicken and Mushroom Pie (B)
Vegetable hot pot (B, V, VE, GF)	Vegetable green Thai curry (V, VE, GF)	Aubergine and Potato Moussaka, Spiced Tomato Salsa (V, VE, GF)	Beans Casserole (B, V, VE, GF)	Vegan Meat Bolognese (V, VE, GF)
Steamed Basmati rice (V, VE, GF)	Steamed Basmati rice (V, VE, GF)	Spaghetti (V)	Steamed Basmati rice (V, VE, GF)	Organic Penne Pasta (V, O)
Panache of Vegetable (V, VE, GF)	Panache of Vegetable (V, VE, GF)	Chunky Chips (V)	Panache of Vegetable (V, VE, GF)	Chunky hips (V)
Chef Salads * 2 (V)	Chef Salads * 2 (V)	Chef Salads * 2 (V)	Chef Salads * 2 (V)	Chef Salads * 2 (V)
Chef Assorted Dessert Tray	Chef Assorted Dessert Tray	Chef Assorted Dessert Tray	Chef Assorted Dessert Tray	Chef Assorted Dessert Tray
Fruit salad (V, VE, GF, Nut Free)	Fruit salad (V, VE, GF, Nut Free)	Fruit salad (V, VE, GF, Nut Free)	Fruit salad (V, VE, GF, Nut Free)	Fruit salad (V, VE, GF, Nut Free)

(B) - Traditional British dishes

(V) Suitable for vegetarians

(VE) Suitable for vegans

(GF) Gluten-free

(O) - Organic Produce

MERCURE
HOTELS

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 cross-contamination, 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

2024 Finger buffet menu from Wedding brochure, Banqueting brochure & Life celebrations brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Hot Buffet														
Homemade chicken goujons (Banqueting)	X													
Sweet chilli dip														
Peri peri spiced chicken wings													X	
Lemon													X	
Chilli glaze hickory										X				
Vegetable samosa	X											X		
Onion bhaji	X				MC					MC	MC	MC		
Mango chutney														
Assorted vegetable dim sum	X				X					MC	X	X		
Sweet chilli dip														
Crispy herb roasted potatoes														
Spiced potato wedges														
Home baked sausage rolls	X	X										X	X	
Vegetable Springroll	X									MC	MC	X		
Assorted stone-baked pizza – Margarita	X	X												
Assorted stone-baked pizza - Vegetarian	X	X												
Assorted stone-baked pizza – Meat	X	X												

Peanut Allergy updated
28-9-24
GIVS MANAGER
28-9-24

09/2/24

RAMA
09/02/24

2024 Finger buffet menu from Wedding brochure, Banqueting brochure & Life celebrations brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Selection of quiches Veg - Menuserve Cheese & Broccoli Quiche	X	X					X			X				
Selection of quiches non Veg - Menuserve Whole Quiche Lorraine	X	X					X			X				
Side Dishes														
House slaw							X							
Leaf salad														
Balsamic dressing													X	
Pasta salad	X													
Tangy salsa														
Vegetables														
Additional Items														
Charcuterie Board														
Cornichons													X	
Olives			MC	MC					MC	MC				
Pickled onions													X	
Salmon brochettes								X						
Honey lemon dressing													X	
Sweet chilli and coriander Thai prawn						X								
English and continental cheese platter	X	X					X				X			
Celery					X									
Grapes														
Water biscuits	X	X					X				X			
Cold meat platter – Turkey		MC												
Cold meat platter – Ham		MC												
Cold meat platter – Beef		MC												
Cold meat platter – Chicken		MC												
Hand cut chunky chips	X													
Desserts														
Lemon Gateaux	X	X	MC	MC			X			MC				
Mint choc chip	X	X	MC				X					X		
Eton mess Gateaux	X	X	MC	MC			X			MC				

Elvis Henderson
 28.9.24
 Peanut updated
 28-9-24
 Allergy
 Elvis Henderson
 9/2/24
 RANA
 09/2/24

Finger buffet

£30.00 per person

The finger buffet includes 5 items, side dishes and desserts. Please note that we do ask that you endeavour to cater for 100% of guests.

