



CONTENTS

- 04 CHRISTMAS PARTY
- 05 A FESTIVE FEAST
- 07 FESTIVE GATHERING
- 08 FESTIVE AFTERNOON TEA
- 10 CHRISTMAS EVE MENU
- 11 FESTIVE CHRISTMAS ESCAPE
- 12 CHRISTMAS DAY LUNCH
- 13 BOXING DAY MENU
- 14 MIDNIGHT IN THE 20'S
- 15 EVENTS IN 2025

If you suffer from a food-related allergy or intolerance, please let us know. Allergen information for this menu is available on request. Foods described in this menu may contain nuts or derivatives of nuts. All prices in GBP include VAT and service.

"Weight approximate uncooked.

GFA Gluten-free alternative V Suitable for vegetarians
Ve Suitable for vegans GF Gluten-free

4 5

CHRISTMAS PARTY

A festive time filled with wonder, when joy sparkles up the room and lights glitter and twinkle on high. The picture-perfect celebration where festive charm rules is one you wont forget. Spread and share the holiday spirit by celebrating in the Mercure Paignton. May the good times and treasures of the present become the golden memories of tomorrow.

PARTY DATES

Every Thursday, Friday & Saturday from:

27th November to the 20th December

Starting from £35 per person for joiner Christmas parties

Exclusive use parties starting from £1,500 (minimum 40 guests)

Deposit required at time of booking. To book your party please contact **Emily.Hardy@ Accor.com / 01803 229 421**



A FESTIVE FEAST

A delicious, traditional Christmas feast is the perfect way to start the season.

TO START

Chicken Liver and Cognac Pate Caramelised onion chutney, focaccia (GFA)

——— OR —

Smoked Salmon Terrine Pickled onion, lime and dill mayo (GF)

— OR —

Beetroot Texture Whipped goat cheese, black garlic puree (GF, V)

——— OR —

Cauliflower and Cheese Velouté Rosemary croutons (GFA, V)

MAINS

Roast Turkey Apricot stuffing, roast potato, roasted root vegetable, pigs in blanket, turkey jus (GFA)

——— OR ———

Butternut Squash Risotto Feta and crispy kale (GF, V, VeA)

— OR -

Slow Cooked Braising Steak Bourguignon sauce, creamy mash potato, tender stem

——— OR ——

Pan Fried Salmon Seafood chowder

DESSERTS

Christmas Pudding Brandy sauce (GFA, V)

____ OR ____

Lime and Coconut Panna Cotta Mango Sorbet (GF)

——— OR —

Chocolate Opera Orange gel, clotted cream ice cream

---- OR ---

Martini Orange Jelly Mint infused watermelon and pineapple

TO FINISH

Tea, coffee and chocolates



FESTIVE GATHERINGS

Enjoy delicious festive lunch and dinner options at Mercure Paignton, perfect for celebrating with colleagues, friends, or family. Indulge in our festive menu with these special options (minimum 6 people) and make this season extra special with us!

Festive dining every day from: **1st December to the 23rd.**

Lunch: 2 courses **£20** or 3 courses **£25** Dinner: 2 courses **£25** or 3 courses **£30**

Deposit required at time of booking. To book your party please contact HB9E9-RE@accor.com / 01803 229 421

FESTIVE ROOM DEALS

Want to turn your festive dining into a night away?

Stay with us from just £70 when you book your party at Mercure Paignton—the perfect way to extend the celebration in comfort and style!

FESTIVE AFTERNOON TEA

Indulge in a delightful selection of sandwiches, two freshly baked scones with jam and cream, and an array of festive cakes to sweeten your season. Perfect for celebrating the holidays in style!

Freshly brewed tea and coffee throughout December - £25 per person

FANCY SOMETHING DIFFERENT?

We have vegan, vegetarian, and non-savoury options to suit every taste! Whether you prefer a plant-based twist or a sweeter selection, we have something special just for you.

WITH A GLASS OF BUBBLY

Includes a glass of prosecco

Availabe throughout December - £30 per person



CHRISTMAS EVE MENU

The festivities begin with a festive dinner in **Latitude 50**, followed by **Christmas carols** to get you into the holiday spirit

TO START

Curried Parsnip Soup (GF, VeA)

OR

Smoked Salmon Terrine

Sauce Vierge, Dill Mayo Lime Gel (GF)

OR

Portobella Mushroom Stuffed with Stilton, Caramelised Onion (GF, V)

MAINS

Beef Rump Bone Marrow Jus, Watercress Puree, Baby Carrots, Baby Potato (GF)

— OR –

Chicken Ballotine Potato Gratin, Fine Beans, Mushroom Duxellesl (GF)

- OR

Spinach and Ricotta Ravioli White Wine and Garlic Sauce (V)

DESSERTS

Sticky Toffee Pudding Salted caramel sauce (V)

OR

Winter Berry and Orange Trifle (GF, V)

— OR

Lemon and Lime Tart

Raspberry sorbet (V)

PRE-BOOKING IS REQUIRED, PLEASE CONTACT: HB9E9@ACCOR.COM OR 01803 229 444

2 COURSES: £30
3 COURSES £40

FESTIVE CHRISTMAS ESCAPE

Take the stress out of Christmas with our amazing holiday itinerary sure to bring joy to your festive season.

