

Walking in The Lowry Hotel Wonderland.

This festive period why not join us for a long awaited five star celebration of the seasons. Visit The Lowry Hotel for an unforgettable experience where we come together and be thankful for the achievements over the past year.

Glide through our sparkling doors and be greeted by our twinkling cart of luxury gifts. Admire delicately decorated tree adorned for every Ice King and Queen. Indulge in an expertly prepared festive lunch or seasonal drink from our wide array of festive menus with our modern take on classical British cuisine. Lay your head down to rest and fall asleep gazing out over onto the city of Manchester Christmas lights.

CONTENTS

WONDERLAND CELEBRATIONS

Sieign Beils King
Wonderland at Dusk2
River Restaurant4
Festive Lunch5
Sundays in December6
Afternoon Tea7
Walking in The Lowry Wonderland 8
Christmas Day9
New Years Eve
Wonderland Stays 13
Luxury Gifting 16
Wonderland Spa 17
You can do the job 18
Meetings in Wonderland 19
Contact Wonderland20



A beautiful sight.

Experience a Wonderland like no other when you step through the twinkling archway on our **shared party nights**.

WONDERLAND AT DUSK

Enjoy a drink on arrival followed by a decadent and festive three course meal followed by further refreshments and dancing till 1 am.

FRIDAY 3RD DECEMBER
SATURDAY 4TH DECEMBER
THURSDAY 9TH DECEMBER
SATURDAY 11TH DECEMBER
SATURDAY 18TH DECEMBER

Dress code: Smart, no jeans or trainers Groups of 10 or less may need to share a table

A non-refundable deposit of £15pp is required at the time of confirmation. Final payment due on or before 1st November. Guests booking after the 1st November will be required to pay the full amount on confirmation.

£59PP

Starter

Roast Celeriac Soup

Blue Cheese Crouton, Pickled Walnut Pesto

Main

Cheshire Turkey Roulade, Winterberry Stuffing and Smoked Bacon

Braised Cabbage & Brussel Sprouts,
Crushed Potato with Chestnut and Sage
Pigs in a Blanket
Thyme Jus

Vegetarian Option

Mustard and Maple Syrup Glazed Swede
Vegan Bolognese
Crushed Potato, Chestnut, Sage and Cranberry

Dessert

Amarena Cherry Cheesecake
Milk Chocolate Mousse, Chantilly Cream

WONDERLAND AT DUSK

is also available for private party nights.

Contact specialevents@thelowryhotel.com to enquire



5

DECEMBER

Festive Lunch & Dinner

1st - 30th December

LUNCH:

Wednesday - Saturday 12:00 - 16:00 £24.95pp

DINNER:

Monday - Saturday 18:00 - 21:30 £29.95pp

(excl Xmas day, Boxing day & NYE)

Starters

Cream of Cauliflower Soup – Roast Hazelnut and Apple (V)

Chicken Liver Parfait – Caramelised Chestnut, Spiced Orange, Brioche

Goat's Cheese Cheesecake – Chardonnay Vinegar, Roast Fig, Linseed & Pumpkin Seed (V)

Mains

Ballantine of Cheshire Turkey – Cranberry and Sage Stuffing, Pig's in Blankets, Dauphinoise Potatoes
Braised Shoulder of Cheshire Lamb – Salt Baked Celeriac, Roast Beetroot
Pan Fried Sea Bass - Cauliflower Fondant, Crushed Artichoke, Horseradish Gel
Caramelised Beetroot, Wild Mushroom and Savoy Cabbage Wellington - Wild Mushroom and Port
Gravy (V)

Desserts

Traditional Christmas Pudding - Brandy Butterscotch, Iced Red Currants

Selection of Regional Cheese - Mulled Pear Chutney

Mont Blanc - Caramel, Chestnut, Dark Chocolate

To book call our restaurant team on 0161 827 4017 or e-mail on Christmas@thelowryhotel.com

Bookings can also be made online by visiting www.thelowryhotel.com

FESTIVE SUNDAYS

Sundays in The River Restaurant are always a special occasion, but this December we are bringing you a delightful three course menu for everyone to enjoy. Available every Sunday throughout December to enjoy with your loved ones. Celebrate the true meaning of Christmas this year in The Lowry Hotel Wonderland.

