



MENU

3 - 3 - 3 MENU £30 PER HEAD

TO START

SLOW ROASTED TOMATO AND RED PEPPER SOUP
FINISHED WITH BASIL PESTO

HOI SIN DUCK SPRING ROLLS
PICKLED CUCUMBER, CHOPPED SCALLIONS & HOI SIN SAUCE

MELON OPERA HOUSE
DUO OF CANTALOUPE AND GALIA MELON WITH WATERMELON CROUTONS
DRENCHED IN ELDERFLOWER SYRUP

MAIN COURSE

PAN SEARED GARLIC AND THYME BREAST OF CHICKEN
ROAST POTATOES, ROASTED CARROTS, SAUTEED GREENS
ROASTED SHALLOT, RED WINE AND THYME REDUCTION

SLOW COOKED FEATHER-BLADE OF BEEF
BLACK PEPPER MASH, ROAST CARROTS, WILTED SPINACH, HERB
DUMPLING, BEEF & BONE MARROW GRAVY

BAKED COD RAREBIT
BABY LYONNAISE POTATOES, GARLIC BUTTERED GREENS, CHARRED
LEMON

PENNE ARRABIATA
WITH WILTED SPINACH, SHAVED CHEESE AND GARLIC BREAD

TO FOLLOW

STICKY TOFFEE PUDDING
HONEYCOMB ICE CREAM

SORBET
MANGO SORBET, RASPBERRY SORBET, ELDERFLOWER MACERATED
BERRIES

BAKED VANILLA CHEESECAKE
RASPBERRY GEL, CHANTILLY CREAM, HONEYCOMB PIECES

MERCURE

HOTEL

NORTHAMPTON

