



Tinsel Town CHRISTMAS

AT THE NORTON GRANGE



SCAN TO REVISIT OUR
CHRISTMAS LEGACY

CHRISTMAS 2025



CHRISTMAS 2024



CHRISTMAS 2023



EXPERIENCE THE MAGIC OF A



AT
MERCURE NORTON GRANGE
HOTEL & SPA

Something sparkling is coming to Mercure Norton Grange Hotel and Spa this Christmas... and you're invited to be part of the magic. This season, we're turning up the shimmer, adding a touch of tinsel, and bringing you a celebration filled with sparkle, style and unforgettable moments.

Indulge in fabulous festive feasts and perfectly poured tipples, gather friends and colleagues for dazzling party nights, and escape on a magical winter getaway in a setting transformed with twinkling décor, glittering tinsel and seasonal splendour. So dress to impress, embrace the glitz and join us for a celebration that's bursting with sparkle.

CALENDAR OF EVENTS

Fri 20th Nov	Tinsel Town Christmas Party Night	£25.00 <i>Main & Dessert</i>
Sat 21st Nov	Tinsel Town Christmas Party Night	£30.00 <i>Main & Dessert</i>
Fri 27th Nov	Tinsel Town Christmas Party Night	£40.00 <i>3 Course</i>
Sat 28th Nov	Tinsel Town Christmas Party Night	£47.00 <i>3 Course</i>
Fri 4th Dec	Tinsel Town Christmas Party Night	£42.00 <i>3 Course</i>
Sat 5th Dec	Tinsel Town Christmas Party Night	£50.00 <i>3 Course</i>
Tue 8th Dec	Golden Oldies Festive Lunch	£33.00
Wed 9th Dec	Golden Oldies Festive Lunch	£33.00
Fri 11th Dec	Tinsel Town Christmas Party Night	£52.00 <i>3 Course</i>
Sat 12th Dec	Tinsel Town Christmas Party Night	£58.00 <i>3 Course</i>
Sun 13th Dec	Sunday Lunch with Santa	£30.00 <i>Adult</i> £20.00 <i>Child</i>
Sun 13th Dec	Tinsel Town Christmas Party Night	£25.00 <i>Buffet</i>
Tue 15th Dec	Golden Oldies Festive Lunch	£33.00
Wed 16th Dec	Golden Oldies Festive Lunch	£33.00
Fri 18th Dec	Tinsel Town Christmas Party Night	£50.00 <i>3 Course</i>
Sat 19th Dec	Tinsel Town Christmas Party Night	£40.00 <i>3 Course</i>
Sun 20th Dec	Sunday Lunch with Santa	£30.00 <i>Adult</i> £20.00 <i>Child</i>
Sun 20th Dec	Tinsel Town Christmas Party Night	£25.00 <i>Buffet</i>
Fri 25th Dec	Christmas Day Gala Lunch	£110.00 <i>Adult</i> £65.00 <i>Child</i>
Fri 25th Dec	Christmas Day Family Lunch Buffet	£75.00 <i>Adult</i> £40.00 <i>Child</i>
Sat 26th Dec	Boxing Day Lunch Buffet	£27.50 <i>Adult</i> £15.00 <i>Child</i>
Thu 31st Dec	New Year's Family Buffet	£60.00 <i>Adult</i> £30.00 <i>Child</i>
Thu 31st Dec	New Year's Celebration (18+)	£85.00 <i>3 Course</i>

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Images shown in this brochure are for illustrative purposes only and may not accurately represent the actual event



Tinsel Town CHRISTMAS

PARTY NIGHTS

Here at Mercure Manchester Norton Grange Hotel & Spa, we are delighted to welcome you to this year's Tinsel Town Christmas, where sparkle, shimmer and festive glamour take centre stage. Our Tinsel Town theme brings the magic of a glittering winter celebration to life, with a colour palette of a deep purple, lilac and champagne gold, all set beneath twinkling lights and dazzling décor. Whether you're joining us for a lively party night, a festive dinner with colleagues, or a special gathering with friends, Tinsel Town adds that extra touch of sparkle to your evening. From your first drink to the last dance of the night, we're here to ensure your celebration shines bright and leaves you with memories to treasure long after the final song plays. Let the festivities begin and enjoy a truly glittering Christmas celebration with us.

- Sparkling welcome from 6.00pm to 8.00pm
(Located in the main entrance)
- Fully-dressed glamorous venue
- Sweet Cart on arrival from 6.00pm to 8.00pm
(Located in the main entrance)
- Scrumptious 2 or 3 course meal or buffet dinner
- Magic mirror from 7.00pm to 10.00pm with unlimited photos
- Interactive DJ playing festive hits until 1.00am

PRICES FROM £25.00 PER PERSON

ITINERARY

6.00pm to 7.30pm Happy Hour (20% off single serving drinks)
Call through 7.30pm
Grange Suite and Hopwood Suite food service 8.00pm
Springhill Suite buffet 7pm or 9pm
Disco starts 9.30pm
Last orders 12.45am
Carriages 1.00am

£15.00 per person deposit required, deposits are non-refundable and non-transferable.
Full payment 3 weeks prior to the event. Please register your car at reception.