Starters

Cream of Cauliflower Soup – Roast Hazelnut and Apple (V)
Confit Duck Leg Ragout – Pickled Walnut, Turnip
Goat's Cheese Cheesecake – Chardonnay Vinegar, Roast Fig, Linseed &
Pumpkin Seed

Mains

Ballantine of Cheshire Turkey – Cranberry and Sage Stuffing, Pig's in Blankets, Dauphinoise Potatoes

Roast Sirloin of Cheshire Farm Beef – Yorkshire Pudding, Duck Fat Roasties,

Pan Fried Sea Bass - Cauliflower Fondant, Crushed Artichoke, Horseradish Gel

Caramelised Beetroot, Wild Mushroom and Savoy Cabbage Wellington

- Wild Mushroom and Port Gravy (V)

Desserts

Traditional Christmas Pudding - Brandy Butterscotch, Iced Red Currants
Selection of Regional Cheese - Mulled Pear Chutney
Mont Blanc - Caramel, Chestnut, Dark Chocolate

12:00 - 20:30

£29.95PP

To book call our team on 0161 827 4017 or e-mail us on Christmas@thelowryhotel.com

Bookings can also be made online by visiting www.thelowryhotel.com

Includes Festive crackers and novelties on your table

The plans that we've made...

A complete Christmas indulgence. **Afternoon Tea** with a festive twist. Mouthwatering cakes and heartwarming festive fancies for all the family to enjoy. Eat, drink and be merry.

STANDARD:

Wednesday - Sunday 12:00 - 16:00 £24.50pp

CHAMPAGNE:

Wednesday - Sunday 12:00 - 16:00 £34.00pp

(excl Xmas day, Boxing day & NYE)

To book call on 0161 827 4017 or e-mail
Christmas@thelowryhotel.com

SAVOURY:

Roast Cheshire Turkey, Sage Stuffing and Cranberry Sauce Smoked Scottish Salmon, Dill Cream Cheese and Watercress Pesto Hummus with Toasted Pine Nut and Rocket Sage & Apple Sausage Roll

Plain and Fruit Scones, Strawberry Preserve and Cornish Clotted
Cream

DESSERTS:

Mont Blanc, Chestnut and Dark Chocolate
Gingerbread Cake with Clementine and Mascarpone
Santa Macaron, Redcurrant and White Chocolate
Amarena Cherry Frangipane, Pistachio Frosting



CHRISTMAS DAY

Take the stress and strain out of Christmas Day, celebrate the day and enjoy time with friends and family in the luxurious surroundings of The River Restaurant. Enjoy a glass of Prosecco on arrival followed by a delicious meal.

ADULTS: £130.00 per person
CHILDREN UNDER 12: £40.00 per
person

The restaurant will be open for Christmas Day lunch between 12.30pm and 3:30pm

A non-refundable deposit of $\pounds65.00$ pp required at the time of booking (£20 children). Final payment required on or before the 1st December. Guests booking after this time will need to pay in full at the time of booking. Although unlikely, should government restrictions prevent the lunch from going ahead, full refunds will be given in this instance.

To book call our restaurant team on 0161 827 4000 or e-mail us on Christmas@thelowryhotel.com

Bookings can also be made online by visiting www.thelowryhotel.com

To start

Potted Cornish Crab – Sweet Corn, Horseradish Sorbet, Crab Jelly
Tartare of Dry Aged Sirloin – Oscietra Caviar, Miso, Coal Oil Powder
Goat's Cheese Mousse – Beetroot, Roast Fig, Winter Truffle

To kollow

Ballantine of Cheshire Turkey – Cranberry and Sage Stuffing, Pigs in Blankets, Lancashire Bomb Cauliflower Cheese, Brussel Sprouts

Fillet of British Beef and Marmite Glazed Cheek – Clotted Cream Mash, Winter Truffle, Pickled Gem Lettuce

Roast Cod Loin – Burnt Celeriac, Mussel Cream, Celery Leaf Oil
Caramelised Beetroot, Wild Mushroom and Savoy Cabbage Wellington - Wild
Mushroom and Port Gravy

To finish

Traditional Christmas Pudding - Brandy Butterscotch, Iced Red Currants
The Lowry Gin - Lemon, Cucumber, Tonic
Paris Brest - Peanut Butter, Milk Chocolate, Caramel

Chrees

Selection of British Cheese, with Traditional Accompaniments





NEW YEARS EVE

On New Years Eve, indulge in our luxurious 6 course taster menu. New Years with all the joy and sparkle you need to bring in the 2022 year in style! Join us in the River Restaurant from 18:00-01:00 (last seating 21:00).

