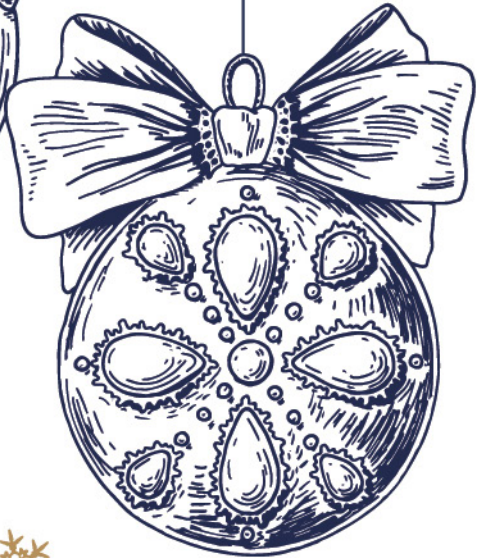
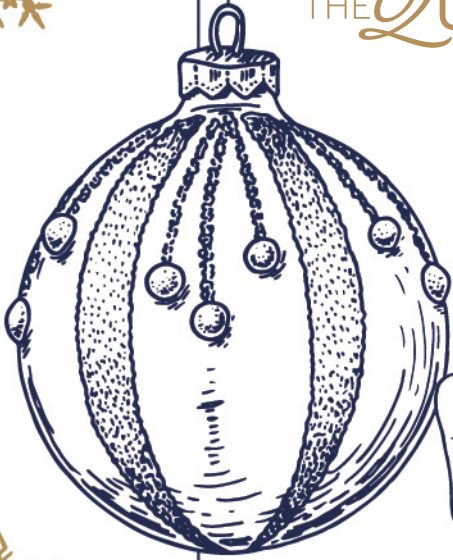




THE *QUEENS*  
LYTHAM



**CHRISTMAS  
& NEW YEAR**

**2025**



## FESTIVE DINING



**MON - THU | 2 COURSE £28.50 - 3 COURSE £33.50**  
**FRI - SAT | 2 COURSE £30.00 - 3 COURSE £35.00**

Available 14th Nov - 23rd Dec 2025 with advanced booking & pre-order only. Not available Sundays.

### STARTERS

#### LEEK & POTATO SOUP (ve) (gf)

Baked onion roll, salted whipped butter & crispy leeks

#### DEEP FRIED BRIE WEDGES (v)

Truffle oil, Parmesan & caramelised onion mayo dip

#### WILD MUSHROOMS

**ON TOAST (v) (ve) (gf)**  
 Crème fraîche sauce, Parmesan, fresh herbs & toasted white bloomer

#### KOREAN GLAZED CHICKEN SKEWERS

Sesame, coriander & dressed salad

#### PRAWN COCKTAIL (gf)

Seafood sauce, dressed salad & brown bloomer

### MAINS

#### ROASTED TURKEY (gf)

Rosemary roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, pig in blanket, sage & onion stuffing, turkey gravy

#### CHICKEN FORESTIÈRE (gf)

Garlic butter mash, honey glazed carrots, tenderstem broccoli, creamy mushroom sauce

#### BRAISED BEEF WELLINGTON

Buttery mash, honey glazed carrot, carrot purée, crispy kale & beef gravy

#### DOUBLE BACON & BRIE MELT BURGER (gf)

Maple bacon, red onion jam, toasted brioche, tomato, red onion & shredded lettuce, skin on fries & slaw

#### SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL (ve)

Rosemary roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, sage & onion stuffing, cider & sage gravy

### DESSERTS

#### CHRISTMAS PUDDING (v)

Brandy sauce, rum & raisin ice cream

#### RASPBERRY & LEMON PAVLOVA (v) (gf)

Macerated raspberries, lemon curd, vanilla whipped cream & raspberry pavlova ice cream

#### SNICKERS CHEESECAKE (v)

Baked vanilla cheesecake, snickers sauce, salted caramel drizzle, roasted peanuts & vanilla ice cream

#### STICKY TOFFEE PUDDING (v)

Orange & Cointreau butterscotch sauce, fresh clotted cream

## KIDS FESTIVE DINING (U10'S)

### STARTERS

#### ROAST TOMATO SOUP (ve) (gf)

Baked bread & butter

#### CHIPOLATA SAUSAGES

Ketchup dip

### MAINS

#### ROASTED TURKEY (gf)

Roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, pig in blanket, sage & onion stuffing, turkey gravy

#### SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL (ve)

Roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, sage & onion stuffing & gravy

#### CHEESEBURGER (gf)

Brioche bun, skin on fries

### DESSERTS

#### STICKY TOFFEE PUDDING (v)

Butterscotch sauce, vanilla ice cream

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

Two scoops



2 COURSE  
**£14.50**  
 3 COURSE  
**£19.00**

A £10pp non-refundable deposit (payable online only) is required within 7 days to confirm your booking.

