

ALL THAT GLITTERS IS GOLD

AT MERCURE
THIS CHRISTMAS

MERCURE BOX HILL
BURFORD BRIDGE HOTEL



CONTENTS

02 FESTIVE DIARY

03 WELCOME

04 GLITTER BALL

06 FESTIVE OFFERS

07 FESTIVE LUNCHES
AND DINNERS

08 FESTIVE AFTERNOON TEA

09 ITINERARY

10 FESTIVE BREAKS

11 CHRISTMAS DAY LUNCH

13 BOXING DAY LUNCH

14 NEW YEAR'S EVE



EVENT DIARY

NOVEMBER

FESTIVE PARTY NIGHTS

Friday 24th and Saturday 25th

£39.50 per person

DECEMBER

FESTIVE LUNCHES AND DINNERS

In our Emlyn Restaurant

FESTIVE AFTERNOON TEAS

Selected dates, 1st to 23rd

FESTIVE PARTY NIGHTS

1st to 23rd

From **£45.50** per person

RESIDENTIAL CHRISTMAS PACKAGES

From Sunday 24th December

Two-night packages from
£289.00 per person

Three-night packages from
£350.00 per person

CHRISTMAS DAY LUNCH IN OUR EMLYN RESTAURANT

Monday 25th December

£99.00 per person

CHRISTMAS DAY LUNCH IN OUR TITHE BARN

Monday 25th December

£79.00 per person,
£40.00 per child (up to 12)

BOXING DAY GALA BUFFET

Tuesday 26th December

£49.50 per person,
£24.00 per child (up to 12)

NEW YEAR'S EVE GALA & DANCE

Sunday 31st December

From **£99.00** per person

CONTACT US

For more information on the festive events and offers call 01306 884561 or email h6635-sb@accor.com



MAKE IT SPECIAL, MAKE IT SPARKLING

CELEBRATE CHRISTMAS WITH MERCURE

We've a glittering selection of ideas for your perfect Christmas. Whether you're looking for a relaxing short break, mouthwatering festive menus with all the trimmings, or sparkling nights of fun celebrations with friends or colleagues – make sure you shine with Mercure.

Nestled at the foot of the glorious Box Hill and overlooking the North Downs, Mercure Box Hill Burford Bridge Hotel is the perfect setting for a memorable Christmas and New Year. Relax and unwind while we look after every detail, from peeling the potatoes to chilling the Champagne.

You can relax in our cosy lounge in front of the open fire or enjoy a scrumptious lunch in our wonderful Emlyn Restaurant. There really is something for everyone – we look forward to welcoming you.





A TIME TO SPARKLE

*From the decor in the hall to the prosecco in your glass,
look forward to a shimmering, glittering time this Christmas.*

Why not feel extra special at this special time of year? Our Glitter Ball parties are the perfect way to celebrate and scintillate, with as much glitz and glamour as you wish. Dress to dazzle and enjoy great food, great music – and an evening that will shine in your memory.

PARTY DATES

NOVEMBER

Friday 24th and Saturday 25th – **£39.50** per person

DECEMBER

Thursdays 7th, 14th, 21st – **£45.50** per person

Fridays 1st, 22nd / Saturdays 2nd, 23rd – **£55.50** per person

Fridays 8th, 15th – **£57.50** per person

Saturdays 9th, 16th – **£59.50** per person

Price includes a glass of prosecco on arrival and a half-bottle of wine with dinner

Private parties available on request. A £20.00 deposit per person is required at the time of booking.

GLITTER BALL MENU

TO START

Ham hock and
confit chicken roulade
*Apricot chutney,
tarragon mayonnaise*

OR

Bloody Mary prawn cocktail
*Pickled cucumber,
spiced crunchy chickpeas*

OR

Leek, potato and thyme soup (v)
Chestnut and Cheddar pesto

MAINS

Roast breast
of Norfolk turkey
*Lemon thyme and apricot
stuffing, all the trimmings*

OR

Pan-roast sea bream
*Colcannon mash,
sweetcorn chowder*

OR

Peppered mushroom,
Stilton and caramelised onion
suet pudding (v)
*Mushroom purée,
sautéed wild mushrooms*

DESSERTS

Apple and cinnamon
steamed pudding
Custard ice cream

OR

Christmas
pudding cheesecake
Mulled berry compote

OR

Chocolate and orange torte
*Clementine syrup,
Chantilly cream*

TO FINISH

Freshly brewed coffee, mince pies and stollen

★ ————— ★
Party starts: 7pm | Dinner served: 7.45pm | Last orders: 12.45am | Carriages: 1am





FESTIVE OFFERS

It's the season of giving! Here are some fantastic offers that are sure to add even more sparkle to your celebrations.

