



THE *QUEENS*  
LYTHAM



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**CHRISTMAS &  
NEW YEAR 2023**

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## FESTIVE DINING

- 2 COURSE £27.50 - 3 COURSE £32.50 -

Available 17<sup>th</sup> Nov - 23<sup>rd</sup> Dec 2023 with advanced booking & pre-order only.  
Fridays & Saturdays from 4pm - three course option only. Not available Sundays.

PRE-BOOK YOUR PROSECCO RECEPTION +£6.00

### STARTERS

#### LEEK & POTATO SOUP (v)

Crispy leeks, baked focaccia, whipped butter

#### CHICKEN LIVER PARFAIT

Spiced pear chutney, crispy shallots,  
toasted bloomer

#### WILD MUSHROOMS ON TOAST (v)

Crème fraîche sauce, truffle, parmesan

#### SMOKED HADDOCK & DILL FISH CAKE

Poached egg, brown butter hollandaise,  
caper & watercress salad

### MAINS

#### ROAST TURKEY

Rosemary roast potatoes, carrot purée, carrot & swede crush,  
maple glazed parsnip, winter buttered greens,  
pig in blanket, sage & onion stuffing, turkey gravy

#### LANCASHIRE CHEESE, BEETROOT, SWEET POTATO & SPINACH PARCEL (v)

Rosemary roast potatoes, carrot purée,  
carrot & swede crush, maple glazed parsnip,  
winter buttered greens, gravy

#### BRAISED BEEF WELLINGTON

Smoked cheese mash, cauliflower purée,  
honey roasted carrot, cavolo nero, beef & red wine sauce

#### GARLIC & THYME CHICKEN SUPREME

Butter roasted fondant potato,  
tenderstem broccoli, Forestière sauce

#### CORNISH SOLE SCHNITZEL

Lemon & parmesan crumb, roasted garlic new potatoes,  
creamed leeks & savoy cabbages

### DESSERTS

#### CHRISTMAS PUDDING (v)

Brandy sauce, rum & raisin ice cream

#### BAKED VANILLA CHEESECAKE (v)

Orange & cranberry compote, roasted pecans,  
Cointreau honey drizzle

#### ETON MESS PAVLOVA (v)

Baked meringue, macerated raspberries, raspberry sauce,  
Chantilly cream, raspberry ripple ice cream

#### STICKY TOFFEE PUDDING (v)

Banoffee sauce, toffee fudge ice cream, banana chips

## KIDS FESTIVE DINING (U10's)

- 2 COURSE £14.00 • 3 COURSE £18.00 -

### STARTERS

#### ROAST TOMATO SOUP (v)

Baked bread & butter

#### SMOKED HADDOCK FISHCAKE

House salad

### MAINS

#### ROAST TURKEY

Roast potatoes, carrot & swede crush,  
maple glazed parsnip, winter greens, pig in blanket,  
sage & onion stuffing, turkey gravy

#### LANCASHIRE CHEESE, BEETROOT, SWEET POTATO & SPINACH PARCEL (v)

Roast potatoes, carrot & swede crush,  
maple glazed parsnip, winter greens, gravy

### DESSERTS

#### STICKY TOFFEE PUDDING (v)

Butterscotch sauce, vanilla ice cream

#### ICE CREAM & FRESH BERRIES (v)

Two scoops



## CHRISTMAS DAY

- 4 COURSE CHRISTMAS LUNCH £80.00 -

Available 25<sup>th</sup> Dec 2023 with advanced booking & pre-order only

### CANAPÉ

WHIPPED GOATS CHEESE & PISTACHIO CROSTINI (v)

### STARTERS

#### ROASTED TOMATO & BASIL SOUP (v)

Baked focaccia, whipped butter

#### SMOKED SALMON

Lemon chive cream cheese, dill oil,  
pickled shallots, capers, granary toast

#### CHICKEN LIVER PARFAIT

Spiced pear chutney, orange & black  
pepper butter, toasted bloomer

### MAINS

#### ROAST TURKEY

Rosemary roast potatoes, carrot purée, carrot & swede crush, maple glazed parsnip,  
winter buttered greens, pig in blanket, sage & onion stuffing, turkey gravy

#### WILD MUSHROOM, BUTTERNUT SQUASH & BRIE EN CROÛTE (v)

Rosemary roast potatoes, carrot purée, carrot & swede crush,  
maple glazed parsnip, winter buttered greens, gravy

#### PAN FRIED COD

Garlic & lemon marinated cod, creamy sundried  
tomato & parmesan sauce, turned potato, spinach, basil

### DESSERTS

#### CHRISTMAS PUDDING (v)

Brandy sauce, rum & raisin ice cream

#### BAKED VANILLA CHEESECAKE (v)

Orange & cranberry compote, roasted pecans, Cointreau honey drizzle

#### ETON MESS PAVLOVA (v)

Baked meringue, macerated raspberries, raspberry sauce,  
Chantilly cream, raspberry ripple ice cream

CHILDREN UNDER 10: £42.50 - ROAST TOMATO SOUP, ROAST TURKEY, STICKY TOFFEE PUDDING

TABLE BOOKINGS BEING TAKEN BETWEEN 12PM - 4PM. LAST ORDERS 5:30PM.  
TABLES ALLOCATED FOR 2 - 2.5 HOURS DEPENDING ON PARTY SIZE & AVAILABILITY.

