

Voyagers

Restaurant & Bar

Christmas 2026





Your Festive Journey Awaits

Celebrate the festive season at Voyagers Restaurant & Bar, set in the heart of Liverpool's vibrant Ropewalks district.

Whether you are planning a relaxed Christmas get together, a private dining celebration, festive drinks with colleagues, afternoon tea with friends, or a special New Year's Eve in the city, Voyagers offers a collection of seasonal menus designed for sharing, celebrating and making the most of the season.

From small plates and festive canapés to Christmas Sunday with Sides, indulgent afternoon tea and a memorable New Year's Eve celebration, our menus bring together comforting winter flavours, quality ingredients and a relaxed, welcoming setting.

We look forward to seeing you at Voyagers this Christmas.



Wonderful Christmas Day

Available on Christmas Day, with sittings at 12pm and 3pm. Priced at £125.00 per adult, £62.50 for children aged 4 to 12, and £20.00 for children under 4.

Celebrate the most wonderful day of the year with a relaxed, memorable and effortless festive dining experience.

Enjoy a glass of Champagne on arrival, followed by a choice of starter, main and dessert, with main courses including roast turkey ballotine, slow cooked beef, roast hake and chestnut, cranberry and lentil wellington.



Christmas Day Menu

On Arrival

Glass of Taittinger Brut Champagne

Snack

Lincolnshire Poacher gougère, whipped smoked chicken butter

Starters

Beetroot cured salmon, horseradish crème fraîche, pickled cucumber & rye crisp
Chicken liver parfait, mulled wine onion chutney & toasted brioche
Curried parsnip velouté, chestnut crumb & sage oil (ve)

Main Courses

Roast turkey ballotine, sage & onion stuffing, pigs in blankets, roast potatoes, glazed carrots, braised red cabbage, parsnip purée, Yorkshire pudding & red wine gravy

Slow cooked Jacob's ladder of beef, roast potatoes, glazed winter vegetables, red wine sauce & Yorkshire pudding

Roast fillet of hake, brown shrimp butter, crushed potatoes & winter greens

Chestnut, cranberry & lentil wellington, roast potatoes, winter vegetables & vegetable jus (ve)

Desserts

Dark chocolate cremoso, extra virgin olive oil, smoked sea salt & honeycomb
Clementine & vanilla cheesecake, winter berry compote
Traditional Christmas pudding, brandy anglaise (ve)

To Finish

Warm mini mince pie, brandy cream
Dark chocolate truffles
Served with tea & coffee

Festive Afternoon Tea

Available Monday to Saturday, 12 noon to 5pm, from Friday 20th November to Wednesday 30th December.

Indulge in a festive take on afternoon tea at Voyagers, perfect for catching up with loved ones over seasonal treats.

Our Festive Afternoon Tea brings together a selection of savoury bites, seasonal sweets, freshly baked scones and your choice of loose leaf Brew Tea Co. teas or speciality coffee.



Festive Afternoon Tea

Savoury

Beetroot cured salmon, dill crème fraîche and cucumber finger sandwich
Turkey and stuffing, cranberry, brioche slider
Mature cheddar and caramelised onion finger sandwich (v)
Sage and onion sausage roll, gravy mayonaise dip

Sweet

Dark chocolate tart, clementine syrup (v)
Traditional mince pie (v)
Black Forest pavlova, kirsch cherries (v)

Scones

Plain and fruit scones, clotted cream and winter berry jam (v)

Accompanied by

A selection of loose leaf Brew Tea Co. teas or speciality coffee

Afternoon Tea Options

Voyagers Classic Afternoon Tea: £32.50
Voyagers Prosecco Afternoon Tea: £37.00
Voyagers Champagne Afternoon Tea: £45.00

Festive Social Menu

Available for parties of 6 or more from Friday 20th November to Wednesday 30th December.

Perfect for a relaxed meal with colleagues or friends, our Festive Social Menu is designed for easy, informal dining, with a selection of seasonal small plates served as they are ready.

Perfect for sharing, although you certainly don't have to, the menu lets everyone choose their favourites and enjoy a more relaxed festive celebration.



