



THE LINER
HOTEL AT LIVERPOOL

Christmas
2026

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





Welcome Aboard...

Enjoy a full program of Festive events in the heart of the City Centre.

CHRISTMAS CRUISE PARTY NIGHTS take place every weekend through December. Festive cheer from start to finish with fabulous food, optional all inclusive bar and live entertainment.

FESTIVE DINING will be offered in the Seven Seas Brasserie from 1st December. The perfect Pre Theatre destination with swift service and on-site parking only minutes away from all of the City's theatre venues.

Indulge in **FESTIVE AFTERNOON TEA** this December, a specially created menu embracing all the sweet treats of the season.

Enjoy Festive family time at our **SUNDAY WITH SANTA** event. A 2 course lunch with party entertainment, mini disco and a special visit from Santa.

CHRISTMAS DAY is our highlight event offering the finest four course lunch in the Seven Seas Brasserie. A relaxed setting with stylish décor and amazing service

End the year with **MOTOWN UNTIL MIDNIGHT**. Wonderful dinner followed by a 60 minute live stage show of Soul and Motown favourites.

However you choose to celebrate this Christmas, The Liner will be waiting to welcome you.

Welcome Aboard...

Christmas Cruise Party Nights

ITINERARY

- 7pm** Christmas Cocktails
7.30pm Welcome Aboard Live!
7.45pm Big Gift Giveaway
8pm Dinner Served
9.30pm Christmas Party Live!
11pm DJ, Disco, Dancing
12.15am Last Orders
12.30am Close

DATES

- Friday 4th December **£60**
Saturday 5th December **£60**
Friday 11th December **£69**
Saturday 12th December **£69**
Friday 18th December **£60**

Party Night Menu 2026

TO START

Spiced Squash & Coriander Soup

Spinach oil, poppy seeds, herb crouton

MAINS

Festive Roast Turkey

Bacon wrapped chipolata, sage and onion stuffing, roast potatoes, glazed carrots and parsnips, button sprouts and roast gravy

Spiced Vegetable Wellington (V) (Ve)

Roast potatoes, glazed carrots and parsnips, button sprouts and vegetable stock gravy

DESSERT

Velvet Chocolate & Salted Caramel Tart

Duo of milk chocolate and crème anglaise, cocoa dust

COFFEE CART

Tea, Coffee, Mini Mince Pie, Chocolate Mint

ADD PREMIUM ALL INCLUSIVE

Unlimited Beer, Wine, Prosecco, Spirits

£70pp

Welcome Aboard...

Festive Dining

2 COURSE £24

3 COURSE £28

Perfect choice for
smaller groups,
afternoons
and evenings.

**From Tuesday 24th November
to Thursday 24th December
12pm – 9pm**

£10pp deposit required
for group bookings of 6+.

Vegetarian, Vegan and Gluten Free
options available.

Festive Dining Menu

TO START

Homemade Soup of the Day

Toasted croutons and bread roll

Chicken Liver and Brandy Pate (gf)

Winter fruit chutney, rocket leaves, highland oat cakes

Mushrooms on Toast (v)

Paris brown mushrooms, garlic, cream and chives, toasted sourdough bread

Sweet Potato and Chickpea Falafel Salad (ve)

Balsamic pearl onions, toasted pumpkin seeds, cranberry houmous

MAINS

Roast Festive Turkey Breast (df)

Sage and onion stuffing, chipolata, glazed carrots, maple and rosemary parsnips, seasoned button sprouts, ruffled roast potatoes, rich roast gravy

Angus Beef Steak Burger

Seeded brioche, pigs in blankets, Emmental cheese, sticky BBQ relish, skin on fries,

Grilled Salmon Fillet (gf)

Sauteed potatoes, tender stem broccoli, prosecco and chive cream sauce

Festive Lentil and Squash Parcel (ve)

Glazed carrots, maple and rosemary parsnips, seasoned button sprouts, ruffled roast potatoes, sage and onion stuffing, gravy

DESSERT

Classic Christmas Pudding

Warm brandy sauce

Irish Cream Pannacotta (gf)

White chocolate crumb

Chocolate Panettone Bread and Butter Pudding

Vanilla ice cream, chocolate sauce

Cranberry & Orange Cheesecake (Ve)

Granola biscuit base, caramelised orange

Welcome Aboard...

Festive Afternoon Tea

£28 PER PERSON

Sweet treat
of the season

**From Tuesday 1st December
to Thursday 24th December**

1pm – 3pm

£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 Irish Cream
Tea, Coffee, Herbal Infusions

FESTIVE FINGER SANDWICHES

Roast Turkey, Stuffing, Cranberry
Honey Glazed Ham & Cheese
Egg Mayonnaise, Cress

ON THE SIDE

Honey Glazed Pigs in Blankets

SEASONAL SWEETS

Warm Scone, Clotted Cream, Festive Jam
Winter Chocolate Pinecone
Redcurrant Pistachio Battenburg
White Chocolate Bauble
Mini Mince Pie



**Tuesday 8th December 2026
to Sunday 3rd January 2027**

Welcome Aboard...

