



MERCER
ROOF TERRACE

3 COURSE SET MENU £60.00

Party over 10 guests

Starters

Roasted celeriac soup, winter truffle, Focaccia hazelnut & chive dressing (G,M,N,CE)

Roasted butternut squash soup, charred spiced sprouts, Focaccia & green oil (G,S,VEGAN)

Seven & Wye smoked salmon, beetroot & celeriac remoulade, horseradish (F,E,MU,SE,G,CE,SD)

Yorkshire ham terrine, mulled fig chutney, smoked almonds & pickled shallot (SD,N,G,E,M)

Mains

Roasted Peterhead cod, dressed crab & shellfish velouté, bubble & squeak (F,C,G,M,E)

Roast Norfolk buttered turkey breast, pork stuffing & with all the trimmings (G,SD,Ce)

Roasted cauliflower, mushroom duxelles, wild mushrooms & crumbled Stilton (M)

Roasted cauliflower, mushroom duxelles, wild mushrooms & truffled pickled onions (SD - VEGAN)

Desserts

Christmas cake, red currants & brandy custard (SD,N,E,G,M)

Chocolate & pecan gateaux, blackberry & caramelised pecans (N,E,G,S,M)

Chocolate & cranberry slice, macerated cranberries & chocolate crumble (S – VEGAN)

Colston Bassett Stilton cheese, walnut cake & fig chutney (M,E,N,G,SD)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Mollusks (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information.

A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT