



get together this
Christmas



Mercure Ayr Hotel

This festive season bring everyone together
in an intimate Christmas setting

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Celebrate the season in safety & style

Join us this winter for a chic and unique festive dining experience. To bring everyone together this festive season we're offering a range of celebrations. From festive favourites to exciting new experiences, this year you won't want to miss out on the chance to bring people together with Mercure.

Celebrate safe in the knowledge that our venue has taken every step to ensure safety to all our guests. Social distancing will be in place, regular sanitiser stations will be available and our staff are on hand at all times to ensure the security of everyone joining us this Christmas.



**MAKE A NIGHT OF IT AND ENQUIRE ABOUT
OUR EXCLUSIVE DISCOUNTED ROOM RATES!**

If you suffer from a food allergy or intolerance please let us know before ordering. Allergen information listing the allergenic ingredients used in our menu is available via the QR code or via a member of the team. Please note that our kitchen & food service areas are not nut free or allergen free environments.

(v) = vegetarian (V) = vegan



Festive Dining

An intimate meal in a charming festive setting

Join us this winter for a very special dining experience. Celebrate the season with a magnificent three-course meal, with all the trimmings you could wish for. Whether it's a dinner for two or a feast for the family, our festive dining experience is sure to be to everyone's taste.

£25 per person - Add a half bottle of house wine for £10*

Starters

Duck, pork & port pâté,
plum & apple chutney,
toasted sourdough

Roast cauliflower & white
bean soup, rosemary oil
(V)

Prawn & cucumber
cocktail, Marie Rose
sauce, brown bread

Roast beet & butternut
salad, Goats' cheese,
rocket (V)

Main Course

Roast turkey, sausage
wrapped in bacon,
sage, onion &
cranberry stuffing,
pan roast gravy

Spinach, field mushroom
& garlic Wellington,
balsamic & thyme
gravy (V)

Baked salmon fillet, leek
& potato cake, tarragon
cream sauce

Slow cooked beef,
red wine, baby onions,
mushrooms, herb mash

Dessert

Traditional Christmas
pudding & spiced rum
sauce (V)

White & dark chocolate
roulade, espresso cream

West Country Brie &
mature Cheddar, red
onion marmalade,
grapes, biscuits

Steamed date &
marmalade pudding,
toffee sauce,
sweet cream

*Based on two people sharing a full bottle of house wine.

A £10 deposit per person is required at the time of booking to secure your place. All deposits are non-refundable and non-transferable except in the event of government restrictions leading to us being unable to operate the event; in this instance deposits will be refunded. Further terms and conditions are available upon request.

For allergen information, please refer to first page.

Festive Lunch

This Christmas we could all use something traditional, so join us Monday to Saturday for a three-course festive lunch with all the trimmings.

£20 per person - Add a half bottle of house wine for £10*

Starters

Duck, pork & port pâté,
plum & apple chutney,
toasted sourdough

Tomato & basil soup,
rustic roll (v)

Roast beet & butternut
salad, Goats' cheese &
rocket (v)

Main Course

Roast turkey, sausage
wrapped in bacon,
sage, onion &
cranberry stuffing,
pan roast gravy

Spinach, field mushroom
& garlic Wellington,
balsamic & thyme
gravy (V)

Baked salmon fillet, leek
& potato cake, tarragon
cream sauce

Dessert

Traditional Christmas
pudding & spiced rum
sauce (V)

White & dark chocolate
roulade, espresso cream

West Country Brie &
mature Cheddar, red
onion marmalade,
grapes, biscuits

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Pizza & Prosecco

Join us in a relaxed festive setting for our Pizza & Prosecco evenings this winter season. Choose from a range of delicious pizzas accompanied with bubbles or beer.

£40 for two pizzas including a bottle of Prosecco or 6 bottles of beer

Choose Your Pizza From:

Margherita - tomato, mozzarella, herbs, rocket (v)

Streaky bacon, brie, cranberry

Goats' cheese, red onion chutney, spinach (v)

Full Christmas - Turkey, pigs in blankets, stuffing, crispy sage



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Drinks Packages

2 Bottles of Prosecco - £40

2 Bottles of House Wine - £40

2 Bottles of Premium Wine - £50

Bucket of 6 Beers - £20

Taittinger Champagne - £50

Christmas Carafes - £20

(serves 4 - see below for carafe cocktails)

GIN & TONIC

Gordon's Premium Pink gin and tonic water

BERRY NICE FIZZ

Gordon's Sloe Gin, lemon juice, sugar syrup and soda

COSMO

Ketel One vodka, Cointreau, cranberry and lime

PORNSTAR MARTINI

Smirnoff vodka, vanilla syrup, passionfruit purée
and Prosecco



Kids Menu

Keep little mouths smiling this Christmas with our special menu designed with the kids in mind. Featuring all of their favourite dishes with an added sparkle.

Starters

Mozzarella sticks,
BBQ dip (v)

Tomato & basil soup,
rustic roll (v)

Vegetable crudités,
cream cheese (v)

Main Course

Fish goujons,
chips and peas

Mac 'n' cheese,
garlic bread (v)

Roast turkey dinner

Dessert

Marshmallow
rocky road &
chocolate sauce

Selection of ice
creams

Banana split

£7 per person - Ages 5 to 12

Kids under 5 eat free

For allergen information, please refer to first page.



Sparkling Afternoon Tea*

Celebrate this festive season in style with our Sparkling Afternoon tea. Treat yourself to a selection of finger sandwiches, special seasonal snacks and a glass of bubbly to top it all off.

£20 per person including all of the below
£15 per person without Prosecco

Glass of Prosecco

Selection of finger sandwiches -

Sliced cucumber (v)
Brie & cranberry (v)
Turkey with sage & onion stuffing
Smoked salmon & cream cheese

Festive gingerbread

Mince pie

Stollen bite

Chocolate yule log


Scone, strawberry jam & clotted cream (plain and raisin)

Your choice of speciality tea or coffee



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For more information and to see the range of festive packages across
all of our hotels visit www.jupiterhotels.co.uk/special-offer/festive