## PRIVATE DINING

BOOK OUR STUNNING CROWN ROOM FOR YOUR  
FESTIVE PARTIES OR NEW YEARS EVE CELEBRATIONS.

We can arrange split hire or exclusive use, perfect if you're looking for something more private.

Our Crown Room can hold up to 40 guests for a sit-down meal & up to 50 guests for buffet style dining.  
For more information or to check current availability please email our reservations team [enquiries@queenslytham.co.uk](mailto:enquiries@queenslytham.co.uk)

ALLERGIES | INTOLERANCES | DIETARY REQUIREMENTS: PLEASE NOTIFY US WHEN PRE-ORDERING



JOIN US AT THE QUEENS TO WELCOME IN THE NEW YEAR.  
A NIGHT OF LAUGHTER, CELEBRATIONS & CREATING UNFORGETTABLE MEMORIES.



# THE QUEENS LYTHAM



## NEW YEARS EVE

- 4 COURSE DINNER £82.50 -

Available 31st Dec 2023 from 7:30pm with advanced booking & pre-order only



### PROSECCO ON ARRIVAL

#### NIBBLES

GARLIC & ROSEMARY BAKED  
FOCCACIA, HOUSE OILS (ve)

LEMON & HERB  
MARINATED OLIVES (ve)

#### STARTERS

CONFIT DUCK LEG  
Braised orzo, house greens,  
smoked pancetta,  
pearl onions, meat reduction

CRISPY COD FISH CAKE  
Chip shop curry sauce,  
crushed minted peas,  
salt & vinegar chip sticks

CONFIT BAKED POTATO (v)  
Crème fraîche,  
caper & sun blushed tomato  
salsa, herb oil

#### MAINS

8OZ FILLET STEAK  
Dauphinoise potatoes,  
glazed root vegetables,  
Diane sauce

FOREST MUSHROOM,  
BUTTERNUT SQUASH &  
SPINACH PARCEL (ve)  
Sautéed winter vegetables,  
herb potatoes, truffle sauce

FILLET OF SALMON  
EN CROÛTE  
Spring onion mash, creamed spinach,  
split dill sauce

#### DESSERTS

ETON MESS PAVLOVA (v)  
Baked pavlova, macerated berries,  
raspberry sauce, Chantilly cream,  
raspberry ripple ice cream

BAILEYS PROFITEROLES (v)  
Baileys Chantilly cream,  
chocolate & roasted hazelnut sauce

BISCOFF CHEESECAKE (v)  
Baked vanilla cheesecake,  
Biscoff sauce, Biscoff ice cream

ALLERGIES | INTOLERANCES | DIETARY REQUIREMENTS: PLEASE NOTIFY US WHEN PRE-ORDERING.

GET THE PARTY ROCKING INTO THE NEW YEAR WITH  
LIVE MUSIC, BAGPIPER AND FIREWORKS.

Wishing you peace, love & laughter in the new year!

TO BOOK PLEASE CONTACT US

Call: 01253 737316 | Email: [enquiries@queenslytham.co.uk](mailto:enquiries@queenslytham.co.uk) | Visit: [www.queenslytham.co.uk](http://www.queenslytham.co.uk)





# GLUTEN FREE



## FESTIVE MENU

### STARTERS

LEEK & POTATO SOUP (v)  
Bread, whipped butter

WILD MUSHROOMS ON TOAST (v)  
Crème fraîche sauce, truffle, parmesan

### MAINS

ROAST TURKEY  
Rosemary roast potatoes, carrot purée,  
carrot & swede crush, maple glazed parsnip,  
winter buttered greens, turkey gravy

GARLIC & THYME CHICKEN SUPREME  
Butter roasted fondant potato,  
tenderstem broccoli, Forestière sauce

GRILLED CORNISH SOLE  
Roasted garlic new potatoes,  
creamed leeks & savoy cabbage

### DESSERTS

ETON MESS PAVLOVA (ve)  
Baked meringue, macerated raspberries, raspberry sauce,  
Chantilly cream, raspberry ripple ice cream

CHOCOLATE BROWNIE (v)  
Vanilla ice cream & fresh berries

## NEW YEARS EVE MENU

### PROSECCO ON ARRIVAL

### NIBBLES

BAKED BREAD, HOUSE OILS (ve)  
LEMON & HERB MARINATED OLIVES (ve)

