

CHRISTMAS 2025



ALDERLEY EDGE HOTEL

BAR & RESTAURANT

MACCLESFIELD ROAD, ALDERLEY EDGE, CHESHIRE, SK9 7BJ. 01625 583033
WWW.ALDERLEYEDGEHOTEL.COM

DANCE THROUGH THE DECADES AT OUR CHRISTMAS PARTY NIGHTS

Inclusive of...

Sparkling drinks reception

3 course dinner

Interactive fun and frolics from our party DJ with music throughout the decades

MENU



Celeriac & apple soup, mushroom crouton (VG)

Pressed confit duck, chicken, ham hock, plum & apple chutney, sourdough*

Cheshire cheese croquette, spring onion, pickled walnut mayo, radish (V)



Roast turkey, chestnut stuffing, pigs in blankets, herb roasted potatoes, seasonal vegetables, turkey gravy*

Salmon fillet, crab crushed potatoes, tender stem broccoli, lemon & dill butter

Lentil, almond, parsnip & squash Wellington, roast potatoes, Brussels sprouts, vegan gravy (VG)



Salted caramel chocolate pots, shortbread crumb (V) *

Sticky ginger cake, vanilla custard (VG/NGCI)

Christmas pudding, warm brandy sauce

Available on 5th December £48pp, 6th, 12th, 13th December £55pp

BOOKINGS

events@alderleyedgehotel.com or call our event team on 01625 583 033
£10pp non-refundable/non-transferable deposit payment in full two weeks prior

MAKE A NIGHT OF IT

Stay in one of our quirky bedrooms £62.50 per person, bed & breakfast,
based on 2 sharing. Subject to availability

EXTRA SPECIAL EVENT

Mama Mia festive cabaret night. Friday 19th December. £55pp with a live Abba tribute
band, sparkling drinks reception, 2 course festive set menu and party DJ

(*) Can be cooked without gluten, (V) - suitable for vegetarians, (VG) - suitable for vegans, (VGA) - vegan option available, (NGCI) non gluten containing ingredients.
If you suffer from a food related allergy please inform a team member for advice before you order. Not all ingredients are listed on the menu & our kitchen uses nuts,
gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it.

FESTIVE MENU

IN THE GRILL ON THE HILL

The perfect treat for a get together with friends, family or work colleagues
Private dining rooms available – contact us for more information

MENU

2 courses £28.95pp / 3 courses £34.95pp



Celeriac & apple soup, mushroom crouton (VG)
Pressed confit duck, chicken, ham hock, plum & apple chutney, sourdough*
Cured chalk stream trout, beetroot fishcake, dill mayo*
Cheshire cheese croquette, spring onion, pickled walnut mayo, radish (V)
Crab & king prawn cocktail, baby gem, lemon, toasted brown bloomer, seaweed butter * (£5 supplement)



Roast turkey, chestnut stuffing, pigs in blankets, herb roasted potatoes, seasonal vegetables, turkey gravy
Salmon fillet, crab crushed potatoes, tender stem broccoli, lemon & dill butter
Lentil, almond, parsnip & squash Wellington, roast potatoes, Brussels sprouts, vegan gravy (VG)
10oz rib eye steak, herb roasted tomatoes, portobello mushroom, dressed baby leaf,
triple peppercorn sauce, skinny fries (NGCI) (£10 supplement)
Slow cooked feather blade of beef, smoked garlic mash, thyme roasted carrots & parsnips,
port sauce (NGCI)



Salted caramel chocolate pots, shortbread crumb (V) *
Sticky ginger pudding, vanilla custard (VG) *
Christmas pudding, warm brandy sauce
Cherry & amaretto cheesecake, pistachio ice cream (NGCI)
Selection of artisan cheeses (£5 supplement)

Coffee & warm mince pies (£4.50 supplement)

Available from Monday 24th November – Wednesday 24th December
Parties of 8 or over require a £10 non-refundable/non-transferable deposit
Pre order required 7 days prior to arrival
Christmas Eve - Last booking 8pm / Restaurant & bar closes at 9.30pm

BOOKINGS

www.alderleyedgehotel.com or 01625 583 033

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BOXING DAY LUNCH

RELAX AFTER THE BIG DAY

£50 adults / £25 children under 12



Celeriac & apple soup, mushroom crouton (VG)
Pressed confit duck, chicken, ham hock, plum & apple chutney, sourdough*
Cheshire cheese croquette, spring onion, pickled walnut mayo, radish (V)
Crab & king prawn cocktail, baby gem, lemon, toasted brown bloomer, seaweed butter *



