

CELEBRATE THE *festive season* AT MERCURE BLACKBURN DUNKENHALGH HOTEL & SPA

MERCURE
HOTEL

BLACKBURN DUNKENHALGH

Christmas WISHES

20 CHRISTMAS
26 BROCHURE

PICK YOUR party

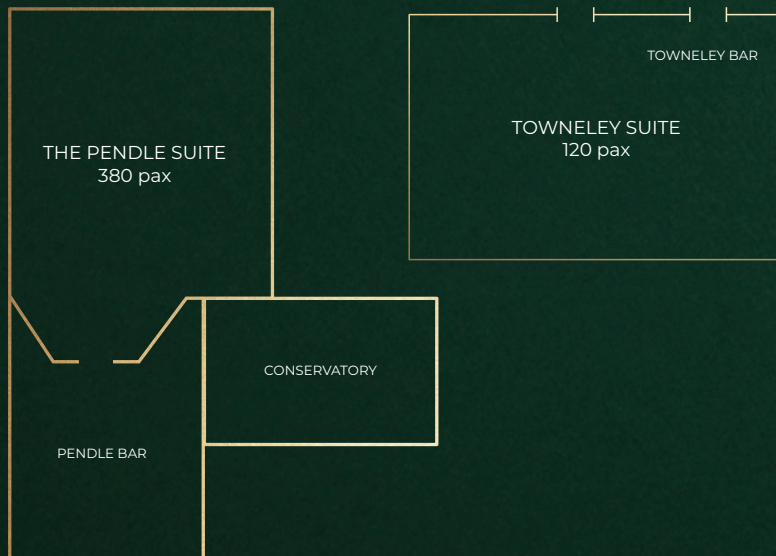
When it comes to Christmas plans, the list never ends. This is why we plan to make the festivities a little brighter this year with lots of ways you can celebrate, with the entire family. From breakfast with Santa, to partying the night away with colleagues and friends, we have something for everyone.

**EARLY BIRD
BOOKING OFFERS**
Available up until
end of August.

BUILD YOUR OWN BASH

We also offer private festive celebrations on any day of the week. Call us for more info.

OUR PARTY SPACES



THURSDAY	FRIDAY	SATURDAY
3 MIDWEEK MERRY MADNESS £35 PER PERSON 3-Course Dinner & DJ	4 MISTLETOE 'N' MIXTAPES £40 PER PERSON 3-Course Dinner & DJ	5 DRAG BINGO £49.95 PER PERSON 3-Course Dinner, live drag Bingo & DJ
10 MIDWEEK MERRY MADNESS £35 PER PERSON 3-Course Dinner & DJ	11 QUEEN & DECKS THE HALLS £45 PER PERSON 3-Course Dinner, live drag act & DJ	12 THE CHRISTMAS CRACKER £49.95 PER PERSON 3-Course Dinner, entertainment & DJ
17 MIDWEEK MERRY MADNESS £35 PER PERSON 3-Course Dinner & DJ	18 MISTLETOE 'N' MIXTAPES £40 PER PERSON 3-Course Dinner & DJ	19 ABBA-SOLUTELY CHRISTMAS £40 PER PERSON 3-Course Dinner, ABBA tribute act & DJ

CHRISTMAS PARTY MENU

A TASTE OF Christmas

CHRISTMAS PARTY MENU

STARTER

LEEK & POTATO SOUP* (VE)

MAINS

TRADITIONAL ROASTED TURKEY*

Roasted potatoes, braised red cabbage, carrot and Swede mash, roasted carrot and parsnip, cranberry shredded sprouts, pigs in blanket, pork sage and onion stuffing, Yorkshire pudding, red wine jus

ROASTED SQUASH AND SPINACH & CRANBERRY PITHIVIER (VE)

Crushed potatoes, roasted root vegetables, tomato sauce

DESSERTS

CHRISTMAS STICKY TOFFEE PUDDING (GF)

Served with a toffee sauce & Vanilla Crème Anglaise

VEGAN CHOCOLATE MOUSSE (VE, GF)

Served with cherry compote

**We can make this dish GF if required,
please specify this when submitting
your pre-order.*



MAGIC moments

BREAKFAST WITH SANTA

Christmas is for creating memories, and it could be said making them with your little ones are the best memories of all. Join us on **Sunday 13th December** for something magical!

Details

CHILDREN AGED 0 - 1yr
£10 PER PERSON

CHILDREN AGED 2+
£20 PER PERSON

Age 11+ & Adults
£25 PER PERSON

Included in your ticket is a delicious hot & cold breakfast buffet, unlimited tea, coffee and hot chocolate, a visit from Santa with a **gift for every child**, as well as photo opportunities to ensure memories are made for a lifetime! There will also be a DJ throughout; playing festive favourites and getting the kids dancing to their 'most played' songs! A little soft play area in the room and of course some seasonal colouring at the table.

10AM - 1PM



CHRISTMAS DAY LUNCH MENU

STAY WITH US

Make a night of it! We have discounted room rates available during the festive period.

