

MERCURE

HOTEL

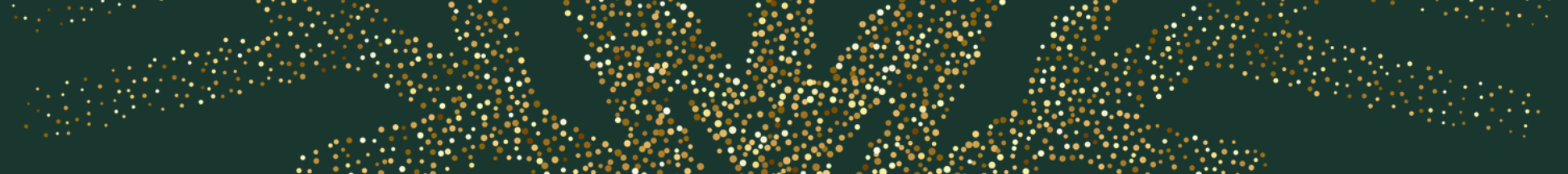
NORWICH

MERRY CHRISTMAS

MERCURE NORWICH HOTEL

121, 131 BOUNDARY RD, NORWICH NR3 2BA

T: 01603 294330 E: events@mercurenorwich.co.uk



BIG BAND NIGHT



Celebrate the festive season at our venue, whether it's with colleagues, friends, or family, we've got the ultimate Christmas party for you!

Join us for an unforgettable evening arriving to a glass of prosecco before taking your seats for a delicious 3-course meal with the finest festive flavours. Our resident Band and DJ will ensure everyone hits the dancefloor so you can party the night away. Make it a Christmas truly memorable.

£49 per person

Friday 4th, 11th, 18th December

£52 per person

Saturday 5th, 12th, 19th December

Package includes:

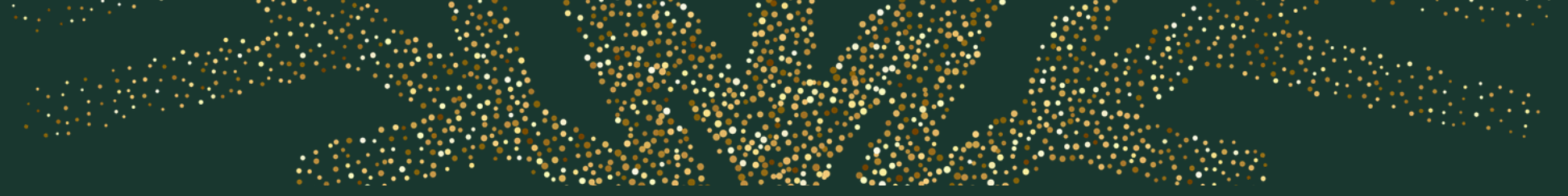
- A drink on arrival
- 3 course choice menu
- Band & Disco with resident DJ till 1am

MENU

Parsnip & Apple Soup (V, VE, DF, NCGI)
Prawn Cocktail, Marie Rose Sauce (DF, NCGI)
Duck and Port Pate, Caramelised Onion Chutney, Toasted Sourdough

Roast Breast of Turkey, Sage and Cranberry Stuffing, Sausage wrapped in Bacon
Oven-Roasted Salmon, Leek & Tarragon Cream Sauce (NCGI)
Cumin Butternut Squash & Lentil Wellington (V, VE, DF)

Vanilla Cheesecake, Mulled Winter Berries
Chocolate Truffle Torte (V, VE, DF, NCGI)



BUBBLES & BOOGIE NIGHT



Celebrate the festive season at our venue, whether it's with colleagues, friends, or family, we've got the ultimate Christmas party for you!

Join us for an unforgettable evening which includes a delicious 2-course meal with the finest festive flavours. Our DJ will ensure everyone hits the dancefloor so you can party the night away. This event include a glass of Prosecco on arrival. Make it a Christmas truly memorable.

£30 per person

Friday 20th November

£39 per person

Friday 4th, 11th, 18th December

Saturday 5th, 12th 19th December

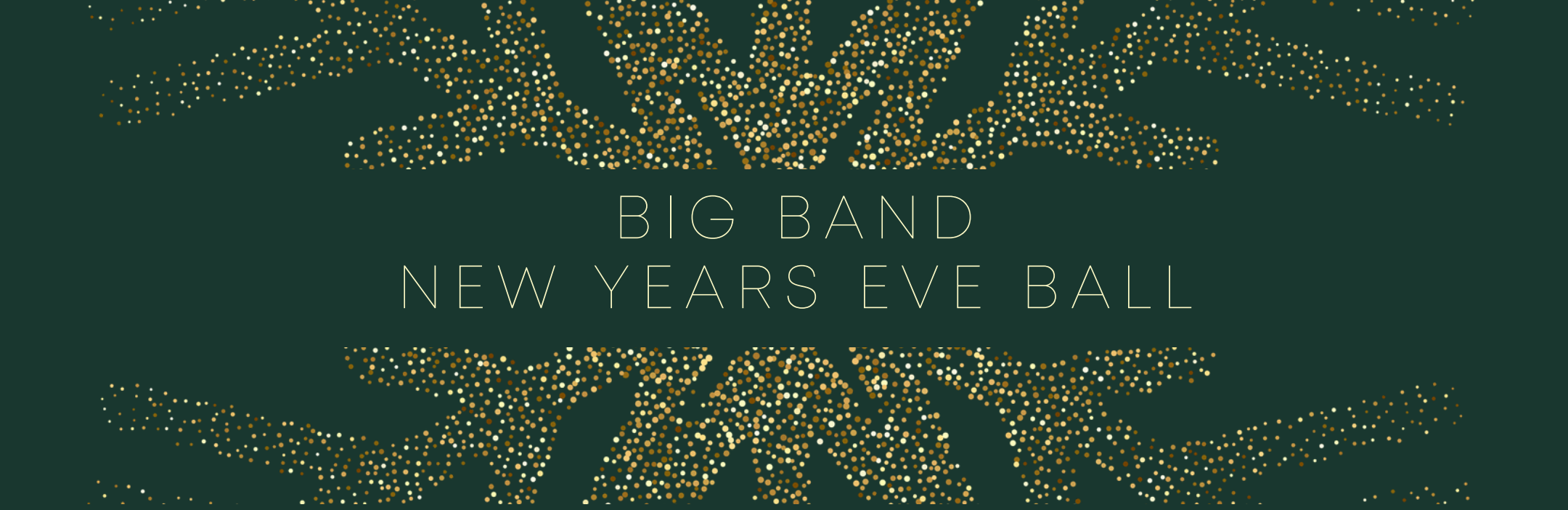
Package includes:

