



THE LINER

HOTEL AT LIVERPOOL

Welcome Aboard

CHRISTMAS 2025



Lord Nelson Street, Liverpool, L3 5QB | 0151 709 7050 | christmas@theliner.co.uk | www.theliner.co.uk



Welcome Aboard Christmas 2025

Choose from full scale **PARTY NIGHTS**, set in the magnificent Britannic Suite. Sparkling nights of live entertainment, festive food and premium bar. Your night begins with our Welcome Aboard Live! Including sing-a-long and big gift giveaway.

Enjoy the setting of **SEVEN SEAS BRASSERIE** for all your festive dining occasions.

Christmas Lunch, Dinner, Pre-Theatre and Afternoon Tea are available from 25th November until 24th December.

Treat yourself to **CHRISTMAS DAY** dining with our offer of a Champagne Reception, luxury 4 course lunch and our best attention towards you, your friends and family

FESTIVE FAMILY TIME Offers our new Lunch with Santa & Stitch™, a fun filled family party with entertainment, activities and special visits. All set in the family-friendly space of the Britannic Suite inclusive of Child-friendly entertainment, goodie bags and special visits

And at the end of all your festive fun, see the year out at our **NEW YEAR'S EVE - LIVE FROM LAS VEGAS EVENT!** A spectacular evening of Cocktails, live entertainment, delightful food & Champagne.

However you choose to spend Christmas at The Liner, we will be waiting to **WELCOME YOU**.

Welcome Aboard...

CHRISTMAS CRUISE PARTY NIGHTS

ITINERARY

7pm Cocktail Reception

7.45pm Welcome Aboard Live!
Inc. Big Gift Giveaway

8.00pm Dinner Served

9.30pm Christmas Party Live!

11pm DJ, Disco, Dancing

12.15am Last Orders at the Bar

12.30am Carriages

DATES

Friday 5th December **£55**

Saturday 6th December **£59**

Friday 12th December **£65**

Saturday 13th December **£65**

Friday 19th December **£59**

PARTY NIGHT MENU FOR 2025

TO START

Sweet Potato, Red Pepper & Coriander Soup (ve) (gf)

Rocket oil, black onion seeds, sweet potato curls

Smooth Duck Liver Parfait

Cranberry and sticky fig relish, artisan sour dough crackers

MAINS

Festive Roast Turkey Breast (gf)

Pork sage and onion stuffing, bacon chipolata, honey and thyme roasted vegetables, ruffled roast potatoes, rich gravy

Roasted Aubergine & Courgette Stack (ve) (gf)

Rosemary roast new potatoes, char grilled tenderstem broccoli, sage and onion gravy

DESSERT

Chocolate Delice

Layers of white and dark chocolate mousse on chocolate cocoa sponge

Raspberry & Frangipane Tart (ve) (gf)

Toasted almond flakes, winter berry coulis

COFFEE CART

Tea, Coffee, Mini Mince Pie, Chocolate Mint

ADD PREMIUM ALL INCLUSIVE

Unlimited Beers, Wine, Prosecco, Spirits

£60pp

Welcome Aboard...

FESTIVE DINING

2 COURSE £22

3 COURSE £26

Perfect choice for

smaller groups,

Pre-Theatre afternoons

and evenings.

From Tuesday 25th November

to Wednesday 24th December

12.30pm – 9pm

£10pp deposit required

for group bookings of 7+.

Vegetarian, Vegan and Gluten Free
options available.

FESTIVE DINING MENU

TO START

Homemade Soup of the Day

Buttered croutons, warm bread roll

Duck and Clementine Pâté

Sweet plum relish, rocket leaves, artisan crackers

Mushrooms on Toast

Cream and garlic Paris mushrooms, chives, toasted sourdough bread

Grilled Asparagus, Roasted Tomato and Balsamic Pearl Onion Salad (ve) (gf)

Toasted pumpkin seeds, beetroot glaze

MAINS

Roast Turkey Breast

Sage and onion stuffing, chipolata, maple roasted winter vegetables,
ruffled roast potatoes, roast gravy

Seven Seas Christmas Burger

Pigs in blankets, Monterey jack cheese, sesame brioche bun, skinny fries,
cranberry relish

Baked Salmon Fillet (gf)

Smoked Applewood cheddar mash, sweet pea, baby spinach and white wine sauce

Festive Vegetable Wellington (ve)

Maple roasted winter vegetables, ruffled roast potatoes, sage and onion
stuffing, cranberry and rosemary gravy

DESSERT

Spiced Christmas Pudding

Warm brandy sauce

Chocolate Orange Brownie (ve) (gf)

Plant Based Cream

Winter Berry Brûlée (gf)

Sugar crusted glaze

Selection of Ice Cream

Vanilla pod, strawberry, chocolate chip

Welcome Aboard...