MENU


A fantastically festive menu, a traditional meal with all the trimmings that's sure to tantalise your taste buds.

STARTER

BAKED BREADED CAMEMBERT (V)

Served on a bed of leaf salad dressed with fruit chutney

MAIN

HAND-CARVED BUTTER ROAST TURKEY (H) 

Served with festive stuffing, pigs in blankets, roasted carrots, parsnips, herb roast potatoes, brussel sprouts, tender stem broccoli, roast pan gravy. (halal option served without pigs in blankets)

DESSERT

MADMOISELLE CHOCOLATE CHRISTMAS TREE

Served with fruit coulis

MENU SUITABLE FOR VEGETARIANS, VEGANS, DAIRY & GLUTEN FREE DIETS

STARTER

CHEF'S HOME-MADE CARROT & CUMIN SOUP (V, VE, GF, DF)

MAIN

CRANBERRY & LENTIL BAKE (V, VE, GF, DF)

Served with Roast Carrots, Parsnips, herb roast potatoes, brussel sprouts, tender stem broccoli and tomato salsa

DESSERT

VEGAN KEY LIME CHEESECAKE

(V, VE, GF, DF, CONTAINS NUTS)

Served with Strawberry Coulis

V= Vegetarian, VE=Vegan, GF= Gluten Free, B= Traditional British
DF= Dairy Free, H= Halal

*If you suffer from a food related allergy or intolerance, please let us know.
Allergen information for this menu is available on request.
Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared*

Exclusive CHRISTMAS

PARTY NIGHTS

If you're looking for a more intimate way to celebrate, our exclusive party nights offer a warm, inviting atmosphere that's perfect for smaller groups. Enjoy great company, a relaxed setting, and a truly memorable evening tailored just for you.

PLEASE CALL US TO CHECK AVAILABILITY OF YOUR CHOSEN DATES

- Sparkling welcome from 6.00pm to 8.00pm
(Located in the main entrance)
- Fully-dressed glamorous venue
- Sweet Cart on arrival from 6.00pm to 8.00pm
(Located in the main entrance)
- Scrumptious 2 or 3 course meal or buffet dinner
- Magic mirror from 7.00pm to 10.00pm with unlimited photos
- Interactive DJ playing festive hits until 1.00am

Dress to impress

PRICES FROM £39.00 PER PERSON
Minimum 40 guests

Please ask our sales team for the menu

£15.00 per person deposit required, deposits are non-refundable and non-transferable. Full payment 3 weeks prior to the event. Please register your car at reception.

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Golden Oldies FESTIVE LUNCHES

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Step into a magical setting and join us for our Golden Oldies Festive Lunches — a heart-warming celebration designed especially for older adults who cherish the traditions of Christmas. Enjoy a classic roast dinner with all the trimmings, followed by delightful seasonal treats, all served in a friendly and welcoming atmosphere. The afternoon is filled with entertainment that rekindles fond festive memories, featuring lively music and cheerful sing-alongs to beloved classics. It's the perfect chance to unwind, share stories, and soak up the joy of the season. Whether you're coming along with friends or hoping to meet new ones, our Golden Oldies Festive Lunches promise a warm, uplifting experience that will make this Christmas truly special.

£33.00 per person

Sparkling welcome (located at main entrance)

Fully dressed glamorous venue

Sweet card on arrival (located at main entrance)

Scrumptious 4 course meal

Live entertainment by a female singer

ITINERARY

12.30pm arrival | Call through 12.45pm | Food service 13.00pm | Entertainment starts 14.30pm | Party finishes at 16.30pm

STARTERS

CHEF'S HOME-MADE CARROT & CUMIN SOUP (V, VE, GF)

BAKED BREADED CAMEMBERT (V)

Served on a bed of leaf salad dressed with fruit chutney

CLASSIC PRAWN COCKTAIL

Served with Marie Rose Dressing

MAINS

CRANBERRY & LENTIL BAKE (V, VE, GF, DF)

Served with Roast Carrots, Parsnips, herb roast potatoes, brussel sprouts, tender stem broccoli and tomato salsa

BAKED COD LOIN (GF)
(Sustainable fish range)

Served with mustard mash, root vegetables, tenderstem broccoli and chunky tomato & herb sauce

HAND-CARVED BUTTER ROAST TURKEY (H)

Served with festive stuffing, pigs in blankets, roasted carrots, parsnips, herb roast potatoes, brussel sprouts, tender stem broccoli, roast pan gravy

