### Christmas 2025

GALLERY HOTEL COLLECTION

THE MUNICIPAL HOTEL AND SPA MGALLERY Liverpool

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# Celebrate the Festive Season in University Luxury



PALM COURT



#### ...at The Municipal Hotel & Spa, MGallery Liverpool.

### Unrivalled Luxury this *Christmas*



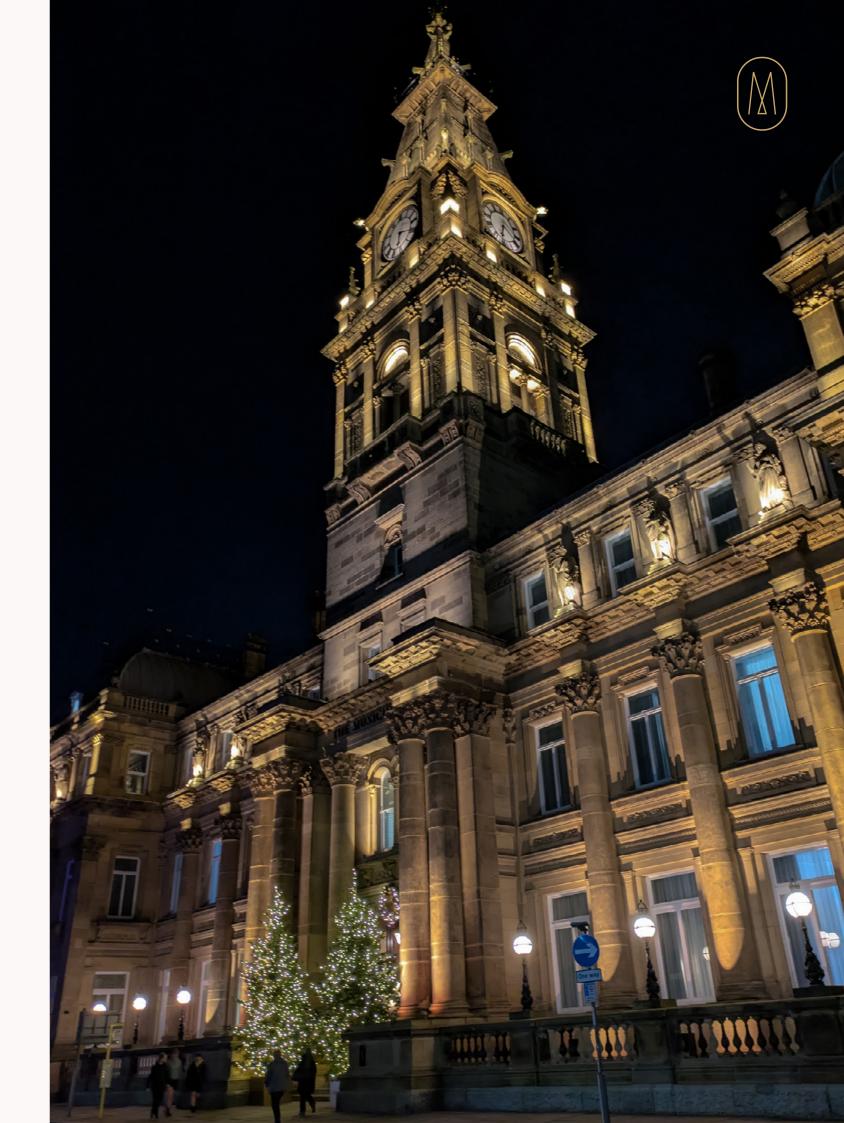
Indulge in a sumptuous traditional Christmas feast at Seaforth Restaurant, perfect for gathering with family and colleagues. Alternatively, delight in a lavish festive afternoon tea amidst the serene beauty of our Botanic Tearoom, where every detail exudes refinement. Indulge in a luxurious Christmas family feast at The Municipal Hotel & Spa, where every moment is designed for warmth and celebration. Delight in a beautifully curated menu featuring traditional holiday dishes, served in an elegant, festive setting. Whether you're gathering with loved ones for a relaxed meal or an extravagant holiday spread, our exceptional food and service promises to create a truly unforgettable Christmas dining experience. Let us take care of every detail, so you can focus on enjoying precious time with family.