**FESTIVE
AFTERNOON TEA
£24 PER PERSON**

A traditional treat
created especially for
the festive season

**From Tuesday 25th November
to Wednesday 24th December
12.30pm – 3.30pm**

£10pp deposit required
at the time of booking.

Vegetarian, Vegan and Gluten Free
options available.

24+ Hours notice is required for
dietary requests

FESTIVE AFTERNOON TEA MENU

ON ARRIVAL

Glass of Prosecco or Baileys

**SELECTION OF FESTIVE FINGER
SANDWICHES**

**Roast Turkey, Sage & Onion Stuffing, Cranberry
Honey roast Gammon, English Mustard
Brie, Caramelised Onion**

ON THE SIDE

Mini Pigs in Blankets

SWEET

**Warm Fruit Scone, Clotted Cream, Strawberry Jam
Selection of Festive Cakes
Mini Mince Pies**

HOT DRINKS

Choice of Teas, Coffee, Hot Chocolate



2nd DECEMBER 2025 - 4th JANUARY 2026



Welcome Aboard...

LUNCH WITH SANTA & STITCH
ADULT £30 | CHILD £26

A festive fun filled Sunday for all the family

SUNDAY 14TH DECEMBER 2025
Bar Open 12.30pm | Lunch Served at 1pm

2c Lunch & Christmas party with Santa & Stitch™
£10pp deposit required at the time of booking.

LUNCH WITH SANTA & STITCH

MAINS

Roast Turkey & Trimmings

Ruffled roast potatoes, seasonal vegetables, bacon chipolata, sage & onion stuffing, gravy

**Festive Vegetable Wellington
& Trimmings** (v) (ve) (gf)

Ruffled roast potatoes, seasonal vegetables, sage & onion stuffing, vegetable gravy

DESSERT

Dusted Chocolate Yule Log

Vanilla ice cream

TO FINISH

Tea, Coffee, Mini Mince Pies

Vegetarian, Vegan and Gluten Free options available.

Welcome Aboard...

**CHRISTMAS DAY
DINING**

£90 PER ADULT

£40 PER CHILD

Luxury lunch teamed with our
best service to look after your
Christmas Day.

Thursday 25th December 2025

Table Bookings

12.30pm – 4.00pm

Deposit of £25 per person.

Menu pre-order
and all dietary requirements
required 28 days before.

**CHRISTMAS DAY
DINNER MENU**

TO START

Asparagus and Baby Spinach Soup (ve) (gf)

Rocket oil, black onion seeds

Pressed Ham Hock and Sweet Pea Terrine

Balsamic onion confit, pea puree, toasted sourdough

Smoked Salmon Bruschetta (v)

Mascarpone, toasted sourdough , beetroot glaze, lemon dill oil

MAINS

Roast Turkey Breast

Pork, sage and caramelized onion stuffing, Yorkshire pudding, pigs in blankets,
maple roast winter vegetables, ruffled roast potatoes, roast gravy

Prime Roast Sirloin of Beef

Pork, sage, and caramelized red onion stuffing, Yorkshire pudding, pigs in
blankets, maple roast winter vegetables, ruffled roast potatoes, roast gravy

Roasted Cod Loin (gf)

Smashed new potatoes, char-grilled tenderstem broccoli, butter bean,
chive and white wine sauce, crispy pancetta

Festive Vegetable Wellington (ve)

Maple roast winter vegetables, ruffled roast potatoes, sage and onion stuffing,
cranberry and rosemary gravy

DESSERT

Chocolate and Caramel Pyramid

Marbled white and dark chocolate, vanilla mousse, chocolate sponge,
caramel silk

Spiced Christmas Pudding

Warm brandy sauce, fresh raspberries

Selection of British Cheese

Real ale chutney, celery, grapes, artisan crackers

TO FINISH

Coffee, Chocolate Truffles, Mint Cream



Welcome Aboard... 2026

£95 PER PERSON

See out 2025 in spectacular style with our evening of live Las Vegas themed entertainment, Cocktail Bar reception, fabulous food and wine and Champagne countdown to midnight...

