

Voyagers

Restaurant & Bar

*Christmas
&
New Year*

2025



FESTIVE AFTERNOON TEA

Celebrate the season in style with our indulgent Voyagers Festive Afternoon Tea, a delightful selection of savoury and sweet treats.

Served Daily | 12 noon – 5pm

Available from 21st November to 30th December

FESTIVE AFTERNOON TEA MENU

SAVOURY SELECTION

Pork & Cranberry Sausage Roll, *Cranberry, Orange & Port Sauce*
Roast Turkey, *Cranberry Sauce & Stuffing on Focaccia*
Honey Roast Gammon, *Spiced Apple Sauce on Brown Bloomer*
Brie & Cranberry Chutney *on White Bloomer*
Smoked Salmon & Prawn Cocktail *on Brioche Slider*

SWEET TEMPTATIONS

Chocolate Truffle 'Sprouts'
Viennese Mince Pie
After Eight Macaron
Winter Berry Cheesecake
Classic Raisin Scones, *Cranberry Jam, Clotted Cream & Brandy butter*

ACCOMPANIED BY

A selection of loose-leaf Brew Tea Co. teas or Crosby Coffee

*Voyagers Classic
Festive Afternoon Tea*

£37.50 *per person*

*Voyagers Champagne
Afternoon Tea*

£43.00 *per person*



FESTIVE COCKTAILS & CANAPÉS

The perfect location to meet and celebrate the festive season, we will reserve a section of our bar or restaurant for you to enjoy drinks and canapés with friends or colleagues.

Available from 21st November to 23rd December.

SAVOURY CANAPÉS

Smoked Mackerel Rillettes
Beetroot Cracker, Apple Gel

Honey Roasted Pigs in Blankets

Roast Pork Belly Bites
Apple Puree, Crackling

Tempura Cod Cheek
Sprout Kimchi, Sweet & Sour Cranberry Glaze

Festive Charred Gammon
Date Puree, Chestnut Crumb

Spiced Parsnip Soup

Crispy Chickpea Fritters
Cranberry, Pomegranate, Coriander

Butternut Squash Arancini
Crispy Sage

4 Canapés £10.00 *per person*

6 Canapés £13.00 *per person*

SWEET CANAPÉS

Liverpool Tart
Spiced Muscovado Cream

Viennese Mince Pie

After Eight Macaron

Mini Christmas Cake

Winter Berry Tart

Chocolate Truffle Sprouts

2 Canapés £8.00 *per person*

4 Canapés £11.00 *per person*

FESTIVE DRINKS

Festive Cocktail £9 per person

Prosecco £6 per person

Champagne £13.50 per person

VOYAGERS CHRISTMAS SOCIAL

Looking for a relaxed Christmas meal with colleagues or friends and family. Our small plates menu is perfect for sharing; you don't have to share if you don't want to! Dishes are delivered to the table as they are ready.

Voyagers Social Christmas Menu for parties of 6 or more.

Thursday 21st November to 30th December

Three Small Plates, One Side

£22.50 *per person*

A Snack, Three Small Plates, One Side

£29.00 *per person*

A Snack, Three Small Plates, One Side, Dessert

£37.50 *per person*

SNACKS

Marinated Gordal Olives, *Rosemary & Thyme Focaccia, Balsamic, Olive Oil*

Roasted Beetroot Hummus, *Charred Flatbread*

Honey Roasted Pigs in Blankets

FROM THE LAND

Turkey Birria Taco

Smashed Avocado, Pico De Gallo

Roast Pork Belly

Apple Puree, Cider Jus, Crackling

Salt & Pepper Chicken Thigh

Winter Spiced Sriracha, Chilli Pickled Cranberries

VOYAGERS SIGNATURE DISH

Sticky Glazed Short Rib

Parsnip Puree, Mulled Wine, Braised Onion, Beef Fat Crumb

(£10 supplement)