Festive Social Menu

Focaccia, 2 Plates + 1 Side £24.00

Focaccia, 3 Plates + 1 Side £30.00

Add a Dessert for £7.50

On Arrival

Charred rosemary focaccia, balsamic & olive oil (ve)

Additional Snacks

Gordal olives, orange & fennel (ve) £6.00

Pigs in blankets, maple & wholegrain mustard glaze £8.00

From the Sea

Crispy whitebait, lemon mayonaise & sea salt

Beetroot cured salmon, dill crème fraîche, pickled cucumber & rye

From the Land

Turkey & stuffing bon bons, cranberry sauce

Crispy chicken thigh, sage gravy mayonaise

Chicken liver parfait, mulled wine gel & sourdough croute

Slow-cooked short rib, mulled wine braised onion, beetroot ketchup +£10.00

From the Garden

Roast carrots, whipped 'feta', dukkah, chilli & maple (ve) (v)

Wild mushroom arancini, parmesan & truffle (v)

Beetroot, blood orange, goats' cheese & toasted seeds (v)

Sides

Roast potatoes, rosemary & sea salt (ve)

Salt & pepper fries (ve)

Triple cooked chips (ve)

Cauliflower cheese, smoked cheddar crumb (v)

Braised red cabbage, apple & winter spices (ve)

Dessert

Sticky toffee pudding, brandy cream (v)

Mulled wine poached pear, mascarpone & spices (v)

Christmas pudding, brandy sauce & orange marmalade (ve)

Drinks Package

10 bottles of beer (Asahi, Peroni GF or Budvar) £60.00

5 bottles of house wine £115.00

4 bottles of prosecco £125.00

Festive Private Dining

Available from £55.00 per person.

Make your festive gathering feel a little more personal with private dining at Voyagers, ideal for smaller Christmas parties, team celebrations or special meals with friends and family.

Our private dining room hosts up to 20 guests, offering a more traditional festive dining experience with snacks to share, three courses, seasonal sides for the table and coffee to finish.



Festive Private Dining

On Arrival

Rosemary focaccia, olive oil and balsamic to share (v)

To Start

Beetroot, blood orange, goats' cheese and toasted seeds (v)

Chicken liver parfait, mulled wine gel and sourdough croute

Beetroot cured salmon, dill crème fraîche, pickled cucumber and rye

Main Course

Slow-cooked short rib, mulled wine braised onion, beetroot ketchup

Roast cod, parsnip purée, brown shrimp and caper butter

Curried parsnip risotto, parsnip crisps and spiced almond crumb (ve)

Sides

All main courses are served with roast potatoes, cauliflower cheese
and braised red cabbage for the table

Dessert

Dark chocolate tart, clementine and crème fraîche

Mulled wine poached pear, mascarpone and spices (v)

Christmas pudding, brandy sauce and orange marmalade (ve)

To Finish

Brew Tea or freshly brewed coffee

Festive Sunday with Sides

Available every Sunday from 22nd November to 27th December.

Gather around the table for Christmas Sunday with Sides, a festive take on our Sunday dining experience, perfect for relaxed seasonal get togethers with friends and family.

Start by choosing your main, then your sides. We recommend 3 sides per person, with plenty of festive favourites to build your perfect plate.



Festive Sunday with Sides

Snacks

Halkidiki olives (ve) £6.00

Garlic & basil charred rosemary focaccia, balsamic and olive oil (ve) £6.00

Mains

14 hour braised beef brisket £22.50

Rolled and stuffed pork belly £22.50

Norfolk roast turkey, sage and onion stuffing £21.00

Slow cooked shoulder of lamb £24.00

Chestnut, lentil and cranberry stuffed mushroom (ve) £16.00

All mains are served with honey roasted carrot, roast potatoes, Yorkshire pudding and bottomless gravy.

Sides

£4.50 each | 3 for £12.00 | 5 for £18.50

Roast potatoes, rosemary salt (ve)

Creamy mashed potatoes (v)

Carrot and swede mash (v)

Maple glazed parsnips (ve)

Pigs in blankets, maple and wholegrain mustard glaze

Braised red cabbage, apple and winter spices (ve)

Maple roasted chantenay carrots (ve)

Hispi cabbage, smoked butter and crispy onions (v)

Charred tenderstem broccoli, hazelnut dukkah (ve)

Nduja cauliflower cheese

Creamed cavolo nero, confit garlic (v)

Cauliflower cheese, smoked cheddar crumb (v)

Truffled cauliflower cheese (v)

Salt and pepper fries (ve)

Triple cooked chips (ve)

Desserts

Sticky toffee pudding, brandy cream (v)

Mulled wine poached pear, mascarpone and spices (v)

Christmas pudding, brandy sauce and orange marmalade (ve)

Festive Drinks & Canapés

Available from 20th November to 23rd December. Canapés are available as 5 for £14.00, 8 for £20.00 or 12 for £28.00 per person.

Meet, mingle and enjoy the festive season at Voyagers with drinks and canapés in our bar or restaurant.

Perfect for informal celebrations with friends or colleagues, we can reserve a section of Voyagers Bar for up to 40 guests, or the Garden Room for up to 30 guests.