**WEDNESDAY 31ST
DECEMBER 2025
6.30pm – 1.30am**

6.30pm Champagne &
Cocktail Reception
7.15pm Welcome to Britannic Suite
7.45pm New Year Dinner Served
9.30pm Showgirls & Showtime!
10.15pm DJ, Disco & Dancing
11.30pm Showtime & Champagne
11.50pm Countdown to 2026
12.00am Disco & Dancing
1.00am Last Orders
1.30pm Carriages

**Overnight stay
packages
from £195.00 per person**

NEW YEAR DINNER MENU

TO START

Baby Leek & Potato Soup (ve) (gf)

Salted crouton, crispy leek, spinach oil

Black Pudding and Smoked Bacon

Rarebit Tart

Sticky red onion relish

Oak Smoked Salmon

and King Prawn Cocktail

Marie rose sauce, diced chorizo, granary bread

MAINS

Pan Seared Fillet Beef Medallions

Truffle dauphinoise potato, grilled tenderstem broccoli, pink peppercorn and brandy sauce

Baked Salmon Fillet (gf)

Crushed potato and spring onion cake, butterbean, asparagus and lobster sauce

Wild Mushroom, Butterbean,

Pepper Stroganoff (ve) (gf)

Fragrant rice, crispy kale

DESSERT

Chocolate and Salted Caramel Bundt

Crème anglaise

Passion Fruit Delice

Fresh raspberries, berry coulis

Selection of British Cheese

Real ale chutney, celery, grapes, artisan crackers



GENERAL INFORMATION

CHRISTMAS ACCOMMODATION

Take advantage of our preferential party night rates starting from £125.00 per room inclusive of breakfast, car parking and WIFI. 1 complimentary bedroom is included with group bookings of 50 Guests or more.

CASTAWAY BAR AT CHRISTMAS

Castaway Bar will be open throughout December with a selection of Christmas Cocktails and Festive Food Offers. Happy Hour 2-4-1 runs every day through December from 6pm-8pm.

JANUARY JOLLIES

Celebrate Christmas a little later with preferential rates available for all after Christmas party dates available in January. Please contact a member of our Christmas Sales Crew for further details.

CAR PARK

All Guests, Resident & Non-Resident are welcome to use our Car Park facility, situated at the top of Lord Nelson Street. Spaces are subject to availability and cannot be reserved. Free parking is offered to Resident Guests for 24 hours. Visit our Parking pages online www.theliner.co.uk/carpark for further information and to view our Winter tariff.

GIFT VOUCHERS

Give the gift of The Liner this Christmas with vouchers available for overnight stays, Restaurant dinner or Afternoon Tea. Packaged in festive wrap to post or collect. Available from the Sales Office.

TERMS & CONDITIONS

PARTY NIGHTS

- Provisional bookings cannot be accepted for Party Nights.
- Deposits are non refundable and non transferable.
- Final balance and menu pre order is required 28 days in advance for all party nights.
- Final balance payments are non-refundable.
- Private hire of scheduled Party Nights is available – minimum number applies. Please discuss with our Christmas co-ordinator team.

ALL INCLUSIVE

- All Inclusive must be pre booked. Pre-payment is required 7 days in advance and are non-refundable and non-transferable.
- Requests for All Inclusive less than 7 days in advance must be paid in full at the time of booking.
- All Inclusive wristbands will be available for collection from 7pm on the day of event. Guests will be required to sign for collection of each wristband.
- All Inclusive Bar includes a selection of House Wines & Prosecco, Premium brand beers, wine, spirits and soft drinks.
- Double measures, Wine by the bottle and Champagne are not included.
- The Bar Manager reserves the right to refuse service on the grounds of misuse or excessive consumption.
- All Inclusive price shown is for pre-ordered wristbands only. Wristbands purchased on the night will be priced at £80.00.

SANTA EVENTS

- Advanced deposit £10.00 per person is required at the time of booking.
- Deposits are non-refundable and non-transferable.
- Final balance is required 7 days in advanced of the events.
- Final balance payments are non-refundable and non-transferable.
- This event does not include personal or private visits to Santa. All interaction with Santa is group based on a central stage. Private photos with Santa are subject to time availability and not included as standard.

BRASSERIE TABLE BOOKINGS

- An advanced deposit of £10.00 per person is required for all Brasserie table bookings of 7+ guests or more from 25/11-30/12.
- Advanced deposits are non-refundable and non-transferable.
- A menu pre order is required 7 days in advance for table bookings of 10+ guests or more.
- Final balance of table bookings will be taken on the day/evening of booking.
- Deposits paid on cancellations are non-refundable.
- Advanced bookings for Afternoon Tea are required between 25/11-24/12.
- £10.00 per person deposit required for all Afternoon Tea bookings.