JACKWOODS OF MANCHESTER SUPREME CHICKEN BREAST (H, GF)

Served with mashed potatoes, tenderstem broccoli, roasted root vegetables and wild mushroom sauce

DESSERT

CHRISTMAS PUDDING

Served with Brandy Sauce

MADAMOISELLE CHOCOLATE CHRISTMAS TREE

Served with fruit coulis

VEGAN KEY LIME CHEESECAKE

(V, VE, GF, DF, CONTAINS NUTS)
Served with Strawberry Coulis

Followed By

TEA AND COFFEE WITH MINCED PIES

V= Vegetarian, VE=Vegan, GF= Gluten Free, B= Traditional British, DF= Dairy Free, H= Halal

£15.00 per person deposit required, deposits are non-refundable and non-transferable. Full payment 3 weeks prior to the event. Please register your car at reception.

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Festive AFTERNOON TEA

If you would rather have some quiet time, amongst all the hustle and bustle of Christmas, then why not treat yourself to an afternoon tea, donned with festive delights. All can be washed down with a freshly-brewed tea, coffee or glass of bubbly.

Served from 12 noon to 5pm.

Monday to Thursday Only excludes Christmas Day, Boxing Day and New Years Day.

AFTERNOON TEA WITH CHRISTMAS GOODIES...

A selection of sandwiches with festive, mouth-watering cakes, served with unlimited freshly brewed coffee and tea.

£20.00 per adult £11.00 per child

AFTERNOON TEA WITH A GLASS OF BUBBLY...

Includes a glass of sparkling wine

£25.00 per adult

AFTERNOON TEA WITH A GLASS OF CHAMPERS...

Includes a glass of Champagne

£28.00 per adult

£10.00 per person deposit required, deposits are non-refundable and non-transferable. Full payment 3 weeks prior to the event. Please register your car at reception.

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Santa's FESTIVE SUNDAY LUNCH

We're thrilled to have you join us for a festive and memorable experience. This special Sunday lunch is designed to bring festive cheer to families and create lasting memories. Indulge in a deliciously festive, traditional Sunday roast with all the trimmings, including seasonal meats, vegetables, hearty sides, and mouth-watering desserts. We've crafted a festive menu that will delight both adults and children alike. Children will have the chance to meet Santa himself. Take photos, share your Christmas wishes and enjoy the magic of the holiday season. Santa will even have a delightful selection box for the little ones to make their day extra special.

Bar opens: 12.30pm
Lunch served: between 1.00pm till 3.00pm
£30.00 per adult £20.00 per child (4-12)
under-3s eat FREE

MENU

Selection of artisan breads and rolls

CHOICE OF SALADS

FROM THE CARVERY

- Roast turkey (V)
- Thyme and garlic topside of beef (V)
- Pigs in blankets and stuffing balls
- Lemon and herb chicken fillet (V)
- Herb roasted potatoes (V, VE, GF)
- Honey-glazed carrot, parsnip and buttered Brussels sprouts (V, GF)
- Proper Yorkshire puddings (V)
- Roast pan gravy (V, VE, GF)
- Celeriac, sweet potato and mushroom pie (V, VE, GF)

DESSERTS

- Rich chocolate fudge cake (V)
- Cheesecake
- Fresh fruit salad (V, VE, GF)

