Mercure Norton Grange Hotel & Spa has a commitment to ensuring that all food served to the final consumer is safe. The hotels 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.

X = contains the allergen

MC = May contains the allergen

A La Carte Menu 2024 from 1st Feb	GLUTEN	MILK	TREE NUTS	PEANUTS	CELERY	CRUSTACEA	EGGS	FISH	LUPIN	MUSTARD	SESAME SEEDS	SOY BEANS	SULPHUR DIOXIDE	MOLLUSCS
BRUNCH														
Toast white	X													
Toast brown	X													
Preserve – strawberry jam														
Butter		X												
Breakfast Baps														
Bacon bap	X	X									MC			
Sausage bap	X	X									MC		X	
Egg bap	X	X					X				MC			
Breakfast basket														
Mini croissant	X	MC	MC				MC					MC		
Pain au chocolate	X	X	MC				MC					X		
butter		X												
flora														
Strawberry jam														

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LUNCH MENU														
Soup of the day														
Bread roll	X										MC			
butter		X												
Garlic bread/cheese		X												
Garlic bread	X	X										MC		
Garlic bread with cheese	X	X										MC		
Creamy garlic mushrooms														
Garlic mushrooms		X												
Toasted ciabatta	X	MC	MC				MC			MC	MC	MC		
Southern fried chicken														
Southern fried chicken	X				X									
Smoked BBQ sauce														
Chicken liver & cognac pate														
Chicken pate		X	MC											
Brioche croute	X	X	MC				X				MC	MC		
Red onion chutney														
Salt & Pepper Calamari														
Calamari	X					X	MC	MC						X
Tartar sauce							X			X				
Loaded parmesan French fries														
French fries														
Bacon														
Parmesan		X												
Baconnaise							X			X				

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COLD SANDWICHES														
Coronation chicken bloomer	X	X					X							
Egg mayo and chive bloomer	X	X					X							
Ham, mayo & cos bloomer	X	X					X							
Parmesan, tuna mayo & spring onion bloomer	X	X					X	X						
Falafel, hummus & rocket bloomer	X										X			
HOT BRIOCHE														
Southern fried chicken on brioche	X				X		X				MC		X	
BBQ pulled pork on brioche	X										MC	X		
Artichokes, spinach, peppers, & salsa on brioche	X										MC			
Classic BLT on brioche	X						X				MC			
PIZZAS														
Four cheese pizza	X	X												
Garlic filled vegan pepperoni pizza	X	MC										MC		
Pepperoni pizza	X	X												
Magnificent meat feast pizza	X	X												
Salt and pepper pizza	X	X												

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DINNER MENU														
SMALL PLATES														
Creamy Garlic Mussels														
Garlic mussels		X											X	X
ciabatta	X	MC	MC				MC			MC	MC	MC		
Cajun spiced chicken wings														
Chicken wings														
Piri piri sauce													X	
Salad of Smoked Organic chicken														
Smoked chicken														
Celeriac remoulade					X		X							
Raisin gel														
Ham hock terrine														
Ham hock										X				
Red onion chutney														
Toasted ciabatta	X	MC	MC				MC			MC	MC	MC		
Stilton onion tartlet														
Stilton tart	X	X												
Sun blush tomato pesto		X					MC							
Balsamic glaze													X	
Salad of beetroot														
beetroot														
Whipped feta		X												
Pickled walnuts			X	MC										
Mixed leaf													X	
Vegan Crispy jackfruit wings														
Vegan Crispy jackfruit wings	X											MC		
Mint falafel, hummus & pita bread														
Mint falafel														
hummus											X			
Pitta bread	X													