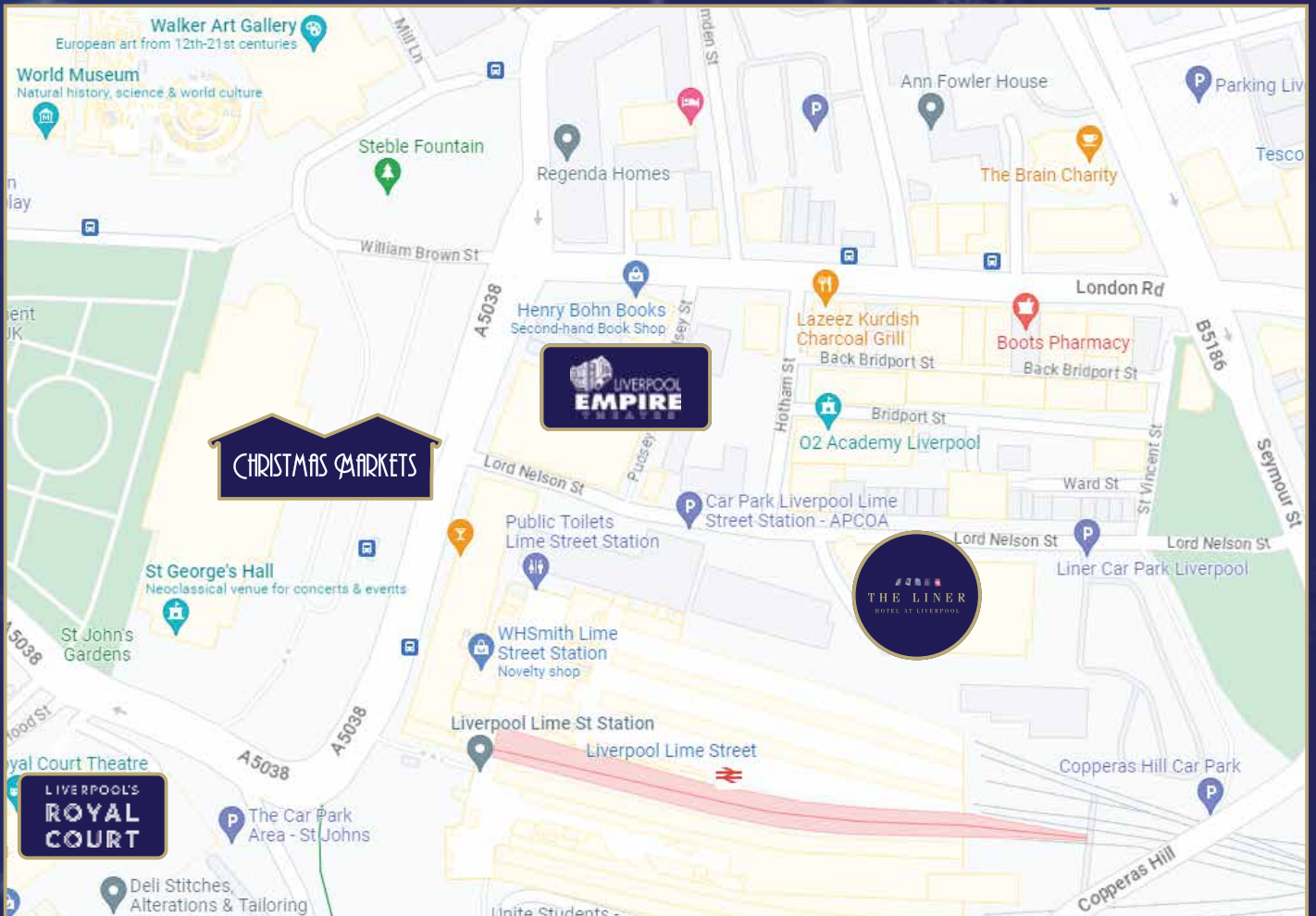
CHRISTMAS DAY

- An advanced deposit of £25.00 per person is required at the time of booking.
- Deposits are non-refundable and non-transferable.
- Final balance payments are due on 1st December 2025 and are non-refundable after this date.
- A menu pre-order for all Guests is required by 1st December 2025.
- Table bookings are available from 12.30pm. Last table booking is 3.45pm.
- Maximum table size is for 8. Larger groups will be split across 2 tables.
- Highchairs are limited and must be pre-booked with your table.
- Table positioning requests cannot be offered.

NEW YEAR'S EVE

- An advanced deposit of £25.00 per person is required at the time of booking.
- Advanced deposits are non-refundable and non-transferable.
- Final balance is due no later than 12th December 2025.
- Beer, Wine and Champagne pre-orders must be received with payment in full by 12th December 2025.
- Children under the age of 16 are not permitted in Britannic Suite on New Year's Eve. Children of all ages are welcome in the Hotel Castaway Bar on New Year's Eve.
- Late bookings received after Friday 12th December 2025 are subject to availability and must be paid in full at the time of booking.
- A menu pre-order will be requested from all guests by 12th December 2025.
- Tables of 2-6 guests may be shared with other parties of similar size.
- Table positioning requests cannot be guaranteed.
- Final balance payments are non-refundable.

LOCATION MAP



Visit us online www.theliner.co.uk

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