ACCOUNT BAR

Avoid queuing by setting up an account bar for a hassle-free festive party.

MAKE A NIGHT OF IT

Make a night of your celebrations and spend the night with us. Rooms start from **£89.00** per room including breakfast.

FESTIVE WINE OFFER

Why not add an additional half-bottle of house red, white or rosé wine from just **£9.00** per person and save money on the night?

FESTIVE DRINKS PACKAGES

Have your drinks waiting for you at your table, saving time and money.

MIDNIGHT HOT DOGS

Pre-order a 'midnight snack' for your guests from **£3.00** per hot dog.

CONTACT US

For more information on the festive events and offers call 01306 884561 or email h6635-sb@accor.com



FESTIVE LUNCHES AND DINNERS

*Take your place at our table for a fantastic feast of festive flavours
in the run-up to the big day.*

Served in our restaurant from Monday to Saturday throughout December, our delicious festive-themed menus include two- or three-course options. As well as magnificent menus, enjoy the warmest of welcomes from our staff and great surroundings. Whether it's with friends, family or colleagues, we guarantee a great time – and the best bit, no washing up!

Bar opens: 10am | Lunch served: from 12 noon



MONDAY TO SATURDAY THROUGHOUT DECEMBER

From **£21.50** per person for two courses

From **£25.50** per person for three courses

£9.00 per child (5-12), under-4s eat **FREE**

Please call 01306 884561 to book.

*Pre-booking is required for seven guests or more along with a non-refundable deposit of £10.00 per person.
Pre-orders required 14 days in advance with final payment due 7 days prior to arrival.*

STARTERS

Spiced parsnip velouté (v)
Parsnip bhaji, truffle honey

OR

Liquorice cured salmon
*Almonds, spiced crunchy
chickpeas, mint pesto,
pomegranate*

OR

Black pudding and haggis
croquette
*Sautéed wild mushrooms,
mushroom purée*

MAINS

Ballotine of Norfolk turkey
*Lemon thyme and apricot
stuffing, all the trimmings*

OR

Pan-roasted fillet of
sea bream
*Cauliflower variations,
spiced mussels*

OR

Blue cheese and walnut
filled gnocchi (v)
Celeriac, caramelised pears

DESSERTS

Apple and cinnamon
steamed pudding
Custard ice cream

OR

Christmas
pudding cheesecake
Mulled berry compote

OR

Chocolate and orange torte
*Clementine syrup,
Chantilly cream*

FESTIVE BREAKS

THREE-NIGHT STAY

SUNDAY 24TH TO
WEDNESDAY 27TH DECEMBER

£350.00 per person sharing a twin/double room

£100.00 single supplement for 3 nights

£97.50 per child (5-12) sharing parents' room,
under-4s stay **FREE**

Rates include meals and entertainment as stated. Upgrade to a Superior Garden Room with terrace or balcony for an additional £20.00 per room per night. Upgrade to a Privilege Bedroom with Privilege extras for £35.00 per room per night.

TWO-NIGHT STAY

SUNDAY 24TH TO TUESDAY 26TH
OR MONDAY 25TH TO
WEDNESDAY 27TH DECEMBER

£289.00 per person sharing a twin/double room

£75.00 single supplement for the duration
of the stay

£87.50 per child (5-12) sharing parents' room,
under-4s stay **FREE**

Upgrade to a Superior Garden Room with terrace or balcony for an additional £20.00 per room per night. Upgrade to a Privilege Bedroom with Privilege extras for £35.00 per room per night.

BED & BREAKFAST

7TH TO 23RD DECEMBER

£89.00 per room bed and breakfast

27TH DECEMBER TO 5TH JANUARY*

£79.00 per room bed and breakfast

**excluding New Year's Eve. Upgrade to a Superior Garden Room with terrace or balcony for an additional £20.00 per room per night. Upgrade to a Privilege Bedroom with Privilege extras for £35.00 per room per night. For residential packages we require a £50.00 non-refundable deposit, with full balance due by 1st December.*



ITINERARY

CHRISTMAS EVE

Upon your arrival you'll be welcomed by a mouth-watering festive cream tea in our lounge. Relax in front of our roaring log fire or take a stroll around our gardens with stunning views of Box Hill. Enjoy a relaxing cocktail reception, followed by a delicious three-course candlelit dinner. Afterwards retire to the lounge and join in the Christmas carols. Experience a traditional Midnight Mass at a nearby church, followed by a glass of hot mulled wine with mince pies on your return.

