

christmas day

4 course lunch 85.00pp | available 25.12.24 with advanced booking & pre-order only

- nibble -

baked sourdough, house butterr

- starters -

celeriac & thyme soup

house bread &
butter (v)

duck liver parfait

toasted rice cream, orange,
ale soda bread

scallops

burnt cauliflower purée,
apple, almond

- mains -

roast turkey

roast potatoes, chestnut sprouts, root
vegetables, carrot & rosemary purée,
pigs in blankets, sage & onion stuffing

nut roast

roast potatoes, chestnut sprouts, root
vegetables, carrot & rosemary purée,
sage & onion stuffing (ve)

beef wellington

beef fillet, potato purée, roasted beetroots,
baby carrots, beef sauce

pan fried halibut

potato rosti, wild mushrooms, kale,
garlic purée, parsley oil

- desserts -

christmas pudding

brandy sauce, vanilla ice cream (v)

chocolate & cherry brownie

vanilla ice cream (v)

baileys cheesecake

baileys cream, caramelised puff pastry

cheeseboard

3 local cheeses, house chutney, biscuits

- kids christmas day - (u10)

three course lunch 45.00

tomato & basil soup

baked bread & butter (v)

roast turkey

roast potatoes, root vegetables, pigs in
blankets, sage & onion stuffing

nut roast

roast potatoes, root vegetables,
sage & onion stuffing (ve)

sticky toffee pudding

vanilla ice cream (v)

table bookings taken between 12-4:30pm. last orders 6pm.
tables allocated for 2-2.5 hours depending on size & availability.

a £10pp non-refundable deposit is required to secure bookings – payable online only.
full balance & pre-order is required by dec 1st. from dec 1st onwards all reservations
are non-refundable & non-transferable.

a discretionary service charge will be added to all bills.

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

* festive dining

2 courses 30.00 | 3 courses 35.00

available 15.11 - 23.12 2024 with advanced booking & pre-order only
fridays & saturdays from 4pm: three course option only. not available on sundays

pre-book your prosecco reception +£6.00

- starters -

roasted maple parsnip soup
house bread (v)

chicken & leek terrine
pickled pear salad

mushroom parfait
soda bread, miso oat cream (ve)

scallops (+3 supplement)
roasted squash puree & spiced
squash caponata

- mains -

roast turkey
roast potatoes, chestnut
sprouts, root vegetables,
carrot & rosemary purée,
pigs in blankets, sage &
onion stuffing

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

pork fillet
sauteed potatoes, apple &
red wine purée, glazed
parsnips, pork crackling,
apples

roasted celeriac risotto
celeriac purée (ve)

pan fried sea bream
sautéed saffron potatoes,
creamed leeks, samphire

fillet steak (+15 suppl)
garlic rosemary butter,
chips, house salad,
peppercorn sauce

- desserts -

sticky toffee pudding
vanilla ice cream, toffee sauce (v)

chocolate & cherry brownie
vanilla ice cream (v)

apple, pear & cardamon crumble
choose: custard or vanilla ice cream (v)

baileys cheesecake
baileys cream, caramelised puff pastry

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

- kids festive dining - (u10)

2 courses 14.50 | 3 courses 19.00

tomato & basil soup
baked bread & butter (v)

roast turkey
roast potatoes, root vegetables, pigs in
blankets, sage & onion stuffing

nut roast
roast potatoes, root vegetables,
sage & onion stuffing (ve)

sticky toffee pudding
vanilla ice cream (v)

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vegan menu

pricing and t&c's as per our full festive menus

festive dining

- starters -

roasted maple parsnip soup
house bread

mushroom parfait
soda bread, miso oat cream

- mains -

nut roast
roast potatoes, chestnut sprouts, root vegetables, carrot & rosemary purée, sage & onion stuffing

roasted celeriac risotto
celeriace purée

- desserts -

chocolate brownie
cherries, vanilla ice cream

vanilla ice cream & fresh winter berries
two scoops

children (under 10) festive dining & christmas day

- starter -

tomato & basil soup
baked bread

- main -

nut roast
roast potatoes, root vegetables, sage & onion stuffing (ve)

- dessert -

vanilla ice cream
fresh berries

christmas day

- nibble -

baked sourdough

- starters -

celeriace & thyme soup
house bread

- main -

nut roast
roast potatoes, chestnut sprouts, root vegetables, carrot & rosemary purée, sage & onion stuffing

- desserts -

chocolate brownie
cherries, vanilla ice cream

vanilla ice cream & fresh winter berries
three scoops

new year's eve

- nibble -

baked sourdough

- starter -

chestnut gnocchi
wild mushrooms, mushroom sauce

- main -

cauliflower steak
confit leeks, baby carrots, pickled beetroot & raisin dressing

- desserts -

chocolate brownie
cherries, vanilla ice cream

vanilla ice cream & fresh winter berries
three scoops

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gluten free menu

pricing and t&c's as per our full festive menus



festive dining

- starters -

roasted maple parsnip soup
bread & butter (v)



mushroom parfait
toasted bread, miso oat cream (ve)

chicken & leek terrine
pickled pear salad



scallops (+3 supplement)
roasted squash purée, & spiced
squash caponata

- mains -

roast turkey
roast potatoes, chestnut sprouts, root
vegetables, carrot & rosemary purée,
pigs in blankets, sage & onion stuffing

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

pork fillet
sauteed potatoes, apple & red wine purée,
glazed parsnips, pork crackling, apples

fillet steak (+15 suppl)
garlic rosemary butter, chips, house salad,
peppercorn sauce

pan fried sea bream
sautéed saffron potatoes, creamed leeks, samphire

roasted celeriac risotto
celeriac purée (ve)



- desserts -

chocolate brownie
cherries, vanilla ice cream (v)

vanilla ice cream & fresh winter berries
three scoops

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

children (under 10) festive dining & christmas day

- starter -

tomato & basil soup
baked bread & butter (v)

- mains -

roast turkey
roast potatoes, root vegetables, pigs in blankets,
sage & onion stuffing

nut roast
roast potatoes, root vegetables,
sage & onion stuffing (ve)

- desserts -

vanilla ice cream
fresh berries (v)

chocolate brownie (v)
vanilla ice cream



book now

01253 542 149
info@lythamhouse.co.uk
www.lythamhouse.co.uk

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gluten free menu

pricing and t&c's as per our full festive menus

christmas day

- nibble -

baked bread
house butter

- starters -

celeriac & thyme soup
baked bread

scallops

burnt cauliflower purée,
apple, almond

duck liver parfait

toasted rice cream, orange,
ale soda bread

- mains -

roast turkey

roast potatoes, chestnut sprouts, root
vegetables, carrot & rosemary purée,
pigs in blankets, sage & onion stuffing

nut roast

roast potatoes, chestnut sprouts, root
vegetables, carrot & rosemary purée,
sage & onion stuffing (ve)

- desserts -

chocolate brownie

cherries, vanilla ice cream (v)

**vanilla ice cream & fresh
winter berries**
three scoops

cheeseboard

3 local cheeses, house chutney, biscuits

new year's eve

- nibble -

baked bread
house butter

- starters -

spiced pork belly
herb & vinaigrette slaw

scallops

celeriac, apple & thyme

- main -

fillet steak

chips, house salad, peppercorn sauce

hake

chorizo & white bean cassoulet,
crispy squid

cauliflower steak

confit leeks, baby carrots, pickled
beetroot & raisin dressing (ve)

- desserts -

chocolate brownie

cherries, vanilla ice cream

vanilla ice cream & fresh winter berries
three scoops

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