

- ① Breakfast Buffet —————>
- ② A La Carte Menu 2025 —————>
- ③ children menu 2025 —————>
- ④ Afternoon tea 2025 —————>
- ⑤ Canape Menu from all
Brochures 2025 —————>
- ⑥ 30cs 2025 menu from
all Brochures 2025 —————>
- ⑦ wedding evening Buffet
with sweets —————>
- ⑧ finger Buffet from all
Brochures 2025 —————>
- ⑨ Fork Buffet from all
Brochures 2025 —————>
- ⑩ kids menu from wedding
Brochures 2025 —————>
- ⑪ 5 days Conference menu
2025 —————>
- ⑫ Benba Box Spa 2025 menu —————>

Breakfast Product Check list -2025

	Cut fruit	Orange segments Prunes Grape fruit segments fruit of the forest Figs Mixed Fruit salad	Preserves	
Drinks Station	Orange Juice Apple Juice Cranberry juice Still water Sparkling Water		Strawberry Jam Orange Marmalade Organic Honey Nutella Peanut Butter Marmite Butter portion	
Hot Buffet	Bacon Jackwoods of Manchester Local Pork Sausages Fried Eggs Hash Browns Grilled Tomatoes Mushrooms Baked Beans Vegetarian Sausages Vegan Sausages Scrambled Eggs (on request) Porridge (on request) Poached Eggs (On request)	Yoghurts Muller Light Mixed fruit tray Low fat plain yogurts Soya milk Almond milk Oat Milk Semi Skimmed Milk	Tea Caddie 6 different teas Coffee sticks DE café Sticks DE café Tea bags White sugar Brown Sugar Sugar free sugar	
Sauces	HP Sauce Mustard ketchup Black pepper Mill	Cereals Station 2 unsweetened cereals 2 sweetened cereals 2 Dry nuts 2 Dry fruits Gluten free cereal	Sliced fruit Water melon Pineapple melon Sliced Orange Grapes Sliced Honeydew melon	
Whole fruit	Orange Banana Apple	Bakers basket White Bloomer bread Brown Bloomer bread Gluten free Bread (on request) Croissants Pain Au Chocolate Mini Muffins	Local Produce Bury Black pudding Reedy's Local Jams selection	

ALLERGEN INFORMATION

Mercure Norton Grange Hotel & Spa has a commitment to ensuring that all food served to the final consumer is safe. The hotel's prime concern is that the food that is served, is prepared to high standard using quality products from reputable suppliers and that it is free from contaminants that includes known 'Allergens', to those persons who may have a response too. The allergy data detailed in the table shows ingredients containing each allergen and has been derived from the suppliers of our products. We have taken all reasonable steps to ensure this information is accurate.

Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

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MC = May contains the allergen

BREAKFAST BUFFET 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
BREAKFAST - HOT BUFFET														
HOT BUFFET														
Bacon														
Jack woods of Manchester Local Pork														
Sausages	X												X	
Baked Beans														
Grilled tomato														
Mushrooms														
Hash browns														
Potato tots														
Vegetable sausages	X				X									
Vegan sausages												X		
Black pudding	X													
Scrambled egg		X					X							
Fried egg							X							
Porridge	X	X												
Poached eggs							X							

ELUPS
11/2/25

PAMA
11/2/25

ALLERGEN INFORMATION

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BREAKFAST BUFFET 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
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BREAKFAST - COLD SECTION

COLD SECTION

Orange segments														
Prunes														
Grape fruit segments														
f of the forest														
Figs														
Mixed Fruit salad														
Fruit yoghurts		X												
Plain yoghurts		X										X		
Cheese portions		X												
Cheese platter		X												
Cold Meat platter														
Orange														
Banana														
Apple														
Watermelon														
Pineapple														
Cantaloupe melon														
G es														
Honeydew melon														

BREAKFAST - JUICES & MILKS

JUICES AND MILKS

Orange Juice														
Apple Juice														
Cranberry Juice														
Still water														
Sparkling Water														
Soya milk												X		
Almond milk			X											
Oat Milk	X													
Semi Skimmed Milk		X												

ELVES MENU
11/2/25

RAMA
11/2/25

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BREAKFAST - CEREALS														
CEREALS														
Bran flakes	X													
Cornflakes	X	MC											MC	
Weetabix	X													
Rice Krispies	X													
Coco pops	X	MC												
Musil	X												MC	
Alpen red	X	X	X											
Alpen blue	X	X	X											
Gluten free cornflakes														
BREAKFAST - NUTS AND SEEDS														
NUTS AND SEEDS														
Chopped mixed nuts			X	X										
Hazelnuts			X	X										
Sunflower seeds														
Dried apricots													X	
BREAKFAST - BREADS AND PASTRY														
BREADS AND PASTRY														
Sourdough bread	X	MC					MC				MC	MC		
White Kingsmill bread	X											X		
Brown Kingsmill bread	X											X		
Dr Schar Gluten Free & Vegan White Sandwich Loaf														
Croissants	X	X	MC				MC					MC		
Pain Au Chocolate	X	X	MC				X				X	X		
Blueberry muffin	X	X					X				MC	X		
Chocolate muffin	X	X					X				X			
BREAKFAST - SPREADS														
SPREADS														
Nutella		X	X											
Strawberry Jam														
Orange Marmalade														
Organic Honey														
Peanut Butter			X	X								X		
Marmite	X				X									
Reeds local jams														
Butter portions		X												
Flora portion														

6/1/25
11/2/25

PAMA
11/2/25

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BREAKFAST BUFFET 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOX	MOLLUSCS
BREAKFAST - HOT DRINKS														
HOT DRINKS														
Cappuccino		X												
Flat white		X												
Latte		X												
BREAKFAST - SAUCES														
SAUCES														
Tomato ketchup														
Mayonaisse	X													
Mustard										X				
							X			X				

CLIPS MENDON

11/2/25



PAMA



11/2/25.



A LA CARTE

MENU

MERCURE
HOTEL

BRUNCH

Served between 9:30am-12pm.
All are available to take away.

Toast & Preserves (V, B)	£4.00
Filled Bap (B) <i>Choose from sausage, egg or bacon</i>	£5.00
Breakfast Basket (V) <i>Toast, mini croissant, mini pain au chocolat and jam</i>	£5.00

LUNCH MENU

Served from 12 pm

Soup of the Day (B, K, V, VE, 24/7) <i>Chef's special home-made seasonal soup of the day served with a warm crusty bread roll and vegetable spread / butter</i>	£6.50
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Garlic Bread (V, K) <i>Plain</i>	£4.50
<i>With mature Cheddar</i>	£5.50

Salt and Pepper Chicken Wings (GF, K) <i>With Chilli honey glaze</i>	£8.00
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Pan Fried King Prawns <i>With confit garlic, piquillo pepper, toasted sourdough</i>	£9.50
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Terrine of Chicken (B) <i>With apricot, plum and apple chutney, toasted bread</i>	£7.50
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House Nachos (V, K) <i>With salsa, guacamole, sour cream</i>	£6.00
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Warm Salad of Burnt Leeks, Piquillo Peppers (VE, GF) <i>With Romesco dressing toasted pumpkin seeds</i>	£6.50
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Salmon, Lemon and Dill Fishcake (B) <i>With lime and chive aioli, lemon</i>	£8.00
--	-------

Samosa Chaat <i>Large vegetable samosa, red onions, raita, spiced chickpeas</i>	£6.50
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Sandwiches Cold (24/7) <i>All served with skinny fries, mixed leaf salad and choice of white or brown bloomer. During nights these choices of sandwiches will be served with crisps not fries</i>	£9.50
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Egg Mayonnaise and Chive (V)

Chicken Caesar and Crisp Leaf

Tuna Crunch
With spring onion and dill

Cheddar Cheese Savoury and Red Onion (V)

Roasted Vegetable, Tomato and Rosemary
Vegan Aioli (VE)

Hot Sandwiches <i>All all served on crystal sourdough ciabatta, skinny fries and mixed leaf salad</i>	£15.00
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Grilled Chicken, Bacon, Cheddar
With sticky barbecue sauce

Roast Ham, Brie and Cranberry

Three Cheese, Leek and Mustard (V)

Grange Club Sandwich <i>(only available on bloomer bread)</i> <i>Toasted triple decker sandwich, grilled chicken, bacon, egg & mayonnaise</i>	£15.50
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PIZZAS

All served on a 11.5" wood fire pizza base, tomato and herb sauce with Mozzarella

Four Cheese (V)	£15.00
Pepperoni	£15.00
BBQ Chicken	£15.00

SALADS

Classic Chicken Caesar (O) <i>Charred organic chicken, Caesar dressing, croutons, grated parmesan and cos lettuce</i>	£15.00
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Tuna Nicoise Salad (GF) <i>With Potatoes, cherry tomato, fine beans, olives, egg, balsamic vinegarette</i>	£15.00
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Seasonal Squash and Broad Bean Salad (V) <i>With quinoa, feta cheese, baked beets, salsa Verdi</i>	£15.00
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DINNER MENU

Served from 5.00 pm to 10.00pm - Last Orders at 9.45pm

SMALL PLATES

 Baked Yorkshire Goats Cheese Tart (V, L) <i>Served with sun-dried tomato gel and pickled beetroot</i>	£7.50
Pork, Duck and Brandy Pate <i>Served with caramelised onions and sourdough croute</i>	£8.50
Poached Scottish Salmon (GF) <i>Served with fermented cucumber and horseradish cream</i>	£9.50
Salt and Pepper Squid <i>Served with tartare sauce</i>	£9.00
Parma Ham and Manchego Croquette <i>Served with tomato Romesco dressing</i>	£8.50

VEGAN SMALL PLATES

Quorn Southern Fried Vegan Nugget (VE) <i>Chunky tomato sauce, micro herbs</i>	£7.50
Plant Based Vegan Kofta Kebab (VE) <i>With hummus and pitta bread</i>	£9.00

MAINS

SIDES

Beer Battered Fish and Chips (K) £18.00
With mushy peas, tartare sauce, lemon

Chargrilled Lamb Burger £19.00
With feta, tzatziki, crisp lettuce, skinny fries

Lemon and Rosemary Charred Chicken Burger (O) £17.00
With garlic aioli, crispy onions, rocket, skinny fries

 **Slow Cooked Beef Bourguignon (GF, L)** £23.00
With button mushrooms, pearl onions, red wine jus, smoked garlic mash, fine beans

Sweet Potato and Zucchini Red Thai Curry (V) £17.00
With basmati rice, mini poppadums

 **Jackwoods of Manchester 8oz Ribeye Steak (GF, L, B)** £27.00
With grilled tomato, flat mushrooms, rocket, thick cut chips, peppercorn sauce
£5 supplement incase of Prepaid Dinner

 **Chargrilled Lebanese Spiced Lamb Chops (L)** £27.00
With Moroccan cous cous, sauté hispi, spicy tomato sauce, pomegranate pearls
£5 supplement incase of Prepaid Dinner