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CALENDAR OF EVENTS 2026

Fri 20th Nov
**Tinsel Town
Christmas
Party Night**
(Main & Dessert)
£25.00

Sat 21st Nov
**Tinsel Town
Christmas
Party Night**
(Main & Dessert)
£30.00

Fri 4th Dec
**Tinsel Town
Christmas
Party Night**
(3 course meal)
£42.00

Sat 5th Dec
**Tinsel Town
Christmas
Party Night**
(3 course meal)
£50.00

Tue 8th Dec
**Golden Oldies
Festive Lunch**
(4 course meal)
£33.00

Wed 9th Dec
**Golden Oldies
Festive Lunch**
(4 course meal)
£33.00

Fri 11th Dec
**Tinsel Town
Christmas
Party Night**
(3 course meal)
£52.00

Sat 12th Dec
**Tinsel Town
Christmas
Party Night**
(3 course meal)
£58.00

Sun 13th Dec
**Tinsel Town
Christmas
Party Night**
(Buffet)
£25.00

Sun 13th Dec
**Sunday Lunch
with Santa**
£30.00 adult
£20.00 child

Tue 15th Dec
**Golden Oldies
Festive Lunch**
(4 course meal)
£33.00

Wed 16th Dec
**Golden Oldies
Festive Lunch**
(4 course meal)
£33.00

Fri 18th Dec
**Tinsel Town
Christmas
Party Night**
(3 course meal)
£50.00

Sat 19th Dec
**Tinsel Town
Christmas
Party Night**
(3 course meal)
£40.00

Sun 20th Dec
**Tinsel Town
Christmas
Party Night**
(Buffet)
£25.00

Sun 20th Dec
**Sunday Lunch
with Santa**
£30.00 adult
£20.00 child

Fri 25th Dec
**Christmas Day
Gala Lunch**
£110.00 adult
£65.00 child

Fri 25th Dec
**Christmas Day
Family Buffet**
£75.00 adult
£40.00 child

Sat 26th Dec
**Boxing Day
Lunch Buffet**
£27.50 adult
£15.00 child

Thu 31st Dec
**New
Year's Eve
Family Buffet**
£60.00 adult
£30.00 child

Thu 31st Dec
**New
Year's Eve
Celebration**
(18+)
£85.00



EARLY BIRD SPECIAL

Book before 31st July and receive
**ONE
COMPLIMENTARY
BOTTLE OF FIZZ**
for every 5 guests

WELCOME BACK OFFER

Receive
**ONE
COMPLIMENTARY
BOTTLE OF FIZZ**
for every 5 guests

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Christmas Day FAMILY BUFFET

With all the trimmings... Join us for a plentiful buffet lunch with all the trimmings that's sure to make your spirit bright. Enjoy a generous spread of delicious dishes, perfect for gathering with friends, sharing good conversation and celebrating the season in style.

£75.00 per adult £40 per child

Dress code: smart casual

Arrival 12.45pm | Buffet served from 1.15-3.45pm | OR | Arrival 1.30pm | Buffet served from 2.00-4.00pm | Kings' speech at Pickwick Bar 3.00pm

TO START

- SELECTION OF ARTISAN ROLLS
- CHEF MIXED SALAD (V, VE, GF)
- CRANBERRY SLAW (V, GF)
- GREEK SALAD (V, GF)
- POTATO AND CHIVE SALAD (V, GF)
- PICKLE SELECTION (V)
- MARINATED MIXED OLIVES (V, VE, GF)
- SEA SALT AND BLACK PEPPER CROUTONS (V)
- DRESSED MEAT AND FISH PLATTER (GF)
- WHOLE DRESSED SALMON (GF)
- LUXURY CHEESE PLATTER
- ROASTED WINTER ROOT VEGETABLE SOUP (V, VE, GF, DF)

FROM THE CARVERY

- SHOULDER OF LAMB (GF)
- HONEY GLAZED GAMMON (GF)
- THYME AND ROSEMARY AND GARLIC TOPSIDE OF BEEF (GF)
- ROASTED TURKEY BREAST (GF)
- PIGS IN BLANKET
- SAGE AND ONION STUFFING
- ROSEMARY, THYME AND PAPRIKA ROAST POTATOES (V, VE, GF)
- SLOW ROASTED MOUTH-WATERING QUARTER CUT CHICKEN (GF)
- HONEY ROASTED ROOT VEGETABLES (V, VE, GF)
- HONEY ROASTED PARSNIPS (GF, V, VE)
- TENDER STEM BROCCOLI (GF, V, VE)
- ROASTED PAN GRAVY (GF, V, VE)
- MOZZARELLA STICKS (V)
- FRENCH FRIES (GF, V, VE)
- SELECTION OF PIZZA CIABATTAS
- BREADED CHICKEN GOUJONS,
- BATTERED FISH FINGERS
- MIXED PEAS AND CORN (GF, V, VE)
- BUTTERED BRUSSEL SPROUTS (GF, V, VE)
- CAULIFLOWER CHEESE (V)
- PROPER YORKSHIRE PUDDINGS
- QUORN MINCE AND FIVE BEAN COTTAGE PIE TOPPED WITH ROOT VEG MASH POTATO (GF, V, VE)

DESSERT TABLE

- CHEFS' CHOICE OF TASTY DESSERTS
- DOUBLE STICK ICE LOLLY'S (V, VE, GF)
- FRESH FRUIT SALAD (V, VE, GF)
- TRADITIONAL CHRISTMAS PUDDING
With brandy sauce

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£20.00 per person deposit required, deposits are non-refundable and non-transferable. Full payment 3 weeks prior to the event. Please register your car at reception.

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Christmas Day GALA LUNCH

Christmas Day deserves something truly special, and we're inviting you to celebrate with a spectacular five-course dining experience, thoughtfully created to delight from start to finish. Enjoy a beautifully styled setting that captures the magic of the season and sets the perfect scene for a memorable gathering. Your celebration begins with a refreshing glass of fizz and a selection of festive canapés, before sitting down to savour a sumptuous meal filled with seasonal favourites and all the traditional trimmings. It's the perfect way to relax, indulge, and make Christmas Day unforgettable.