For a more casual yet equally exceptional experience, reserve a private Palm Court booth or a section of the Palm Court Library and enjoy our specially curated drink packages paired with delectable canapés and bowl food options.

Experience an extraordinary Christmas celebration with exclusive use of our Palm Court which can accommodate up to 450 guests. Perfectly tailored for your unforgettable festive gathering, this elegant setting offers unparalleled sophistication. Let us create a truly memorable experience that will leave a lasting impression on your guests.

Treat yourself to the ultimate in relaxation at our exclusive award-winning spa, where bespoke treatments await to rejuvenate your body, mind and soul.

The Municipal Hotel & Spa invites you to experience the true meaning of luxury this festive season. Let us create unforgettable moments for you and your loved ones.



### Seaforth Festíve Menu

#### Celebrate the Festive Season in Style at Seaforth Restaurant

Step into the warm, elegant ambiance of Seaforth Restaurant this festive season, where tradition meets contemporary luxury. Our chefs have curated a seasonal menu that captures the essence of the holidays, featuring the finest locally sourced ingredients and festive flavours crafted to perfection.

Whether you're gathering with family, friends, or colleagues, indulge in a culinary experience that blends classic holiday favourites with innovative twists, all served in the sophisticated surroundings of our beautifully adorned restaurant.

Join us for an unforgettable celebration, where every dish is designed to delight and every moment sparkles with festive cheer.



#### Time To Dine Menu

#### **STARTERS**

Maple roasted parsnip soup, chestnut crumble, parsnip crips, chive oil (VE)

Locally cured ham hock terrine, fig & cinnamon compote, toasted multigrain sourdough

Smoked trout rillette, sweet, pickled cucumber, confit lemon, seaweed buttered rye

MAINS

Roast breast of local turkey, potato fondant, parsnip puree, shredded sprout, stock braised carrot, pig in blanket, cranberry stuffing, poultry jus

Seared fillet of sea bass, fine herb potato pressing, corn & clam chowder, nori

Cranberry & marmalade glazed celeriac, braised fondant, carrot & caper salad, parsnip puree, kumquat jus (VE)

DESSERTS

Traditional christmas pudding, gingerbread custard, snap crumble

Vodka & wild berry delice, crème chantilly, raspberry crisis

Chocolate delice, coconut ice cream, honeycomb (VE)

12pm-9pm Monday-Saturday Available from 24/11/2025 - 24/12/2025 Excluding 25th December

 $\pounds$ 35.00 per person for 2 courses  $\pounds$ 45.00 per person for 3 courses

Dishes marked with (VE) are suitable for vegetarians. Kindly inform our team of any allergen or dietary requirements. Optional Service charge. 12.5% service charge will automatically be added to your cheque, this is optional and can be removed on request Please speak to a member of the Food & Beverage Team if you have any dietary requirements, allergens or food intolerances or wish to know anything about our menu.



### Festive Afternoon Tea

Celebrate the magic of the season with our luxurious Festive Afternoon Tea in the enchanting surroundings of The Botanic Tearoom.

Adorned with elegant seasonal décor and filled with the delicate aroma of freshly brewed Jing teas, The Botanic offers the perfect setting for a sophisticated festive treat. With live music every weekend, it's a great start to your festive celebrations.

Savour a delightful selection of festive-inspired finger sandwiches, freshly baked scones with clotted cream and preserves, and an array of indulgent seasonal pastries and desserts. Complement your experience with our curated collection of fine teas or elevate the occasion with a glass of champagne or a signature festive cocktail.