Grilled Chicken Fillet (O, GF, B) £18.00
With tarragon mustard cream sauce, root vegetable mash, seasonal greens

Grilled Fillet of Sea Bream (GF) £23.00
With parmentier potatoes, seasonal greens, beurre blanc sauce, chive oil
£5 supplement incase of Prepaid Dinner

VEGAN MAINS

Spiced Chilli and Orange Vegetable Fajitas (VE) £18.00
With grilled tortillas, guacamole, salsa

Vegan Root Vegetable Cottage Pie (VE, GF) £17.00
With swede puree crust, beetroot, crisp kale

Skinny Fries (V) £4.00

Thick Cut Chips (V, VE) £4.00

Beer Battered Onion Rings (V) £4.00

Garlic Ciabatta Bread (V) £4.00

Garlic Ciabatta Bread (V) £5.00
With with mozzarella

House Salad (VE, GF) £4.00
With balsamic vinegarette

Root Vegetable Mash (VE) £4.00

Seasonal Greens (VE) £4.00

DESSERTS

Sticky Toffee Pudding (V) £8.25
Served with toffee sauce and vanilla ice cream

Flourless Chocolate Fondant (V, GF) £8.25
Served with pouring cream

Profiteroles (V) £8.25
Served with dark chocolate sauce and raspberries
Our best seller

Sicilian Lemon Cheesecake (V) £8.25
Served with lemon curd and crushed meringue

Chocolate and Raspberry Roulade (V) £8.25
Served with forest compote and chocolate pencil

Toffee Apple Betty (V) £8.25
Served with clotted cream ice cream

Selection of Favourite Cheese and Biscuits £9.95
Served with house chutney, grapes, celery and crackers

VEGAN DESSERT

Vegan Salted Caramel Chocolate Brownie (VE, V) £8.25
Served with vegan vanilla ice cream

Fruit Cocktail (VE, V, GF) £5.00
Served with vegan ice cream

(B) - Traditional British dishes (K) Under-12s eat half-price (small portions available)
(V) Suitable for vegetarians (VE) Suitable for vegans (GF) Gluten-free (L) Local Produce
(24/7) Available all day and night (O) - Organic Produce

Locally produced
Locally sourced
Locally anchored
from our region, to you

Immerse yourself in the flavours
that define our hotel



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

All prices in GBP include current VAT and service.

Please note that all items are available for room service delivery: a £5 tray charge will be added to your bill.

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BRUNCH														
TOAST AND PRESERVES														
white toast	X											X		
brown toast	X											X		
flora spread														
butter portion		X												
strawberry jam														
raspberry jam														
FILLED BAP														
brioche bun	X	X					X				MC	MC		
butter portion		X												
brown sauce	X													
tomato ketchup														
egg							X							
bacon														
sausage	X											X	X	
BREAKFAST BASKET														
white toast	X											X		
brown toast	X											X		
flora spread														
butter portion		X												
croissant	X	X	MC				MC					MC		
pain au choc	X	X	MC				MC					X		
raspberry jam														
strawberry jam														

RAMA
EWS
11/2/25
11/2/25

ALLERGEN INFORMATION

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A LA CARTE MENU 2015	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
LUNCH MENU														
SOUP OF THE DAY														
soup														
butter portion		X												
bread roll	X										MC			
GARLIC BREAD														
garlic bread plain	X	MC										MC		
chedder cheese		X												
SALT AND PEPPER CHICKEN WINGS														
chicken wings														
chilli honey glaze													X	
PAN FRIED KING PRAWNS														
king prawns						X								X
butter		X												
sourdough bread	X	MC	MC								MC	MC		
confit garlic														
piquillo pepper														
TERRINE OF CHICKEN														
chicken terrine													X	
apricot, plum, apple chutney										X			X	
toasted bread	X	MC	MC								MC	MC		
HOUSE NACHOS														
tortilla chips												MC		
salsa														
chedder cheese		X												
guacamole														
sour cream		X												
WARM SALAD OF BURNT LEEKS, PIQUILLO PEPPERS														
romesco dressing			X	X										
leeks														
piquillo peppers														
pumpkin seeds														
mixed leaf														
SALMON, LEMON AND DILL FISHCAKE														
fishcake		X						X						
lime and chive aioli						X				X				
lemon														
mixed leaf														
SAMOSAS CHAAT														
vegetable samosa	X											X		
red onion														
raita		X												
tamarind sauce														
mint, coriander and chilli dressing	X		MC	MC	X			X				X		
chickpeas flour noodles														
spiced chick peas														

GROUP 11/2/25
RANA 11/2/25

ALLERGEN INFORMATION

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A LA CARTA MENU 2024	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
COLD SANDWICHES														
EGG MAYONNAISE AND CHIVE														
egg mayonnaise and chive							X			X				
brown bread	X											X		
white bread	X											X		
mixed salad														X
fries														
CHICKEN CAESER , CRISP LEAF														
chicken caeser		X					X							
crisp leaf														
white bread	X											X		
brown bread	X											X		
mixed salad														X
fries														
TUNA CRUNCH														
tuna crunch							X	X		X				
spring onion														
dill														
white bread	X											X		
brown bread	X											X		
mixed salad														X
fries														
CHEDDER CHEESE SAVOURY AND RED ONION														
chedder cheese savoury		X					X			X				
red onion														
white bread	X											X		
brown bread	X											X		
mixed salad														X
fries														
ROASTED VEGETABLE, TOMATO AND ROSEMARY VEGAN AIOLI														
roasted vegetable														
tomato and rosemary														
vegan aioli										X				
white bread	X											X		
brown bread	X											X		
mixed salad														X
fries														

GILPS *monday*
 11/2/25 *Rame*
 11/2/25

ALLERGEN INFORMATION

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A LA CARTE MENU 2023	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
HOT SANDWICHES														
GRILLED CHICKEN, BACON, CHEDDER														
grilled chicken														
bacon														
chedder cheese		X												
bbq sauce														
ciabatta	X	MC					MC					MC		
mixed salad														X
fries														
ROASTED HAM, BRIE AND CRANBERRY														
Roasted ham														
Brie cheese		X												
Cranberry sauce														
Ciabatta	X	MC					MC					MC		
Mixed salad														X
Fries														
THREE CHEESE, LEEK AND MUSTARD														
three cheese		X												
leeks														
mustard										X				
ciabatta	X	MC					MC					MC		
mixed salad														X
fries														
GRANGE CLUB SANDWICH														
grilled chicken														
bacon														
egg							X							
mayonnaise							X			X				
ciabatta	X	MC					MC					MC		
mixed salad														X
fries														

Grange menu
11/10/23
11/2/23

ALLERGEN INFORMATION

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PIZZAS														
four cheese pizza	X	X						MC		MC		MC		
pepperoni pizza	X	X						MC		MC		MC		
BBQ chicken pizza	X	X						MC		MC		MC		
SALADS														
CLASSIC CHICKEN CAESAR														
grilled chicken														
caesar dressing		X					X							
croutons	X	MC	MC								MC	MC		
parmesan		X												
cos lettuce														
TUNA NICOISE SALAD														
tuna								X						
cherry tomatoes														
fine beans														
new potatoes														
olives														
egg							X							
balsamic vinegarette													X	
SEASONAL SQUASH AND BROAD BEAN SALAD														
squash														
broad beans														
quinoa	X	X												
feta cheese		X												
baked beets														
salsa verdi														
DINNER - SMALL PLATES														
BAKED YORKSHIRE GOATS CHEESE TART														
goats cheese tartlet	X	X	MC				X							
sun dried tomato gel														
pickled beetroot														
Mixed leaf salad														
Pea shoots / Micro Herbs														
PORK, DUCK AND BRANDY PATE														
pork, duck, brandy pate		X	MC											
caramelised onions								MC	MC					
sourdough croute	X	MC	MC											
Mixed leaf salad														
Pea shoots / Micro Herbs														
POUCHED SCOTTISH SALMON														
salmon		X						X						
fermented cucumber														
horseradish cream		X					X			X			X	
Mixed leaf salad														
Pea shoots / Micro Herbs														
SALT AND PEPPER SQUID														
salt and pepper squid	X	MC				MC		MC				MC		X
tartare sauce		X								X				
Pea shoots / Micro Herbs														

Club member
11/12/25
RANA

ALLERGEN INFORMATION

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A LA CARTE MENU 2023	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
PARMA HAM AND MANCHEGO CROQUETTE														
parmaham and manchego croquette	X	X					X							
tomato romesco dressing			X	X										
Mixed leaf salad														
Pea shoots / Micro Herbs														
DINNER - VEGAN SMALL PLATES														
QUORN SOUTHERN FRIED VEGAN NUGGET														
vegan nugget	X													
chunky tomato sauce														
micro herbs														
PLANT BASED VEGAN KOFTA KEBAB														
vegan kofta kebab	X											X		
hummus											X			
pitta bread	X													
DINNER - MAINS														
BEER BATTERED FISH AND CHIPS														
battered haddock	X							X					X	
mushy peas														
chunky chips	X													
lemon														
tartare sauce							X			X				
CHAR GRILLED LAMB BURGER														
lamb burger	X											X	X	
brioche bun	X	X					X				MC	MC		
feta		X												
tzatziki		X												
crisp lettuce														
skinny fries	X													
LEMON AND ROSEMARY CHARRED CHICKEN BURGER														
chicken burger														
brioche bun	X	X					X				MC	MC		
garlic aioli							X			X				
crispy onions	X													
rocket with balsamic dressing														
fries	X												X	
SLOW COOKED BEEF BOURGUIGNON														
beef bourguignon with mushroom & pearl onion													X	
smoked garlic mash potatoes		X												
Red wine Jus													X	
fine beans		X												
SWEET POTATO AND ZUCCHINI RED THAI CURRY														
sweet potato and zucchini red thai curry														
basmati rice														
mini poppadums	MC			MC										

GIVISMEYER
 11/2/25
 11/2/25

ALLERGEN INFORMATION

X = contains the allergen

MC = May contains the allergen

A LA CARTE MENU 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
JACKWOODS OF MANCHESTER 8OZ RIBEYE STEAK														
ribeye steak		X												
grilled tomato		X												
flat mushrooms		X												
rocket with balsamic dressing													X	
fat chips	X													
peppercorn sauce		X												
CHAR GRILLED LEBANESE SPICED LAMB CHOPS														
lamb chops														
moroccan cous cous	X													
saute hispi		X												
spicy tomato sauce														
pomegranate pearls														
GRILLED CHICKEN FILLET														
grilled chicken fillet		X												
tarragon mustard cream sauce		X								X				
root vegetable mash		X												
seasonal greens		X												
GRILLED FILLET OF SEA BREAM														
seabream		X						X						
parmentier potatoes														
seasonal greens		X											X	
beurre blanc sauce		X												
chive oil														
DINNER - VEGAN MAINS														
SPICED CHILLI AND ORANGE VEGETABLE FAJITAS														
chilli and orange vegetables														
tortilla wrap	X													
guacamole														
salsa														
VEGAN ROOT VEGETABLE COTTAGE PIE														
cottage pie														
beetroot														
crisp kale														
SIDES														
skinny fries	X													
fat chips	X													
beer battered onion rings	X													
garlic bread plain	X	MC										MC		
garlic bread with mozzarella	X	X										MC		
house salad with balsamic vinegarette													X	
root vegetable mash		X												
seasonal greens		X												


