



christmas & new year
2023



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

festive menu

2 courses 30.00 | 3 courses 35.00

available 17.11 - 23.12 with advanced booking & pre-order only
fridays & saturdays from 4pm - three course option only. not available on sundays

pre-order your prosecco reception **+6pp**

- starters -

**roasted tomato
& basil soup** *(ve)*
mini onion loaf

duck liver parfait
marmalade, brioche toast

chicken & leek terrine
apple & pickled grape salad

white wine cured salmon
fennel & orange salad,
toasted rye bread

scallops
+3 supplement
burnt cauliflower purée,
florets, apple, almond

- mains -

roast turkey
roast potatoes, carrot & rosemary purée,
chestnut sprouts, roasted root vegetables,
pig in blanket, sage & onion stuffing,
turkey gravy

baked nut roast *(ve)*
roast potatoes, carrot & rosemary purée,
chestnut sprouts, roasted root vegetables,
sage & onion stuffing, gravy

chicken kiev
buttery mash, crispy chicken skin,
buttered savoy cabbage, chicken gravy

braised beef cheek
butter roasted fondant potato,
baby carrots, confit shallot,
burnt cauliflower purée, beef sauce

8oz fillet steak *+15 supplement*
café de paris butter, chips,
watercress, peppercorn sauce

pan fried seabass
garlic purée, potato rösti,
forest mushrooms, parsley oil

blacksticks blue cheese pie *(v)*
tomato & thyme jam, dressed house salad

- desserts -

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

chocolate delice *(v)*
black forest fruits, amarena cherries,
chantilly cream

baileys cheesecake *(v)*
gingernut crumb, baileys sauce

vanilla crème brûlée *(v)*
burnt white chocolate
& raspberry shortbread

cheeseboard *(v) +10*
3 local cheeses, house chutney, biscuits

- kids festive dining - (u10)

2 courses 14.00 | 3 courses 18.00

tomato & basil soup *(v)*
baked bread & butter

roast turkey
roast potatoes, carrot & rosemary purée,
sprouts, roasted root vegetables, pig in blanket,
sage & onion stuffing, turkey gravy

baked nut roast *(ve)*
roast potatoes, carrot & rosemary purée,
sprouts, roasted root vegetables,
sage & onion stuffing, gravy

sticky toffee pudding *(v)*
vanilla ice cream

christmas day menu

4 course christmas lunch 80.00

available 25.12.23 with advanced booking & pre-order only

- canapé -

whipped goats cheese, poached pear & walnut crostini *(v)*

- starters -

honey roast parsnip soup *(v)*
parsnip crisp, house onion loaf

scallops
jerusalem artichoke purée, almond, apple, celeriac

duck liver parfait
marmalade, brioche toast

- mains -

roast turkey
roast potatoes, carrot & rosemary purée,
chestnut sprouts, roasted root vegetables,
pig in blanket, sage & onion stuffing,
turkey gravy

grilled turbot
parsley & lemon marinated turbot, samphire,
turned saffron potatoes, winter greens

baked nut roast *(ve)*
roast potatoes, carrot & rosemary purée,
chestnut sprouts, roasted root vegetables,
sage & onion stuffing, gravy

duck breast
cherry purée, potato rosti,
roasted root vegetables, pistachio crumb

- desserts -

christmas pudding *(v)*
brandy sauce, vanilla ice cream

baileys cheesecake *(v)*
gingernut crumb, baileys sauce

cheeseboard *(v)*
three local cheeses, house chutney, biscuits

ice cream & fresh berries *(v)*
three scoops

- kids christmas day - (u10)

3 course lunch 42.50

tomato & basil soup *(v)*
baked bread & butter

roast turkey
roast potatoes, carrot & rosemary purée,
sprouts, roasted root vegetables, pig in blanket,
sage & onion stuffing, turkey gravy

baked nut roast *(ve)*
carrot & rosemary purée, sprouts,
roasted root vegetables, sage & onion stuffing,
roast potatoes, gravy

sticky toffee pudding *(v)*
vanilla ice cream

table bookings being taken between 12:30-4pm. last orders 5.30pm
tables allocated for 2 – 2.5 hours depending on party size & availability

allergies | intolerances | dietary requirements please notify us when pre-ordering

new year's eve

4 course dinner 95.00 | live music & djs

available 31.12.23 from 7:30pm with advanced booking & pre-order only

- canapé -

roasted cauliflower (ve)

burnt cauliflower purée, lemon gel, thyme

- starters -

celeriac & truffle risotto (ve)

baked celeriac, smoked almonds, fresh herb

baked scallops

garlic butter, white wine, herby crumb

honey barbecue chicken thigh

spicy rice, honey barbecue sauce

- mains -

8oz fillet steak

mac & cheese, chips

choice of sauce: peppercorn, béarnaise, red wine

pan fried bass

potato terrine, woodland mushrooms,
garlic purée, parsley oil

mushroom & spinach wellington (ve)

cauliflower mash, sautéed green beans, red wine sauce

- pre dessert -

mojito granite (ve)

- desserts -

sticky toffee pudding (v)

toffee sauce, clotted cream ice cream

dark chocolate torte (v)

pistachio ice cream, roasted pistachios

baked vanilla cheesecake (v)

macerated strawberries, strawberry sauce

book now for christmas & new year

call 01253 542149 or speak to your server

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