Festíve Afternoon Tea

#### FESTIVE SANDWICHES

Roast turkey with pork stuffing & grain mustard mayonnaise

'Titanic Cure' award winning local smoked salmon, dill crème cheese

Burford brown egg mayonnaise with Wirral watercress

Whipped brie & cranberry roll, micro rocket

HOT SAVOURY

Homemade pork & cranberry sausage roll with fig relish

SWEETS

Lebkuchen macaron

Black cherry mirror glazed dome

Clementine spiced cheesecake

Spiced pear choux bun with spiced chiboust cream

Freshly baked scones & mince pies with Dorset clotted cream and fruit preserves

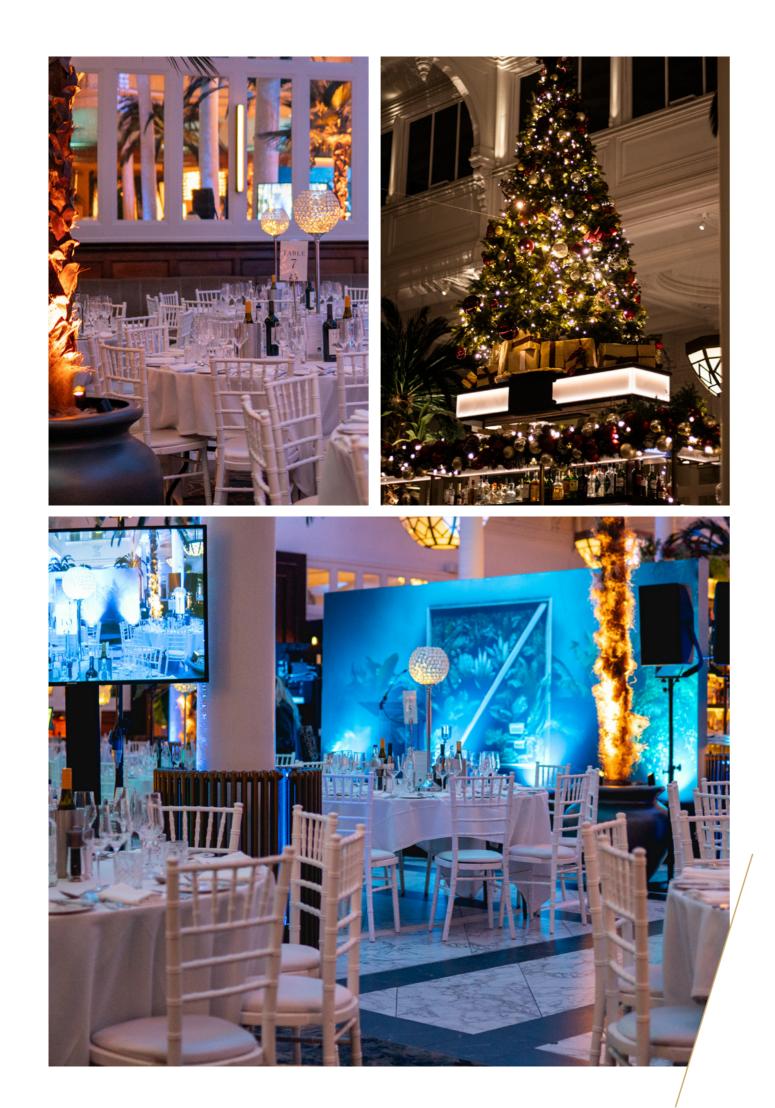
Available from 24/11/25 - 31/12/25 Excluding 25th December

£45.00 per person Monday - Friday £49.00 per person Saturday and Sunday

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### Palm Court *Exclusive* Use

Transform your event into an unforgettable experience with the exclusive use of Palm Court with its natural elegance, lush surroundings, and premium amenities, making it a memorable, experience for guests. The Palm Court offers an unparalleled venue for exclusive, high end events. Whether you're planning an extravagant celebration, an awards dinner, a networking drinks reception, or a sophisticated gathering, this luxurious space delivers a bespoke experience tailored to your needs. Combining timeless elegance with modern amenities, The Palm Court stands as a truly unique event destination in the heart of the city.









This sophisticated space is the perfect setting for holiday cocktail receptions, festive networking events, seasonal life celebrations, and cheerful lunches with family, friends, or colleagues.

Adorned with plush, festive décor that echoes the opulence of Palm Court, the Library offers an intimate yet decadent atmosphere, perfect for gatherings of up to 80 guests. Its rich design pays homage to Liverpool's vibrant trade history, while the seasonal touches create a warm, inviting ambiance.

Raise a toast with our exclusive holiday cocktail, featuring both classic favourites and festive signature creations, perfectly crafted to add sparkle to your celebration. Along side a hand crafted canapé and bowl food menu tailored to bring your gathering firming into the festive spirit.

Whether you're planning a grand event or an intimate gathering, the Palm Court Library promises an unforgettable festive experience steeped in elegance.



