



christmas & new year 2024

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

festive dining

2 courses 30.00 | 3 courses 35.00

available 15.11 - 23.12.24 with advanced booking & pre-order only
fridays & saturdays from 4pm - three course option only. not available on sundays

pre-order your prosecco reception +6.00

- starters -

roasted parsnip &

maple soup (v)

house bread

chicken & leek terrine

pickled pear salad

mushroom parfait (ve)

soda bread, miso oat cream

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 (ve)

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

roasted celeriac risotto (ve)

celeriac purée

pork fillet

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

fillet steak +20 supplement

garlic rosemary butter, chips,
house salad, peppercorn sauce

- desserts -

chocolate & cherry brownie (v)

vanilla ice cream

sticky toffee pudding (v)

vanilla ice cream, toffee sauce

apple, pear & cardamom crumble (v)

choose: custard or vanilla ice cream (v)

baileys cheesecake (v)

baileys cream, caramelised puff pastry

cheeseboard (v) +10 supplement

3 local cheeses, house chutney, biscuits

gluten free & vegan menus available upon request

- kids festive dining (u10) -

2 courses 14.50 | 3 courses 19.00

tomato & basil soup (v)

baked bread & butter

roast turkey

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

baked nut roast (ve)

roast potatoes, root vegetables,
sage & onion stuffing

sticky toffee pudding (v)

vanilla ice cream

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

christmas day menu

4 course christmas lunch 85.00

available 25.12.24 with advanced booking & pre-order only
gluten free & vegan menus available upon request

- nibble -

baked sourdough, house butter (v)

- starters -

scallops

burnt cauliflower purée, apple, almond

celeriac & thyme soup (v)

house bread & butter

duck liver parfait

toasted rice cream,
orange, ale soda bread

roast turkey

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

beef wellington

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

nut roast (ve)

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

pan fried halibut

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

- desserts -

chocolate & cherry brownie (v)

vanilla ice cream

christmas pudding (v)

brandy sauce, vanilla ice cream

baileys cheesecake (v)

baileys cream, caramelised puff pastry

cheeseboard (v)

3 local cheeses, house chutney, biscuits

- kids christmas day (u10) -

3 course lunch 45.00

tomato & basil soup (v)

baked bread & butter

roast turkey

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

nut roast (ve)

roast potatoes, root vegetables,
sage & onion stuffing

sticky toffee pudding (v)

vanilla ice cream

table bookings being 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.

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new year's eve

4 course dinner 100pp | live music & djs

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

- prosecco on arrival -

- nibble -

sourdough & house butter (ve) (gf)

- starters -

scallops (gf)

celeriac, apple & thyme

spiced pork belly (gf)

herb & vinaigrette slaw

chestnut gnocchi (ve)

wild mushrooms, mushroom sauce

- mains -

fillet steak (gf)

chips, house salad, peppercorn sauce

hake (gf)

chorizo & white bean cassoulet, crispy squid

cauliflower steak (ve) (gf)

confit leeks, baby carrots, pickled beetroot & raisin dressing

- desserts -

chocolate brownie (v) (gf) (ve)

cherries, pistachio ice cream

toffee apple crumble (v)

vanilla ice cream or custard

baked vanilla cheesecake (v)

mulled berries

discounted packages available for groups of 10+

to book or for more info please contact us

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

a £10pp non-refundable deposit is required to secure bookings deposits payable online only
full pre-order is required by dec 6th a discretionary service charge will be added to all bills