



The Aloft Hotel Liverpool

3-Course Private Christmas Menu

STARTER

Parsnip and Apple Soup (v)(ve)(gf)

Duck and Orange Liver Parfait

Served with toasted brioche, orange segments, and orange gel

Beetroot Cured Salmon

Served with pickled cucumber, avocado purée, and horseradish cream

Goat's Brie and Cranberry Tart

Served with dressed leaves

MAIN COURSE

Roasted Turkey

Served with sage and onion stuffing, pigs in blankets, roasted potatoes, Brussels sprouts, and seasonal vegetables

Grilled Hake

Served with lobster bisque sauce, fondant potato, and vegetables (kale and carrots)

Braised Ox Cheek

Served with Bordelaise sauce, pomme purée, kale, and carrots

Roasted Vegetable Wellington (v)(ve)

Served with chef's vegetables

DESSERTS

Dark Chocolate and Raspberry Tart (v)

Classical Christmas Pudding (v)

Served with brandy sauce

Baked New York Cheesecake (v)

Served with dark cherry compote

Allergies must be provided to hotel no less than 14 days prior to event date.

The Aloft Hotel Liverpool 1 North John Street,
Liverpool, L2 5QW events@aloftliverpool.com
+44 (0)151 294 3970 | www.aloftliverpool.com





The Aloft Liverpool Hotel

Christmas Sharing Boards

2 choices - £13.95 per person

3 choices - £17.95 per person

4 choices - £21.95 per person

*choices are chosen per booking and apply to all guests

Choices

Mini Turkey Burgers

turkey patty, cranberry sauce, lettuce served in a mini brioche bun

Pigs in Blankets

served in red wine gravy

Pork Sausage Rolls

served with a red onion and cranberry chutney

Cranberry Mini Tarts (VE | V)

with caramelised figs

Chestnut and Vegetable Money Bags (V | VE)

Smoked Salmon Mini Quiches (V)

Black Truffle and Parmesan Fries

Salt and Pepper Calamari

served with a sweet chilli dip

Sweet Potato Falafel

served with cranberry sauce

Sriracha Chicken Wings



V = Vegetarian | V = Vegan

GF = Gluten Free | DF = Dairy Free

Allergies must be provided to hotel no less than 14 days prior to event date.



The Aloft Hotel Liverpool *Christmas Pre-Dinner Canapes*

Chicken Pate, onion chutney served on a brioche crud
Smoked Salmon and cucumber served on a dill bilini
Turkey and Cranberry Croquettes
Mushrooms on puff pastry (V | VE)

£12.00 per person

V = Vegetarian | V = Vegan
GF = Gluten Free | DF = Dairy Free

Christmas Drinks Packages

A glass of sparkling wine - £5.95 per person 5
bottles of Budweiser in a bucket - £20.00 Half
bottle of house wine - £14.00 per person A
glass of Cocktails - £10.45 per person

Allergies must be provided to hotel no less than 14 days prior to event date.

The Aloft Hotel Liverpool 1 North John Street,
Liverpool, L2 5QW events@aloftliverpool.com
+44 (0)151 | www.aloftliverpool.com