Festíve Canapés

3 for £20.00 per person 4 for £25.00 per person

Crispy panko chicken tenders with parmesan & truffle, black garlic ketchup

Homemade pork & cranberry sausage roll, melted brie dip

Mini marmalade sticky hams brochettes

Bowl Food

£45.00 per person for 4 choices Minimum number of 25 people

Turkey & root vegetable casserole

Festive bacon wrapped bangers & mash with cranberry jus

Confit duck spring rolls with clementine & asian salad

Brie & cranberry arancini with romesco sauce (S)

Korean glazed turkey tenders, sesame

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- Liverpool gin cured salmon blinis, kimchi, chestnut crumble Lobster & crayfish arancini, romesco dip Sweetcorn & sprout fritter, spiced plum chutney (VE)
  - Goats cheese & fig filo tarts (V)

- Sprout, chestnut & caper fricassee with sweet potato (VE)
  - Piccolo parsnip fritters with saffron aioli (VE)

*Christmas Day* in Seaforth Restaurant

Make this Christmas Day truly unforgettable with an indulgent dining experience at Seaforth Restaurant, where festive elegance meets culinary excellence.

> Gather with family and friends in our beautifully adorned setting, filled with the warmth and charm of the holiday season.

Our chefs have crafted an exquisite Christmas menu, featuring traditional favourites with a luxurious twist, using the finest locally sourced ingredients. From succulent roast turkey with all the trimmings to decadent seasonal desserts, every dish is designed to delight your senses and create lasting memories.

Complement your meal with selections from our curated wine list or toast to the season with a signature festive cocktail, all while enjoying the refined ambiance of Seaforth's elegant surroundings.

Let us take care of every detail while you relax and cherish precious moments with your loved ones.

Reserve your table today and experience a Christmas Day celebration like no other.

Adults £210.00 per person

Chíldren £105.00 per person



**STARTERS** 

Celeriac & parsnip velouté, multi seed cracker, chestnut crumble, chive oil (VE)

Confit chicken & duck terrine, celeriac & dill remoulade, sweet, pickled baby cucumber, toasted locally baked sourdough

FISH COURSE

Lemon sole roulade, spinach & shrimp, dill butter sauce

Chargrilled melanzana, tomato & coriander stuffing (VE)

MAIN

Roast local turkey paupiette, pork & cranberry stuffing, confit potato, parsnip puree, pig in blanket, glazed carrot, shredded sprouts, poultry jus

Beef fillet tounado, pomme puree, spinach, fresh truffle, rossini sauce (served pink)

Rose harissa spiced butternut squash wellington, sauteed sprouts & capers, parsnip puree (VE)

PRE DESSERT

Champagne sorbet with raspberry crips

DESSERT

Winter spiced sticky toffee pudding, cinnamon ice cream, honeycomb

Spiced apple cheesecake, burnt apple puree, white chocolate soil

Regional cheese selection, fig & plum chutney, artisan crackers, celery, grapes

TO FINISH

Coffee & mince pie

6 course menu - £210 per person Choice of arrival times are available between 12.30pm - 2pm.

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Terms: £20.00 deposit per person for Seaforth Christmas Day. Pre-order & full payment required by 1st December 2025. Deposit and prepayment is non-refundable.

### Christmas Day Family Feast

#### A Heartwarming Family-Style Christmas Dinner

This Christmas Day, gather your loved ones for a family-style festive feast, where warmth, togetherness, and luxury come together in perfect harmony.

Served in the spirit of sharing, our family service Christmas dinner features generous platters of succulent roast turkey with all the trimmings, honey-glazed vegetables and buttery roast potatoes, brought to your table to enjoy together. Indulge in rich seasonal desserts, like classic Christmas pudding with brandy sauce or spiced winter fruit tarts, all crafted to evoke the comforting flavours of the season. Then explore our Cheese Station for your final delectable course.

Our beautifully decorated dining space in our Weightman Suite offers the perfect setting for making memories, while our attentive team ensures every detail of your celebration is flawless. Complement your meal with selections from our curated wine list or raise a glass with a signature festive cocktail for a toast to remember.

Relax, connect, and savour the joy of the season with those who matter most. Reserve your table today for an unforgettable familystyle Christmas celebration.