Festive Drinks & Canapes

Cold

Beetroot cured salmon, dill crème fraîche and rye crisp
Chicken liver parfait, mulled wine gel and sourdough croute
Beetroot, blood orange and goats' cheese tartlet (v)
Roast carrot, whipped 'feta' and dukkah crostini (ve)

Hot

Turkey and stuffing bon bon, cranberry sauce
Short-rib croquette, red wine glaze
Crispy chicken, sage gravy mayonaise
Wild mushroom arancini, parmesan and truffle (v)

Skewers

Pigs in blankets, maple and wholegrain mustard glaze
Chargrilled bacon chop skewer, spiced apple glaze

Sweet

Dark chocolate tart, clementine syrup (v)
Traditional mince pie (v)
Black Forest pavlova, kirsch cherries (v)

Festive Drinks

Festive cocktail £10.00 per person
Prosecco £5.90 per person
Champagne £13.50 per person
Bottled beer £6.80





Festive Breaks

Inspired by Liverpool's maritime history, The Halyard's elegant bedrooms and luxury suites are individually designed with comfort and character in mind. With plush bedding, thoughtful details and penthouse suites with balconies overlooking the city, it's the perfect base for a Christmas stay in Liverpool.

Enquire now:

0151 294 6622

hello@thehalyardliverpool.com

Unforgettable New Year's Eve

Available on New Year's Eve, priced at £59.00 per person, with an accommodation package also available from £199.00 per person, based on two people sharing.

Start your New Year's Eve celebrations at Voyagers, set in the heart of Liverpool and perfectly placed for an evening in the city.

Enjoy a relaxed festive menu, acoustic music from 7pm to 10pm and the option to stay late and welcome the new year with sparklers on the roof terrace.



New Year's Eve 2026

On Arrival

Charred rosemary focaccia, balsamic & olive oil, Gordal olives (ve)

Choose 2 plates, 1 side and 1 dessert per person

From the Sea

Seared scallops, celeriac purée, black pudding crumb and apple
Butter poached cod, parsnip purée, brown shrimp and champagne sauce
Sea bream crudo, blood orange, fennel and chilli

From the Land

Slow-cooked short rib, mulled wine braised onion, beetroot ketchup
Duck breast, fig, red wine jus and winter spices
Steak tartare, egg yolk, capers, shallot and toasted sourdough

From the Garden

Roast carrots, whipped 'feta', dukkah, chilli & maple (ve)
Wild mushroom arancini, parmesan and truffle (v)
Beetroot, blood orange, goats' cheese and toasted seeds (v)

Sides

Roast potatoes, rosemary and sea salt (ve)
Salt and pepper fries (ve)
Triple cooked chips (ve)
Cauliflower cheese, smoked cheddar crumb (v)
Braised red cabbage, apple and winter spices (ve)

Desserts

Dark chocolate fondant, peanut brittle and peanut ice cream (v)
Salted caramel tart, Chantilly cream (v)
Black Forest cheesecake, kirsch cherries and cocoa (v)

Terms & Conditions

We look forward to welcoming you to Voyagers Restaurant and Bar over the festive period. Please see below our terms and conditions.

Christmas Social Menu

Available 20th November to 30th December, not available on Christmas Day. £10.00 per person deposit at the time of booking, full payment required 14 days prior to arrival. Guests booking within two weeks of the event date will pay in full at the time of booking. All parties of six guests or more require a pre-order 7 days prior to arrival. All payments are non-transferable and non-refundable.

Drinks & Canapes Menu

Available 20th November to 23rd December - Minimum numbers of 8 guests apply. £10.00 per person deposit at the time of booking, full payment required 14 days prior to arrival. Guests booking within two weeks of the event date will pay in full at the time of booking. A pre-order is required 7 days prior to arrival. All payments are non-transferable and non-refundable.

Afternoon Tea

Available Monday – Saturday 12 noon to 5pm from 20th November to 30th December, not available on Christmas Day. £10.00 per person deposit at the time of booking, full pre-payment 7 days prior to arrival. Please make us aware of any dietary requirements 14 days prior to arrival. All payments are non-transferable and non-refundable.

New Year Eve

Deposit of £25.00 per person will be taken at the point of booking, full payment is required no later than Monday 30th November. Guests booking after Monday 30th November will pay in full at the time of booking. All parties of six guests or more require a pre-order by Monday 7th December 2026. All payments are non-transferable and non-refundable.

Christmas Day

Deposit of £40.00 per person on booking, full payment no later than Tuesday 24th November. Guests booking after 24th November will pay in full at the time of booking. We require a full pre-order per guest with any dietary requirements by Monday 30th November. All payments are non-transferable and non-refundable.

Reservations@voyagersliverpool.com

0151 294 6633

Voyagers Restaurant and Bar, 38 Parr Street, Liverpool, L1 4JN

Voyagers

Restaurant & Bar