CHRISTMAS DAY

Join us for a hearty English breakfast before opening your presents! A magnificent four-course festive lunch will be served in the Tithe Barn, however, if you would like to dine in the adults-only Emlyn Restaurant a supplement of £16.00 per person applies. Whether dining in the Tithe Barn or the Emlyn Restaurant you'll enjoy all the traditional trimmings plus music, as well as a visit from St Nicholas. Relax and unwind in the afternoon, spending some quality time with your friends and family. Enjoy a light buffet dinner in the evening before taking part in our infamous hotel quiz – with a bottle of Champagne for the winning team!

BOXING DAY

Enjoy a leisurely start to the day and join us for breakfast in the restaurant – or have it served in your room! Set your own pace for the morning: relax and unwind in the hotel or explore the local area's many tourist attractions – our team will be more than happy to provide tips on things to do. Enjoy a walk to the Stepping Stones or Box Hill, or maybe take a tour at Denbies Wine Estate or a National Trust property – we can make all arrangements necessary. Enjoy a delicious Boxing Day buffet lunch, accompanied by jazz music and family entertainment. The afternoon is then yours before we invite you to join us for an early evening light buffet supper – with dessert, coffee and even a nightcap in front of our roaring fires.

WEDNESDAY 27TH DECEMBER

Set yourself up for the journey home with a hearty breakfast before departing at your leisure.

FESTIVE AFTERNOON TEA

SANDWICHES

Roast beef and horseradish

Turkey and cranberry

Prawn, crayfish and cream cheese

Grilled courgette, roast pepper and hummus

Orange peel and cinnamon scones

Clotted cream, winter berry jam

Spiced orange tart

White chocolate and redcurrant cheesecake

Mulled cider and apple macaron

Black Forest gâteau

Selection of teas

Available throughout December* – **£19.95** per person

(add Champagne for an additional **£8.00**)

**Excluding 24th–26th December*



CREAM TEA

Orange peel and cinnamon scones

Clotted cream, winter berry jam

Selection of teas or coffee

Available throughout December* – **£10.95** per person

**Excluding 24th–26th December*



CHRISTMAS DAY LUNCH

IN THE EMLYN RESTAURANT

Join us for a four-course Christmas lunch with all the trimmings.

Enjoy a glass of prosecco on arrival before taking your seat for lunch, accompanied by live entertainment.

Bar opens: 11am | Lunch served: from 12.30pm

TO START

Pan-roast diver scallop
*Butternut squash,
chicken oysters,
hazelnuts, pancetta*

OR

**Ham hock
and foie gras terrine**
*Spiced pineapple chutney,
brioche*

OR

Truffled potato soup (v)
*Truffle and
goat's cheese beignet*

MAINS

Pan-roast fillet of beef
*Horseradish mash, beer-
braised button onions,
pancetta, chestnut
mushrooms, red wine jus*

OR

**Ballotine of Norfolk
turkey and Parma ham**
*Lemon thyme and apricot
stuffing, all the trimmings*

OR

**Butter-poached
lemon sole**
*Haricots blancs, grapes,
pine nuts, lemon*

DESSERTS

**Traditional Christmas
pudding**
*Marmalade ice cream,
brandy and orange anglaise*

OR

**Rich dark
chocolate mousse**
*Chocolate brownie, salt
caramel, praline almonds*

OR

Passion fruit cheesecake
*Passion fruit curd, white
chocolate ice cream,
passion fruit marshmallows*

CHEESE

A selection of artisan cheeses from England and France
Variations of apple and crackers for the table to enjoy

TO FINISH

Freshly brewed coffee, mince pies and stollen

£99.00 per person (adults only)

A non-refundable £20.00 deposit per person is required, with final payment due by Friday 1st December.

CHRISTMAS DAY LUNCH IN THE TITHE BARN

A magnificent setting for your Christmas lunch: our 16th-century Tithe Barn.

Enjoy a glass of prosecco as you take your seat to enjoy a delicious four-course Christmas lunch with live entertainment. Younger guests will be delighted by our children's entertainer and a visit from St Nicholas.

