



FESTIVE SEASON

@The Alan

Are you ready to plan that long-awaited Christmas party for your company, clients, or collaborators?

Look no further than The Alan! Our space is perfect for all kinds of festive gatherings, from small get-togethers to grand celebrations.





For those looking to host the ultimate festive party join us in our private event space SITU. The perfect space to bring your event to life!

CHRISTMAS PARTY PACKAGE INCLUDES:

- Arrival drink
- 3 Course dinner
- Half bottle of wine per person
- Bottled filtered water
- Room and table decorations
- Photobooth or Magic mirror
- DJ
- Room hire

from £40 pp



Event 1 & 2 is another great spot to host your Christmas party.

Perfect for smaller groups, this space can accommodate up to 54 people.

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- Arrival drink
- 3 course dinner
- Half bottle of wine per person
- Bottled filtered water
- Room and table decorations
- Room hire





RESTAURANT & BAR

Available for semi-private hire, our industrial-chic restaurant and bar provide a vibrant backdrop for networking events, product launches, and intimate gatherings.

With seasonal menus starting from just £35 per person, enjoy a delightful dining experience where locally-sourced ingredients and festive flavours take center stage.



Festive Menu

STARTERS

HONEY ROAST PARSNIP AND CHESTNUT SOUP

Parsnip crisp, warm bread, herb butter
(V) (VOA) (GFOA)

CHICKEN LIVER COGNAC PARFAIT

Orange and black pepper whipped butter, poached grapes, confit red onion,
toasted focaccia (GFOA)

HOUSE BEETROOT CURED SALMON

Celeriac remoulade, pickled cucumber, chervil oil, garlic crouton (GFOA)

MAINS

TURKEY ROULADE

Stuffed with sage onion and apricot wrapped in streaky bacon, duck fat and
clementine roast potatoes. Served with pigs in blankets, honey roast roots,
buttered greens, roasted pan roast sprouts, rich pan jus (GFOA)

PAN ROAST SALMON

Horseradish creamed dauphinoise, burnt leek, kale crumb, lemon, dill,
and Prosecco cream (GFOA)

CONFIT DUCK LEG

Potato fondant, braised red cabbage, carrot and orange pure,
kirsch jus (GFOA)

CHRISTMAS SPICED CROWN PRINCE RISOTTO

Braised chicory, white onion pure, shredded sprout, wensleydale,
and cranberry crumb (V)(VOA)(GFOA)

DESSERT

STICKY TOFFEE PUDDING

Rich toffee sauce, vanilla pod ice cream (GF)

CHOCOLATE, RUM AND RAISIN TART

Chilled crème anglaise

MULLED WINE POACHED PEAR

Chocolate and praline ganache, berry compote (VOA) (GROA)





Festive Buffet Menu 2024

PIGS IN BLANKETS
honey, mustard, and bourbon glaze

HERBED ROAST TURKEY AND SMOKED BACON SLIDER
orange stuffing, red wine gravy

MAC N CHEESE BITES
chilli and cranberry mayo, crispy onion (V)

GARLIC AND SAGE ROAST NEW POTATOES (VE)

SELECTION OF MINI QUICHE (V)

CHRISTMAS SLAW (V) VOA

DRESSED MIXED LEAF SALAD (VE)

ROAST PEPPER AND BUTTERBEAN HUMMUS (VE)

ARTISAN CURED MEAT AND CHEESE SELECTION
chutney, warm bread



Extend the festivities at The Alan!
After your memorable Christmas
party, why not stay the night? Our
comfortable rooms are the
perfect retreat, starting from just
£99 per night.





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.

All restaurant and bar bills are subject to a 10% discretionary service.

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.

The background of the entire image is black, decorated with numerous gold streamers and confetti pieces scattered across the frame. The streamers are long, thin, and wavy, while the confetti consists of small, rectangular and square pieces.

GET IN TOUCH

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