All guests must pre-order from the Festive Dining menu 7 days in advance.

A discretionary service charge applies. Please inform us of any allergies when booking.



## CHRISTMAS DAY



**- 4 COURSE CHRISTMAS DAY LUNCH £90.00 -**

Available 25th Dec 2025 with advanced booking & pre-order only

### CANAPÉ

#### SUN BLUSHED TOMATO, PESTO & MOZZARELLA ARANCINI, PESTO AÏOLI DIP (v)

Vegan and gluten free canapé available on request

### STARTERS

#### HONEY ROASTED PARSNIP SOUP (ve) (gf)

Smoked bacon crumb, toasted onion roll & whipped butter

#### SMOKED SALMON (gf)

Lemon crème fraîche, dill oil, pickled shallot, dill & caper salad, toasted granary bloomer

#### CHICKEN LIVER PARFAIT

Orange & pink peppercorn butter, spicy pear chutney & toasted brioche

### MAINS

#### ROAST TURKEY (gf)

Rosemary roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, pig in blanket, sage & onion stuffing, turkey gravy

#### FOREST MUSHROOM, ROASTED BUTTERNUT SQUASH & BRIE EN CROÛTE (v) (ve)

Rosemary roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, sage & onion stuffing, cider & sage gravy

#### BAKED HALIBUT (gf)

Poached mussels & king prawns, seafood bisque sauce, seasonal vegetables, saffron potato fondant

### DESSERTS

#### CHRISTMAS PUDDING (v)

Brandy sauce, rum & raisin ice cream

#### BAKED VANILLA CHEESECAKE (v)

Chocolate orange sauce, orange gel, chocolate wafer & chocolate orange ice cream

#### VANILLA CRÈME BRÛLÉE (v)

Macerated winter berries & baked shortbread

### KIDS

#### ROASTED TOMATO SOUP (v) (ve)

Baked bread & butter

#### ROASTED TURKEY (gf)

Roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, pig in blanket, sage & onion stuffing, turkey gravy

#### SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL (ve)

Roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, sage & onion stuffing & gravy

#### STICKY TOFFEE PUDDING (v)

Butterscotch sauce, vanilla ice cream



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.

Table bookings being taken between 12pm – 4pm. Last orders 6pm. Tables allocated for 2 – 2.5 hours depending on party size & availability

# NEW YEARS EVE



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

## - 4 COURSE DINNER £89.50 -

Available 31st Dec 2025 from 7:30pm with advanced booking & pre-order only

### PROSECCO ON ARRIVAL

#### TO SHARE

**GARLIC & ROSEMARY BAKED FOCACCIA, BALSAMIC & OLIVE OIL** (ve) (gf)

**LEMON & HERB MARINATED OLIVES** (ve)

#### STARTERS

**SEAFOOD GRATIN** (gf)  
Baked scallops, king prawns & mussels, creamy leek & dill sauce, Parmesan & herb crumb, toasted sourdough

**AROMATIC CRISPY DUCK**  
Crispy duck, hoisin sauce, pancakes, cucumber & spring onion

**BAKED CAULIFLOWER TIKKA** (ve) (gf)  
Chickpea & lentil dhal, mint yoghurt, pomegranate, mango chutney & coriander

#### MAINS

**8oz FILLET STEAK** (gf)  
Dauphinoise potato, glazed root vegetables & Diane sauce

**PAN FRIED HALIBUT** (gf)  
Garlic roasted king prawn, chorizo & sun blushed tomato potato cake, samphire, spinach & saffron cream sauce

**NUT ROAST EN CROÛTE** (ve)  
Parsley & Dijon mash, glazed root vegetables & truffle sauce

#### DESSERTS

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

**WARM BAKED CHOCOLATE CHIP COOKIE POT** (v)  
Malted milk sauce, toasted marshmallow & malted milk ice cream

**VANILLA CRÈME BRÛLÉE** (v)  
Macerated winter berries & baked shortbread

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

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

A £10pp 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.