 Pame
 41/2/25
 11/2/25

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MC = May contains the allergen

A LA CARTE MENU 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
DESSERTS														
STICKY TOFFEE PUDDING														
sticky toffee pudding		X	MC				X							
toffee sauce		X												
vanilla ice cream		X												
FLOURLESS CHOCOLATE FONDANT														
chocolate fondant		X	MC				X					X		
chocolate sauce												X		
pouring cream		X												
PROFITEROLES														
profiteroles	X	X	MC				X							
chocolate sauce												X		
raspberries														
SICILIAN LEMON CHEESECAKE														
lemon cheesecake	X	X	MC				X					X	MC	
lemon curd							X							
crushed meringue							X							
CHOCOLATE AND RASPBERRY ROULADE														
raspberry and chocolate roulade		X	MC				X					X		
forest compote														
chocolate pencil		X												
TOFFEE APPLE BETTY														
toffee apple betty	X	X	MC											
clotted cream ice cream		X	MC	MC			MC					MC		
SELECTION OF CHEESE AND BISCUITS														
stilton cheese		X												
chedder cheese		X												
brie cheese		X												
crackers	X	X					X				X			
house chutney														
celery					X									
grapes														
butter		X												
VEGAN - DESSERTS														
VEGAN SALTED CARAMEL CHOCOLATE BROWNIE														
chocolate brownie														
vegan vanilla ice cream		MC	MC									X		
FRUIT COCKTAIL														
fruit cocktail														
vegan ice cream		MC	MC									X		

6/10/25 Monday
 11/2/25
 Pave
 11/2/25

FIND 10 DIFFERENCES



KIDS MENU

Starters £4.50 | mains £7.50 | desserts £4.50

Starters

- Garlic bread slices (V)
- Small bowl of soup with bread (V)
- Hummus with pitta bread (V)
- Healthy Carrot & Cucumber sticks with hummus (V, H)

Mains

- Chicken goujons
fries and tomato ketchup
- Healthy Organic penne pasta
with tomato and vegetable sauce (V, H)
- Sausage and mash
gravy, parsley mash
- Classic beef burger
with cheese, salad, and fries

Desserts

- Chocolate fudge cake
- Fresh fruit salad (V)
- Selection of ice creams

(V) = vegetarian (H) = Healthy

MERCURE

MANCHESTER NORTON GRANGE
HOTEL & SPA

CROSSWORD



HELP THE BEE
FIND THE HIVE



ALLERGEN INFORMATION

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Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = Contains the allergen

MC = May contains the allergen

CHILDREN A LA CARTE MENU 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
KIDS MENU 2025 - STARTERS														
GARLIC BREAD														
Garlic bread	X	MC											MC	
SOUP OF THE DAY														
Soup of the day - (ask chef on day)														
Bread roll	X													
Butter		X									MC			
HUMMUS WITH PITTA BREAD														
Hummus														
pitta bread	X										X			
HEALTHY CARROT AND CUCUMBER STICKS WITH HUMMUS														
carrot sticks														
celery sticks					X									
hummus											X			
KIDS MENU 2025 - MAINS														
CHICKEN GOUJONS														
Chicken goujons	X				X									
Fries	X													
Tomato ketchup														
HEALTHY ORGANIC PENNE PASTA														
Penne pasta	X													
Tomato and vegetable sauce														
SAUSAGE AND MASH														
Sausages	X													
parsley mash potato		X										X	X	
Gravy														
CLASSIC BEEF BURGER														
Beef burger	X													
Cheddar cheese		X												
fries	X													
Brioche bun	X	X					X				MC	MC		
KIDS MENU 2025 - DESSERTS														
CHOCOLATE FUDGE CAKE														
Chocolate fudge cake	X	MC	MC				MC							
Chocolate sauce														
FRESH FRUIT SALAD														
Fruit salad												X		
SELECTION OF ICE CREAM														
Strawberry ice cream		X												

for Rame
16/6/2025.

Chocolate ice cream		X																	
Vanilla ice cream		X																	

[Signature]

PAMA

16/6/2025.

Compassion

AND UNDERSTANDING

Set in landscaped gardens overlooking the Pennine Hills, Mercure Manchester Norton Grange Hotel & Spa provides a peaceful setting for you to gather with friends and family and remember the life of a loved one. A selection of private rooms are available and our understanding, professional staff will be on hand to take care of everything.

OVERNIGHT Accommodation

For your relatives and friends who have travelled a distance and would like overnight accommodation, we offer a large selection of comfortable contemporary bedrooms.

Function Suites

Our Banqueting Manager will greet you and your guests upon arrival and direct you to your private suite. Our attentive staff will look after you, serve refreshments and stay on hand for any other requirements you have, or remain nearby for greater privacy. We also provide direct access for disabled and elderly guests, with ample complimentary car parking. Please contact a member of our Events Team to make these arrangements. Should you wish to come in and have a look at your suite, we would be more than happy to meet with you.

We can accommodate anything from small gatherings, to a maximum of 220 guests. Our rooms are very private, with their own bars and are in comfortable surroundings.

Afternoon Tea

Finger sandwiches
Fruit scones
with clotted cream and strawberry preserve
Selection of cakes
Tea and coffee
£20.00 per person
(Including Room Hire)

SPARKLING AFTERNOON TEA

Add a touch of fizz to your afternoon tea with a glass of fizz
£25.00 per person
(Including Room Hire)



(B) - Traditional British dishes
(V) Suitable for vegetarians
(VE) Suitable for vegans
(GF) Gluten-free
(L) Local Produce
(O) - Organic Produce



Finger buffet

Upgrade option 1
£27.50 per person
Please pick two from each section:

Choice 1

Mediterranean vegetable skewers
Served with hummus and sesame glaze (V, VE, GF)
Salt and pepper chicken wings (GF, L, O)
Battered cod goujons (B, L, O)
Smoky barbecue pork ribs (GF)

Choice 2

Sundried tomato, blue cheese and spinach tartlet (V)
Breaded spicy cheese and jalapeno bites (V)
Cajun spiced chicken and red onion ciabatta
Classic pork sausage rolls (V)

Choice 3

Skinny fries (V, VE, GF)
Vegetable, savoury rice and peas (V, VE, GF)
Seasoned potato wedges (V, L, V)
Garlic bread (V)

Extras

House selection of British cheese and biscuits (V)
£5 supplement per person

House charcuterie and seafood platters (GF)
£10 supplement per person

Add any extra meat option **£5.00** per person
Add any vegetable option **£3.50** per person

Please note that we do ask that you endeavour to cater for 100% of guests.

Our finger and hot fork buffet comes with a selection of house dips, freshly made salads and a selection of chef choice desserts. If you suffer from a food intolerance or allergy, 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.

Parking Memo: Please ensure you enter your vehicle registration on the parking terminals at the hotel reception to avoid being issued a PCN. Parking is at your own risk. The hotel does not take any responsibility for any loss, damage or accidents.

Hot fork buffet

Upgrade option 2
£32.50 per person
Choose three of the following:

Best of British

Vegan sausage and mash
Served with caramelized onions, vegan gravy (V, VE, GF)
Chicken and mushroom pie
Served with fat chips, mushy peas and gravy
Steak and ale pie
Served with fat chips, red cabbage and gravy
Grilled fillet of cod
Served with parsley sauce and garden peas

Pasta Italian

Penne pasta al forno
Spiced tomato and vegetable sauce and vegan cheese (V, L, V)
Chicken and mushroom conciglie pasta
Served with white wine cream sauce (V)

Beef Lasagne

Slow cooked beef ragu, cheesy bechamel sauce and oregano

Curry

Chick pea and sweet potato curry
Served with basmati rice and naan bread
Chicken tikka masala
Served with basmati rice and naan bread (V)
Slow braised lamb Balti
Served with basmati rice and naan bread

Chinese

Moi sin tofu
Served with chunky vegetables and bean sprouts (V, VE)
Chicken chow mein
Egg noodles and Chinese vegetables (V)
Sweet and sour pork
Sweet and sour sauce with pineapple, peppers and onions (GF)

Life celebrations Bachee 2025

Afternoon Tea

The classic afternoon tea is ideal for your guests who decide to stay over, what better way to spend the afternoon; relaxing in the inviting, comfortable setting of the Pickwick Bar & Restaurant.

Of course our afternoon teas are also an ideal option for celebrations such as baby showers. With larger groups able to take advantage of complimentary room hire in our private suites.



AFTERNOON TEA

Finger sandwiches
Fruit scones
with clotted cream and strawberry preserve
Selection of cakes
Tea and coffee

£20.00 per person
(Including Room Hire)

SPARKLING AFTERNOON TEA

Add a touch of fizz to your
afternoon tea with a
glass of fizz

£25.00 per person
(Including Room Hire)

If you suffer from a food related allergy or intolerance, please let us know. Allergen information for this menu is available on request.
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AFTERNOON TEA MENU 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
SANDWICHES														
FINGER SANDWICHES														
Brown bloomer	X											X		
white bloomer	X											X		
Gluten free bread														
1 a crunch							X	X		X				
Chicken Caesar		X					X							
Savoury cheese and red onion		X					X			X				
Ham and mayonnaise							X			X				
Egg mayonnaise							X			X				
SCONES AND CREAM														
Plain scones	X	X					X							
Strawberry jam														
Clotted cream		X												
CAKES														
Victoria sponge	X	X	MC				X							
Red velvet cake	X	MC	MC				MC							
Macaroons		X	X				X					X		
Vanilla cheesecake		X	MC				X							

ELIPS MENDOZA
11/2/25

RANA
11/2/25

Canapés

Canapés £1.00

Caprese skewer

Cherry tomatoes with mozzarella and basil (V, GF)

Our best seller

Mini bruschetta bites

Focaccia topped with tomato, basil and onion (V, VE)

Our best seller

Mini vegetable spring roll

Served with hoisin dip (V, VE)

Canapés £1.50

Watermelon and whipped feta bite (V, GF)

Mushroom and blue cheese tartlet (V, GF, B)

Mac and cheese croquette

Served with tomato romesco dressing (V)

Our best seller

Canapés £2.00

Crispy hoi sin duck and cucumber bite (GF)

Parma ham and manchego croquette

Served with tomato romesco dressing

Prawn and crab crostini

Served with citrus mayonnaise (GF)

If you suffer from a food related allergy or intolerance, please let us know.

