



brasserie party menu

2 courses | 27
3 courses | 32
add prosecco reception +6.00

starters

soup of the day, sourdough, beurre noisette (v) (ve*)

spring roll, confit chicken, sweet chilli dip

duck parfait, marmalade, brioche toast (gf*)

heritage carrots & whipped goat's cheese, roast carrots, basil, pine nuts (v) (ve*)

heirloom tomato salad, tomatoes, basil, fennel, grilled radicchio, balsamic & orange dressing (gf) (v) (ve)

mains

chicken kiev, mash potato, chicken gravy, baby leeks, thyme

seabass, garlic puree, forest mushrooms, potato terrine, parsley sauce (gf)

truffled celeriac risotto, roasted salt baked celeriac, smoked almonds, fresh herbs (gf*) (v) (ve)

house burger, 8oz british beef, dill pickles, hash brown, smoked lancashire cheese, slaw, fries

lytham house fish pie, salmon, smoked haddock, confit leeks, fresh herbs, smoked lancashire mash

fillet steak, café de paris butter, chips, watercress salad (gf) +15 supplement
add sauce: peppercorn +4 | bearnaise +4

our roasts can be included as mains on a sunday only – beef rump | roast chicken supreme | nut roast

desserts

manchester tart, caramelised bananas, coconut, raspberry (v)

apple crumble, toffee apples, vanilla ice cream (v)

sticky toffee pudding, butterscotch sauce, clotted cream ice cream (v)

chocolate delice, peanut parfait, salted caramel ice cream, salted caramel sauce (gf) (v)

sorbet, three scoops - lemon | raspberry | mango (gf) (ve)

(gf*) - can be made gluten free upon request | (ve*) - can be made vegan upon request

allergies | intolerances | dietary requirements
please make us aware upon pre-ordering

booking t&cs

full pre-order is required 7 days hours prior to your booking
we do not split bills | you will be presented with one bill upon departure
any amendments within 24 hours of your booking will be charged
a deposit may be required | an optional 10% service charge will be added to all tables of 10+