

MERCURE

HOTEL

NORWICH

Finger Buffet

The price per head includes a selection of sandwiches on brown & white breads from the list below, PLUS your choice of items from the finger buffet and mini dessert selection:

FINGER BUFFET SELECTION

Vegetable crudities, humus (vegan) (GF)
Chorizo bites (GF)
Cheddar Cheese & onion quiche (v)
Pork Sausage rolls, mustard mayo
Southern Fried chicken fillets
Mini pork pie, pickle
Soy chilli coriander salmon skewers (GF)
Lamb kofta, mint yoghurt dip
BBQ chicken wings, BBQ dip
Greek feta and cherry tomato bite (v) (GF)
Chinese vegetable spring rolls, hoisin sauce (v)
Stone-baked pizza slices (v)
Pigs in blankets, honey mustard dip
Sweet potato falafel bites (vegan) (GF)
Olives & sundried tomato tapas (vegan) (GF)
Skinny fries, sea salt (v) (GF)

£20pp plus 5 items

£23pp plus 7 items

£26pp plus 9 items

*£3.00 per extra item

SANDWICH SELECTION

Honey roast ham, wholegrain mustard
Tuna, cucumber, mayonnaise
Cheddar cheese, pickle (v)
Egg, cress, black pepper (v)
Grilled Mediterranean vegetables & rocket (Ve)

MINI DESSERT SELECTION

Chocolate brownie
Mini strawberry and cream pavlova (GF)
Chocolate opera cake
Lemon Tart
Mini Caramel Tart



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Fork Buffet

£26.00 per person - 2 Mains, 3 Sides & Salads, 1 Dessert

£30.00 per person - 3 Mains, 3 Sides & Salads, 2 Desserts

Additional Main course items £12.00 per person, sides & salads and dessert at £7.00 per person

MAIN SELECTION

Tandoori Chicken, tikka sauce (GF)
Thai Style salmon, ginger, soy, chilli
Vegetable & Chickpea tagine (V)(GF)
Beef Chilli con carne (GF)
Beer Battered Fish
Cottage Pie, cheddar topped (GF)
Braised Pork & Cider, apple
Spinach & ricotta tortellini, rustic tomato sauce (V)
Piri Piri Chicken (GF)
Braised Beef & Ale Pie
Thai green Vegetable curry (Ve)(GF)

SIDES & SALADS

Coriander Basmati Rice
Mixed Vegetable cous cous
Tortilla Chips, sour cream, guacamole
Chunky Chips
Mushy Peas
Caramelised Onion Mash
Coconut Rice
Seasonal Mixed Salad
Roasted Roots, honey and thyme
Buttered new potatoes, mint
Caesar salad
Green Vegetables

DESSERTS

Strawberry & vanilla cream pavlova
Mini Salted Caramel tart
Chocolate Brownie
Citrus tart
Seasonal Fruit Salad



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Menu 1

3 course - £35 PER PERSON

2 course - £30 PER PERSON

STARTERS

Slow roast tomato soup, basil pesto oil (Ve)

Spiced butternut squash soup, sage & onion, crème fraiche (v)

Hoi Sin & Sesame chicken, Asian slaw, soy ginger dressing

Warm goat's cheese & caramelised onion tart, herb salad, balsamic dressing (v)

MAINS

Thyme rubbed Chicken, bubble & squeak cake, baby vegetables, light chicken sauce (GF)

Prosciutto wrapped fillet of Pork, Mediterranean vegetables, parmentier potatoes, tomato & balsamic sauce (GF)

Pan fried Sea Bass, crushed dill potato, fennel, orange & apple salad (GF)

Roast Mediterranean vegetable & goat's cheese wellington, rustic tomato sauce (v)

Spinach & Mushroom rosti stack, baby vegetables, tomato & soft herb salsa (GF) (Ve)

DESSERTS

Glazed Lemon Tart, raspberry, meringue

Baked Chocolate Tart, orange syrup, orange cream

Roasted Pineapple, coconut pannacota, passion fruit dressing (GF) (Ve)

Menu price is for a set menu with 1 dish per course, plus vegetarian option

Upgrade to a choice menu with 2 dishes per course: £3 supplement

Upgrade to a choice menu with 3 dishes per course: £6 supplement

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Menu 2

3 course - £40 PER PERSON

2 course - £35 PER PERSON

STARTERS

Slow roast tomato soup, basil pesto oil (Ve)

Spiced butternut squash soup, sage & onion, crème fraiche (v)

Prawn & crayfish cocktail, Bloody Mary sauce, rustic bread (GFA)

Ham Hock & Mustard terrine, apple & cider chutney, sour dough croute(GFA)

Butternut Squash & Mozzarella Filo tart, rocket salad, mustard dressing (Ve)

MAINS

Pan Fried Chicken, rosemary & garlic fondant potato, shallot French beans, buttered tenderstem broccoli, roast jus (GF)

Prosciutto wrapped fillet of Pork, Mediterranean vegetables, parmentier potatoes, tomato & balsamic sauce (GF)

Slow cooked brisket of beef, creamed potato, buttered savoy cabbage (GF)

Seared Salmon, Roasted sweet potato, crispy samphire, wilted greens, herb & tomato salsa (GF)

Roast Mediterranean vegetable & goat's cheese wellington, rustic tomato sauce (v)

Spinach & Mushroom rosti stack, baby vegetables, tomato & soft herb salsa (GF) (Ve)

DESSERTS

Chocolate & Cherry Tart (Ve) (GF)

Baked Vanilla Cheesecake, raspberry sauce

Roasted Pineapple, coconut pannacota, passion fruit dressing (GF) (Ve)

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Upgrade to a choice menu with 3 dishes per course: £6 supplement

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Menu 3

3 course - £45 PER PERSON

2 course - £40 PER PERSON

STARTERS

Sweet potato, chilli & coconut cream soup, coriander (Ve)

Prawn & crayfish cocktail, Bloody Mary sauce, rustic bread (GFA)

Ham Hock & Mustard terrine, apple & cider chutney, sour dough croute (GFA)

Butternut Squash & Mozzarella Filo tart, rocket salad, mustard dressing (Ve)

Hoi Sin & Sesame chicken, Asian slaw, soy ginger dressing

Smoked Salmon, caper & dill potato salad, lemon dressing (GF)

MAINS

Pan Fried Chicken, rosemary & garlic fondant potato, shallot French beans,
buttered tenderstem broccoli, roast jus (GF)

Roast rump of lamb, dauphinoise potato, root vegetable dice, red wine & thyme sauce (GF)

Roast sirloin of beef, Yorkshire pudding, thyme roasted potato, seasonal vegetables

Seared Salmon, Roasted sweet potato, crispy samphire, wilted greens, herb & tomato salsa (GF)

Wild Mushroom, shallot, chestnut, cabbage parcel, slow cooked potato,

butternut squash puree (Ve) (GF)

Asparagus, Rosti, spinach Stack, baby vegetables, tomato & soft herb salsa (Ve)

DESSERTS

Brownie, butterscotch, toffee popcorn, vanilla ice cream (GFA)

Sable biscuit, vanilla cream, strawberries, crème anglaise

British cheese selection, biscuits, chutney, celery platter

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Upgrade to a choice menu with 3 dishes per course: £6 supplement