£110.00 per adult £65 per child

Arrival: 1.30pm | Call through 1.50pm Food service 2.00pm | Kings' speech at Pickwick 3.00pm

TO START

- HONEY ROASTED PARSNIP & GINGER SOUP (V, VE)
Served with crisp focaccia croute and crispy parsnip
- BAKED GOATS CHEESE (V, VE, GF)
Served with caramelised figs, candied walnuts and a balsamic glaze

ATLANTIC COLD WATER PRAWNS (GF)

Served with hot smoked salmon, smashed avocado and fennel salad

HAM HOCK, PICKLED CARROT & MUSTARD TERRINE

Served with lime pickle, watercress salad, grilled rosemary focaccia and a balsamic glaze

FOLLOWED BY

SORBET TO CLEANSE THE PALATE

MAINS

- WILD MUSHROOM, SHALLOT & SPINACH WELLINGTON (V)
Served with roasted baby potatoes, winter vegetables with a pesto sauce
- PAN-FRIED FILLET OF SEA BASS (Sustainable fish range)
Served with champ potato cake, sautéed fennel, sun-dried tomatoes, olives, honey and wholegrain mustard sauce
- LOCALLY REARED ROAST TURKEY (H)
Served with sage & onion stuffing, chipolata sausage wrapped in streaky bacon, goose fat roasted potatoes, winter vegetables and pan jus gravy
- SLOW BRAISED LOCAL LAMB SHANK (H)
Creamed mash potatoes, black pudding bon bons, seasonal vegetables, red wine and cranberry jus

All main courses come with fondant potato, tender stem broccoli, chantenay carrot, baby corn and maple glazed parsnip. All tables come with herb and black pepper mash potatoes and buttered glazed sprouts

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WINTER

Weddings

FROM **£4,985**

Our Winter Wedding packages, available for weddings taking place between November and March. With your own dedicated wedding coordinator, ready to make your dream wedding a reality at a fraction of the cost.

Our Winter Wedding package includes:

- Red Carpet Arrival
- Civil Ceremony and Celebration Room Hire
 - Designated Duty Manager
- Our Exquisite Three Course Winter Wedding Breakfast
 - World Street Food Evening Buffet
 - Easel
 - Wooden Dancefloor
 - Long and Low Floral Arrangement
- Table Décor with Chair Covers and Bow To Match Your Theme
 - Cake Knife and Stand
 - DJ
- 15% Discount On Flexible and Pre-Paid Non-Cancellable Bedroom Rates

Boxing Day BUFFET LUNCH

CONTINUE THE FESTIVITIES WITH A HEARTY CARVERY

Once the big day is over, there's no need to stop celebrating. Join us in the Grange Restaurant for a generous carvery-style buffet, offering a tempting selection of dishes in a relaxed and friendly atmosphere. It's the ideal opportunity to unwind, enjoy great food, and spend quality time together — and with so much to choose from, you'll certainly leave satisfied!

Bar opens: 12.30pm | Lunch served: between 1.00pm till 3.00pm

£27.50 per adult £15 per child

SELECTION OF ARTISAN ROLLS

SALAD CHOICES

- CHEF MIXED SALAD (V, VE, GF)
- CRANBERRY SLAW (V, VE)
- WALDORF SALAD (V, GF)
- FIVE BEAN SALAD (V, VE, GF)

MEAT AND CHEESE PLATTER

- SMOKED HAM
- PASTRAMI
- MILANO SALAMI
- BRIE CHEESE
- BLUE CHEESE
- CRANBERRY CHEDDAR CHEESE
- GARNISHED TO PERFECTION.

FROM THE CARVERY

- ROAST TURKEY (GF, H)
- HONEY GLAZED GAMMON (GF)
- PIGS IN BLANKET
- SAGE AND ONION STUFFING (VF)
- GARLIC AND ROSEMARY ROAST POTATOES (V, VE, GF)
- CAJUN SPICED SLOW ROASTED QUARTER CUT WHOLE CHICKEN (GF)
- HONEY ROASTED ROOT VEGETABLES (V, GF)
- BUTTERED BRUSSEL SPROUTS (V, VE, GF)
- CAULIFLOWER CHEESE
- PROPER YORKSHIRE PUDDINGS
- QUORN MINCE AND FIVE BEAN COTTAGE PIE TOPPED WITH ROOT VEG MASH POTATO (V, VE, GF)

DESSERTS

- CHEFS' CHOICE OF TASTY DESSERTS
- FRESH FRUIT SALAD (V, VE, GF)

V= Vegetarian, VE=Vegan, GF= Gluten Free, B= Traditional British, DF= Dairy Free, H= Halal

£15.00 per person deposit required, deposits are non-refundable and non-transferable. Full payment 3 weeks prior to the event. Please register your car at reception. If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request. Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared.

New Year's Eve CELEBRATION PARTY

JOIN US FOR AN UNFORGETTABLE ADULTS-ONLY NEW YEAR'S EVE CELEBRATION!