Allergen information for this menu is available on request.

Food described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared.



Canapés

Canapés £1.00

Caprese skewer

Cherry tomatoes with mozzarella and basil (V, GF)

Our best seller

Mini bruschetta bites

Focaccia topped with tomato, basil and onion (V, VE)

Our best seller

Mini vegetable spring roll

Served with hoi sin dip (V, VE)

Canapés £1.50

Watermelon and whipped feta bite (V, GF)

Mushroom and blue cheese tartlet (V, GF, B)

Mac and cheese croquette

Served with tomato romesco dressing (V)

Our best seller

Canapés £2.00

Crispy hoi sin duck and cucumber bite (GF)

Parma ham and manchego croquette

Served with tomato romesco dressing

Prawn and crab crostini

Served with citrus mayonnaise (GF)

*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

Wow your guests by welcoming them with a glamorous drinks reception

Glass of 175ml house wine £5.00 per person

Glass of 125ml sparkling wine £6.00 per person

Buck's Fizz 125ml £5.00 per person

Glass of Pimm's £7.00 per person

Gin and tonic £6.50 per person

Mulled wine 175ml £5.00 per person

Glass of orange juice £4.00 per person

Juice £8.00 per jug

Tea or coffee £3.00 per person



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Canapa's for Wedding brochure & Social Banqueting brochure 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
CANAPES														
CAPRESE SKEWER														
cherry tomatoes														
mozzarella		X												
basil														
MINI BRUSCHETTA BITES														
focaccia bread	X	MC									MC	MC		
tomato														
basil														
red onion														
MINI VEGETABLE SPRING ROLL														
vegetable spring roll	X											X		
hoi sin dip	X										X	X		
WATERMELON AND WHIPPED FETA BITE														
watermelon														
feta cheese		X												
MUSHROOM AND BLUE CHEESE TARTLET														
mushroom & blue cheese tart	X	X	MC				X							
MAC AND CHEESE CROQUETTE														
mac and cheese croquette	X	X					X							
romesco dressing														
CRISPY HOI SIN DUCK AND CUCUMBER BITE														
hoi sin sauce	X										X	X		
crispy duck														
cucumber														
PARMAHAM AND MANCHEGO CROQUETTE														
Parma ham croquette	X						X							
romesco dressing														

EVIS NEW JONCH

11/2/25

PAMA

11/2/25

ALLERGEN INFORMATION

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Canapa's for Wedding brochure & Social Banqueting brochure 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
PRAWN AND CRAB CROSTINI														
prawn						X		MC						MC
crab						X								MC
crostini	X	MC					MC					MC		
citrus mayonnaise							X			X				

celia's menu

11/2/25

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RMA
[Signature]

11/2/25.



Wedding breakfast

We are pleased to provide the following menu options for your wedding day. We understand the need to be flexible and that every event is different. If you are after something specific, please let us know and we would be more than happy to develop a bespoke menu with you.

You can pick 1 starter, 1 main, 1 vegetarian/vegan main and 1 dessert. Please note it needs to be the same starter, main and dessert for all guests.

Starters

- Potato and water cress soup
Served with tarragon oil (VE, V, GF, B)
- Seasonal squash and chilli infused soup
Served with coconut cream (VE, V, GF)
- Super "green" vegetable soup (VE, V, GF)
- Roasted plum tomato and charred pepper soup
Served with basil oil (VE, V, GF, B)
- Baked Yorkshire goats cheese tart
Served with sun dried tomato gel and pickled beetroot (V, L)
- Harissa marinated Romanesco cauliflower
Served with hummus and pomegranate pearls (V, VE, GF)
- Grilled organic chicken tikka
Served on a bed of salad with cucumber raita and red onions (GF, O)
- Pork, duck and brandy pate
Served with caramelised onions and sourdough croute
- Poached Scottish salmon
Served with fermented cucumber and horseradish cream (GF)
- Supplement of £2.00 per person
- Bruschetta of cold water prawns
Served with smashed avocado, lemon oil and toasted sourdough
- Supplement of £2.00 per person

Mains

- Vegan cottage pie
Served with minted peas, pickled red cabbage and vegan gravy (VE, V, GF)
- Shawarma cauliflower steak
Served with miso and confit pepper glaze and sauté potatoes (VE, V, GF)
- Oyster mushroom and aubergine stroganoff
Served with wild basmati rice and crisp leeks (V, GF)
- Jackwoods of Manchester lime and paprika charred organic chicken fillet
- Served with crispy sweet potatoes and Mediterranean stew (O, L, GF)
- Jackwoods of Manchester corn fed supreme organic chicken fillet
Served with thyme scented crushed potatoes, redcurrant and tarragon jus (L, O, GF, B)
- Jackwoods of Manchester slow braised feather blade of beef
Served with herb roasted potatoes, beef jus and Yorkshire pudding (L, B)
- Our best seller
- Roast loin of pork
Served with braised red cabbage, sauté potatoes, mustard and chive cream sauce (GF, L)
- Slow braised Barnsley lamb chop
Served with fondant potato and mint jus (GF, L)
- supplement of £5.00 per person
- Grilled fillet of haddock
Served with saffron potatoes, confit garlic fine beans and tomato mascarpone sauce (GF)
- supplement of £5.00 per person

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Desserts

- Vegan salted caramel chocolate brownie
Served with vegan ice cream (VE, V)
- Fruit cocktail
Served with vegan ice cream (VE, V, GF)
- Sticky toffee pudding
Served with toffee sauce and vanilla ice cream (V)
- Flourless chocolate fondant
Served with pouring cream (V, GF)
- Profiteroles
Served with dark chocolate sauce and raspberries (V)
- Our best seller
- Sicilian lemon cheesecake
Served with lemon curd and crushed meringue (V)
- Chocolate and raspberry roulade
Served with forest compote and chocolate pencil (V)
- Toffee apple betty
Served with clotted cream ice cream (V)
- Selection of favourite cheese and biscuits
Served with house chutney, grapes, celery and crackers **supplement of £3.50**

(B) - Traditional British dishes
V) Suitable for vegetarians
(VE) Suitable for vegans
(GF) Gluten-free
(L) Local Produce
(O) - Organic Produce



3 Course Sit-down Meal

We are pleased to provide the following menu suggestions for your event. We understand the need to be flexible and that every event is different, so if you're looking for something specific, please let us know and we'd be more than happy to develop a bespoke menu with you.

You can pick 1 starter, 1 main course or 1 vegetarian/vegan option and 1 dessert. Please note it needs to be the same starter, main and dessert for all guests
£45.00 per person

Starters

Potato and water cress soup
Served with tarragon oil (VE, V, GF, B)

Seasonal squash and chilli infused soup
Served with coconut cream (VE, V, GF)

Super "green" vegetable soup (VE, V, GF)

Roasted plum tomato and charred pepper soup
Served with basil oil (VE, V, GF, B)

Baked Yorkshire goats cheese tart
Served with sun dried tomato gel and pickled beetroot (V, L) 

Harissa marinated Romanesco cauliflower
Served with hummus and pomegranate pearls (V, VE, GF)

 Grilled organic chicken tikka
Served on a bed of salad with cucumber raita and red onions (GF, O)

Pork, duck and brandy pate
Served with caramelised onions and sourdough croute

Poached Scottish salmon
Supplement of £2.00 per person
Served with fermented cucumber and horseradish cream (GF)

Bruschetta of cold water prawns
Served with smashed avocado, lemon oil and toasted sourdough

Supplement of £2.00 per person

Mains

Vegan cottage pie
Served with minted peas, pickled red cabbage and vegan gravy (VE, V, GF)

Shawarma cauliflower steak
Served with miso and confit pepper glaze and sauté potatoes (VE, V, GF)

Oyster mushroom and aubergine stroganoff
Served with wild basmati rice and crisp leeks (V, GF)

Jackwoods of Manchester lime and paprika charred organic chicken fillet

Served with crispy sweet potatoes and Mediterranean stew (O, L, GF) 

Jackwoods of Manchester corn fed supreme organic chicken fillet

Served with thyme scented crushed potatoes, redcurrant and tarragon jus (L, O, GF, B) 

Jackwoods of Manchester slow braised feather blade of beef
Served with herb roasted potatoes, beef jus and Yorkshire pudding (L, B) 

Our best seller

Roast loin of pork
Served with braised red cabbage, sauté potatoes, mustard and chive cream sauce (GF, L) 

Slow braised Barnsley lamb chop
Served with fondant potato and mint jus (GF, L) 

supplement of £5.00 per person

Grilled fillet of haddock
Served with saffron potatoes, confit garlic fine beans and tomato mascarpone sauce (GF)

supplement of £5.00 per person

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

Desserts

Vegan salted chocolate brownie
Served with vegan ice cream (VE, V)

Fruit cocktail
Served with vegan ice cream (VE, V, GF)

Sticky toffee pudding
Served with toffee sauce and vanilla ice cream (V)
Flourless chocolate fondant
Served with pouring cream (V, GF)

Profiteroles

Served with dark chocolate sauce and raspberries (V)

Our best seller

Sicilian lemon cheesecake
Served with lemon curd and crushed meringue (V)
Chocolate and raspberry roulade
Served with forest compote and chocolate pencil (V)

Toffee apple betty
Served with clotted cream ice cream (V)

Selection of favourite cheese and biscuits
Served with house chutney, grapes, celery and crackers
supplement of £3.50

(B) - Traditional British dishes
(V) Suitable for vegetarians
(VE) Suitable for vegans
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(L) Local Produce
(O) - Organic Produce



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ALLERGEN INFORMATION

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Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = Contains the allergen

MC = May contains the allergen

3 crs sit-down meal menu 2025 from Wedding Brochure & Social Banqueting Brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
3 COURSE SIT DOWN MEAL STARTERS														
BREAD ROLLS														
White bread roll	X										MC			
Brown bread roll	X										MC			
Gluten free roll Dr Schar														
Butter portion		X												
Flora Vegetable spread														
POTATO AND WATER CRESS SOUP														
Potato and water cress soup					X									
Tarragon oil														
SEASONAL SQUASH AND CHILLI INFUSED SOUP														
Squash and chilli soup					X									
Coconut cream		X												
SUPER GREEN VEGETABLE SOUP														
Vegetable soup					X									
ROASTED PLUM TOMATO AND CHARRED PEPPER SOUP														
Tomato and pepper soup					X									
Basil oil														
BAKED YORKSHIRE GOATS CHEESE TART														
Goats cheese tartlet	X	X	MC				X							
Sun dried tomato gel														
Pickled beetroot														