Turkey & smoked ham hock pie, mash roasted Hispi
Salmon fillet, crab crushed potatoes, tender stem broccoli, lemon & dill butter
Lentil, almond, parsnip & squash Wellington, roast potatoes, Brussels sprouts, vegan gravy (VG)
Slow cooked feather blade of beef, smoked garlic mash, thyme roasted carrots & parsnips, port sauce (NGCI)



Salted caramel chocolate pots, shortbread crumb (V) *
Sticky ginger pudding, vanilla custard (VG) *
Cherry & amaretto cheesecake, pistachio ice cream (NGCI)
Classic affogato, shot of espresso, vanilla ice cream, amaretti crumb (V)
Selection of artisan cheeses (£5 supplement)

£10 non-refundable/non-transferable deposit required for all bookings
Served 12 noon – 3pm, Restaurant & Bar closes at 4.30pm

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NEW YEAR'S EVE

THE PERFECT WAY TO START OFF YOUR NEW YEAR CELEBRATIONS

£65 per person



Cauliflower soup, Lancashire cheese & kale pakora (V)
Chalk stream trout, Manchester Gin dressing, apple & celery slaw
Smoked duck breast, clementine, cumin seed, beetroot dressing
Cricket St Thomas brie, aubergine, potato & leek terrine, plum chutney (V)



Whole baked lemon sole, lobster butter, crab potato, baby leeks (NGCI)
Venison loin fillet, mini game pie, beetroot potato gratin, blackberry venison sauce
Cornfed chicken breast & leg, almond, oregano, smoked chicken consommé, celeriac rosti (NGCI)
Roasted pumpkin, chicory, goats cheese, Jerusalem artichoke, walnuts, black garlic vinegar (V)



Roasted mango, stem ginger ice cream, passion fruit, sweet pastry (V)
Classic affogato, espresso, vanilla ice cream, amaretti crumb (V)
Winter berries, mulled wine cream, lemon balm, caramelised white chocolate
Dark chocolate cherry trifle, Grand Marnier Custard

BOOKINGS

£10 non-refundable / non-transferable deposit required on booking
Preorder payment in full by Saturday 20th December. 9pm last table
www.alderleyedgehotel.com or call our event team on 01625 583 033

MAKE A NIGHT OF IT

Bottle of fizz & chocolate strawberries in your room on arrival
New Year's Eve accommodation in one of our quirky rooms
Relaxing breakfast served till 11am

£170 per person – based on 2 people sharing standard double or twin room
Overnight package bookings on events@alderleyedgehotel.com
or call our events team 01625 583033
Room upgrades available subject to availability

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FESTIVE AFTERNOON TEA

A PERFECT FESTIVE ATMOSPHERE TO WELCOME YOU FOR THIS QUINTESSENTIAL ENGLISH CUSTOM



SAVOURY

A selection of delicate finger sandwiches & wraps

Turkey, stuffing, cranberry, wholemeal bread *

Mature Cheddar cheese, onion chutney, white bread *(V)

Smoked salmon, dill crème fraîche open sandwich *

Chicken, baby gem, smoked ham wrap

Coronation egg (V)

Chestnut stuffing sausage roll

SWEETNESS

Homemade scone, clotted cream, strawberry jam (V)

Carrot & orange cake (V)

Warm mini mince pie

Chocolate brownie (V/NGCI)

French macaroon (V/NGCI)

With a selection of bespoke loose-leaf teas £26.00pp

Glass of prosecco £34.00pp

Glass of chilled Taittinger Champagne £37.50pp

Served Monday – Saturday 12 noon – 4pm

Pre-booking required £10 non-refundable/non-transferable
deposit requested for Parties of 8 or over

Please note we are unable to offer vegan or dairy free afternoon teas.



CHRISTMAS GIFT IDEAS

Gift Vouchers available for afternoon tea or monetary amounts
Call in hotel reception or on our website www.alderleyedgehotel.com

BOOKINGS

To find out more information
please visit www.alderleyedgehotel.com

Or call 01625 583.033

Or email events@alderleyedgehotel.com

Room bookings email reservations@alderleyedgehotel.com

All deposits are non-refundable / non-transferable.



THE ALDERLEY EDGE HOTEL, MACCLESFIELD ROAD,
ALDERLEY EDGE, CHESHIRE SK9 7BJ

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