- A drink on arrival
- 2 course choice menu
- Disco & DJ till midnight

MENU

Roast Breast of Turkey, Sage and Cranberry Stuffing, Sausage wrapped in Bacon
Oven-Roasted Salmon, Leek & Tarragon Cream Sauce (NCGI)
Cumin Butternut Squash & Lentil Wellington (V, VE, DF)

Vanilla Cheesecake, Mulled Winter Berries
Chocolate Truffle Torte (V, VE, DF, NCGI)



BIG BAND NEW YEARS EVE BALL

SEE IN 2027 IN STYLE!

Step in to the magic of New Year's Eve at our venue. Enjoy a night of glamour and celebration as we bid farewell to the old and welcome the new. Indulge in a 4-course meal, sip on bubbly and then dance the night away with our Resident Band and DJ. Make your countdown to 2027 truly memorable - join us for a dazzling New Year's Eve party!

Thursday 31st December 2026

£85 per adult

Why not stay the night?

Make a night of it with our residential package including the event, accommodation & breakfast the following morning

£140.00 per person based on two adults in a room

£180.00 per person in a single occupancy room

Package includes:

- Arrival drink
- 5 course choice menu
- Resident Band & DJ till 1am

MENU

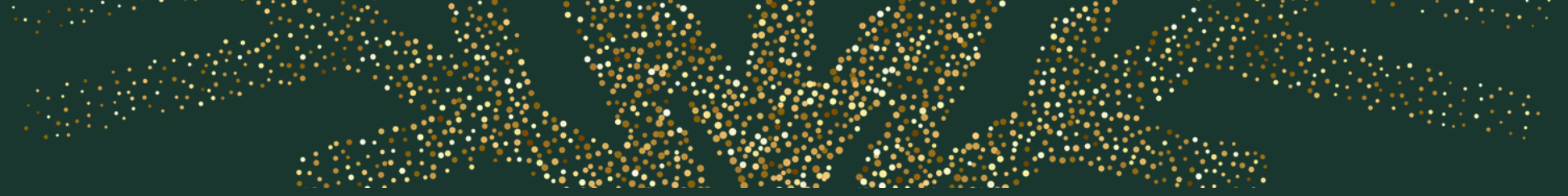
Thai Spiced Butternut Squash Soup (V, VE, DF, NCGI)
Burrata & Citrus Heritage Plum Tomato Salad (V, NCGI)
Sauteed King Prawns, Lemon and Chilli Butter, toasted Sourdough

Slow Roasted Beef Fillet, Red Wine Jus (NCGI, DF)
Prosciutto wrapped Chicken Breast, Mushroom & Tarragon Sauce (NCGI, DF)
Grilled Sea Bream, Chive & White Wine Sauce (NCGI)
Cumin Butternut Squash & Lentil Wellington (VE, V)

Baked Vanilla Cheesecake, Exotic Fruit Salsa
Chocolate Truffle Torte (V, VE, NCGI, DF)
Warm Treacle Tart, Cornish Clotted Cream

Selection of Cheeses, Biscuits and Celery

Tea, Coffee and Mints



FESTIVE LUNCH & DINNER



We warmly welcome you to join us in our restaurant for a festive lunch or dinner throughout the months of November and December. Indulge in delicious food, great company, and a joyful atmosphere.

Private lunches available on request. Room Hire supplement applies

Two course

£28 per person

Three course

£32 per person

Under 12's

Half price

MENU

Parsnip & Apple Soup (V, VE, DF, NCGI)

Prawn Cocktail, Marie Rose Sauce (DF, NCGI)

Duck and Port Pate, Caramelised Onion Chutney, Toasted Sourdough

Roast Breast of Turkey, Sage & Cranberry Stuffing, Sausage wrapped in Bacon

Oven-Roasted Salmon, Leek & Tarragon Cream Sauce (NCGI)

Cumin Butternut Squash & Lentil Wellington (V, VE, DF)

Vanilla Cheesecake, Mulled Winter Berries

Chocolate Truffle Torte (V, VE, DF, NCGI)