Sunday with Santa

ADULT £30

CHILD £24

A fun filled Sunday with
2 course lunch, Elf party,
and visit from Santa

Sunday 13th December 2026

- 1pm** Bar Open
- 1.30pm** Elf Party and Games
- 2pm** Lunch Served
- 3pm** Santa, Disco, Dancing
- 6pm** Bar Close

£10pp deposit required
at the time of booking.

Family Menu

MAIN COURSE

Roast Turkey & Trimmings

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

Festive Vegetable Wellington (V) (Ve)

Ruffled roast potatoes, seasonal vegetables, sage & onion stuffing,
vegetable stock gravy and Yorkshire pudding

Chicken Nugget Meal

Skinny fries, peas, ketchup

DESSERT

Dusted Chocolate Yule Log

Vanilla Ice Cream

TO FINISH

**Tea, Coffee,
Mini Mince Pies**



Welcome Aboard...

Christmas Day Dining

£110 PER ADULT

£49 PER CHILD

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

Friday 25th December 2026

Table Bookings

12.30pm - 3.30pm

Deposit of £30 per person.

Menu pre order,
dietary requirements
and final balance
by 1st December.

Christmas Day Menu

TO START

Roasted Sweet Potato, Butter Bean and Chilli Soup (ve) (gf)

Spinach oil, sweet potato curls

Wild Boar and Plum Pate

Winter fruit chutney, wild rocket leaves, toasted sourdough

Scottish Smoked Salmon and King Prawn Cocktail

Ripped romaine leaves, creamy Marie Rose sauce, rye bread, lemon wedge

MAINS

Festive Roast Turkey Breast

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

Slow Cooked British Beef Featherblade (gf)

Rich red wine sauce, creamy buttered mash, caramelized roasted red onions and baby carrots, Yorkshire pudding

Parmesan Crusted Cod Loin

Gratin potatoes, char-grilled broccolini, roasted vine tomato, champagne beurre blanc

Butternut Squash and Pearl Onion Tart Tatin (ve)

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

DESSERT

White Chocolate and Raspberry Roulade

Meringue, whipped cream, fresh raspberries, white chocolate, berry coulis

Cherry, Almond and Cognac Christmas Pudding

Brandy sauce, fresh redcurrants

Selection of British Cheese

Real ale chutney, celery, grapes, artisan crackers

TO FINISH

Coffee, Chocolate Truffles, Mint Cream

Welcome Aboard...
2027

*Motown Until
Midnight*

£99 PER PERSON

See out 2026 in spectacular style with an evening of soul and Motown favourites, fabulous food and drink and a sparkling countdown to midnight...

Thursday 31st December 2026

6.30pm Cocktail Reception

7.15pm Seated for Dinner

7.30pm Dinner Served

9.15pm Showtime Soul
& Motown

10.30pm Drinks & Dancing

11.45pm Countdown to 2027

12am Happy New Year!

1.00am Bar Close

ADD OVERNIGHT

Double Room with Breakfast
& Late Check Out

£180 per room

New Year Dinner Menu

TO START

Ham Hock and Sweet Pea Soup

Black pepper croutons, crème fraîche, smoked bacon

Salt and Pepper Calamari and Panko King Prawns

Asia slaw, soy, ginger and sesame dressing, lime wedge, chilli jam

Prosciutto di Parma Ham and Baby Mozzarella Salad

Sun blushed tomato, rocket leaves, balsamic glaze, toasted ciabatta

MAINS

Pan Seared Corn Fed Chicken Supreme

Gruyere cheese, baby spinach and truffle mash, garlic buttered asparagus, wild mushroom, chive and brandy sauce

Herb Rolled Cod Loin (gf)

Sauteed potatoes, tender stem broccoli, pancetta and leek velouté

Roasted Butternut Squash Tagine Tart (ve) (gf)

Herb potato cakes, grilled courgette, pumpkin seeds, sweet pimento puree

DESSERT

Black Forest Cheesecake

Bourbon crumb base, dark chocolate curl

Salted Caramel Millionaires Tart

Chocolate sauce, white chocolate callets

Selection of British Cheese

Real ale chutney, celery, grapes, artisan crackers

ADD TO FINISH

Coffee, Chocolate Truffle, Mint Cream



General Information

CHRISTMAS STAY

Contact our Sales Team for preferential rates for Party Nights, Christmas holidays and New Year.

CASTAWAY AT CHRISTMAS

Christmas cocktails, luxury hot chocolate, festive food and Happy Hour 2-4-1, available every day from 01st December. Live Entertainment every Thursday and Friday 5pm-7pm.

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.

