

# ALL THAT GLITTERS IS GOLD

AT MERCURE  
THIS CHRISTMAS

MERCURE EXETER  
SOUTHGATE HOTEL



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# FESTIVE DIARY

## NOVEMBER

### FESTIVE LUNCHES

Daily from 23rd November  
From £17.95 per person

### GLITTER BALL PARTIES

Daily from 23rd November  
£31.95 per person

## DECEMBER

### FESTIVE LUNCHES

Daily until 23rd December  
From £17.95 per person

### GLITTER BALL PARTIES

Daily until 23rd December  
From £34.95 per person

## JANUARY

### GLITTER BALL PARTIES

Post-Christmas dates available  
on request – £31.95 per person



# 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.*

Mercure Exeter Southgate boasts the perfect location for your year-end celebrations in the leafy Georgian area of Southernhay. If you can tear yourself away from our cosy open fires there's so much to explore: the city's historic Roman walls are a short walk away, as are the picturesque Quay, the River Exe and the glorious Exeter Cathedral. We're perfectly located for the fabulous Princesshay shopping centre too, while the breath-taking Dartmoor National Park, ideal for a bracing winter stroll, is only a short drive away.





## Glitter Ball

# 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 DATES:

**£31.95**

### DECEMBER DATES:

Fridays 1st, 8th, 15th and Saturdays 2nd, 9th, 16th – **£42.95**

All other dates in December – **£34.95**

All December party nights include a magic mirror photo station.

Post-Christmas dates available upon request – from **£31.95**

A £10.00 deposit per person is required at the time of booking. Parking charges included on a first come, first served basis.

# GLITTER BALL MENU

## TO START

### Cured duck and fig terrine

*Apple and prune chutney,  
toasted rustic bread*

OR

### Roast butternut squash and carrot soup (v)

*Rosemary cream,  
sourdough croutons*

OR

### Mulled wine poached pear (v)

*Stilton and chicory salad,  
walnut and maple dressing*

## MAINS

### Roast turkey

*Duck fat-roasted potatoes,  
festive stuffing, pork chipolata,  
maple-roasted vegetables, gravy*

OR

### Grilled cod loin

*Crushed potatoes,  
prawn and mascarpone sauce*

OR

### Leek, mushroom and Stilton tart (v)

*Chestnut and brioche crumb*

## DESSERTS

### Traditional Christmas pudding

*Brandy sauce*

OR

### Salted chocolate délice

*Crème caramel, raspberry cream*

OR

### Vanilla cheesecake

*Ginger spiced chocolate sauce,  
berry compote*

## TO FINISH

Tea, coffee and mince pies



Party starts: 7pm | Dinner served: 7.30pm / 8pm | Last orders: midweek 11.30pm / weekends 12 midnight  
Carriages: midweek 12 midnight / weekends 12.30am | Dress code: smart and sparkly



# 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.

## JOIN A PARTY

An evening of entertainment and festive food to the sparkling backdrop of our Glitter Ball.

## COCKTAIL RECEPTION\*

Celebrate in style with a Glitter Ball drinks reception.

## FESTIVE WINE OFFER

Why not add a half-bottle of house red, white or rosé wine for just **£8.00** per person and save money on the night?

## PRIVATE PARTIES

Available upon request – please ask for details.

## FESTIVE DRINKS PACKAGES

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

## MAKE A NIGHT OF IT

Make a night of your celebrations and spend the night with us. Rooms start from **£90.00** including breakfast.

*\*For private parties only. Upgrade from £2.00 per person.*



# FESTIVE AFTERNOON TEA

## CHEF'S SELECTION OF DAINTY FINGER SANDWICHES:

- Turkey and cranberry
- Egg mayonnaise
- Tuna and cucumber
- Gammon and English mustard
- Cheese and red onion

\*\*\*

## CHEF'S SELECTION OF OPEN SANDWICHES:

- Smoked salmon and cream cheese
- Roast beef and horseradish

\*\*\*

- Warm homemade fruit and savoury scones
- Sweet strawberry preserve, fresh Devonshire clotted cream*

\*\*\*

- Mini festive Christmas puddings
- Mini chocolate Yule logs
- Cranberry and cinnamon macarons
- Gingerbread Christmas trees

\*\*\*

Tea, a selection of Twinings herbal and fruit teas or coffee

Available throughout December\* – **£15.00** per person

*\*Excluding 24th-26th December*

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## CHAMPAGNE TEA

Our Festive Afternoon Tea plus a glass of Champagne.