- Homemade chicken goujons with sweet chilli dip (OR)
- Peri peri spiced chicken wings lemon, and chilli glaze hickory (GF)
- Vegetable samosa and onion bhaji with mango chutney (V) (OR)
- Assorted vegetable dim sum with sweet chilli dip (V)
- Crispy herb roasted potatoes (V, VE) (OR)
- Spiced potato wedges (V)
- Home baked sausage rolls (OR)
- Vegetable spring rolls (V)
- Assorted Stone-baked pizza (margarita, a vegetarian & meat option) (OR)
- Selection of quiches

Items can be chosen like for like, if you would like and extra option from the above this is charged at £4.00 per person

SIDE DISHES INCLUDE

- House slaw (V, GF)
- Leaf salad with balsamic dressing (V, VE, GF)
- Pasta salad with tangy salsa and vegetables (V)
- Selection of chef choice desserts

ADDITIONAL PER PERSON:

- Charcuterie board with cornichons, olives and pickled onions (GF) £4.50
- Salmon brochettes with honey lemon dressing (£3.50)
- Sweet chilli and coriander Thai prawn (£3.00)
- English and continental cheese platter with celery, grapes and water biscuits (£5.00)
- Sliced and dressed cold meat platter turkey, ham, beef, chicken (£3.50)
- Hand cut chunky chips (£1.00)

Additional items must be purchased for the amount of guests attending the celebration

Fork buffet

£35.00 per person

The fork buffet includes 3 items, side dishes and desserts. Please note that we do ask that you endeavour to cater for 100% of guests.

Classic steak and ale pie with braised red cabbage and twice cooked fat chips

Baked beef lasagne garlic and herb bread

Beef in black bean and green pepper sauce long grain rice (GF)

Pork stroganoff with paprika cream and spiced cous cous

Lamb madras with mini naan bread and basmati rice

Chicken tikka masala with mini naan bread and basmati rice

Chicken sweet and sour with pineapple and long grain rice (GF)

Roasted vegetable lasagne garlic and herb bread (V)

Mature cheddar cheese and pearl onion pie hickory beans and twice cooked fat chips (V)

Vegan chilli con carnie with corn tortilla chips and long grain rice (VE, GF)

Sweet potato, butter bean and tomato casserole spiced cous cous (VE)

SIDE DISHES INCLUDE

- House slaw (GF)
- Leaf salad with balsamic dressing (VE, GF)
- Pasta salad with tangy salsa and vegetables (V)
- Selection of chef choice desserts

(B) Traditional British dishes, (V) Suitable for vegetarians, (VE) Suitable for vegans, (GF) Gluten-free, (F21) Planet 21 balanced diets & sustainable produce, (L) Local Produce, (O) Organic Produce

MERCURE
HOTELS

**FINGER
BUFFET**

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 cross-contamination, 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.

Y = Yes. contains the allergen

MC = May contains the allergen

Finger buffet menu from Wedding brochure, Banqueting brochure & Life celebrations brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Finger Buffet														
Homemade chicken goujons	Y	Y					Y					Y		
Sweet chilli dip													Y	
Peri peri spiced chicken wings														
Lemon														
Chilli glaze hickory										Y				
Vegetable samosa	Y											Y		
Onion bhaji	Y				m c					m c	m c	M c		
Mango chutney														
Assorted vegetable dim sum	Y				m c					m c	m c	M c		
Crispy herb roasted potatoes														
Spiced potato wedges														
Home baked sausage rolls	Y	Y					Y					M c		
Assorted stone-baked pizza – Margarita	Y	Y			Y									
Assorted stone-baked pizza -Vegetarian	Y	Y			Y									
Assorted stone-baked pizza – Meat	Y	Y			Y					M c				
Selection of quiches	Y	Y					Y							
Side Dishes														
House slaw		Y												
Leaf salad														
Balsamic dressing													Y	
Pasta salad	Y													

