

CHRISTMAS

WITH MERCURE

MERCURE
HOTELS

A background image showing several lit sparklers against a dark purple gradient. The sparks are bright yellow and white, creating a festive atmosphere. A hand is visible on the right side, holding one of the sparklers.

CELEBRATE WITH US!

Something special is happening at
Mercure Paignton this Christmas.
And we're inviting you to discover it
all. From festive feasts to tasty tipples.
The cheerful parties and memorable
getaways. It's everything you could
wish for and more, so join us for an
unforgettable festive experience.

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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



FESTIVE MENU

A delicious, traditional festive menu is the perfect way to start the season.

TO START

Chicken Liver and
Cognac Pâté
Caramelised onion
chutney, crostini
(GFA)

———— OR ————

Duo of Salmon
Samon bonbon and
salmon mousse,
pickled onion, lime
and dill mayo
(GF)

———— OR ————

Mulled Wine
Poached Pear
Blue cheese mousse,
candied walnuts and
pear gel
(GF, V)

———— OR ————

Butternut Squash
and Sage Velouté
(GF, V)

MAINS

Roast Turkey
Apricot stuffing,
roast potato,
vegetables, pig in
blanket, turkey jus
(GFA)

———— OR ————

Wild Mushroom
Risotto
Feta and crispy kale
(GF, V, VeA)

———— OR ————

Confit Duck Leg
Potato fondant,
parsnip purée,
wilted greens, cherry
and port sauce

———— OR ————

Grilled Hake
Potato fondant,
wilted greens and
lobster bisque

DESSERTS

Christmas Pudding
Brandy sauce
(GFA, V)

———— OR ————

White Chocolate
Panna Cotta
Amaretti biscuit,
fruit gel

———— OR ————

Chocolate Tart
Orange gel and
clotted cream

———— OR ————

Limoncello
Cheesecake
Candied lemon

TO FINISH

Tea, coffee



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:

27th November to the 23rd December.

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

Dinner: 2 courses **£25** or 3 courses **£32**

Deposit required at time of booking. To book your party please contact event@rbhmanagement.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, with freshly brewed tea and coffee. Perfect for celebrating the holidays in style!

Available throughout December – **£25** per person

FANCY SOMETHING DIFFERENT?

We've got 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

Available throughout December – **£30** per person



FESTIVE CHRISTMAS ESCAPE

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

CHRISTMAS EVE

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

BOXING DAY

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

CHRISTMAS DAY

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

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](https://www.mercurepaignton.com)

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CHRISTMAS EVE MENU

The festivities begin with a festive dinner in **Latitude 50**

TO START

Parsnip and
Apple Soup
(GF, VeA)

OR

Smoked Salmon
and Cream Cheese
Roulade

Sauce vierge, lime gel
(GF)

OR

Brie and
Cranberry Tart
Mixed leaves
(V)

MAINS

Slow Cooked
Beef Bourguignon
Creamy mashed
potatoes and
mixed greens
(GF)

OR

Chicken Ballotine
Potato gratin,
fine beans,
mushroom duxelles
(GF)

OR

Salmon and
Spinach Wellington
Bearnaise sauce,
new potatoes and
vegetables

OR

Spinach and
Ricotta Ravioli
White wine and
garlic sauce
(V)

DESSERTS

Sticky Toffee
Pudding
Vanilla ice cream,
salted caramel sauce
(V)

OR

Winter Berry and
Orange Trifle
(GF, V)

OR

Lemon and
Lime Tart
Raspberry sorbet
(V)

PRE-BOOKING IS REQUIRED

2 COURSES: £30

3 COURSES: £40

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
& Celeriac

STARTERS

Beetroot and Gin
Salmon Gravalax
Pickled Vegetables
(GF)

Chicken and
Apricot Terrine
Caramelized figs,
toasted brioche
(GFA)

Chargrilled
Baby Pear
Goats cheese, candied
walnuts, apple and
elderflower
(V, VeA)

MAINS

Roast Turkey
Roast potatoes,
vegetables, sprouts
with chestnuts, pig in
blanket, rich turkey jus
(GFA)

Sea Bass
Buttered baby potato,
fine beans, champagne
and crayfish velouté
(GF)

Butternut Squash
and Brie Wellington
Sautéed potatoes and
vegetable jus
(Ve)

Confit Duck Leg
Potato fondant,
parsnip purée, wilted
greens, cherry and
port sauce

DESSERTS

Christmas Pudding
Brandy sauce
(GFA, VeA)

Chocolate and
Orange Delice
Chocolate soil,
chocolate ice cream
(V)

Honeycomb
Cheesecake
Honeycomb ice cream,
caramel sauce
(V)

TO FINISH

Coffee and
Mince Pies

£99 per person | 5-16 Year olds: £45 | Under 5s: Free

A **£10** per person non-refundable deposit is required to secure the reservation with full payment required by 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
Red Pepper Soup
(GF, Ve)

OR

Ham Hock Terrine
Toasted crostini,
piccalilli
(GFA)

OR

Breaded Brie
Red wine and
red currant reduction
(GFA, V)

MAINS

Fillet of Hake
Prawn and caper
beurre noisette, confit
potato and greens
(GF)

OR

Wild Mushroom
and Truffle Risotto
(V, VeA)

OR

Chicken Supreme
Stuffed with chorizo
and chicken mousse,
dauphinoise potatoes,
kale and peppercorn
sauce

DESSERTS

Apple and
Rhubarb Crumble
Clotted cream
(V)

OR

Baileys
Crème Brûlée
Shortbread biscuit
(V)

OR

Treacle and
Lime Tart
(V)

PRE-BOOKING IS REQUIRED

2 COURSES: £30

3 COURSES: £40



MIDNIGHT IN THE 20's

NEW YEAR'S PARTY AT MERCURE PAIGNTON

Step into the glamour of the 1920's and ring in the New Year in style at our Black Tie celebration!

DJ

Welcome Drink

Champagne Toast at Midnight

Delicious Late Night Bite -

enjoy a classic filled bap after midnight!

Join us for a night of elegance, entertainment and unforgettable memories as we welcome 2027 in true Gatsby fashion!

Tickets: **£35** per person

**To buy your ticket please 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](https://www.mercurepaignton.com)

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