PIV'S MENU
B102/25
2025

PANA
13/2/25

ALLERGEN INFORMATION

X = Contains the allergen

MC = May contains the allergen

3 crs sit-down meal menu 2025 from Wedding Brochure & Social Banqueting Brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
HARISSA MARINATED ROMANESCO CAULIFLOWER														
Romanesco cauliflower														
Hummus											X			
Pomegranate														
GRILLED ORGANIC CHICKEN TIKKA														
Chicken tikka		X												
Mixed salad with balsamic glaze													X	
Cucumber raita		X												
Red onion														
PORK, DUCK AND BRANDY PATE														
Pate		X	MC											
Caramelised red onion														
Sourdough croute	X	MC	MC								MC	MC		
POACHED SCOTTISH SALMON														
Poached salmon		X						X						
Fermented cucumber														
Horseradish cream		X					X			X			X	
BRUSHCHETTA OF COLD WATER PRAWNS														
Prawns						X		MC						MC
Smashed avocado														
Lemon oil														
Sourdough	X	MC	MC								MC	MC		
3 COURSE SIT DOWN MEAL MAINS														
VEGAN COTTAGE PIE														
Cottage pie														
Minted peas														
Pickled red cabbage														
Vegan gravy														
SHAWARMA CAULIFLOWER STEAK														
Cauliflower steak														
Miso & pepper glaze												X		
Sauté potatoes														

6/11/25 MONDOICAN
13/02/25

PAMA
13/2/25

ALLERGEN INFORMATION

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3 crs sit-down meal menu 2025 from Wedding Brochure & Social Banqueting Brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
OYSTER MUSHROOM AND AUBERGINE STROGANOFF														
Mushroom & aubergine stroganoff		X												
Balsamic rice														
Crisp leeks														
JACKWOODS OF MANCHESTER LIME AND PAPRIKA CHARRED ORGANIC CHICKEN FILLET														
Lime & paprika chicken fillet														
Crispy sweet potatoes														
Mediterranean stew					X									
JACKWOODS OF MANCHESTER CORN FED SUPREME ORGANIC CHICKEN FILLET														
Corn fed chicken fillet														
Thyme crushed new potatoes		X												
Redcurrant and tarragon jus														
JACKWOODS OF MANCHESTER SLOW BRAISED FEATHER BLADE OF BEEF														
Feather blade beef													X	
Herb roast potatoes														
Beef jus														
Yorkshire pudding	X	X					X							
ROAST LOIN OF PORK														
Pork loin														
Red cabbage														
Sauté potatoes		X												
Mustard and chive cream sauce		X								X				
SLOW BRAISED BARNSELY LAMB CHOPS														
Lamb chops														
Fondant potato		X												
Mint jus														
GRILLED FILLET OF HADDOCK														
Haddock fillet								X						
Saffron potatoes		X												
Garlic fine beans		X												
Tomato mascarpone sauce		X												

6 UPS NEWPORT
13/2/25

RAMA
13/2/25

ALLERGEN INFORMATION

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3 crs sit-down meal menu 2025 from Wedding Brochure & Social Banqueting Brochure	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
3 COURSE SIT DOWN MEAL DESSERTS														
VEGAN SALTED CARAMEL CHOCOLATE BROWNIE														
Salted caramel brownie			MC	MC										
Judes Vegan cocnut ice cream														
FRUIT COCKTAIL														
Fruit cocktail														
Judes Vegan cocnut ice cream														
STICKY TOFFEE PUDDING														
Sticky toffee pudding	X	X	MC	MC			X					X		
Vanilla ice cream		X												
FLOURLESS CHOCOLATE FONDANT														
Chocolate fondant		X	MC			X						X		
Pouring cream		X												
PROFITEROLES														
Profiteroles	X	X	MC					X						
Dark chocolate sauce												X		
Raspberries														
SICILIAN LEMON CHEESECAKE														
Lemon cheesecake	X	X	MC				X					X		
Lemon curd							X							
Crushed meringue														
CHOCOLATE AND RASPBERRY ROULADE														
Chocolate and raspberry roulade		X	MC				X					X		
Forest compote														
Chocolate pencil		X												
Mango coulis														
TOFFEE APPLE BETTY														
Toffee apple betty	X	X	MC	MC										
Caramel sauce		X												
Clotted cream ice cream		X	MC				MC					MC		
SELECTION OF FAVOURITE CHEESE AND BISCUITS														
Cheddar cheese		X												
Stilton cheese		X												
Brie cheese		X												
Crackers	X	X					X				X			
Butter portion		X												
Celery					X									
Grapes														
Red onion chutney														

61055 MEMO
42.02.25

PANA
13/2/25

Evening reception buffet

World street food BUFFET STYLE DINNER

Included in our wedding package
For your evening buffet, we invite you to pick one of our street themes.

From your chosen theme please pick one meat option and one vegetarian option

British

(served with double cooked thick chips)

Mac 'n' cheese (V)

Chicken and mushroom pie
Served with mushy peas and gravy

Bacon, sausage or egg buns

Steak and ale pie
Served with mushy peas and gravy

Italian pizza
(served with fries)

Margarita pizza (V)

Barbecue chicken and red onion pizza

Pepperoni pizza

Ham and mushroom pizza

American

(served with Cajun fries)

Vegan chicken style burger (VE, V)

Buttermilk chicken and sticky barbecue burger

Steak and cheese burger

Pulled pork with caramelized onion burger

Indian

(Served with basmati rice and naan bread)

Chick pea and sweet potato red curry (VE, V)

Chicken tikka masala

Slow braised lamb Balti

Finger buffet

Upgrade option 1
£15.00 per person

Please pick two from each section

Choice 1

Mediterranean vegetable skewers

Served with maple and sesame glaze (V, VE, GF)

Salt and pepper chicken wings (GF, L, O)

Battered cod goujons (B, L, O)

Smoky barbecue pork ribs (GF)

Choice 2

Sundried tomato, blue cheese and spinach tartlet (V)

Breaded spicy cheese and jalapeno bites (V)

Cajun spiced chicken and red onion ciabatta

Classic pork sausage rolls (B)

Choice 3

Skinny fries (V, VE, GF)

Vegetable savoury rice and peas (V, VE, GF)

Seasoned potato wedges (VE, V)

Garlic bread (V)

Extras

House selection of British cheese and biscuits (V)
£5 supplement per person

House charcuterie and seafood platters (GF)
£5 supplement per person

Add any extra meat option £5.00 per person

Add any vegetable option £3.50 per person

Our finger and hot fork buffet comes with a selection of house dips, freshly made salads and a selection of chef choice desserts.

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.

Hot fork buffet

Upgrade option 2
£20.00 per person

Choose three of the following

Best of British

Vegan sausage and mash
Served with caramelized onions, vegan gravy (V, VE, GF)

Chicken and mushroom pie
Served with fat chips, mushy peas and gravy

Steak and ale pie

Served with fat chips, red cabbage and gravy

Grilled fillet of cod

Served with parsley sauce and garden peas

Pasta Italian

Penne pasta al forno

Spiced tomato and vegetable sauce and vegan cheese (VE, V)

Chicken and mushroom conchiglie pasta

Served with white wine cream sauce (O)

Beef lasagne

Slow cooked beef ragu, cheesy bechamel sauce and oregano

Curry

Chick pea and sweet potato curry
Served with basmati rice and naan bread

Chicken tikka masala

Served with basmati rice and naan bread (O)

Slow braised lamb Balti

Served with basmati rice and naan bread

Chinese

Hoi sin tofu

Served with chunky vegetables and beansprouts (V, VE)

Chicken chow mein

Egg noodles and Chinese vegetables (O)

Sweet and sour pork

Sweet and sour sauce with pineapple, peppers and onions (GF)

ALLERGEN INFORMATION

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Wedding Brochure world street food dinner buffet menu 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
WORLD STREET FOOD BUFFET - BRITISH														
MAC AND CHEESE														
mac and cheese	X	X	MC	MC						X	MC			
Double cooked thick chips	X													
CHICKEN AND MUSHROOM PIE														
chicken and mushroom pie	X	X												
Double cooked thick chips	X													
mushy peas														
gravy														
Bacon, sausage, egg buns														
bacon														
sausage	X												X	
egg							X							
floured bap	X										MC			
Double cooked thick chips	X													
STEAK AND ALE PIE														
steak and ale pie	X	X								X				
Double cooked thick chips	X													
mushy peas														
gravy														

GROUPS MENTIONED
11/2/25

PAMA
11/2/25.

ALLERGEN INFORMATION

X = contains the allergen

MC = May contains the allergen

Wedding Brochure world street food dinner buffet menu 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
--	--------	------	-----------	---------	--------	-----------	------	------	-------	---------	--------------	-----------	-----------------	----------

WORLD STREET FOOD BUFFET - ITALIAN PIZZA

PIZZAS

margarita pizza	X	X								MC	MC	MC		
BBQ chicken and red onion pizza	X	X								MC	MC	MC		
pepperoni pizza	X	X								MC	MC	X		
ham and mushroom pizza	X	X								MC	MC	MC		
fries	X													

WORLD STREET FOOD BUFFET - AMERICAN

VEGAN STYLE CHICKEN BURGER

vegan chicken burger	X													
brioche bun - vegan bun	X										MC			
Cajun fries	X													

BUTTERMILK CHICKEN AND STICKY BARBECUE BURGER

buttermilk chicken	X	X												
BBQ sauce														
brioche bun	X	X					X				MC	MC		
Cajun fries	X													

STEAK AND CHEESE BURGER

beef burger														
cheddar cheese		X												
brioche bun	X	X					X				MC	MC		

PULLED PORK AND CARAMELIZED ONION BURGER

Pulled pork														
caramelized onions														
brioche bun	X	X					X				MC	MC		

WORLD STREET FOOD BUFFET - CURRY

CHICK PEA AND SWEET POTATO RED CURRY

chick pea and sweet potato curry														
basmati rice														
naan bread	X													

CHICKEN TIKKA MASALA

chicken tikka masala		X												
basmati rice														
naan bread	X													

SLOW BRAISED LAMB BALTI

lamb Balti			MC	MC						MC				
basmati rice														
naan bread	X													

ELIOSA AND CO
11/2/25

PAMA
11/2/25

Finger buffet

Upgrade option 1

£27.50 per person

Please pick two from each section

Choice 1

Mediterranean vegetable skewers

Served with maple and sesame glaze (V, VE, GF)

Salt and pepper chicken wings (GF, L, O)

Battered cod goujons (B, L, O)

Smoky barbecue pork ribs (GF)

Choice 2

Sundried tomato, blue cheese and spinach tartlet (V)

Breaded spicy cheese and jalapeno bites (V)

Cajun spiced chicken and red onion ciabatta

Classic pork sausage rolls (B)

Choice 3

Skinny fries (V, VE, GF)

Vegetable savoury rice and peas (V, VE, GF)

Seasoned potato wedges (VE, V)

Garlic bread (V)

Extras

House selection of British cheese and biscuits (V)

£5 supplement per person

House charcuterie and seafood platters (GF)

£5 supplement per person

Add any extra meat option £5.00 per person

Add any vegetable option £3.50 per person

Please note that we do ask that you endeavour to cater for 100% of guests

Our finger and hot fork buffet comes with a selection of house dips, freshly made salads and a selection of chef choice desserts.