You will have your table for the duration of the evening, to celebrate the end of 2021 in true five-star style.

OPTION 1: 6 course taster menu £105 per person
OPTION 2: 6 course taster menu with

wine paring £165 per person

Includes: Arrival glass prosecco, 6 course taster menu, coffee & petit fours, entertainment, champagne

We require £52.50pp or £82.50pp to be paid as a non-refundable deposit at the time of booking. Final payment required on or before the 1st December. Guests booking after this time will need to pay in full at the time of booking.

Should government restrictions prevent the event from going ahead, **full** refunds will be given in this instance.

To book call our restaurant team on 0161 827 4017 or e-mail us on Christmas@thelowryhotel.com.

Bookings can also be made online by visiting www.thelowryhotel.com

Organic Sourdough

Chicken Fat Butter & Lancashire Bomb Cheese Custard

Seaweed Cured Loch Duart Salmon

Wasabi Crème Fraiche, Puffed Rice, Pickled Ginger, Yuzu **OR**

Lancashire Blue Cheese Panna Cotta

Caramelised Hazelnut, Pear, Pickled Celery

Jerusalem Artichoke & Horseradish Soup Chive Oil, Artichoke Crackers

Classic Beef Wellington

Truffled Chicken Mousse, Herb Pancake, Smoked Oxtail Sauce OR

Truffled Macaroni Terrine

Crispy Hens Egg, Roast Leek Hearts

Assiette of Apple

Cheesecake, Ice Cream, Terrine
OR

The Lowry Chocolate Bar

Pistachio and Amarena Cherry, Gold Leaf

Selection of British Cheese and Biscuits

Fig, chutney, quince jelly



A TRIP TO WONDERLAND ISN'T COMPLETE WITHOUT A MOMENTO.

LUXURY GIFTING

Our Wonderland shop will be open from 29th November 2021 for purchases of luxury experiences, exclusive Lowry Hotel products and for charitable donations.

Wonderland Bliss - £65 / £75

This treatment melts away tension using the soothing heat of our basalt stones, combined with hot aromatic oils to deeply relax with our tranquillity scalp massage and warming, nourishing facial massage. To keep the heat flowing from the inside out, we then offer you a rich hot chocolate following your treatment to enjoy with a delicious cookie in our relaxation room.

To create a real treat - upgrade to include a heated hand and foot massage too for just £20 extra and receive a travel size elemis product.

Includes:

- Hot stone back massage
- Warming scalp and facial massage
- Hot chocolate and cookie
- £20 to upgrade to 20 minute hand and foot massage too

Including fluffy robe and slipper hire and use of relaxation room for 1 hour. Upgrade to afternoon tea for just £20 pp thurs-sun. Be transported to a tranquil and serene Wonderland with our festive treatments.

Glow Package - £80/£90

Choose between the softening and invigorating full body scrub or our deeply relaxing back, neck and shoulder massage applied in Hawaiian sweeping strokes.

Then whilst you are then cocooned and cosy under our towels, you will be treated to an ELEMIS facial and scalp massage whilst the oils works their hydrating magic.

Following your treatments you will be served our mouthwatering afternoon tea or 2-course lunch over in our River Restaurant, for the ultimate day of pampering!

Choice of 2:

- ж 25 minute Back Massage
- 25 minute Salt and Oil Scrub
- ж 25 minute ELEMIS facial with scalp massage.

To create a real treat - upgrade to include all 3 treatments for just £25 extra and receive a travel size elemis product. Including fluffy robe and slipper hire and use of relaxation room for 1 hour. 2 course lunch included Mon-Weds, Afternoon Tea included Thurs-Sun.



CELEBRATION OF GRATITUDE

Meetings in Wonderland

£59 per person 10 guests minimum

- * Half day meeting from 8am to 1pm
- * Welcome Coffee with Bacon Rolls
- * Room hire with all applicable stationery
- * Followed by a Festive Buffet Lunch with background festive music
- ж Complimentary car parking for up to 15 spaces and thereafter a reduced fee of £10 per car
- * Access to the room till 5pm

For an additional £20 per person you can:

- * A midmorning Tea/coffee break with a festive snack break
- * Half of a bottle of wine per person during lunch
- X Tea/coffee after lunch

For an additional £15 per person you can

* A drinks reception including 1 drink (prosecco, beer or a 'Winter Wonderland Mocktail') and 2 festive canapes per person.



