



Christmas Menu 2021



henry street, lytham st annes, fy8 5le
01253 542149 | www.lythamhouse.co.uk

festive dining

2 course **25.00** | 3 course **30.00**

2 course not available friday after 4pm or all day saturday

pre-order your prosecco reception **+4.5pp**

- to start -

whipped goats cheese crostini (v)
cranberry jam, caramelised walnuts, endive

whisky & beetroot cured salmon
horseradish cream, sea salt croutes

chicken liver parfait
apple & date chutney, beef fat brioche

- to follow -

almond & chestnut crusted cod
smoked applewood & chive mash,
champagne sauce, dill oil

turkey ballotine
sage & onion stuffing, pig in blanket, roasted chateaux potatoes,
root veg crush, chestnut butter sprouts, turkey gravy

walnut, pecan & cashew nut roast (ve)
cranberry, apricot & mirepoix, sage & onion stuffing,
roasted chateaux potatoes, root veg crush, chestnut butter
sprouts, vegan gravy

- to finish -

christmas pudding
brandy sauce, brandy cream

baileys panna cotta
chocolate soil, orange &
cranberry compote, torched orange

baked alaska
lemon & cherry parfait

book now for christmas & new year
call 01253 542149 or speak to your server

for all menus please notify us of food intolerances & allergies when ordering.
vegan options available on request

luxury festive dining

prosecco reception & 4 course dinner **60.00**
minimum 6 guests

- to nibble -

whipped goats cheese crostini (v)
cranberry jam, caramelised walnuts, endive

- to start -

pan fried scallops
crushed minted peas, curry velouté,
malt vinegar, parsnip crisp

fillet of beef carpaccio
blue cheese, walnuts, chicory, lemon olive oil

tofu, apple & wild mushroom gyoza (ve)
spicy korean dip, sesame, coriander

- to follow -

braised venison bourguignon
confit carrots, pearl onions, chestnut mushrooms, pancetta,
red wine sauce, dijon, pomme purée, celeriac crisps

pan roasted halibut
root veg pressing, confit leeks, parsley

harissa spiced butternut squash (ve)
sweet potato falafel, beetroot hummus, pine nuts,
sesame seeds, red chicory, orange salad

steak & lobster
8oz fillet steak with café de paris butter,
½ gruyère gratinated lobster, fries, bearnaise
+ 10 supplement

- to finish -

christmas pudding
brandy sauce, brandy cream

baileys panna cotta
chocolate soil, orange &
cranberry compote, torched orange

baked alaska
lemon & cherry parfait

new years eve

4 course dinner **90.00** | live music & dj's

- to share -

chicken yakitori, soy, sesame
smoked salmon blini, horseradish, dill, caviar
whipped goats cheese crostini, walnut, red onion (v)

- to start -

pan fried scallops
cauliflower & truffle purée, shaved cauliflower, pancetta crisp

fillet of beef carpaccio
parmesan, radicchio, walnut dressing

wild mushroom arancini (v)
gorgonzola, tarragon, tomato & fennel sauce
can be served vegan

crispy duck salad
sesame & orange dressing, watercress, beansprouts, mangetout

- to follow -

pan roasted halibut
tiger prawn, garlic & olive oil mashed potato,
spinach, champagne sauce, chive oil

pork belly confit
korean noodles, beansprouts, carrot,
sesame, tea-stained egg, tempura shiso leaf

harissa spiced butternut squash (ve)
sweet potato falafel, beetroot hummus, pine nuts,
sesame seeds, red chicory, orange salad

steak & lobster
8oz fillet steak with café de paris butter, ½ gruyère
gratinated lobster, fries, bearnaise
+ 10 supplement

- to finish -

baked alaska
lemon & cherry parfait, griottines cherries, lemon crumb

baileys panna cotta
chocolate soil, orange & cranberry compote, torched orange

lytham house snickers
chocolate pave, praline, peanut butter parfait

ask about our drinks packages & drinks only reservations