



NEW YEAR'S EVE MENU

6pm to 8.30pm - £109 per person

9pm to Midnight - £129 per person

5 courses including a glass of Charles Heidsieck Champagne NV

Mercer Bread for the table

-

Raspberry macaron, Irish goat cheese, black olive & basil oil (N,G,D,E,SD)

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Maldon smoked salmon rilette, caviar, artichokes & crispy caper berries (F,G,SD,D)

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Pan roasted Gressingham duck, confit leg, caramelized carrot, fig & red wine jus (G,E,SD,D)

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Blackberry & Champagne sorbet (SD)

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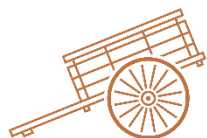
Chocolate & clementine mousse with clementine sorbet (N,D,E,G)

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Mandarin pate de fruits

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Mollusks (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information. A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT



MERCER
ROOF TERRACE

NEW YEAR'S EVE VEGETARIAN MENU

6pm to 8.30pm - £89 per person

9pm to Midnight - £109 per person

5 courses including a glass of Charles Heidsieck Champagne NV

Mercer Bread for the table

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Raspberry macaron, Irish goat cheese, black olive & basil oil (N,G,D,E,SD)

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Roasted celeriac soup, mushroom duxelles & truffle oil (Ce,D)

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Thyme roasted cauliflower steak, butternut squash, wild mushrooms &
crumbled blue cheese (D)

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Blackberry & Champagne sorbet (SD)

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Chocolate & clementine mousse with clementine sorbet (N,D,E,G)

-

Mandarin pate de fruits

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Mollusks (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

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