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.

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Hot fork buffet

Upgrade option 2

£32.50 per person

Choose three of the following

Best of British

Vegan sausage and mash

Served with caramelized onions, vegan gravy (V, VE, GF)

Chicken and mushroom pie

Served with fat chips, mushy peas and gravy

Steak and ale pie

Served with fat chips, red cabbage and gravy

Grilled fillet of cod

Served with parsley sauce and garden peas

Pasta Italian

Penne pasta al forno

Spiced tomato and vegetable sauce and vegan cheese (VE, V)

Chicken and mushroom conchiglie pasta

Served with white wine cream sauce (O)

Beef lasagne

Slow cooked beef ragu, cheesy bechamel sauce and oregano

Curry

Chick pea and sweet potato curry

Served with basmati rice and naan bread

Chicken tikka masala

Served with basmati rice and naan bread (O)

Slow braised lamb Balti

Served with basmati rice and naan bread

Chinese

Hoi sin tofu

Served with chunky vegetables and beansprouts (V, VE)

Chicken chow mein

Egg noodles and Chinese vegetables (O)

Sweet and sour pork

Sweet and sour sauce with pineapple, peppers and onions (GF)

weddings

Banquets & Bespoke Doss.

Evening reception buffet

World street food BUFFET STYLE DINNER

*Included in our wedding package
For your evening buffet, we invite you to pick one of
our street themes.*

*From your chosen theme please pick one meat
option and one vegetarian option*

British

(served with double cooked thick chips)

Mac 'n' cheese (V)

Chicken and mushroom pie
Served with mushy peas and gravy

Bacon, sausage or egg buns
Steak and ale pie
Served with mushy peas and gravy

Italian pizza
(served with fries)

Margarita pizza (V)

Barbecue chicken and red onion pizza

Pepperoni pizza

Ham and mushroom pizza

American

(served with Cajun fries)

Vegan chicken style burger (VE, V)

Buttermilk chicken and sticky barbecue burger
Steak and cheese burger

Pulled pork with caramelized onion burger

Indian

(Served with basmati rice and naan bread)

Chick pea and sweet potato red curry (VE, V)

Chicken tikka masala

Slow braised lamb Balti

Finger buffet

Upgrade option 1

£15.00 per person

Please pick two from each section

Choice 1

Mediterranean vegetable skewers

Served with maple and sesame glaze (V, VE, GF)

Salt and pepper chicken wings (GF, L, O)

Battered cod goujons (B, L, O)

Smoky barbecue pork ribs (GF)

Choice 2

Sundried tomato, blue cheese and spinach tartlet (V)

Breaded spicy cheese and jalapeno bites (V)

Cajun spiced chicken and red onion ciabatta

Classic pork sausage rolls (B)

Choice 3

Skinny fries (V, VE, GF)

Vegetable savoury rice and peas (V, VE, GF)

Seasoned potato wedges (VE, V)

Garlic bread (V)

Extras

House selection of British cheese and biscuits (V)

£5 supplement per person

House charcuterie and seafood platters (GF)

£5 supplement per person

Add any extra meat option £5.00 per person

Add any vegetable option £3.50 per person

Our finger and hot fork buffet comes with a selection of house dips, freshly made salads and a selection of chef choice desserts.

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.

Hot fork buffet

Upgrade option 2

£20.00 per person

Choose three of the following

Best of British

Vegan sausage and mash

Served with caramelized onions, vegan gravy (V, VE, GF)

Chicken and mushroom pie

Served with fat chips, mushy peas and gravy

Steak and ale pie

Served with fat chips, red cabbage and gravy

Grilled fillet of cod

Served with parsley sauce and garden peas

Pasta Italian

Penne pasta al forno

Spiced tomato and vegetable sauce and vegan cheese (VE, V)

Chicken and mushroom conchiglie pasta

Served with white wine cream sauce (O)

Beef lasagne

Slow cooked beef ragu, cheesy bechamel sauce and oregano

Curry

Chick pea and sweet potato curry

Served with basmati rice and naan bread

Chicken tikka masala

Served with basmati rice and naan bread (O)

Slow braised lamb Balti

Served with basmati rice and naan bread

Chinese

Hoi sin tofu

Served with chunky vegetables and beansprouts (V, VE)

Chicken chow mein

Egg noodles and Chinese vegetables (O)

Sweet and sour pork

Sweet and sour sauce with pineapple, peppers and onions (GF)



Life celebration Package 225

Compassion

AND UNDERSTANDING

Set in landscaped gardens overlooking the Pennine Hills, Mercure Manchester Norton Grange Hotel & Spa provides a peaceful setting for you to gather with friends and family and remember the life of a loved one. A selection of private rooms are available and our understanding, professional staff will be on hand to take care of everything.

OVERNIGHT Accommodation

For your relatives and friends who have travelled a distance and would like overnight accommodation, we offer a large selection of comfortable contemporary bedrooms.

Function Suites

Our Banqueting Manager will greet you and your guests upon arrival and direct you to your private suite. Our attentive staff will look after you, serve refreshments and stay on hand for any other requirements you have, or remain nearby for greater privacy. We also provide direct access for disabled and elderly guests, with ample complimentary car parking. Please contact a member of our Events Team to make these arrangements. Should you wish to come in and have a look at your suite, we would be more than happy to meet with you.

We can accommodate anything from small gatherings, to a maximum of 220 guests. Our rooms are very private, with their own bars and are in comfortable surroundings.

Afternoon Tea

Finger sandwiches

Fruit scones

with clotted cream and strawberry preserve

Selection of cakes

Tea and coffee

£20.00 per person

(Including Room Hire)

SPARKLING AFTERNOON TEA

Add a touch of fizz to your afternoon

tea with a glass of fizz

£25.00 per person

(Including Room Hire)



(B) - Traditional British dishes
(V) Suitable for vegetarians
(VE) Suitable for vegans
(GF) Gluten-free
(L) Local Produce
(O) - Organic Produce



Finger buffet

Upgrade option 1

£27.50 per person

Please pick two from each section

Choice 1

Mediterranean vegetable skewers

Served with maple and sesame glaze (V, VE, GF)

Salt and pepper chicken wings (GF, L, O)

Battered cod goujons (B, L, O)

Smoky barbecue pork ribs (GF)

Choice 2

Sundried tomato, blue cheese and spinach tartlet (V)

Breaded spicy cheese and jalapeno bites (V)

Cajun spiced chicken and red onion ciabatta

Classic pork sausage rolls (B)

Choice 3

Skinny fries (V, VE, GF)

Vegetable savoury rice and peas (V, VE, GF)

Seasoned potato wedges (VE, V)

Garlic bread (V)

Extras

House selection of British cheese and biscuits (V)

£5 supplement per person

House charcuterie and seafood platters (GF)

£10 supplement per person

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Add any vegetable option £3.50 per person

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Hot fork buffet

Upgrade option 2

£32.50 per person

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Best of British

Vegan sausage and mash

Served with caramelized onions, vegan gravy (V, VE, GF)

Chicken and mushroom pie

Served with fat chips, mushy peas and gravy

Steak and ale pie

Served with fat chips, red cabbage and gravy

Grilled fillet of cod

Served with parsley sauce and garden peas

Pasta Italian

Penne pasta al forno

Spiced tomato and vegetable sauce and vegan cheese (V, VE)

Chicken and mushroom conchiglie pasta

Served with white wine cream sauce (V)

Beef lasagne

Slow cooked beef ragu, cheesy bechamel sauce and oregano

Curry

Chick pea and sweet potato curry

Served with basmati rice and naan bread

Chicken tikka masala

Served with basmati rice and naan bread (GF)

Slow braised lamb Balti

Served with basmati rice and naan bread

Chinese

Hoi sin tofu

Served with chunky vegetables and beansprouts (V, VE)

Chicken chow mein

Egg noodles and Chinese vegetables (GF)

Sweet and sour pork

Sweet and sour sauce with pineapple, peppers and onions (GF)

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MC = May contains the allergen

Finger Buffet from all brochures 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
FINGER BUFFET CHOICE 1														
MEDITERRANEAN VEGETABLE SKEWERS														
vegetable skewers														
maple and sesame glaze											X			
SALT AND PEPPER CHICKEN WINGS														
salt and pepper chicken wings														
BATTERED COD GOUJIONS														
cod goujons	X							X						
SMOKY BARBECUE PORK RIBS														
BBQ pork ribs														
FINGER BUFFET CHOICE 2														
SUNDRIED TOMATO, BLUE CHEESE AND SPINACH TARTLET														
tomato, blue cheese, tartlet	X	X	MC				X							
BREADED SPICY CHEESE AND JALAPENO BITE														
spicy cheese & jalapeno bite	X	X												
CAJUN SPICED CHICKEN AND RED ONION CIABATTA														
Cajun spiced chicken														
red onion														
ciabatta	X	MC					MC					MC		

EWAS Norton
11/2/25

RAMA
11/2/25

ALLERGEN INFORMATION

X = contains the allergen

MC = May contains the allergen

Finger Buffet from all brochures 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
FINGER BUFFET CHOICE 3														
skinny fries	X													
vegetable savoury rice and peas														
seasoned potato wedges	X													
garlic bread	X	MC										MC		
FINGER BUFFET EXTRAS														
HOUSE SELECTION OF CLASSIC CHEESE AND BISCUITS														
cheddar cheese		X												
stilton cheese		X												
brie cheese		X												
crackers	X	X					X				X			
butter portion		X												
celery					X									
grapes														
red onion chutney														
HOUSE CHARCUTERIE AND SEAFOOD PLATTER														
Parma ham														
sliced ham														
salami														
prawns						X		MC						MC
smoked salmon								X						
lemon														
red onion chutney														
lemon rose sauce							X			X				
mixed salad with balsamic Glaze													X	

Elvis mendoza
11/2/25



RAMA
11/2/25



Evening reception buffet

World street food BUFFET STYLE DINNER

Included in our wedding package

For your evening buffet, we invite you to pick one of our street themes.