A TASTE OF Christmas

CHRISTMAS DAY LUNCH

£85 PER ADULT (11YRS+)
£35 PER CHILD (AGE 3-11)

AMUSE BOUCHE

ARTICHOKE & TRUFFLE SOUP (GF, VE)
Artichoke crisps

STARTERS

PAN ROASTED SCALLOP (GF)
Celeriac and apple rice-less risotto

CIDER BRAISED BELLY PORK
Butternut squash, black pudding

WHIPPED GOATS CHEESE (GF)
Roasted heritage beetroot, blackberry, bitter leaf

MAINS

TRADITIONAL ROASTED TURKEY*
Roasted potatoes, braised red cabbage, carrot and Swede mash, roasted carrot and parsnip, cranberry and bacon shredded sprouts, pigs in blanket, pork sage and onion stuffing, Yorkshire pudding, red wine jus

ROASTED BEEF STRIP LOIN*
Roasted potatoes, braised red cabbage, carrot and Swede mash, roasted carrot and parsnip, cranberry and bacon shredded sprouts, braised beef Yorkshire pudding, red wine jus

ROASTED SQUASH AND SPINACH & CRANBERRY PITHIVIER (VE)
Roasted potatoes, braised red cabbage, carrot and Swede mash, roasted carrot and parsnip, cranberry shredded sprouts, vegetable gravy

DESSERTS

DUNK CHRISTMAS PUDDING
Brandy sauce, mulled berry

VEGAN DARK CHOCOLATE MOUSSE (GF, VE)
Cherry gel, chocolate soil

SPICED APPLE TART TATIN
Clotted cream ice cream

THE FESTIVE FAVOURITE

WARM SPONGE TOPPED MINCE PIE WITH BRANDY BUTTER

TO FINISH

FRESHLY BREWED TEA & COFFEE WITH HOMEMADE CHOCOLATE TRUFFLES

**We can make this dish GF if required, please specify this when submitting your pre-order.*

MIDNIGHT MASQUERADE BALL

★ CANAPÉS

WHIPPED GOATS CHEESE
Roasted beetroot, port jelly, tart

SMOKED SALMON DILL CREAM CHEESE
Rye croute

HAGGIS & TATTIES BON BON
Whisky emulsion

◇ STARTER

WHIPPED CHICKEN LIVER PARFAIT
Poultry jelly, candied hazelnut, brioche

SLOW ROASTED TOMATO SOUP (GF, VE)
Confit cherry tomato and basil oil

◇ INTERMEDIATE

CRAB RAVIOLI
Lobster bisque, chive

BEETROOT TERRINE (GF, VE)
Pickled golden beetroot, shallot & chive

◇ MAIN

FILLET OF BEEF (GF)
Served with braised beef shin, beef fat potato, pearl onion, carrot, tender stem broccoli and truffle jus

SALT BAKED CELERIAC (GF, VE)
Spinach, sauteed wild mushrooms, vegetable jus & mushroom powder

◇ DESSERT

CHOCOLATE FONDANT
Dark chocolate, chocolate soil, clotted cream, honeycomb

VEGAN CHESTNUT & ORANGE CHEESECAKE (GF, VE)
Orange gel

◇ CHEESE COURSE

CHEESE BOARD
Local cheese & artisan crackers

◇ TO FINISH

TEA, COFFEE & HOMEMADE PETIT FOURS (GF)

STAY WITH US

Make a night of it! We have discounted room rates available during the festive period.

[BOOK HERE](#)

NEW YEAR party

MASQUERADE BALL



£125
PER PERSON

Join us for the party of the year! A stunning setting, delicious 6-course dinner, incredible live entertainment, and a glass of bubbly to toast the new year. Bring in the New Year, the right way.

DRINKS PACKAGES

OUR WINE LIST

Order more than 3 bottles in one purchase, before the end of October and receive **15% off** your order, before the end of November and receive **10% off** your order.

I'LL DRINK *to that*

DRINKS PACKAGES

Take the hassle out of queuing at the bar and have your table sorted with a selection of drinks. Speak to one of our Sales Team for a wine list and/or more information on pre-ordering drinks.

PACKAGE 1

Bucket of 10 Beers
Corona or Budweiser or Peroni
£48

PACKAGE 2

Bucket of Non-Alcoholic Beers
£40

PACKAGE 3

2 Bottles of House Prosecco
£55

PACKAGE 4

2 Bottles of Nosecco
£40

PACKAGE 5

Bottle of Spirit & 10 Mixers
Entry level spirit / Top shelf spirit
£140 / £160



TERMS & CONDITIONS

£10.00 deposit per person is payable within 7 days of making a booking. Should this not be received the booking will be cancelled.

Final balance is due 4 weeks prior to the event. If the balance is not received by this date, the booking will automatically be cancelled.

All deposits and payments are non-refundable or transferrable.

Allergies and dietary needs are to be provided 4 weeks prior to event date.

Smaller groups (of 10 or less) within our joiner parties may be added to 'captain tables' arrangements whereby smaller groups are placed together to maximise table plan and floor space.

We regret that should your party size decrease in numbers, payments (including deposits) cannot be offset against food, drinks or accommodation.

In the event of cancellation by the Hotel, an alternative date will be offered, or a full refund will be given without liability.

Outside beverages brought into the Hotel will be confiscated and held by our security team and returned at the end of the event. No corkage will be available.

We reserve the right to cancel your booking should changes in local or Government guidelines result in us being unable to accommodate your booking for any reason.

These conditions shall be governed by English law and the Courts of England will have exclusive jurisdiction of the English Courts.

We recommend you take out event insurance to cover your payments in the event of you cancelling your booking.



BOOK YOUR FESTIVITIES

Merry CHRISTMAS

GET IN TOUCH

To enquire about any of our events, or to start planning your private festive bash, please contact the hotel.

TEL +44 (0) 1254 303417

EMAIL H6617@accor.com

MERCURE

HOTEL

BLACKBURN DUNKENHALGH