Bar opens: 11am | Lunch served: from 12 noon

TO START

Brie, cranberry
and walnut tart (v)
Dressed baby herb salad

OR

Bloody Mary prawn
and crayfish cocktail
*Pickled celery, crispy spiced
tomato sponge*

FROM THE BUFFET

Roast bronzed
Norfolk turkey crown
Bread sauce

Roast sirloin of
Surrey farmed beef
Yorkshire pudding

Honey-roast gammon
Parsley sauce

Pan-roast red mullet
*Roast shallots, salsify, button
onions, fish cream sauce*

Tomato and mozzarella
stuffed gnocchi (v)
*Olives, cherry tomatoes,
roasted red peppers, pesto*

DESSERTS

Traditional Christmas
pudding
*Marmalade ice cream, brandy
and orange anglaise*

OR

Passion fruit cheesecake
*Passion fruit curd,
white chocolate ice cream,
passion fruit marshmallows*

CHEESE

Selection of artisan cheeses
from England and France
*Breads, crackers, chutneys,
fruits*

TO FINISH

Freshly brewed coffee,
mince pies and stollen

*Duck fat-roast potatoes, Brussels sprouts, pancetta, chestnuts, honey-roasted heritage carrots,
glazed parsnips, apple and cinnamon braised red cabbage, pigs in blankets, sausage,
lemon thyme and apricot stuffing*

£79.00 per person, **£40.00** per child (5-12), under-4s eat **FREE**

A non-refundable £20.00 deposit per adult is required, with final payment due by Friday 1st December.

BOXING DAY LUNCH

If you're not still stuffed from the day before, the festivities continue as we serve a delicious three-course gala buffet with live entertainment.

TO START

Selection of terrines, cured meats, pies and pâtés

Selection of smoked, pickled and dressed fish

Tomato mozzarella salad

Grain mustard coleslaw

Cucumber and mint salad

Caesar salad

Oriental noodle salad

Mixed leaf salad

Pasta salad

Truffle potato soup

Artisan bread selection

MAINS

Roast loin of Sussex pork
Crackling

Roast sirloin of
Surrey farmed beef
Yorkshire pudding

Chicken forestière
*Wild mushrooms,
pancetta, button onions*

Pan-roast sea bream
*Oriental glaze,
stir-fried noodles, sesame*

Wild mushroom ravioli (v)
*Sautéed wild mushrooms,
tarragon cream*

*Duck fat-roast potatoes,
orange and anise braised carrots,
cauliflower cheese with almond
crumb, sautéed Savoy cabbage
with pancetta, honey-roast
turnips*

DESSERTS

Selection of seasonal desserts
Vanilla custard

Cut fruit platter

TO FINISH

Freshly brewed coffee,
mince pies and stollen



£49.50 per adult
£25.00 per child (5-12), under-4s eat **FREE**

A £20.00 non-refundable deposit per adult is required, with final payment due by Thursday 1st December.

NEW YEAR'S EVE BLACK TIE DINNER DANCE

Celebrate the New Year in style and enjoy a countdown to remember at our black tie dinner dance.

Enjoy a glass of prosecco on arrival with our chef's canapés, then live entertainment during your four-course meal with our resident DJ taking over to take you through to midnight when your table will toast 2018 with a glass of Champagne.

Party starts: 7.30pm | Dinner served: 8pm | Carriages: 1am | Dress code: black tie

£99.00 per person (adults only)



NEW YEAR BREAK PACKAGE

If you're planning on joining our New Year celebrations – why not make it extra special by taking advantage of our residential package which includes tickets to our New Year's Eve Black Tie Dinner Dance.

ONE-NIGHT PACKAGE

ARRIVING 31ST DECEMBER

£169.00 per person

£50.00 single supplement

Rates include meals and tickets to entertainment as stated, and breakfast. Upgrade to a Superior Garden Room with terrace or balcony for an additional £20.00 per room per night. Upgrade to a Privilege Bedroom with Privilege extras for £35.00 per room per night. A £50.00 non-refundable deposit is required at the time of booking with full payment due by 15th December. We expect New Year's Eve to be very popular and may have to combine smaller parties on larger tables if necessary.

NEW YEAR'S EVE MENU

CANAPÉS

Foie gras and Pedro Ximénez filo basket, red onion chutney
Blue Monday cheese mousse, pickled walnuts, poached pear
Goat's cheese panna cotta, sweet and sour beetroot
Lyme Bay crab, mango, cucumber

TO START

Warm wild mushroom
and truffle feuilleté (v)
*Dressed baby herbs,
butter sauce*

MAINS

Pan-roast lamb neck fillet
*Smoked pulled lamb shoulder
croquette, Dauphinoise potato,
shallot textures, lentil jus*

Lancashire Bomb arancini (v)
*Textures of cauliflower,
macadamia nut pesto*

DESSERT

White chocolate mousse
*Blondie, passion fruit jelly,
passion fruit curd*

CHEESE

Selection of British and French artisan cheeses
Pumpkin chutney, crackers

TO FINISH

Tea, coffee and petits fours





For more information on our festive events and offers please contact us on:

 01306 884561

 h6635@accor.com

 mercure.com/festive

Mercure Box Hill Burford Bridge Hotel, At the Foot of Box Hill, Dorking, Surrey RH5 6BX