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SALADS														
Cob salad														
Chicken														
Bacon														
Egg		X												
Guacamole														
Cherry tomato														
Mixed leaf													X	
Chive oil														
Mediterranean cous cous Salad														
Cous cous	X													
Mixed vegetables		X												
Feta cheese		X												
Olives			MC	MC							MC			
Garbanzo beans														
Lemon and herb dressing														
Classic Chicken Ceaser salad														
Chicken														
Parmesan		X												
Croutons	X	MC	MC				MC			MC	MC	MC		
Cos lettuce														
Caesar dressing	X	X					X					X		
MAINS														
Sustainable fish of the day														
Fish of day								X						
Fondant potato		X												
Tender stem broccoli		X												
Poached egg							X							
Saffron sauce		X											X	

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Beer Battered Fish and chips														
Haddock								X						
Chunky chips														
Mushy peas														
Tartare sauce							X			X				
lemon														
Jack Woods of Manchester Rosemary andMerlot Slow Braised Lamb Shank														
Lamb					X								X	
Champ mash potato		X												
Seasonal vegetables		X												
gravy					X								X	
Crispy Pork Belly														
Belly pork														
Fondant potato		X												
carrots		X												
Cidar jus					X								X	
crackling														
Organic Corn Fed Chicken withGratin Potatoes														
Chicken														
Gratin potatoes		X												
carrots		X												
Leek ragout		X											X	
Nasi goring														
Nasi goring rice	X		MC	MC	X	X		X				X		
prawns						X		MC						MC
Egg							X							
Chicken														
Lamb rogan josh														
lamb curry			MC	MC	MC					MC	MC	MC		
Rice														
Naan bread	X	X												
Mango chutney														

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Cajun chicken burger														
Cajun chicken										X				
Brioche bun	X										MC			
Salad														
French fries														
Mayonnaise							X							
Pennine 4oz Twin Steak Burger														
Beef burger	X	X												
Baconnaise							X			X				
Brioche bun	X										MC			
French fries														
Miami Vegan Louisiana Chick'n Burger														
Brioche bun	X										MC			
Vegan chicken	X													
salad														
French fries														
salsa														
Vegan beetroot wellington														
Beetroot wellington	X		MC									X		
Pea puree		X												
Roasted vegetable		X												
Vegan fried rice														
Basmati rice														
Irregular chicken	X													
Teriyaki sauce	X		MC	MC								X		
GRILL WITH A THRILL														
8oz Sirloin Steak		X												
8oz Medallion of Pork Loin		X												
8oz Garlic and Rosemary Butterfly Organic Chicken Fillet		X												
6oz Chimichurri Salmon Steak	X	X	MC	MC				X				X		
Mushroom														
Tomato														
Mixed leaf													X	
Chunky chips														
Tender stem broccoli		X												

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SAUCES														
Red wine sauce					X								X	
Peppercorn sauce		X			X									
Stilton sauce		X												
Garlic butter		X												
SIDES														
Skinny fries														
Beer battered onion rings	X													
Chunky chips														
House salad														
Tender stem broccoli		X												
Honey glazed chantenay carrots		X												
DESSERTS														
Tiramisu Teardrop														
Tiramisu	X	X	MC				X					MC		
Pistachio ice cream		X	X	MC			MC					MC		
Expresso syrup														
Crème brulee cheesecake														
Cheesecake		X	MC	MC			X							
Berry compote														
Chambord Chantilly		X												
Sticky toffee pudding														
Sticky toffee pudding		X	MC				X							
Custard		X												
Chocolate fondant														
Chocolate fondant	X	X	MC				X					X		
Vanilla ice cream		X												

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Selection of English Cheese and Artisan Biscuits														
Cheddar cheese		X												
brie		X												
stilton		X												
Cheese crackers	X	X					X				X			
Grapes														
celery					X									
chutney														
Selection of Premium Ice Cream														
Strawberry ice cream		X												
Chocolate ice cream		X												
Vanilla ice cream		X												
Vegan Treacle Tart														
Treacle tart	X	MC	MC				MC					MC		
Vegan Salted Caramel Millionaire Sponge Cake														
Millionaire sponge	X	MC	MC				MC					X		
Vegan Chocolate & Orange Cake														
Chocolate and orange tart		MC	MC									X		
strawberry														
Mango coulis														
Raspberry coulis														
Vegan coconut ice cream														