MERCURE
HOTELS

**FORK
BUFFET**

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 cross-contamination, 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

2024 Fork buffet menu from Wedding brochure, Banqueting brochure & Life celebrations brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Fork Buffet														
Classic Steak and Ale pie	X	X			X		X							
Braised red cabbage														
Twice cooked fat chips	X													
Baked beef lasagne	X	X			X		X							
Garlic and Herb bread	X	X										MC		
Beef in black bean and green pepper sauce	X	MC										X		
Long grain rice														
Pork stroganoff		X								X				
Paprika cream		X												
Spiced cous cous - Twistd Indian Spiced Cous Cous	X	X												
Lamb madras		MC	MC	MC						X				
Mini naan bread	X	X												
Basmati rice														
Chicken tikka masala		X												
Mini naan bread	X	X												
Basmati rice														

Elvis Norton
28.9.24
Peanut
Updated
28.9.24

9/2/24
Elvis Norton
PAMA
9/2/24

2024 Fork buffet menu from Wedding brochure, Banqueting brochure & Life celebrations brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Chicken sweet and sour		MC			X									
Pineapple														
Long grain rice														
Roasted vegetable lasagne	X	X			X		X							
Garlic and Herb bread	X	X										MC		
Mature cheddar cheese and pearl onion pie	X	X					X							
Hickory beans										X				
Twice cooked fat chips	X													
Vegan chilli con carnie												X		
Corn tortilla chips														
Long grain rice														
Sweet potato, butter bean and tomato casserole														
Spiced cous cous - Twistd Indian Spiced Cous Cous	X	X												
Side Dishes														
House slaw							X							
Leaf salad														
Balsamic dressing													X	
Pasta salad	X													
Tangy salsa														
Vegetables														
Desserts														
Lemon Gateaux	X	X	MC	MC			X			MC				
Mint choc chip	X	X	MC				X					X		
Eton mess Gateaux	X	X	MC	MC			X			MC				

Elys Mendonca
 28.09.24
 Peanut Allergy
 updated
 28-09-24
 Elys Mendonca
 9/2/24
 Round

MERCURE
HOTELS

**3 COURSE
PLATED
MEAL**

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 cross-contamination, 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

2024 3 ers sit down meal from Banqueting and weddings brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Starters														
Cream of Vegetable Soup		X			X									
Pea Shoot														
Pesto croute	X	X									X			
Salad of Beetroot														
Pickled walnuts			X	MC						MC				
Whipped goats cheese		X												
Buffalo mozzarella		X												
Heirloom tomato														
Basil pesto		X												
Terrine of chicken and ham										X				
Apple cider chutney														
Toasted foccacia	X	MC								MC	MC	MC		
Salad of smoked organic chicken								X						
Celeriac remoulade raisin gel					X									
Lancashire Cheese and Bury black pudding stack	X	X												

Peanut Allergy
Updated 28-09-24
28-09-24
ECUOS
01/2/24
Rame
9/2/24

2024 3 crs sit down meal from Banqueting and weddings brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Tangy brown sauce	X													
Hot smoked mackerel fillet								X						
Fennel slaw							X							
Horseradish cream		X					X							
Saute king prawns		X				X				X			X	
Garlic herb butter		X												
Toasted sourdough	X													
Hoi sin shredded duck	X				MC					MC		X		
Asian slaw		X												
Micro coriander														
Vegan Starters														
Potato and Leek Soup					X									
Crispy kale														
Chive oil														
Roast Tomato and Basil Soup					X									
Micro herb														
Curried Parsnip Soup					X									
Mango coulis														
Micro coriander														