**£22.00** per person





# FESTIVE LUNCHESES

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

Served daily in our restaurant throughout the festive period, our delicious festive-themed menus include two- and three-course options. As well as magnificent menus you will enjoy the warmest of welcomes from our friendly staff and fabulous surroundings. Whether it's with friends, family or colleagues, we guarantee a fantastic time – and the best part is that there's no washing up!

Lunch served: 12 noon to 2pm | Dress code: smart casual

★ ————— ★

Two-course lunch – **£17.95** per person

Three-course lunch – **£19.95** per person

Under-5s eat **FREE**

Special lunch promotion:  
add a glass of wine with your meal for **£3.00** per person

Pre-booking is required: please call to book direct with the restaurant.

# FESTIVE LUNCH MENU

## TO START

Roast butternut squash  
and carrot soup (v)  
*Rosemary cream,  
sourdough croutons*

OR

Mulled wine poached pear (v)  
*Stilton and chicory salad,  
walnut and maple dressing*

## MAINS

Roast turkey  
*Duck fat-roasted potatoes,  
festive stuffing, pork chipolata,  
maple-roasted vegetables, gravy*

OR

Grilled cod loin  
*Crushed potatoes,  
prawn and mascarpone sauce*

OR

Leek, mushroom  
and Stilton tart (v)  
*Chestnut and brioche crumb*

## DESSERTS

Traditional Christmas pudding  
*Brandy sauce*

OR

Vanilla cheesecake  
*Ginger spiced chocolate sauce,  
berry compote*



# FESTIVE BREAKS

*Take a few days and relax in gorgeous surroundings on a Mercure festive break.*

Relax in comfortable surroundings as our team of dedicated staff look after your every whim this Christmas. Whether there are two of you or the whole family, we've something for everyone to enjoy with our fantastic festive period.

## THREE-NIGHT STAY

SUNDAY 24TH TO  
WEDNESDAY 27TH DECEMBER

**£320.00** per person for double occupancy

**£160.00** per child (6-12),

under-5s stay **FREE** when sharing parents' room  
(children over 12 full-price)

**£25.00** single supplement per person per night

Price includes accommodation,  
meals and parking.

Room upgrades available: £25.00 per room  
to upgrade to a Privilege room.

## BED & BREAKFAST

FRIDAY 24TH NOVEMBER TO  
SATURDAY 23RD DECEMBER

**£90.00** for single occupancy

**£100.00** for double occupancy

**£25.00** per room to upgrade to a Privilege room

*For residential packages we require full payment at time of booking.*





# ITINERARY

## CHRISTMAS EVE

Come in from the cold and start your festive break as you mean to go on with mulled wine and a mince pie on arrival in front of a roaring fire. In the evening, join us for a festive three-course dinner served in our Gate House Restaurant. Celebrate Midnight Mass at a nearby church, followed by a warming hot chocolate on your return.

## CHRISTMAS DAY

If you can wait, join us for a hearty English breakfast before opening your presents! A magnificent three-course festive lunch will be served where you can enjoy all the traditional trimmings accompanied by acoustic carols performed by our pianist. Relax and unwind in the afternoon – spending some quality time with your friends and family. Don't forget to join us for The Queen's Speech or an afternoon of classic films and board games in the Lounge. A light buffet will be served in the evening.

## BOXING DAY

Enjoy a leisurely start to the day: 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 attractions – our staff will be happy to provide tips on things to do. Take advantage of the Boxing Day sales or why not enjoy a stroll around the Quay before returning for a sumptuous three-course dinner.

## WEDNESDAY 27TH DECEMBER

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

# CHRISTMAS EVE DINNER

Join us for an atmospheric start to your festive celebrations in the Gate House Restaurant.  
Enjoy a three-course dinner served from 6.30pm.

## CHRISTMAS EVE MENU

### TO START

Roast butternut squash  
and sweet potato soup (v)  
*Curry-spiced cream,  
ciabatta croutons*

OR

Smoked mackerel  
*Potato and herb salad,  
horseradish crème fraîche*

OR

Whipped goat's cheese (v)  
*Slow-roast beetroot,  
candied walnuts  
black pepper dressing*

### MAINS

Leek, mushroom  
and Stilton tart (v)  
*Chestnut and brioche crumb*

OR

Pan-fried sea bream  
*Parsnip two-ways,  
fondant potato,  
prawn and caper butter*

OR

Roast chicken supreme  
*Sage and onion risotto,  
red wine reduction*

### DESSERTS

Chocolate tart  
*Glazed clementines,  
ginger-spiced cream*

OR

Mature Cheddar,  
Stilton and Cornish Brie  
*Pear chutney,  
walnut and celery salad*