Ring in the New Year in style at our exclusive adults-only event, designed for an evening of sophistication, celebration, and exceptional entertainment. Enjoy a vibrant atmosphere, delicious food and drinks, and a fantastic line-up of music to keep you dancing well into the night. This is the perfect opportunity to gather with friends, celebrate the year gone by, and welcome the year ahead in great company. From the warm festive welcome to the exciting countdown at midnight, every detail has been planned to ensure a memorable experience. Dress to impress, raise a glass, and celebrate the arrival of the New Year with us — an evening of fun, laughter, and unforgettable moments awaits!

£85.00 per person (18+)

Happy Hour 7.00pm to 8.00pm - Call through 8.15pm - Food Service 8.30pm - Disco starts 10.00pm - Countdown 12.00am
Last orders 12.45am - Carriages 1.00am - Dress code: smart to see the New Year in

SELECTION OF BREADS PER TABLE

TO START

WATERCRESS AND SWEET

LEEK SOUP (V, VE)

*Crunchy crouste and crispy leek spirals
Drizzled with basil oil.*

SMOKED SALMON AND

GREENLAND PRAWN TIAN (GF)

Layered with smoked salmon, prawn in dill and lemon sauce, cucumber, avocado, cucumber and beef tomato, grilled lemon wedge and capers.

CARPACCIO OF BEEF (GF)

Served with baby pickled vegetables, banana shallots and pecorino with a side of dressed rocket.

CHARRED MEDITERRANEAN VEGETABLE ROULADE (V, VE, GF)

Filled with a tangy tomato dressing.

SORBET

Passion fruit sorbet with fresh passion fruit.

MAINS

HERB CRUSTED FILLET OF HAKE (GF)

(Sustainable fish range)

Served on a bed of red pepper risotto, charred Pak choi, topped with caviar and drizzled with antiboise sauce.

BEEF WELLINGTON

Beef tenderloin coated with a mushroom duxelles, wrapped in puff pastry, horseradish mash potato, charred asparagus drizzled with a rich red wine jus. Beef served pink.

ITALIAN STYLE CHICKEN SUPREME (GF)

Stuffed with a sun-dried tomato and mascarpone mousse, wrapped in pancetta topped with mascarpone sauce and mozzarella served with Mediterranean vegetables and fondant potato.

CAJUN SPICED ROLLED SWEET POTATO (V, VE, GF)

Served with Hasselback potatoes, seasonal greens and a red current reduction

DESSERTS

GOLDEN LAYERED SALTED CARAMEL CHEESECAKE (V)

Served with a caramel sauce, vanilla pod ice cream fresh berries

RASPBERRY AND WHITE CHOCOLATE ROULADE (V, GF)

Served with strawberry coulis, raspberry cream and fresh raspberries.

CHOCOLATE AND HAZELNUT BEIGNET (V)

Served with dark and white chocolate sauce and mixed berries

BRITISH CHEESE AND BISCUITS (V)

Served with house chutney, celery, cheese crackers, sliced apple and grapes.

SEASONAL FRUIT COCKTAIL (V, VE, GF)

Served with raspberry sorbet

V= Vegetarian, VE=Vegan, GF= Gluten Free, B= Traditional British, DF= Dairy Free, H= Halal

£25.00 per person deposit required, deposits are non-refundable and non-transferable. Full payment 3 weeks prior to the event. Please register your car at reception.

If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request. Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared.



Limited
Spaces
Only

CELEBRATE NEW YEAR'S EVE WITH THE WHOLE FAMILY!

Bring the family together for a fun-filled New Year's Eve celebration, designed for guests of all ages. Enjoy a relaxed and welcoming atmosphere where everyone can share in the excitement of the countdown and the joy of welcoming the New Year together. Our delicious family buffet offers a tempting selection of dishes to suit both little ones and grown-ups alike, making it easy for everyone to find something they love. With great food, festive entertainment, and plenty of opportunities to celebrate, it's the perfect way to end the year on a high. Create special memories, enjoy quality time together, and start the New Year as a family — we look forward to celebrating with you!

£60.00 per adult £30 per child

Arrival 7.00pm – Bar opens 7.00pm – Buffet served from 7.30pm to 9.00am – Disco 'til 1.00am
Dress code: smart to see the New Year in

TO START

CHEF MIXED SALAD (V, VE, GF)

GREEK SALAD (V, VE, GF)

POTATO AND CHIVE SALAD

PICKLE (V, VE, GF)

MARINATED MIXED

OLIVES (V, VE, GF)

GARLIC AND HERB

CROUTONS (V)

DRESSED MEAT AND

FISH PLATTER (GF)

BROCCOLI AND STILTON

SOUP

FROM THE CARVERY

SHOULDER OF LAMB (GF, H)

HONEY GLAZED GAMMON (GF)

THYME AND ROSEMARY AND GARLIC TOPSIDE OF BEEF (GF, H)

ROASTED TURKEY BREAST (GF, H)