CHRISTMAS CAR PARK

Car Park operates 24hrs per day and is free of charge to Resident Guests. Spaces cannot be reserved. View our Winter tariff and Christmas Shopper Special online at:

www.theliner.co.uk/carpark

Free parking is included with all Christmas Day Lunch bookings.

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 6+ guests or more from 01/12-31/12.
- 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 01/12-31/12.
- £10.00 per person deposit required for all Afternoon Tea bookings.

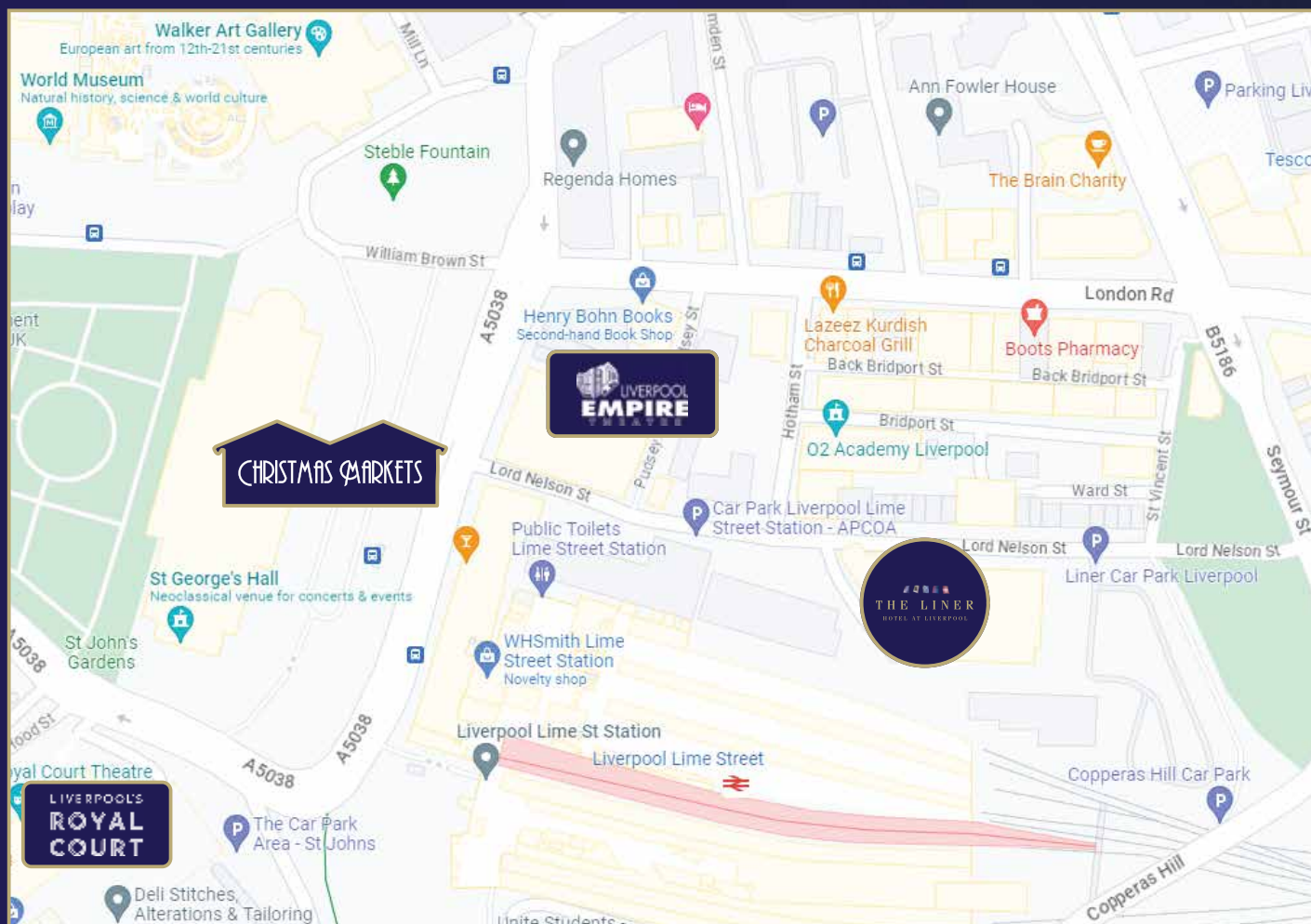
CHRISTMAS DAY

- An advanced deposit of £30.00 per person is required at the time of booking.
- Deposits are non-refundable and non-transferable.
- Final balance payments are due on 1st December 2026 and are non-refundable after this date.
- A menu pre-order for all Guests is required by 1st December 2026.
- Table bookings are available from 12.30pm-3.30pm.
- 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 14th December 2026.
- Beer, Wine and Champagne pre-orders must be received with payment in full by 14th December 2026.
- 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 Monday 14th December 2026 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 14th December 2026.
- 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