From your chosen theme please pick one meat option and one vegetarian option

British

(served with double cooked thick chips)

Mac 'n' cheese (V)

Chicken and mushroom pie
Served with mushy peas and gravy

Bacon, sausage or egg buns

Steak and ale pie
Served with mushy peas and gravy

Italian pizza

(served with fries)

Margarita pizza (V)

Barbecue chicken and red onion pizza

Pepperoni pizza

Ham and mushroom pizza

American

(served with Cajun fries)

Vegan chicken style burger (VE, V)

Buttermilk chicken and sticky barbecue burger

Steak and cheese burger

Pulled pork with caramelized onion burger

Indian

(Served with basmati rice and naan bread)

Chick pea and sweet potato red curry (VE, V)

Chicken tikka masala

Slow braised lamb Balti

Finger buffet

Upgrade option 1

£15.00 per person

Please pick two from each section

Choice 1

Mediterranean vegetable skewers

Served with maple and sesame glaze (V, VE, GF)

Salt and pepper chicken wings (GF, L, O)

Battered cod goujons (B, L, O)

Smoky barbecue pork ribs (GF)

Choice 2

Sundried tomato, blue cheese and spinach tartlet (V)

Breaded spicy cheese and jalapeno bites (V)

Cajun spiced chicken and red onion ciabatta

Classic pork sausage rolls (B)

Choice 3

Skinny fries (V, VE, GF)

Vegetable savoury rice and peas (V, VE, GF)

Seasoned potato wedges (VE, V)

Garlic bread (V)

Extras

House selection of British cheese and biscuits (V)

£5 supplement per person

House charcuterie and seafood platters (GF)

£5 supplement per person

Add any extra meat option £5.00 per person

Add any vegetable option £3.50 per person

Our finger and hot fork buffet comes with a selection of house dips, freshly made salads and a selection of chef choice desserts.

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.

Hot fork buffet

Upgrade option 2

£20.00 per person

Choose three of the following

Best of British

Vegan sausage and mash

Served with caramelized onions, vegan gravy (V, VE, GF)

Chicken and mushroom pie

Served with fat chips, mushy peas and gravy

Steak and ale pie

Served with fat chips, red cabbage and gravy

Grilled fillet of cod

Served with parsley sauce and garden peas

Pasta Italian

Penne pasta al forno

Spiced tomato and vegetable sauce and vegan cheese (VE, V)

Chicken and mushroom conchiglie pasta

Served with white wine cream sauce (O)

Beef lasagne

Slow cooked beef ragu, cheesy bechamel sauce and oregano

Curry

Chick pea and sweet potato curry

Served with basmati rice and naan bread

Chicken tikka masala

Served with basmati rice and naan bread (O)

Slow braised lamb Balti

Served with basmati rice and naan bread

Chinese

Hoi sin tofu

Served with chunky vegetables and beansprouts (V, VE)

Chicken chow mein

Egg noodles and Chinese vegetables (O)

Sweet and sour pork

Sweet and sour sauce with pineapple, peppers and onions (GF)

Finger buffet

Upgrade option 1
£27.50 per person

Please pick two from each section

Choice 1

- Mediterranean vegetable skewers
Served with maple and sesame glaze (V, VE, GF)
- Salt and pepper chicken wings (GF, L, O)
- Battered cod goujons (B, L, O)
- Smoky barbecue pork ribs (GF)

Choice 2

- Sundried tomato, blue cheese and spinach tartlet (V)
- Breaded spicy cheese and jalapeno bites (V)
- Cajun spiced chicken and red onion ciabatta
Classic pork sausage rolls (B)

Choice 3

- Skinny fries (V, VE, GF)
- Vegetable savoury rice and peas (V, VE, GF)
- Seasoned potato wedges (VE, V)
- Garlic bread (V)

Extras

- House selection of British cheese and biscuits (V)
£5 supplement per person
- House charcuterie and seafood platters (GF)
£5 supplement per person

Add any extra meat option £5.00 per person
Add any vegetable option £3.50 per person

Please note that we do ask that you endeavour to cater for 100% of guests

Our finger and hot fork buffet comes with a selection of house dips, freshly made salads and a selection of chef choice desserts.
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.

Parking Memo: Please ensure you enter your vehicle registration on the parking terminals at the hotel reception to avoid being issued a PCN.
Parking is at your own risk. The hotel does not take any responsibility for any loss, damage or accidents.

Hot fork buffet

Upgrade option 2
£32.50 per person
Choose three of the following

Best of British

- Vegan sausage and mash
Served with caramelized onions, vegan gravy (V, VE, GF)
- Chicken and mushroom pie
Served with fat chips, mushy peas and gravy
- Steak and ale pie
Served with fat chips, red cabbage and gravy
- Grilled fillet of cod
Served with parsley sauce and garden peas

Pasta Italian

- Penne pasta al forno
Spiced tomato and vegetable sauce and vegan cheese (VE, V)
- Chicken and mushroom conchiglie pasta
Served with white wine cream sauce (O)
- Beef lasagne
Slow cooked beef ragu, cheesy bechamel sauce and oregano

Curry

- Chick pea and sweet potato curry
Served with basmati rice and naan bread
- Chicken tikka masala
Served with basmati rice and naan bread (O)
- Slow braised lamb Balti
Served with basmati rice and naan bread

Chinese

- Hoi sin tofu
Served with chunky vegetables and beansprouts (V, VE)
- Chicken chow mein
Egg noodles and Chinese vegetables (O)
- Sweet and sour pork
Sweet and sour sauce with pineapple, peppers and onions (GF)



Compassion

AND UNDERSTANDING

Set in landscaped gardens overlooking the Pennine Hills, Mercure Manchester Norton Grange Hotel & Spa provides a peaceful setting for you to gather with friends and family and remember the life of a loved one. A selection of private rooms are available and our understanding, professional staff will be on hand to take care of everything.

OVERNIGHT Accommodation

For your relatives and friends who have travelled a distance and would like overnight accommodation, we offer a large selection of comfortable contemporary bedrooms.

Function Suites

Our Banqueting Manager will greet you and your guests upon arrival and direct you to your private suite. Our attentive staff will look after you, serve refreshments and stay on hand for any other requirements you have, or remain nearby for greater privacy. We also provide direct access for disabled and elderly guests, with ample complimentary car parking. Please contact a member of our Events Team to make these arrangements. Should you wish to come in and have a look at your suite, we would be more than happy to meet with you.

We can accommodate anything from small gatherings, to a maximum of 220 guests. Our rooms are very private, with their own bars and are in comfortable surroundings.

Afternoon Tea

Finger sandwiches

Fruit scones

with clotted cream and strawberry preserve

Selection of cakes

Tea and coffee

£20.00 per person
(Including Room Hire)

SPARKLING AFTERNOON TEA

Add a touch of fizz to your afternoon

tea with a glass of fizz

£25.00 per person
(Including Room Hire)



(B) - Traditional British dishes
(V) Suitable for vegetarians
(VE) Suitable for vegans
(GF) Gluten-free
(L) Local Produce
(O) - Organic Produce



Finger buffet

Upgrade option 1

£27.50 per person

Please pick two from each section

Choice 1

Mediterranean vegetable skewers

Served with maple and sesame glaze (V, VE, GF)

Salt and pepper chicken wings (GF, L, O)

Battered cod goujons (B, L, O)

Smoky barbecue pork ribs (GF)

Choice 2

Sundried tomato, blue cheese and spinach tartlet (V)

Breaded spicy cheese and jalapeno bites (V)

Cajun spiced chicken and red onion ciabatta

Classic pork sausage rolls (B)

Choice 3

Skinny fries (V, VE, GF)

Vegetable savoury rice and peas (V, VE, GF)

Seasoned potato wedges (VE, V)

Garlic bread (V)

Extras

House selection of British cheese and biscuits (V)

£5 supplement per person

House charcuterie and seafood platters (GF)

£5 supplement per person

Add any extra meat option £5.00 per person

Add any vegetable option £3.50 per person

Please note that we do ask that you endeavour to cater for 100% of guests

Our finger and hot fork buffet comes with a selection of house dips, freshly made salads and a selection of chef choice desserts.

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Hot fork buffet

Upgrade option 2

£32.50 per person

Choose three of the following

Best of British

Vegan sausage and mash

Served with caramelized onions, vegan gravy (V, VE, GF)

Chicken and mushroom pie

Served with fat chips, mushy peas and gravy

Steak and ale pie

Served with fat chips, red cabbage and gravy

Grilled fillet of cod

Served with parsley sauce and garden peas

Pasta Italian

Penne pasta al forno

Spiced tomato and vegetable sauce and vegan cheese (V, B)

Chicken and mushroom conchiglie pasta

Served with white wine cream sauce (L)

Beef lasagne

Slow cooked beef ragu, cheesy bechamel sauce and oregano

Curry

Chick pea and sweet potato curry

Served with basmati rice and naan bread

Chicken tikka masala

Served with basmati rice and naan bread (O)

Slow braised lamb Balti

Served with basmati rice and naan bread

Chinese

Hoi sin tofu

Served with chunky vegetables and beansprouts (V, VE)

Chicken chow mein

Egg noodles and Chinese vegetables (V)

Sweet and sour pork

Sweet and sour sauce with pineapple, peppers and onions (V, F)

ALLERGEN INFORMATION

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X = contains the allergen

MC = May contains the allergen

Hot Fork Buffet from all brochures 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
HOT FORK BUFFET - BEST OF BRITISH														
VEGAN SAUSAGE AND MASH														
Quorn sausages												X		
mash potato														
caramelized onions														
Vegetarian gravy														
CHICKEN AND MUSHROOM PIE														
chicken and mushroom pie	X	X												
fat chips	X													
mushy peas														
gravy														
STEAK AND ALE PIE														
steak and ale pie	X	X								X				
fat chips	X													
red cabbage														
gravy														
GRILLED FILLET OF COD														
cod fillet								X						
parsley sauce		X												
garden peas														

61005 MERSO

11/2/25

11/2/25.

ALLERGEN INFORMATION

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MC = May contains the allergen

Hot Fork Buffet from all brochures 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
HOT FORK BUFFET - PASTA ITALIAN														
PENNE PASTA AL FORNO														
penne pasta	X													
spiced tomato & vegetable sauce														
vegan cheese														
CHICKEN AND MUSHROOM CONCHIGLIE PASTA														
penne pasta	X													
white wine cream sauce		X											X	
chicken and mushroom														
BEEF LASAGNE														
beef lasagne	X	X			X		X			MC				
HOT FORK BUFFET - CURRY														
CHICK PEA AND SWEET POTATO CURRY														
chick pea and sweet potato curry														
basmati rice														
naan bread	X													
HOT FORK BUFFET - CHINESE														
HOI SIN TOFU														
hoi sin tofu	X										X	X		
chunky vegetables														
beansprouts														
CHICKEN CHOW MEIN														
chow mien sauce											X	X		X
egg noodles	X						X							
Chinese vegetables														
SWEET AND SOUR PORK														
sweet and sour pork	X													

EIVAS MENDOZA
11/2/25


PAMA

11/2/25

Children's Menus



Please select one dish from each course to create a children's menu. We offer this menu to children aged 13 and under. This menu includes fruit cordial during the drink reception and wedding breakfast

STARTERS

Fanned melon with berry coulis
(V, VE, GF)

Cheesy garlic bread (V)

MAINS

Chicken goujons
Served with baked beans, chips, ketchup and mayonnaise

Fish goujons
Served with peas, chips, ketchup and mayonnaise

Quorn sausage
Served with baked beans, chips, ketchup and mayonnaise (V, VE)

DESSERT

Ice cream
Chocolate, vanilla and strawberry
Fresh fruit salad (V, VE, GF)

Our preferred wedding suppliers
bringing your dream to life.