OR

Sticky toffee pudding  
*Toffee sauce,  
vanilla bean ice cream*

**£30.00** per adult, **£15.00** per child (4-12), under-3s eat **FREE**

*A non-refundable deposit of £10.00 per person is required at the time of booking plus a signed booking contract.  
The full balance is due 6 weeks prior to the event date booked.*

# CHRISTMAS DAY LUNCH

*Join us for a scrumptious three-course Christmas lunch  
with all the trimmings.*

Choose from the Gate House Restaurant or the Seymour Suite where you'll enjoy a glass of bubbles on arrival followed by your fabulously festive three-course lunch.

Bar opens: 12 noon | Lunch served: 12 noon or 2pm | Dress code: smart casual



## TO START

**Salmon gravavlax**  
*Beetroot carpaccio,  
vodka and dill dressing*

OR

**Smoked duck**  
*Radish and sesame seed  
salad, pickled ginger and  
lime dressing*

OR

**Wild mushroom  
and celeriac soup (v)**  
*Truffle oil, herbs*

OR

**Twice-baked cheese  
soufflé (v)**  
*Mulled red onions,  
candied walnuts*

## MAINS

**Roast beetroot and  
butternut squash  
Wellington (v)**  
*Braised chicory  
and kale pesto*

OR

**Roast sirloin of beef  
cooked pink**  
*Fondant potato, confit  
shallots, roast Chantenay  
carrots, red wine reduction*

OR

**Roast sea bass**  
*Queen scallops, cauliflower  
purée, crispy shallots,  
lemon butter*

OR

**Roast turkey**  
*Duck fat-roasted potatoes,  
festive stuffing, pork  
chipolata, maple-roasted  
vegetables, gravy*

## DESSERTS

**Cheeses from the  
British Isles and beyond**  
*Chutney, savoury biscuits*

OR

**Dark chocolate tart**  
*Praline crumb,  
passion fruit sauce*

OR

**Lemon meringue dome**  
*Winter-spiced fruits*

OR

**Traditional  
Christmas pudding**  
*Brandy sauce*



**£70.00** per adult, **£35.00** per child (4-12), under-3s eat **FREE**

*A £10.00 deposit per person is required.*

# CHRISTMAS DAY GALA BUFFET

Enjoy our fabulously festive buffet dinner served in our Gate House Restaurant.

Bar open: 24 hours | Served: from 6pm | Dress code: smart casual

## FROM THE BUFFET

Homemade cream of  
leek and potato soup

\*\*\*

Selection of  
pâtés and terrines  
Accompanying chutneys

\*\*\*

Selection of cured and  
smoked seafood

\*\*\*

Bread basket selection  
White, wholemeal and  
granary

Honey-roasted  
Devon gammon  
Apple rings

\*\*\*

Ragout of mature  
Devon beef  
Savoury dumplings

\*\*\*

Deep-fried smoked  
haddock fishcake  
Tartare sauce

\*\*\*

Selection of sliced  
Continental meats  
and sausages

\*\*\*

Cold poached salmon  
Lemon mayonnaise

\*\*\*

Selection of  
traditional English and  
Continental salads  
Salad dressings and sauces

Traditional-style raspberry  
and apple crumble  
Custard

\*\*\*

Black Forest gâteau  
Apricot coulis

\*\*\*

Fresh fruit salad  
Devon double cream

\*\*\*

West Country  
fine cheese board

**£30.00** per adult, **£15.00** per child (4-12), under-3s eat **FREE**

A £10.00 deposit per person is required.

# BOXING DAY DINNER

*If you're not stuffed from the day before, the festivities continue as we serve a delicious three-course dinner from 6.30pm.*

## TO START

Duck and chicken liver parfait  
*Piccalilli, toasted ciabatta*

OR

Goat's cheese (v)  
*Pear, walnut and chicory salad,  
red wine dressing*

OR

Prawn and crayfish cocktail  
*Bloody Mary sauce,  
rustic ciabatta*

OR

Slow-roast tomato soup (v)  
*Basil pesto cream*

## MAINS

Field mushroom  
and spinach pie (v)  
*Truffle oil, port reduction*

OR

Grilled cod loin  
*Crushed potato,  
prawn and mascarpone sauce*

OR

Roast loin of pork  
*Sage and onion stuffing,  
crackling, apple fondant, cider jus*