Peanut Allergy
 Updated
 28-9-24

 ELVIS MENDONÇA
 28-9-24



 ELVIS MENDONÇA
 9/2/24


2024 9 crs sit down meal from Banqueting and weddings brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Mains														
Jackwood's of Manchester slow braised feather blade of beef					X								X	
Herb roasted potatoes														
Beef jus					X								X	
Yorkshire pudding	X	X					X							
Slow braised belly of pork														
Cheddar champ mash		X												
Apple jus														
Crackling														
Jackwood's of Manchester pork sausage	X											X	X	
Real ale onion gravy														
Parsley mash		X												
Organic chicken fillet		X												
Wild mushroom and tarragon jus														
Thyme roast potatoes														
Charred fillet rosemary and garlic chicken		X												
Saute potatoes		X												

Peanut Allergy
 updated
 28-09-24
 ELVIS MENDONÇA
 28.9.24
 ELVIS MENDONÇA
 9/21/24
 Rame
 9/2/24

	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
<i>2024 3 crs sit down meal from Banqueting and weddings brochure</i>														
Creamed leeks		X												
Grilled fillet of cod								X						
Parmesan herb crumb	X	X												
Fondant potato		X												
Dill cream		X												
Baked salmon fillet								X						
Chimichurri	X		MC	MC					MC			X		
Butterbean caponata														
Sorrel oil														
Merlot braised lamb shank					X								X	
Celeriac puree		X												
Mint pesto														
Intense lamb sauce					X									
Vegan main course														
Aubergine and Potato Moussaka														
Vegan cheese														
Spiced tomato chutney														
Mushroom and Leek Pie												X	X	
Parmentier potatoes														
Pea Puree		X												
Butternut Squash Risotto		X												
Pickled walnut pesto		X	X	MC					MC					
Crispy cinnamon Kale														
Panache of Vegetable														
Desserts														
Tiramisu	X	X	MC				X					MC		
Coffee syrup														
Physalis fruit														
White chocolate fudge cake	X	X	MC	MC			X		MC			X		
Dark chocolate sauce												X		
Wild fresh berries														

Peanut Allergy updated 28-9-24
ELVIS MCARDONA 29/09.24

ELVIS MCARDONA 9/2/24
Rowe 9/2/24

MERCURE
HOTELS

CANAPE
MENU

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 cross-contamination, 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

2024 Canapes Menu from Banqueting brochure & wedding brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Canapes														
Smooth chicken liver parfait		X	MC											
Onion chutney														
Croute	X										MC			
Pressed ham hock										MC				
Pea puree		X												
Croute	X										MC			
Char siu pork bon bon	X	X					X							
Teriyaki dipping sauce	X		MC	MC						MC		X		
Smoked salmon								X						
Smashed avocado														
Bruschetta	X	X									MC		X	
Cold water prawn						X								
Lemon crème fraiche		X											X	
Cucumber														
Crisp halloumi		X												
Chilli jam														

F.I.U.P.S. NORTON
 28.9.24
 Peanuts
 Auergy
 updated
 28-9-24

G.W. OS
 9/2/24
 Paul
 9/2/24



Canape

Smooth chicken liver parfait
onion chutney, croute
£2.25

Pressed ham hock
pea puree, croute
£2.25

Char siu pork bon bon
teriyaki dipping sauce (GF)
£2.25

Smoked salmon
smashed avocado, bruschetta (V)
£2.50

Cold water prawn
lemon crème fraiche, cucumber (GF) £2.50

Crisp halloumi
chilli jam (V, GF)
£2.00

Filo brie and mango parcel
cranberry (V)
£2.00

Sweet potato falafel
citrus maple dip (VE)
£2.00

Hummus
olive tapenade, pitta (VE)
£1.75



(B) - Traditional British dishes
(V) Suitable for vegetarians
(VE) Suitable for vegans
(GF) Gluten-free
(P21) Planet 21 balanced diets &
sustainable produce
(L) Local Produce
(O) - Organic Produce

Children's Menus



Please select one dish for each course to create a children's menu. We generally serve this menu to children under 13 to offer half portion meals at half price of the main wedding menu chosen. This menu also includes free glasses of fruit cordial for the arrival and wedding breakfast.