Scan our QR code to view our
preferred wedding suppliers.



Upgrade options

Our Bucks Fizz arrival drink is included in our wedding package. Please see our upgrade options that are available for you to enjoy.

DRINK PACKAGES

Drink reception with a choice of bottled beers,
Pimms and bubbles £3.00 per person

Add one glass of bubbles for your speeches £5.00 per person
Add one glass of 175ml house wine with the wedding
breakfast £5.00 per person

Add one glass of 175ml house wine with the wedding breakfast
with one top up £9.00 per person

Add one glass of 175ml house wine with the wedding breakfast
with two top ups £12.00 per person

Tea and coffee station with chocolate mints £3.00 per person

WEDDING BREAKFAST

Additional adult guests £50.00

Additional child guest £25.00

Our weddings package includes - 1 starter, 1 main, 1 vegetarian/
vegan main and 1 dessert. Please note it needs to be the same
starter, main and dessert for all guests

Upgrade to a choice of two starters two mains two desserts
£3.50 per person

This choice requires name cards and table plan to be provided

Upgrade to a choice of three starters three mains three desserts
£5.00 per person

This choice requires name cards and table plan to be provided

EVENING BUFFET

Our wedding package includes our world street food
evening buffet

Upgrade to finger buffet £15.00 per person

Upgrade to hot fork buffet £20.00 per person

*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.*

Wedding

ACCOMMODATION



ALLERGEN INFORMATION

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MC = May contains the allergen

Wedding Brochure Children Menu 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
CHILDRENS MENU STARTERS														
FANNED MELON WITH BERRY COULIS														
Honeydew melon														
Fruit compote														
Blackberry coulis														
Strawberry														
CHEESY GARLIC BREAD														
Garlic bread	X	MC											MC	
Cheddar cheese		X												
CHEESY GARLIC BREAD														
CHILDRENS MENU MAINS														
CHICKEN GOUJIONS														
Chicken goujions	X													
Baked beans														
Chunky chips	X													
Tomato ketchup					X									
Mayonnaise							X			X				

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13/02/25

PAMA
13/2/25

ALLERGEN INFORMATION

X = Contains the allergen

MC = May contains the allergen

Wedding Brochure Children Menu 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
FISH GOUJIONS														
Fish goujions	X							X						
Garden peas														
Chunky chips	X													
Tomato ketchup					X									
Mayonnaise							X			X				
QUORN SAUSAGES														
Quorn sausages	X													
Baked beans														
Chunky chips	X													
Tomato ketchup					X									
Mayonnaise							X			X				
CHILDRENS MENU DESSERTS														
ICE CREAM														
Vanilla ice cream		X												
Chocolate ice cream		X												
Strawberry ice cream		X												
FRESH FRUIT SALAD														
Fruit salad														

61015 NEWDONRA
13/02/25

PAMA
13/2/25

2025 Five days Conference Lunch Menus

Monday	Tuesday	Wednesday	Thursday	Friday
Beef chilli con carne (L)	Sweet and Sour chicken with diced pineapple (GF, L)	Braised lamb, sweet potato and five beans hot pot (GF, L)	Mince beef and onion pie (L)	Beef Bourguignon (GF, L)
Chicken stew with haricot beans (L)	Beef and ale stew (B, GF, L)	Chicken tikka masala curry (GF, L)	Lime and coconut chicken (GF, L)	Butter chicken (GF, L)
Quorn cottage pie with sweet potato mash (GF)(V)(VE)	Vegan meatballs in tomato and garlic sauce (GF)(V)(VE)	Spiced cauliflower & lentil pie (GF)(V)(VE)	Quorn sausage and mixed bean casserole(V)(VE)	Aubergine and Quorn mince chilli(V)(VE)(GF)
Steamed Basmati rice (V, VE, GF)	mash potato (GF)(V)	Pilau rice (V)(VE)(GF)	Chunky chips(V)(VE)	Tortilla chips(V)(VE)(GF)
Panache of Vegetable (V, VE, GF)	Spaghetti (V)(VE)	Chunky Chips (V)(VE)	Sweet potato mash potato(V)(VE)(GF)	coconut rice (V)(VE)(GF)
Tortilla chips(V)(VE)(GF) ***** Sour Cream	Steamed Basmati rice (V, VE, GF)	Naan bread(V) **** Mini Papadum	Garden peas (GF)(V)(VE)	French fries (GF)(V)(VE) **** Mini Papadum
Green salad, Coleslaw Sweet noodle salad	Green salad, Potato and chive salad Pasta Salad	Green salad, Tomato and mozzarella salad Coleslaw	Green salad, Greek salad Sweet noodle salad	Green salad, Pasta salad Coleslaw
Chef Assorted Dessert Tray	Chef Assorted Dessert Tray	Chef Assorted Dessert Tray	Chef Assorted Dessert Tray	Chef Assorted Dessert Tray
Fruit salad (V, VE, GF, Nut Free)	Fruit salad (V, VE, GF, Nut Free)	Fruit salad (V, VE, GF, Nut Free)	Fruit salad (V, VE, GF, Nut Free)	Fruit salad (V, VE, GF, Nut Free)

(B) - Traditional British dishes (V) Suitable for vegetarians

(VE) Suitable for vegans (GF) Gluten-free (O) - Organic Produce



ALLERGEN INFORMATION

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X = Contains the allergen

MC = May contains the allergen

	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
conference menu 2025														
MONDAY														
Beef chilli con carne	MC									MC		MC		
Chicken stew and haricot beans		X												
Quorn cottage pie with sweet potato mash												X		
Basmati rice														
Panache of vegetables														
Tortilla chips												MC		
Sour cream		X												
Sweet chilli noodle salad	X													
Green salad with balsamic Glaze													X	
Coleslaw							X							
Chefs cakes (ASK CHEF ON DAY)	X	X	MC	MC			X				MC	X		
Fruit salad														
Pouring Cream		X												
TUESDAY														
Sweet and sour chicken with diced pineapple					X									
Beef and ale stew					X								X	
Vegan meatball in tomato & garlic sauce												X		
Spaghetti	X													
Mash potato														
Basmati rice														
Green salad with balsamic Glaze													X	
Pasta salad	X													
Potato and chive salad							X							
Chefs cakes (ASK CHEF ON DAY)	X	X	MC	MC			X				MC	X		
Fruit salad														
Pouring Cream		X												

61005 MERCURE NORTON
13/8/25

PAMA
13/2/25

ALLERGEN INFORMATION

X = Contains the allergen

MC = May contains the allergen

Red sky conference menu 2025

GLUTEN MILK TREE NUTS PEANUTS CELERY CRUSTACEA EGGS FISH LUPIN MUSTARD SESAME SEEDS SOY BEANS SULPHUR DIOXIDE MOLLUSCS

WEDNESDAY

Braised lamb, sweet potato and five bean pot

Chicken tikka masala curry

Spiced cauliflower & lentil pie

Pilau rice

Naan bread

Chunky chips

F dums

Green salad with balsamic Glaze

Coleslaw

Tomato and mozzarella salad

Chefs cakes (ASK CHEF ON DAY)

Fruit salad

Pouring Cream

THURSDAY

Minced beef and onion pie

Lime and coconut chicken

Quorn sausage and mixed bean casserole

Chunky chips

Garden peas

Sweet potato mash

Sweet chilli noodle salad

Green salad with balsamic Glaze

Greek salad

Chefs cakes (ASK CHEF ON DAY)

Fruit salad

Pouring Cream

FRIDAY

Beef bourguignon

Butter chicken

Aubergine and Quorn mince chilli (Katerveg Mice)

Tortilla chips

French fries

Coconut rice

Green salad with balsamic Glaze

Coleslaw

Papadums

Pasta salad

Chefs cakes (ASK CHEF ON DAY)

Fruit salad

Pouring Cream

ELIPS MEMORAT
13/2/25

PAMA
13/2/25



spa
Naturel
fitness
welcome to wellness



Name: _____

Date: _____

Time of Lunch (please circle): 12.00 13.00 14.00 15.00

Please choose your choice of wrap

TOMATO TORTILLA WRAP

- ☐ Ham and mayo with baby gem
- ☐ Chicken caesar and baby gem
- ☐ Tuna crunch
- ☐ Egg and chive mayonnaise
- ☐ Savoury cheese and red onion
- ☐ Roasted veg, tomato, rosemary vegan aioli (Vegetarian & Vegan)

SIDE

Homemade coleslaw (Vegan option available)

Seasonal green salad with balsamic glaze

Seasonal fruit nibbles

DESSERT

- ☐ Baked New York vanilla cheesecake
- ☐ Chocolate orange tart

Both served with fruit couli (vegetarian)

- ☐ Fresh fruit salad

If you suffer from a food related allergy or intolerance, please let us know below. Allergen information for this menu is listed on the back. Sandwiches can be gluten free on request.

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Dear Guest, please note, whilst our well-trained kitchen team handle your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens. Please accept our sincere apologies if we couldn't fulfil your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = contains the allergen mc = may contain the allergen

	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
Bento Box														
TOMATO TORTILLA WRAP	X													
Ham and mayo with baby gem							X			X				
Chicken Caesar and baby gem		X					X							
Tuna crunch							X	X		X				
Egg and chive mayonnaise		X					X			X				
Savoury cheese and red onion		X					X			X				
Roasted veg, tomato, rosemary vegan aioli										X				
SIDES														
Homemade coleslaw							X							
Seasonal green salad with balsamic glaze													X	
Seasonal fruit nibbles														
DESSERT														
Baked New York vanilla cheesecake		X	MC				X							
Chocolate orange tart	MC	MC	MC				MC					X		
Fruit coulis														
Fresh fruit salad														

ALLERGEN INFORMATION

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Dear guest please note, whilst our well-trained kitchen team handling your food with utmost care & no cross-contamination, please be advised the foods described in the menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared. Please accept our sincere apologies, if we couldn't prepare your request & if we have to ask you to eat-out and make alternative arrangements. If you have any specific concerns, please let us know and we will do our best to help.

X = contains the allergen

MC = May contains the allergen

BENTO BOX 2025	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
BENTO BOX 2025														
WRAPS														
tomato tortilla wrap	X													
egg mayonnaise and chive		X					X			X				
chicken caesar and baby gem		X					X							
tuna crunch							X	X		X				
savoury cheese and red onion		X					X			X				
roasted vegetables, tomato and vegan aiolo										X				
ham, mayonnaise and baby gem							X			X				
SIDES														
homemade coleslaw							X							
seasonal green salad													X	
fruit nibbles														
DESSERTS														
baked new york cheesecake		X	MC				X							
chocolate and orange tart	MC	MC	MC				MC					X		
fruit coulis														

Eloué MENDOZA

 11/01/25
 11/01/2025
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