Terms: £500.00 deposit required for Family Feast in the Weightman Suite for Christmas Day. Pre-order & full payment required by 1st December 2025. Deposit and prepayment is non-refundable.

#### Family Feast Lunch IN WEIGHTMAN

**STARTERS** 

Celeriac & parsnip velouté, multi seed cracker, chestnut crumble, chive oil (VE)

Confit chicken & duck terrine, celeriac & dill remoulade, sweet, Pickled baby cucumber, toasted locally baked sourdough

MAIN – SHARING

Roasted breast of local turkey, with stuffing and bacon

Marmalade glazed free range ham

Roast potatoes with confit garlic & thyme

Braised red cabbage with cloves & spices

Maple glazed chantenay carrots & piccolo parsnips

Shredded sprouts with smoked salt butter

Red wine gravy

Glazed nut roast (VE)

DESSERT

Traditional christmas pudding, cinnamon ice cream, honeycomb

Spiced apple cheesecake, burnt apple puree, white chocolate soil

CHEESE STATION

Selection of regional cheeses, with selection fruit preserves, Artisan crackers, grapes, celery, dates, quince.

Arrival at 1pm

Table of 10 people £1500.00

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NYE Gatsby

#### Step into the Roaring Twenties: A Gatsby-Themed New Year's Eve in The Botanic Room

Ring in the New Year with glamour, glitz, and Gatsby-style opulence at The Botanic Room. This New Year's Eve, we're transforming our elegant space into a dazzling 1920s soirée, where jazz rhythms, champagne toasts, and art deco decadence set the stage for an unforgettable night.

Dress to impress in your finest flapper dresses, sharp tuxedos, and sparkling accessories as you sip on prohibition-inspired cocktails and dance the night away. Our chefs have curated an indulgent selection of canapés and gourmet bites, perfectly complementing the evening's lavish atmosphere.

As the clock counts down to midnight, raise a glass of champagne and toast to the new year in true Gatsby fashion—with elegance, excitement, and a touch of extravagance.

Don't miss this chance to step back in time and celebrate the arrival of 2026 in spectacular style.

Limited tickets available, book now for an evening of timeless glamour at The Botanic Room.

Ticket price includes is a 5 course dinner and live entertainment.

£110.00 per person

New Years Eve Gatsby 1920 Themed Gala Dínner

IN THE BOTANIC ROOM

AMUSE BOUCHE

Oyster Rockefeller Gratinated Native oyster, garlic & fine herb butter, pangritata

STARTER

Shrimp Salad Poached Shrimps, pickled vegetable salad, quail egg.

INTERMEDIATE

Champagne Sorbet with raspberry crips

MAIN

Baked Ham Glazed loin of cured pork, burnt apple, celeriac puree, fruit pig croquette

DESSERT

Trifle 'Old Fashion' whisky trifle, edible gold

7.30pm-Late

Terms: £20.00 deposit per person for the Gatsby NYE. Pre-order & full payment required by 1st December 2025. Deposit and prepayment is non-refundable. Kindly inform our team of any allergen or dietary requirements. Optional Service charge. 12.5% service charge will automatically be added to your cheque, this is optional and can be removed on request Please speak to a member of the Food & Beverage Team if you have any dietary requirements, allergens or food intolerances or wish to know anything about our menu



### NYE Seaforth Dinner

#### Celebrate New Year's Eve with an Exquisite Sharing Feast at Seaforth Restaurant

Step into the New Year with sophistication and sparkle at Seaforth Restaurant, nestled within the iconic Municipal Hotel & Spa. Join us for an unforgettable evening of fine dining, festive cheer, and stylish celebration in the heart of timeless elegance.

Delight in a decadent dining experience featuring our à la carte menu alongside lavish sharing platters that have been crafted to elevate the NYE celebration. Enjoy live entertainment and celebratory atmosphere as we count down to midnight in true Municipal style. Whether you're marking the moment with someone special or gathering with friends, make this New Year's Eve one to remember — only at The Municipal.

Reserve your table today for an elegant and memorable NYE Celebration at Seaforth Restaurant.







### Welcome to The Municipal Spa

Step into our haven, a sanctuary complete, where relaxation and luxury meet. Four treatment rooms await your call and a beauty lounge, where worries fall.