STARTERS

Cheesy garlic bread (V)
Fanned melon
with a berry coulis (V, VE, GF)

MAINS

Chicken goujons
served with baked beans, chips, ketchup and mayonnaise
Fish goujons
served with peas, chips, ketchup and mayonnaise

Quorn sausage
served with bean, chips, ketchup and mayonnaise (V, VE)

DESSERTS

Choice of ice cream
chocolate, vanilla, strawberry

Fresh fruit salad (V, VE, GF)

Finger buffet

The finger buffet includes 5 items, side dishes and desserts. Please note that we do ask that you endeavour to cater for 100% of guests.

Homemade chicken goujons with sweet chilli dip (OR)

Peri peri spiced chicken wings lemon, and chilli glaze hickory (GF)

Vegetable samosa and onion bhaji with mango chutney (V) (OR)

Assorted vegetable dim sum with sweet chilli dip (V)

Crispy herb roasted potatoes (V, VE) (OR)
Spiced potato wedges (V)

Home baked sausage rolls (OR)
Vegetable spring rolls (V)

Assorted Stone-baked pizza (margarita, a vegetarian & meat option) (OR)
Selection of quiches

Items can be chosen like for like, if you would like and extra option from the above this is charged at £4.00 per person

SIDE DISHES INCLUDE

House slaw (V, GF)
Leaf salad with balsamic dressing (V, VE, GF)
Pasta salad with tangy salsa and vegetables (V)
Selection of chef choice desserts

ADDITIONAL PER PERSON:

Charcuterie board with cornichons, olives and pickled onions (GF) (£4.50)
Salmon brochettes with honey lemon dressing (£3.50)

Sweet chilli and coriander Thai prawn (£3.00)
English and continental cheese platter with celery, grapes and water biscuits (£5.00)

Sliced and dressed cold meat platter turkey, ham, beef, chicken (£3.50)

Hand cut chunky chips (£1.00)

Additional items must be purchased for the amount of guests attending the wedding

MERCURE
HOTELS

WEDDING
CHILDREN'S
MENU

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 cross-contamination, 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

2024 Children menu From wedding brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Cheesy garlic bread	X	MC										MC		
Fanned melon														
berry coulis														
Chicken goujons	X													
baked beans														
chips														
ketchup														
mayonnaise							X			X				
Fish goujons	X							X						
peas														
chips														
ketchup														
mayonnaise							X			X				
Quorn sausage	X													
baked beans														
chips														
ketchup														
mayonnaise							X			X				
chocolate ice cream		X												
Vanilla ice cream		X												
Strawberry ice cream		X												
Fresh fruit salad														

AAMA 14.02.2024
 EIVIS MENDONÇA 28.09.2024
 EIVIS MENDONÇA 14.02.2024
 Allergy updated 28.09.2024
 Penwh

Canape

Smooth chicken liver parfait
onion chutney, croute
£2.25

Pressed ham hock
pea puree, croute
£2.25

Char siu pork bon bon
teriyaki dipping sauce (GF)
£2.25

Smoked salmon
smashed avocado, bruschetta (P)
£2.50

Cold water prawn
lemon crème fraiche, cucumber (GF) £2.50

Crisp halloumi
chilli jam (V, GF)
£2.00

Filo brie and mango parcel
cranberry (V)
£2.00

Sweet potato falafel
citrus maple dip (VE)
£2.00

Hummus
olive tapenade, pitta (VE)
£1.75



(B) - Traditional British dishes
(V) Suitable for vegetarians
(VE) Suitable for vegans
(GF) Gluten-free
(P21) Planet 21 balanced diets &
sustainable produce
(L) Local Produce
(O) - Organic Produce

Children's Menu



Please select one dish for each course to create a children's menu. We generally serve this menu to children under 13 to offer half portion meals at half price of the main wedding menu chosen. This menu also includes free glasses of fruit cordial for the arrival and wedding breakfast.

