

# Christmas at Mercure

## FESTIVE GRAZING TABLES

### Artisan bread & roll selection

Freshly baked in-house served with whipped herb butter, honey butter, roasted garlic hummus & olive oil with aged balsamic vinegar (M, G, W, E, SE)

### Mediterranean Christmas antipasto

Marinated olives, crisp seasonal crudités, grilled halloumi, marinated feta, roasted peppers, sundried tomatoes, pickled vegetables, artichokes & creamy tzatziki (M, S)

### Festive charcuterie board

Hot smoked salmon, glazed Champagne ham, house roasted beef, artisan salami & prosciutto accompanied by wholegrain mustard, Dijon mustard & horseradish cream (F, S, H, M)

### Seasonal summer salads

Central Otago cherries, baby spinach & goat's cheese salad, toasted walnuts & balsamic glaze (M, WN)  
Roasted beetroot, orange & whipped feta salad with rocket & pumpkin seeds (M, H)  
Prawn, avocado & cucumber salad with lemon, dill & herb dressing (C)

## CARVERY SELECTION

Herb & garlic roast turkey (S, M)  
Champagne & cherry glazed ham  
Slow braised beef brisket  
Roasted rosemary & pearl onion lamb shoulder  
Crispy pork belly with crispy skin (G, H, S, SE)

## SIDES

Garlic & butter baby potatoes (M)  
Honey & thyme roasted heirloom carrots (H)  
Cinnamon & maple roasted pumpkin  
Crisp broccolini with toasted almonds (A)  
Cauliflower gratin with golden parmesan (M)

## TRADITIONAL SAUCES

Red wine jus | Cranberry sauce | Mint sauce | Apple sauce

## DESSERT BUFFET

Classic Christmas pavlova (E, M)  
Fresh berries, kiwifruit, passionfruit with whipped cream  
Chocolate & Central Otago cherry yule log (E, G, W, M)  
Soft vanilla sponge with cherries, cream & dark chocolate ganache  
Traditional Christmas trifle (E, G, W, M)  
Layers of sponge, jelly, custard, seasonal fruits & freshly whipped cream  
Otago cheese selection (M, E, G, W, WN, CN,A)  
Selection of Otago cheese served with crackers, quince paste, dried & fresh fruits, roasted nuts & homemade breads

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate all dietary requirements, however due to the shared production & serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please always inform our team if you have a food allergy or intolerance

V = Vegetarian. VG = Vegan. G = Gluten. W = Wheat. F = Fish. MO = Mollusca. E = Egg.  
SE = Sesame. M = Milk. S = Soy. A = Almond. PN = Pine Nuts. CN = Cashew Nuts.  
C = Crustacean. WA = Walnut. H = Honey. SU = Sulphites.

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## SOUTH EATERY CHRISTMAS DRINK PACKAGE

*OPTIONAL ADD-ON*

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2 HOUR PACKAGE | \$59 PER PERSON

**Includes:**

**Prosecco | Pinot Noir | Rosé | Tap beer | Bottle & craft beer | Non-alcoholic drinks**