



christmas

& new year

2026

festive dining

mon - thu | **2 course** 31.50 - **3 course** 36.50
fri - sat | **2 course** 33.00 - **3 course** 38.00

available 13.11.26 - 23.12.26 advanced booking & pre-order only | not available on sundays

pre-book your prosecco reception +£6

starters

**apple, honey and
parsnip soup** (v) (ve*) (gf*)
house bread & butter

chicken thigh (gf*)
roasted butternut squash,
pumpkin seeds

smoked salmon (gf*)
dill crème fraîche, avocado,
soda bread

pear & bluecheese salad (v) (gf*)
sliced pear, roasted walnuts,
blacksticks blue cheese,
lemon dressing

roast scallop (gf) +5 supplement
cauliflower, shallot & bacon sauce

mains

braised beef cheek (gf*)
creamy mash, glazed carrot,
parsley emulsion

chicken supreme (gf*)
fondant potato, tenderstem,
peppercorn sauce

roast turkey (gf*)
cranberry & chestnut stuffing,
roasted winter veg, pigs in blankets,
sprouts with maple bacon,
roast potatoes, turkey gravy

nut roast (ve) (gf*)
honey roasted parsnips &
carrots, roast potatoes, gravy

seabass (gf)
crushed new potatoes,
cauliflower purée, green beans,
shellfish sauce

fillet steak (gf) +20 supplement
garlic butter, hand cut chips,
house salad, peppercorn sauce

desserts

crème brûlée (v)
winter berry compote,
homemade shortbread

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

christmas pudding (v)
brandy sauce, redcurrants

**chocolate orange, bread
and butter pudding** (v)
cream, ice cream or crème anglaise

chocolate brownie (v) (ve*) (gf)
chocolate sauce, vanilla ice cream

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

kids festive dining

2 courses 15.00 | **3 courses** 20.00

hummus (v) (gf*)
cucumber, carrot
sticks

**cream of tomato
soup** (v) (ve*) (gf*)
baked bread & butter

prawn crackers (gf*)
sweet chilli dip

roast turkey (gf*)
cranberry & chestnut stuffing,
roasted winter veg, pigs in blankets,
sprouts with maple bacon,
roast potatoes, turkey gravy

nut roast (ve) (gf*)
honey roast parsnip and carrot,
roast potato, gravy

cheeseburger (gf*)
fries, salad

sticky toffee pudding (v)
vanilla ice cream

selection of ice cream (v) (ve*) (gf*)
two scoops & sauce

christmas day menu

4 course christmas lunch 95.00
available 25.12.26 with advanced booking & pre-order only

nibble

lancashire cheese tart (v) (ve*) (gf*)
roasted hazelnut & truffle

starters

smoked salmon (gf*)
homemade soda
bread, whipped
butter

**roast butternut
squash soup** (v) (ve*) (gf*)
toasted pumpkin seeds,
house baked bread

**chicken liver
parfait** (gf*)
cherry purée,
charred sourdough

mains

roast turkey (gf*)
cranberry & chestnut stuffing,
roasted winter veg, pigs in blankets,
sprouts with maple bacon, roast
potatoes, turkey gravy

confit duck leg (gf*)
creamy mash, pickled red
cabbage, orange jus

nut roast (ve) (gf*)
honey roasted parsnips & carrots,
roast potatoes, gravy

pan roasted cod (gf)
fondant potato, tenderstem,
shellfish bisque

desserts

christmas pudding (v)
brandy sauce, redcurrants

rich chocolate torte (v)
orange crème fraîche

chocolate brownie (v) (ve*) (gf)
chocolate sauce, vanilla ice cream

vanilla pannacotta (v) (gf*)
winter berry compote

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

kids christmas day

under
10's

3 course lunch 45.00

cream of tomato soup (v) (ve*) (gf*)
baked bread & butter

pigs in blankets
ketchup dip

roast turkey (gf*)
cranberry & chestnut stuffing,
roasted winter veg, pigs in blankets,
sprouts with maple bacon, roast
potatoes, turkey gravy

nut roast (ve*)
honey roast parsnip and carrot,
roast potato, gravy

vanilla ice cream (v) (gf*) (ve*)
winter berries, wafer

sticky toffee pudding (v)
vanilla ice cream

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

(gf*) = gluten free available on request | (ve*) vegan available on request allergies | intolerances
| dietary requirements please notify us when pre-ordering 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.

new year's eve

3 course dinner 50pp | live music & djs

from 7:30pm with advanced booking & pre-order only
tables will be upstairs only

- nibbles -

olives, hummus, baked bread, olive oil & balsamic (ve*) (gf*)

- starters -

pork belly (gf)

black pudding, apple, chicken jus

roast scallops (gf*)

celeriac purée & saltbaked celeriac, bacon, cumin foam (£5 supplement)

classic beef tartare (gf*)

shallot, caper, egg yolk purée, parsley, tabasco, sourdough croutons

cauliflower & white truffle soup (ve) (gf*)

bread & butter

- mains -

herb crusted roast salmon (gf*)

charred tenderstem, hollandaise sauce, buttered potatoes

8oz fillet (gf)

diane sauce, triple cooked chips, house salad (£10 supplement)

chicken supreme (gf)

fondant potato, parma ham, shallot & bacon cream, crispy kale

butternut squash risotto (v) (ve*) (gf)

roast butternut squash, toasted pumpkin seeds, gorgonzola

braised beef cheek (gf*)

red wine sauce, creamy mash, roast carrot, crispy onions

- desserts -

sharing profiterole tower (v)

fudge & brownie pieces, chocolate sauce, marshmallows

1h celebration sundae (ve)

vanilla ice cream, winter berries

for availability for larger groups, please get in touch

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

a £20pp non-refundable deposit is required to secure bookings - payable online only.
a discretionary service charge will be added to all bills. please make us aware of any
allergies or intolerances upon booking. bills to be settled by 11:30pm and only bar
service available thereafter.

(gf*) = gluten free available on request | (ve*) vegan available on request
allergies | intolerances | dietary requirements please notify us when pre-ordering