PIGS IN BLANKET

SAGE AND ONION STUFFING

ROSEMARY, THYME AND PAPRIKA ROAST POTATOES (V, VE, GF)

LEMON AND GARLIC CHICKEN FILLETS (GF)

HONEY ROASTED ROOT VEGETABLES (V, VE, GF)

HONEY ROASTED PARSNIPS (GF, V, VE)

TENDER STEM BROCCOLI (GF, V, VE)

ROASTED PAN GRAVY (GF, V, VE)

MOZZARELLA STICKS (V)

POTATO WEDGES (GF, V, VE)

SELECTION OF PIZZA STICK

BREADED CHICKEN GOUJONS,

BUTTERED BRUSSEL SPROUTS (GF, V, VE)

CAULIFLOWER CHEESE (V)

PROPER YORKSHIRE PUDDINGS

QUORN MINCE AND FIVE BEAN COTTAGE PIE TOPPED WITH

ROOT VEG MASH POTATO (GF, V, VE)

DESSERT TABLE

CHEFS' CHOICE OF TASTY DESSERTS

DOUBLE STICK ICE

LOLLY'S (V, VE, GF)

FRESH FRUIT SALAD (V, VE, GF)

V= Vegetarian, VE=Vegan, GF= Gluten Free,
B= Traditional British, DF= Dairy Free,
H= Halal

£20.00 per person deposit required, deposits are non-refundable and non-transferable. Full payment 3 weeks prior to the event. Please register your car at reception.

If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request. Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared.

DRINKS ORDER FORM

Lead Booker Name:	
Email Address:	
Telephone:	Date of Party:
Signature:	

PACKAGE 1: £125	Quantity	Total
10 Bottles of Beer 5 Bottles of J20 1 Bottle House Red 1 Bottle House White 1 Bottle of House Rosé		
PACKAGE 2: £120	Quantity	Total
2 Bottles of Fizz 3 Bottles of House Wine		
PACKAGE 3: £120	Quantity	Total
1 Gin Tree 1 Bottle House Red 1 Bottle House White / Rosé 5 Bottles of J20		
PACKAGE 4: £250	Quantity	Total
10 Bottles of Beer 10 Bottles of J20 1 Gin Tree 2 Bottles of Fizz 3 Bottles of Wine		
	Sub total	

TERMS AND CONDITIONS

These terms and conditions apply between the person, firm, company or other entity specified on your booking ("you" or "your") and Mercure Norton Grange Hotel & Spa, registered in England with company registration number 01230998 and registered office address 24, Woolington Park South, Newcastle upon Tyne, Tyne & wear, NE13 8BJ ("Venue") in respect of the Christmas celebration event as specified on your booking form ("Event"). Please read them carefully as they contain important information. By booking your Event ("your booking") you agree to be bound by these terms.

Some key points:

1. Booking with confidence: If your Event cannot proceed due to a Government imposed "lock down" of the area in which the Hotel is located you may choose to reschedule the Event to a mutually convenient alternative date or obtain a full refund in respect of your booking.
2. The Venue will liaise with the party organiser named in your booking, or such other individuals as approved in writing by that organiser, in relation to your booking.
3. For your comfort, all parties are requested to meet in our pre-function bar area at least 30 minutes prior to your Event.
4. The Venue will endeavour to accommodate any special requests which you may have, however these cannot be guaranteed.
5. Your booking must be made direct with the Venue and a non-refundable deposit of £5 / £10 / £25 per person is required to secure your booking. Confirmation of attendee numbers, menu choices/pre-orders and the final balance payable in respect of your Event are due by 1 November of the year of your booking, or such other date as may be agreed in writing, failing which the Venue may cancel your booking resulting in the loss of your deposit.
6. If you proceed with your booking on the basis of preliminary/anticipated attendee numbers, unless otherwise agreed in writing, the Venue does not guarantee that it will be able to accommodate your final numbers.
7. You may cancel your booking by notifying the venue in writing by no later than 16:00 hours on 31 October of the year of your booking, at the loss of no more than the deposit paid (or if unpaid, due). After that time, other than as set out at point 1 above (Government ordered lock down), your booking cannot be cancelled and you must make payment the final balance payable in respect of your Event in accordance with this agreement.
8. The dress-code for the Event is, unless otherwise agreed in writing, "smart/casual", which includes smart jeans, but not sportswear. The Venue reserves the right to refuse admission to any member of your party who is not appropriately dressed.
9. The Venue may (at its sole discretion) refuse admission to, or eject from the Event, any person in its absolute discretion, including (without limitation) any person who in the opinion of the Venue represents a security risk, nuisance or annoyance.
10. Unless otherwise agreed in writing, people under the age of 18 years are not permitted to attend the Event and for the avoidance of doubt, any sums paid in respect of prospective attendees who are under the age of 18 as at the date of the Event shall be non-refundable.
11. Unless otherwise agreed in writing, you and your party are not permitted to consume food or beverages purchased other than from the Venue at the Event.
12. At the end of your Event, provided the Venue is still open, you and your party are welcome to remain and continue enjoying your evening, however please note that any previously private areas may also then be used by others.