OR

Roast sirloin of  
Devon beef cooked pink  
*Yorkshire pudding, creamed  
horseradish, red wine jus*

## DESSERTS

Apple and blackberry crumble  
*Vanilla custard*

OR

Mature Cheddar,  
Stilton and Cornish Brie  
*Pear chutney,  
walnut and celery salad*

OR

Orange and Cointreau mousse  
*Winter berries,  
bitter chocolate sauce*

OR

Selection of ice creams  
and sorbets

★ ————— ★  
**£30.00** per adult, **£15.00** per child (4-12), under-3s eat **FREE**

*A non-refundable deposit of £10.00 per person is required at the time of booking plus a signed booking contract, with the full balance due 6 weeks prior to the event date.*



# NEW YEAR'S EVE GLITTER BALL

*Celebrate the New Year in style and enjoy a countdown to remember at our Glitter Ball.*

You'll be welcomed in our lobby with a glass of sparkling Champagne, where you can start your evening in style posing for a photo in front of our Magic Mirror photo booth.

You'll then move through to enjoy a delicious four-course Gala Dinner in our glittering room and then dance the night away with our resident DJ until 2am!

Arrival from: 7pm | Dinner served: 8pm to 8.30pm | Carriages: 2am | Dress code: smart

**£60.00** per adult (over-18s only)



## NEW YEAR BREAK PACKAGES

If you're planning on joining our New Year celebrations – why not make it extra special by taking advantage of one of our residential packages which include tickets to our New Year's Eve Glitter Ball plus accommodation in one of our Classic rooms with breakfast?

**ONE-NIGHT PACKAGE – ARRIVING 31ST DECEMBER**

**TWO-NIGHT PACKAGE – ARRIVING 30TH DECEMBER**

One-night **£125.00** | Two-night **£170.00**

**£35.00** single supplement applies

*Over-18s only. Room upgrades available: upgrade to a Privilege room for £25.00 per room per night. Packages include tickets to entertainment as stated plus breakfast. Full payment required at the time of booking.*

# NEW YEAR'S EVE MENU

## TO START

### Smoked salmon

*Crab mayonnaise, guacamole, chilli and sesame dressing*

OR

### Oven-roasted pimento and vine tomato soup (v)

*Basil oil and garlic crostini*

OR

### Baked crispy-coated Sharpam Brie (v)

*Winter leaves, rosemary oil, Cumberland sauce*

## INTERMEDIATE

Raspberry schnapps sorbet

## MAINS

### Roast fillet of beef cooked pink

*Haggis bonbon, Dauphinoise potato, maple-glazed roots, kale, red wine and roast shallot jus*

OR

### Field mushroom and spinach pie (v)

*Truffle oil, port reduction*

OR

### Lightly grilled sea bass fillet

*Mango, dill and sweet pepper salsa, fondant potato, wilted winter greens, fluted honey carrots*

## DESSERTS

Sumptuous white and dark chocolate parfait  
*Cointreau and strawberry tuile biscuit*

OR

Fresh strawberry bavarois  
*Amaretto biscuits*

OR

Mature Cheddar, Stilton and Cornish Brie  
*Pear chutney, walnut and celery salad*

## TO FINISH

Tea, coffee and petits fours





# WINTER WEDDINGS

*Often described as the most romantic season,  
winter is the perfect time for a wedding.*

For a celebration of 50 guests, we will look at every detail  
from wedding breakfast to evening reception:

- ♥ Master of Ceremonies
- ♥ Red or cream carpet on arrival
- ♥ Room hire for the ceremony, wedding breakfast and evening reception
  - ♥ Your chosen set wedding breakfast menu
  - ♥ A reception drink of sparkling wine or non-alcoholic fruit punch
    - ♥ A glass of sparkling wine for the toast
  - ♥ Evening buffet included for your day guests
    - ♥ White table linen and napkins
    - ♥ Crystal stand centrepieces
  - ♥ Chair covers with gold or silver sashes
  - ♥ Resident DJ for evening reception
- ♥ Complimentary overnight stay with breakfast  
the night of the wedding for the happy couple

WINTER WEDDINGS FROM **£2,950**

Please contact our dedicated wedding planner on 01392 412812  
or email [h6624-sb1@accor.com](mailto:h6624-sb1@accor.com)

*Dates subject to availability. Extra guests charged per person. Should VAT rates change,  
the hotel reserves the right to adjust prices accordingly.*





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

 01392 412812 option 2

 [h6624-sb1@accor.com](mailto:h6624-sb1@accor.com)

 [mercure.com/festive](https://mercure.com/festive)

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