Mill branded manicures, pedicures divine, leaving you feeling oh-so-fine. In our gym, Matrix equiptment stands tall, with city views, you'll give your all.

Dive into serenity, our 16m pool awaits, with loungers to rest and rejuvenate. Himalayan

Sault Sauna a purifying delight. Steam room, Monsoon shower, Plunge Bucket and Laconicum, pure bliss in sight.

At The Municipal Spa we encourage our guests to stop the clock and indulge in the purest form of self-care. Located within the first 5\* Hotel in Liverpool City Centre a haven of wellness awaits you.

Branded tote bag & flip flops to take home

### Exclusive Spa Experience

#### Pure Relaxation Awaits

Indulge in a world of calm and luxury with our exclusive use of the spa, where you and your guests will enjoy complete privacy and the finest amenities. Designed for up to 15 guests, this exclusive retreat is ideal for celebrating special occasions, or simply taking a day to escape and rejuvenate.

Whether you're celebrating a special milestone or simply indulging in a much-needed retreat, this exclusive spa experience promises an unforgettable day of relaxation and pampering, tailored just for you and your guests.

#### PURE RELAXATION AWAITS.

#### WHAT'S INCLUDED:

• Exclusive use of all spa facilities from 10am - 5pm Immerse yourself in serene tranquillity with no distractions.

Champagne on arríval

Begin your day with a glass of chilled champagne, setting the tone for an indulgent, pampered experience.

#### • 1-Hour treatment per person

Each guest will enjoy a personalised 60-minute spa treatment of their choice, from soothing massages to revitalizing facials, tailored to their individual needs.

#### • Lunch poolsíde

Relish a delicious lunch served by the pool, featuring a menu of fresh, healthy, and flavorful dishes. Sip on refreshing beverages as you lounge by the water in pure bliss.



#### Pamper Yourself with Our Exclusive Bath Butler Service

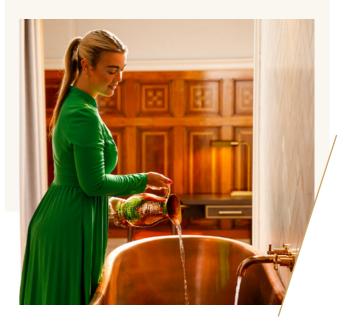
Looking to extend your pampering break in the comfort of your room? We are thrilled to offer our luxurious Bath Butler Service, featuring three enchanting Bath Rituals:

- Committed by Her
- Art of Sleep
- Art of Happiness

Each ritual is designed to elevate your bathing experience, rejuvenating both body and soul.

We have partnered with **Tribe517**, a product house that aligns with our ethos, to bring you a selection of high-quality products for each ritual. Collateral detailing how to order, along with information about the products and allergens are available in our suites that have a bath.

Enhance your luxury spa break by taking advantage of this unique service in the comfort of your own room. Only available in specific bedrooms Suites





### Gift Vouchers

In folds of paper, a treasure untold, A gateway to wonders, a story to unfold. With each stroke of ink, a world takes flight, In the realm of choices, gleaming bright.

Gift vouchers are fantastic presents for friends, family, or colleagues, offering them the freedom to choose what they want.

Our vouchers can be redeemed against accommodation, food & beverage Spa treatments and use of Spa facilities.

#### Give the gift of luxury with a Municipal Hotel & Spa gift voucher







## *Festíve* breaks

The Hotel offers luxury bedrooms that are designed to be a sanctuary of elegance and tranquillity. The room is anchored by an MGallery bed adorned with sumptuous linens, plush pillows, and a grand upholstered headboard that makes a bold statement. Every detail in our luxury bedrooms have been thoughtfully curated to create a space that is both incredibly stylish and exceptionally comfortable, providing an exquisite retreat from the hustle and bustle of the city.



For unique and tailor-made events, come and speak to us at The Municipal Hotel and Spa. Our expert team is dedicated to creating personalised experiences that perfectly match your vision, whether it's an intimate gathering, a grand celebration, or a corporate conference. With our stunning venues, exquisite dining options, and exceptional service, we ensure every detail is carefully crafted to make your event truly one-of-a-kind.

Let us bring your ideas to life in a setting that's as exceptional as the occasion itself.

Contact Us

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