Further terms

13. Payment of deposits and final balance may be made by cash, bank transfer, debit card or cheque payable to Mercure Norton Grange Hotel & Spa. The Venue kindly asks that you co-ordinate your parties' payments and submit the total sum due to the Venue by way of a single payment in respect of the deposit and a single payment in respect of the final balance.
14. Prices for events at the Venue, where applicable, are correct at the time of publication. The Venue reserves the right to change the prices at any time but changes will not affect booking which have already been confirmed by the Venue.
15. The sums paid in respect of absentees from your party are not deductible from the final balance due to the Venue, and nor are such sums refundable or transferable to goods or services in lieu under any circumstances.
16. The timings of your Event are subject always to any requirements of the Venue's local Licensing Authority imposed subsequent to your booking.
17. Save as for the circumstances set out at point 1 above (Government ordered lock down):
 - a. the Venue reserves the right to re-schedule your Event, including to after Christmas if, in its opinion, the Event cannot proceed on the date set out in your booking form owing to circumstances beyond the Venue's control, including but not limited to: supplier or contractor failure, venue damage or cancellation, health scares, industrial dispute, governmental regulations or action, military action, fire, flood, disaster, civil riot, acts of terrorism or war (i.e. "a Force Majeure Event"); and
 - b. If, by reason of any Force Majeure Event, the Venue is delayed in or prevented from performing any of its obligations under this agreement, then such delay or non-performance shall not be deemed to be a breach of this agreement and no loss or damage shall be claimed by you by reason thereof. The Venue's obligations shall be suspended during the period of the delay or non-performance and the Venue and you shall each use reasonable endeavours to mitigate the effect of the Force Majeure Event, as may be necessary.
18. Where applicable, the Venue may change the format, theme, décor, layout, speakers, participants, content, venue location and programme or any other aspect of the Event at any time and for any reason, in each case without liability.
19. To the fullest extent permitted by law, the Venue shall not be liable to you for any loss, delay, damage or other liability incurred, resulting from or arising in connection with the postponement of the Event howsoever arising, or any venue change.
20. All goods/services provided by the Venue at the Event are to be paid for at the point of purchase or where deferred with the Venue's agreement, not later than prior to your departure from the Event.
21. The Venue may (at its sole discretion) refuse admission to, or eject from the Event, any person in its absolute discretion, including (without limitation) any person who fails to comply with these terms and conditions or who in the opinion of the Venue represents a safety or security risk, nuisance or annoyance. You agree to comply with all reasonable instructions issued by the Venue at the Event.
22. To the fullest extent permitted by law, the Venue excludes: (a) all liability for loss, injury or damage to persons or property at the Event; and (b) any actual or alleged indirect loss or consequential loss howsoever arising, suffered by you or any of your party, or any loss of profits, anticipated profits, savings, loss of business revenue, loss of business, loss of opportunity, loss of goodwill, or any other type of economic loss (whether direct or indirect). Beyond that, if the Venue is liable to you for any reason, its total liability to you in relation to the Event (whether under this agreement or otherwise) is limited to the price paid for your booking as set out on your booking form.
23. The Venue reserves the right to amend these terms and conditions from time to time.
24. No person other than you and the Venue shall have the right (whether under the Contracts (Rights of Third Parties) Act 1999 or otherwise) to enforce the terms of this agreement.
25. This agreement is governed by English law and you submit to the exclusive jurisdiction of the English courts in respect of any disputes arising from or in connection with it.

STAY WITH US



The 4-star Mercure Manchester Norton Grange Hotel and Spa, situated 8 miles from the city centre, has 81 contemporary guest rooms, each with wireless internet and satellite TV.

15% OFF FLEXIBLE RATES

THIS RATE INCLUDES BREAKFAST, SPA FACILITIES, FREE PARKING AND WIFI

*Check-in: 3:00pm, Check-out: 12:00pm,
Complimentary use of the spa facilities.*

GIFT VOUCHER



This holiday season, give the gift of choice with a Christmas Voucher! Whether it's for a special someone or just a well-deserved treat for yourself, our vouchers are the perfect way to show someone that you care.

Choose from a range of
Spa, Overnight, Dining or Monetary Vouchers

MERCURE

MANCHESTER NORTON GRANGE
HOTEL & SPA

Mercure Manchester Norton Grange Hotel & Spa

Manchester Road, Castleton, Rochdale, Greater Manchester OL11 2XZ

(Sat Nav M24 2UB)

T: 01706 630788 E: h6631-sb@accor.com W: nortongrangehotel.com

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All prices include current VAT and service