FESTIVE CHRISTMAS ESCAPE

Christmas Eve – Arrive and unwind with a festive dinner from our special Christmas menu. Enjoy Christmas carols in the restaurant.

CHRISTMAS DAY

Start with a hearty breakfast, then indulge in a traditional Christmas lunch. In the evening, a delicious fork buffet will be available.

BOXING DAY

After a leisurely breakfast, explore the area or relax. Enjoy a delightful dinner with live music to end the day.

27TH DECEMBER

Enjoy breakfast before heading home.

3-night stay (24th-27th Dec) – £395 per person (based on 2 sharing)

Single supplement: £100 | Kids 6-16: Half price | Under 5s: Free

Mercurepaignton.com HB9E9-RE@accor.com | 01803 229 444

CHRISTMAS DAY LUNCH

Relax and enjoy a stress-free Christmas Day lunch in our Latitude 50 Restaurant. Indulge in a delicious four-course Christmas lunch with all the trimmings!

AMUSE BOUCHE

Brixham Crab and Celeriac Remoulade (GF, V)

STARTERS

Beetroot and Gin Salmon Gravlax Pickled onion, pea (GF)

OR

Foie Gras Pate Caramelized figs, chard grilled gem (GFA)

OR

Beetroot Carpaccio

Goat cheese, candy walnut, apple and elderflower (V, VeA)

MAINS

Roast turkey

Roast potatoes, root vegetables, sprouts with chestnuts, pig in blankets, rich turkey and port sauce (GFA)

– OR –––

Sea Brean
Dauphinoise potato,
mushroom puree,
carrot and broccoli

OP

Sea bream

(GF)

Salsa verde, buttered baby potato, fine beans, roasted tomato salad (GF)

OR -

Spiced Whole Roasted Cauliflower Yoghurt, herbs, pomegranate (GF, Ve)

SWEETS

Christmas pudding Cranberry compote, brandy sauce (GFA, VeA)

OR

Chocolate and Orange Delice (V)

____ OR -

Clementine & Cointreau Tart (V)

TO FINISH

Coffee and Mince Pies

£95pp 5-16 Year Olds **£45**

Under 5's eat free

Timings - 12:30pm till 3:30pm

A £10 per person non-refundable deposit is required to secure the reservation with full payment required by the 11th December.

To book your space: call 01803 229 444 or email HB9E9@Accor.com

BOXING DAY MENU

The celebrations continue with a **delicious three-course meal** in **Latitude 50** followed by live music to end the day on a festive note.

TO START

Tomato and Roasted Red Pepper Soup (GF, VE)

OR

Ham Hock Terrine Piccalilli (GFA)

— OR

Breaded Brie Berry compote, salad (GFA, V)

MAINS

Salmon

Fine beans, new potato, hollandaise sauce (GF)

___ OR

Wild Mushroom and Truffle Risotto (V, VeA)

____ OI

Confit Duck Leg Pearl barley risotto, carrot puree

DESSERTS

Apple and Rhubard Crumble (V)

- OP

Vanilla Cheesecake Berry Compote (V)

OR

Pear and Almond Tart (V)

PRE-BOOKING IS REQUIRED, PLEASE CONTACT: HB9E9@ACCOR.COM OR 01803 229 444

2 COURSES: £30
3 COURSES £40

MIDNIGHT IN THE 20'S

NEW YEARS PARTY AT MERCURE PAIGNTON

Step into the glamour & excitement of the Roaring 1920s and welcome 2025 in true Gatsby style!

Live DJ

A Black Tie Celebration Late-Night Bite – Classic Filled Bap Welcome Drink & Midnight Champagne Toast

Join us for a night of elegance, entertainment, and unforgettable memories!

Tickets: £35 per person

Call to book: 01803 229 421 Email: HB9E9@accor.com

Book now & make this New Year's Eve one to remember!

EVENTS IN 2025

Get involved in our events we have this festive season!

SCHEDULE OF EVENTS

EAT, DRINK AND BE MERRY

CHRISTMAS MARKET

SATURDAY 6TH DECEMBER 2025

Explore a magical selection of local craft stalls showcasing beautiful handmade gifts, plus enjoy live performances to get you in the festive spirit!.

Free Entry

CHRISTMAS WREATH MAKING

SATURDAY 13TH DECEMBER 2025

Get creative this festive season! Join our wreath-making session, where you'll craft a beautiful handmade wreath to take home, guided by an expert local florist.

£35 per person including a hot drink and festive sweet treat

Wanting to use our venue for your festive event? Get in touch!

For more information visit our webpage: mercurepaignton.com call 01803 229 421 or email HB9E9@accor.com



For more information on our festive events and offers, please contact us on: HB9e9-RE@accor.com

mercurepaignton.com

Mercure Hotel Paignton Esplanade Road Paignton TQ4 6BQ