### STARTER

CONFIT DUCK LEG  
Smoked pancetta, house greens,  
pearl onions, meat reduction

### MAIN

8OZ FILLET STEAK  
Dauphinoise potatoes, glazed root vegetables,  
Diane sauce

### DESSERTS

ETON MESS PAVLOVA (v)  
Baked pavlova, macerated berries, raspberry sauce,  
Chantilly cream, raspberry ripple ice cream

CHOCOLATE BROWNIE (v)  
Vanilla ice cream & fresh berries

## 4 COURSE CHRISTMAS DAY LUNCH

### CANAPÉ

WHIPPED GOATS CHEESE  
& PISTACHIO CROSTINI (v)

### STARTERS

ROASTED TOMATO & BASIL SOUP (v)  
Baked bread & whipped butter

SMOKED SALMON  
Lemon chive cream cheese, dill oil,  
pickled shallots, capers, toast

### MAINS

ROAST TURKEY  
Rosemary roast potatoes, carrot purée, carrot & swede  
crush, maple glazed parsnip, winter buttered greens,  
turkey gravy

PAN FRIED COD  
Garlic & lemon marinated cod, creamy sundried  
tomato & parmesan sauce, turned potato,  
spinach, basil

### DESSERTS

ETON MESS PAVLOVA (v)  
Baked meringue, macerated raspberries, raspberry  
sauce, Chantilly cream, raspberry ripple ice cream

CHOCOLATE BROWNIE (v)  
Vanilla ice cream & fresh berries

## KIDS FESTIVE DINING (U10'S)

### STARTER

ROAST TOMATO SOUP (v)  
Bread, butter

### MAIN

ROAST TURKEY  
Roast potatoes, carrot & swede crush, maple glazed  
parsnip, winter greens, turkey gravy

### DESSERTS

CHOCOLATE BROWNIE (v)  
Vanilla ice cream & fresh berries

ICE CREAM & FRESH BERRIES (v)  
Two scoops CHOCOLATE BROWNIE (v)  
Vanilla ice cream & fresh berries

PLEASE NOTIFY US OF ANY DIETARY OR ALLERGY REQUIREMENTS WHEN ENQUIRING.  
PRICINGS AND T&C'S AS PER OUR FULL FESTIVE MENU.





# VEGAN



## FESTIVE MENU

### STARTERS

LEEK & POTATO SOUP  
Crispy leeks, baked focaccia

WILD MUSHROOMS ON TOAST  
Truffle & parmesan

### MAINS

BEETROOT, SWEET POTATO  
& SPINACH PARCEL  
Rosemary roast potatoes, carrot purée,  
carrot & swede crush, maple glazed parsnip,  
winter greens, gravy

### DESSERTS

CHOCOLATE BROWNIE  
Vanilla ice cream & fresh berries  
VANILLA ICE CREAM & FRESH BERRIES  
Two scoops



## NEW YEARS EVE MENU

### PROSECCO ON ARRIVAL

### NIBBLES

GARLIC & ROSEMARY BAKED  
FOCCACIA, HOUSE OILS  
LEMON & HERB MARINATED OLIVES

### STARTER

CONFIT BAKED POTATO  
Caper & sun blushed tomato salsa, herb oil

### MAIN

FOREST MUSHROOM, BUTTERNUT  
SQUASH & SPINACH PARCEL  
Sautéed winter vegetables,  
herb potatoes, truffle sauce

### DESSERTS

CHOCOLATE BROWNIE  
Vanilla ice cream & fresh berries  
VANILLA ICE CREAM & FRESH BERRIES  
Three scoops

## 4 COURSE CHRISTMAS DAY LUNCH

### CANAPÉ

WILD MUSHROOM CROQUETTE

### STARTERS

ROASTED TOMATO & BASIL SOUP  
Baked focaccia

### MAINS

WILD MUSHROOM & BUTTERNUT  
SQUASH PARCEL  
Rosemary roast potatoes, carrot purée,  
carrot & swede crush, maple glazed  
parsnip, winter greens, gravy

### DESSERTS

CHOCOLATE BROWNIE  
Vanilla ice cream & fresh berries  
VANILLA ICE CREAM  
& FRESH BERRIES  
Three scoops



## KIDS FESTIVE DINING (U10's)

### STARTER

ROAST TOMATO SOUP  
Baked bread

### MAIN

BEETROOT, SWEET POTATO  
& SPINACH PARCEL  
Roast potatoes, carrot & swede crush, maple  
glazed parsnip, winter greens, gravy

### DESSERTS

CHOCOLATE BROWNIE  
Vanilla ice cream & fresh berries  
VANILLA ICE CREAM  
& FRESH BERRIES  
Two scoops

PLEASE NOTIFY US OF ANY DIETARY OR ALLERGY REQUIREMENTS WHEN ENQUIRING.  
PRICINGS AND T&C'S AS PER OUR FULL FESTIVE MENU.