

Festive season

Celebrate the season of joy and wonder at The Alan. Our hotel is the perfect destination to create cherished memories with your loved ones. Experience the magic of the season with us and let the festivities begin!

For more information and availability, please email meet@thealanhotel.com



The Alan

CHRISTMAS AT THE ALAN

Create cherished memories at The Alan this festive season. From intimate gatherings to grand celebrations, our space is perfect for all festive occasions. This year, make it a Christmas to remember!

All of our Christmas packages include:

- Dedicated event manager
- Set up
- Black table cloths
- Hessian table runners
- Centerpieces
- Crackers
- Glassware
- Half bottle of wine per person
- Sustainable Britta still water
- An arrival drink

Joyful Moments Await





FESTIVE BANQUET MENU

Minimum number of 80 guests. Select one dish from each course.

£80
per person

STARTERS

ROAST IRONBARK PUMPKIN SOUP (GF)(V)
wild mushrooms

BEETROOT CURED CHALK STREAM TROUT (GF)
mustard, cucumber & rye

GAME TERRINE
spiced date, sourdough

MAINS

ROAST BRONZE TURKEY
pigs in blankets, beef fat stuffing, cranberry sauce

HERB CRUSTED COD LOIN (GF)
salt cod croquette, red wine

BEETROOT & GOATS CHEESE WELLINGTON (V)
mushroom & apple gravy

All served with roast potatoes, parsnips, carrot & swede,
sprouts & chestnuts

DESSERTS

SPICED TREACLE TART
clotted cream ice cream

CHRISTMAS PUDDING
brandy custard

CROPWELL BISHOP STILTON
grapes, apple chutney, crackers

Unforgettable Celebrations

*20% off
mid-week bookings

FESTIVE PARTY PACKAGE

Embrace the spirit of the season, and let us make your Christmas celebration at The Alan truly unforgettable.

Our festive party package is the perfect option for those who aren't looking for a classic sit-down dining experience but would like to hold the ultimate festive party.

For a £5,000 minimum spend, you can have full flexibility in how you want to cater your night.

Choose dishes from our canapes or bowl food menu, with the remaining spend going behind the bar, to ensure your guests have a festive-filled evening

*20% off mid-week bookings

*min. numbers 80 people

Festive Experience Your Way



CANAPÉ LIST

A minimum of 10 per choice must be ordered

£4
served cold

PARMESAN SHORTBREAD, FIG & GOATS' CHEESE (V)

SPICED AUBERGINE (VG)(GF)

TOMATO GAZPACHO SHOTS (VG)(GF)

PORK RILLETTE, SOURDOUGH, SMOKED APPLE

TOMATO & SMOKED FETA QUICHE, BLACK OLIVE (V)

£4.5
served hot

WILD MUSHROOM & TRUFFLE ARANCINI (VG)

MAC & CHEESE BITES (V)

CHICKEN TANDOORI SKEWER (GF)

SALT COD BEIGNETS

YORKSHIRE PECORINO & TUNWORTH GOUGERE (V)

£5.5
served cold

SALMON GRAVADLAX, CRÈME FRAICHE & CAVIAR, PUMPERNICKEL

VENISON TARTARE, PICKLED MUSHROOM

SEABASS CRUDO, CITRUS, SQUID INK (GF)

OYSTERS, IPA SHALLOTS (GF)

PUFFED PORK CRACKLING, APPLE AND SMOKED EEL (GF)

£6
served hot

MONKFISH KEBAB (GF)

GRILLED QUEEN SCALLOPS, SEAWEED BUTTER (GF)

SPICED DUCK PASTILLA

CRAB CAKES, BLOOD MARY GEL (GF)

BEEF FILLET, TRIPLE COOKED CHIP, BEARNAISE (GF)





BOWL FOOD MENU

MINIMUM NUMERS 20 PER CHOICE

COLD

TUNA NICOISE £7.00

SMOKED SALMON, BEETROOT & HORSERADISH £8.00

BLUE CHEESE, BITTER LEAVES & PEAR SALAD £7.00

VEAL CARPACCIO, TUNA DRESSING, ROCKET £7.50

RAW VEGETABLES, VIETNAMESE & NORI WRAP, SATAY £7.00

HOT

FISH & CHIPS, TARTARE SAUCE £8.50

CURRIED CHICKEN & JASMINE RICE £7.00

BUTTERMILK FRIED CHICKEN, HOT SAUCE £ 8.00

BEEF BURGER, TRUFFLE, TOMATO RELISH £9.00

BRAISED BEEF, BUTTON MUSHROOMS, BACON & CREAMED POTATOES £8.50

FALAFEL, COUSCOUS, POMEGRANATE £7.50

SAUSAGE CASSOULET, PIQUILLO PEPPER £7.00

CUMBERLAND SAUSAGE, MASHED POTATOES, ONION GRAVY

VEGETABLE BIRIYANI £6.50

CHIPS £4.50

CHRISTMAS DAY 2023

£95
per person

STARTERS

LEEK & POTATO SOUP (V)
slow cooked Burford Brown egg, rarebit

BEETROOT CURED CHALK STREAM TROUT (GF)
potato & cucumber salad, confit squid, oyster cream

HAND RAISED GAME PIE
sticky toffee pudding jam

MAINS

ROAST BRONZE TURKEY
pigs in blankets, beef fat stuffing, cranberry sauce Madeira jus

BURNT BUTTER POACHED HALIBUT (GF)
savoy cabbage, pumpkin, smoked eel sauce

SQUASH STUFFED POINTED CABBAGE (V)
potato & herb dumplings, parmesan cream

All served with roast potatoes, parsnips, carrot & swede,
sprouts & chestnuts

DESSERTS

APPLE TARTE TATIN
clotted cream ice cream

CHRISTMAS PUDDING
brandy custard, plum compote

CROPWELL BISHOP STILTON
grapes, apple chutney, crackers, stollen

Mince pies, coffee or tea

Celebrate the Holidays in style



TERMS & CONDITIONS

Bookings can be held provisionally for 7 days, after which a £20 per person deposit will be required to secure your places on your preferred party night. The final balance of your booking will be required by Friday 3rd November 2023. Bookings taken after Friday 3rd November 2023 will need to be paid in full. The total amount must be made in one single payment, multiple payments cannot be made.

All bills are subject to a 10% discretionary service charge.

All payments are non-refundable and non-transferrable.

FOOD ALLERGIES & INTOLERANCES

Please note that, while all dietary requirements can be catered for, some of our foods contain allergens. Please speak to your designated event planner at least 2 weeks before if any of your guests have any food allergies.

[V] Vegetarian
[VG] Vegan
[GF] Gluten Free



Make their festive season truly special



Festive vouchers

Give the gift of joy and excitement with our festive voucher. Delight your friends and family with a fine dining experience or a luxury stay in our hotel. The perfect present for this festive season.

The background is a solid black color, decorated with numerous gold-colored streamers and small rectangular confetti pieces scattered across the entire surface. The streamers are long and thin, with some forming loops and others trailing off. The confetti consists of small, irregular rectangular pieces.

Get in touch

For more information and availability, please email
meet@thealanhotel.com or call us at 0161 236 8999