FROM THE SEA

Honey Roast Salmon Fillet

Parsnip Puree, Pomegranate

Smoked Mackerel Rillettes

Pickled Apple, Spiced Hazelnut Crumb, Beetroot Crackers

Tempura Cod Cheeks

Sprout Kimchi, Sweet & Sour Cranberry Glaze

FROM THE GARDEN

Spiced Parsnip Soup

Charred Focaccia

Chestnut Gnocchi

Mushroom Puree, Oyster Mushrooms, Whipped Feta, Lemon Thyme Crumb

Crispy Chickpea Fritters

Cranberry, Orange & Port Sauce, Pomegranate Coriander

SIDES

Brussels Sprouts, *Chestnut Crumb*

Cauliflower Cheese

Mulled Wine Braised Red Cabbage

Triple Cooked Chips, *Christmas-Spiced Salt*

Honey Roasted Carrots

DESSERTS

Liverpool Tart, *Spiced Muscovado Cream*

Cranberry & Orange Cheesecake

Christmas Pudding, *Brandy Sauce*

Our Full Voyagers Menu is also available throughout the season



ASK US ABOUT

Private Dining up to 16 guests

Exclusive Use of Voyagers Restaurant up to 80 seated / 150 standing



SATURDAY BRUNCH

Social Brunch followed by Christmas shopping or just catching up with friends and family, the perfect Saturday in December.

Saturday Brunch includes:

Voyagers Festive Cocktail

Half a bottle of Prosecco per person

Acoustic Singer to get you in the Christmas Spirit

A dish from our Brunch Menu

Available Saturday 6th & 13th December

1:00pm – 4:00pm

£35.00 *per person*

SATURDAY BRUNCH MENU

Sweet Coconut Yoghurt

White chocolate and cranberry granola

Buttermilk Pancakes

Cinnamon whipped cream, gingerbread crumb

Stollen French Toast

Smoked streaky bacon, maple syrup

Eggs Benedict

Chargrilled gammon ham, toasted poached egg, hollandaise sauce

Eggs Florentine

Spinach, toasted English muffin, poached egg, hollandaise sauce

Eggs Royale

Smoked salmon, toasted English muffin, poached egg, hollandaise sauce

Full English

Pork & tomato sausage, back bacon, hash brown, tomato, baked beans, field mushroom, your choice of egg

Vegetarian Full English

*Vegetable sausage, spinach, tomato, field mushroom, hash brown, your choice of egg
(vegan option available)*

Smashed Avocado

Sourdough toast, crispy bacon, chilli oil, chestnut

Salt and Pepper Chicken Burger,

Sprout kimchi, gem lettuce, brioche bun; served with fries

Chickpea, Spinach and Coriander Burger

Sprout kimchi, cranberry mayo, brioche bun; served with fries

Turkey Birria Taco

Smashed avocado, pico de gallo

Voyagers Bravas

Deep fried diced potato, harissa ketchup and garlic aioli

£35.00 *per person*

NEW YEARS EVE 2025

Voyagers in the heart of Liverpool, the perfect location to start your new year's celebrations or stay late and bring in the new year with us.

EVENING HIGHLIGHTS

Champagne Cocktail on Arrival

Acoustic Music 7:00pm – 9:00pm

Five-Course New Years Eve Tasting Menu

Optional Wine Pairings to Complement Each Course

Champagne and Sparklers at Midnight on the roof terrace with views of the city



MAKE A NIGHT OF IT!

Why not book our New Years Eve accommodation package, including new Years eve dinner, Double Deluxe room in the Halyard and New Year's Day late breakfast.

*From £199.00 per person
(based on two people sharing)*

VOYAGERS CHAMPAGNE COCKTAIL ON ARRIVAL

AMUSE BOUCHE

Lincolnshire Poacher Cheese Gougere

Black truffle

Galanti Prosecco Spumante DOC Extra Dry

STARTER

Chicken Leg and Smoked Ham Terrine

Crispy quail's egg, piccalilli gel

Antonio Rubini Pinot Grigio

FISH

Roast Scallop

Charred leek, cauliflower puree, brown butter

Luis Felipe Edwards Lot 66 Sauvignon Blanc, Rapel Valley

MAIN

Seared 5oz Beef Fillet

Celeriac fondant, carrot puree, beetroot, watercress and horseradish

Portillo Malbec, Valle de Uco, Mendoza 2012

DESSERT

Dark Chocolate Fondant,

Peanut butter ice cream, shortbread crumb

Floralis Moscatel Oro

Stay with us til Midnight and enjoy a glass of Champagne and Sparkler on the roof terrace with views across the city

*New Years Eve
Menu*

£95.00 per person

*New Years Eve
& Paired Wines*

£145.00 per person

Voyagers

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