STARTERS

Cheesy garlic bread (V)
Fanned melon
with a berry coulis (V, VE, GF)

MAINS

Chicken goujons
served with baked beans, chips, ketchup and mayonnaise
Fish goujons
served with peas, chips, ketchup and mayonnaise

Quorn sausage
served with bean, chips, ketchup and mayonnaise (V, VE)

DESSERTS

Choice of ice cream
chocolate, vanilla, strawberry
Fresh fruit salad (V, VE, GF)

Finger buffet

The finger buffet includes 5 items, side dishes and desserts. Please note that we do ask that you endeavour to cater for 100% of guests.

Homemade chicken goujons with sweet chilli dip (OR)

Peri peri spiced chicken wings lemons, and chilli glaze hickory (GF)

Vegetable samosa and onion bhaji with mango chutney (V) (OR)

Assorted vegetable dim sum with sweet chilli dip (V)
Crispy herb roasted potatoes (V, VE) (OR)
Spiced potato wedges (V)

Home baked sausage rolls (OR)
Vegetable spring rolls (V)

Assorted Stone-baked pizza (margarita, a vegetarian & meat option) (OR)
Selection of quiches

Items can be chosen like for like, if you would like and extra option from the above this is charged at £4.00 per person

SIDE DISHES INCLUDE

House slaw (V, GF)
Leaf salad with balsamic dressing (V, VE, GF)
Pasta salad with tangy salsa and vegetables (V)
Selection of chef choice desserts

ADDITIONAL PER PERSON:

Charcuterie board with cornichons, olives and pickled onions (GF) (£4.50)

Salmon brochettes with honey lemon dressing (£3.50)

Sweet chilli and coriander Thai prawn (£3.00)
English and continental cheese platter with celery, grapes and water biscuits (£5.00)

Sliced and dressed cold meat platter turkey, ham, beef, chicken (£3.50)

Hand cut chunky chips (£1.00)

Additional items must be purchased for the amount of guests attending the wedding

MERCURE
HOTELS

BENTO BOX
MENU



Name: _____

Date: _____

Time of Lunch (please circle): 11.00 12.00 13.00 14.00 15.00

Please choose your choice of wrap

WRAP

- Ham, lettuce and mayo
- Egg and chive mayonnaise
- Tuna parmesan mayonnaise and spring onion
- Coronation chicken
- Artichoke, spinach and pepper salsa (vegetarian)

SIDE

Homemade coleslaw (vegan option available)

Seasonal green salad with balsamic glaze

Seasonal fruit nibbles

DESSERT

Baked New York vanilla cheesecake (vegan option available)

Vegan chocolate orange tart (vegan)

Both served with Served with fruit couli (vegetarian)

If you suffer from a food related allergy or intolerance, please let us know below. Allergen information for this menu is listed on the back. Sandwiches can be gluten free on request.

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 cross-contamination, 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

	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Bento Box Lunch Menu 2024														
Tomato tortilla wrap	X													
Gluten free & vegan bread														
Coronation Chicken	X						X							
Ham, Mayonnaise and Cos Lettuce	X						X							
Parmesan Tuna Mayonnaise With spring onion	X	X					X	X						
Egg Mayonnaise and Chive wrap	X						X							
Artichoke , spinach, peppers and salsa wrap	X													
SIDES														
Homemade coleslaw		X												
Vegan Homemade coleslaw														
Seasonal green salad														
Balsamic glaze													X	
Seasonal fruit nibbles														
DESSERT														
Baked New York cheese cake		X	MC				X							
Fruit couli														
vegan Chocolate Orange Tart		MC	MC									X		

Penult allergy updated 28-9-24
EVIPS 28-9-24
EVIPS menu 9/2/24
Paul 9/2/24