#### TO BOOK PLEASE CONTACT US

Call: 01253 737 316 | Email: [enquiries@queenslytham.co.uk](mailto:enquiries@queenslytham.co.uk) | Visit: [www.queenslytham.co.uk](http://www.queenslytham.co.uk)



# VEGAN MENU

## FESTIVE DINING

### STARTERS

**LEEK & POTATO SOUP**  
Baked onion roll & crispy leeks

**WILD MUSHROOMS ON TOAST**  
Wild mushrooms, truffle oil

### MAIN

**SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL**  
Rosemary roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, sage & onion stuffing, cider & sage gravy

### DESSERTS

**CHOCOLATE BROWNIE**  
Vanilla ice cream & fresh berries

**VANILLA ICE CREAM & FRESH BERRIES**  
Two scoops

## NEW YEARS EVE

### SHARING BOARD

**ROSEMARY FOCACCIA, GARLIC OIL & BALSAMIC, LEMON MARINATED OLIVES**

### STARTER

**BAKED CAULIFLOWER TIKKA**  
Chickpea & lentil dhal, mint yoghurt, pomegranate, mango chutney & coriander

### MAIN

**NUT ROAST EN CROÛTE**  
Parsley & Dijon mash, glazed root vegetables & truffle sauce

### DESSERTS

**CHOCOLATE BROWNIE**  
Vanilla ice cream & fresh berries

**VANILLA ICE CREAM & FRESH BERRIES**  
Three scoops

## CHRISTMAS DAY

### CANAPE

**CAULIFLOWER FRITTER**  
Curry mayonnaise

### STARTER

**ROASTED PARSNIP SOUP**  
Toasted onion roll

### MAIN

**FOREST MUSHROOM & ROASTED SQUASH EN CROUTE**  
Rosemary roast potatoes, carrot purée, roasted root vegetables, maple glazed sprouts, winter greens, sage & onion stuffing, gravy

### DESSERTS

**CHOCOLATE BROWNIE**  
Vanilla ice cream & fresh berries

**VANILLA ICE CREAM & FRESH BERRIES**  
Three scoops

## KIDS FESTIVE DINING (U10'S)

### STARTERS

**ROASTED TOMATO SOUP**  
Baked bread

### MAIN

**SMOKED CHEESE, SWEET POTATO & BEETROOT PARCEL**  
Rosemary roast potatoes, roasted root vegetables, winter greens, sage & onion stuffing, 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.

# GLUTEN FREE MENU

## FESTIVE DINING

### STARTERS

#### LEEK & POTATO SOUP

Baked bread, salted whipped butter & crispy leeks

#### WILD MUSHROOMS ON TOAST (v)

Crème fraîche sauce, truffle, Parmesan

#### PRAWN COCKTAIL

Seafood sauce, dressed salad, buttered bread

### MAINS

#### ROASTED TURKEY

Rosemary roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, turkey gravy

#### CHICKEN FORESTIÈRE

Garlic butter mash, honey glazed carrots, tenderstem broccoli, creamy mushroom sauce

#### DOUBLE BACON & BRIE MELT BURGER

Maple bacon, red onion jam, toasted bun, tomato, red onion & shredded lettuce, skin on fries & slaw

### DESSERTS

#### RASPBERRY & LEMON PAVLOVA

Macerated raspberries, lemon curd, vanilla whipped cream & raspberry pavlova ice cream

#### CHOCOLATE BROWNIE (v)

Vanilla ice cream & fresh berries

## NEW YEARS EVE

### PROSECCO ARRIVAL

### SHARING BOARD

BAKED BREAD, GARLIC OIL & BALSAMIC,  
LEMON MARINATED OLIVES

### STARTER

#### SEAFOOD GRATIN

Baked scallops, king prawns & mussels, creamy leek & dill sauce, toasted bread

#### BAKED CAULIFLOWER TIKKA

Chickpea & lentil dhal, mint yoghurt, pomegranate, mango chutney & coriander

### MAIN

#### 8OZ FILLET STEAK

Dauphinoise potato, glazed root vegetables & Diane sauce

#### PAN FRIED HALIBUT

Garlic roasted king prawn, sun blushed crushed new potatoes, samphire, spinach & saffron cream sauce

### DESSERTS

#### RASPBERRY & LEMON PAVLOVA

Macerated raspberries, lemon curd, vanilla whipped cream & raspberry pavlova ice cream

#### CHOCOLATE BROWNIE (v)

Vanilla ice cream & fresh berries

## 4 COURSE CHRISTMAS DAY LUNCH

### CANAPE

#### CAULIFLOWER BHAJI

Curry mayonnaise

### STARTERS

#### HONEY ROASTED PARSNIP SOUP

Smoked bacon crumb, toasted bread & whipped butter

#### SMOKED SALMON

Lemon crème fraîche, dill oil, pickled shallot, dill & caper salad, toasted bread

### MAINS

#### ROASTED TURKEY

Rosemary roasted potatoes, carrot puree, glazed root vegetables, maple sprouts, winter greens, turkey gravy

#### BAKED HALIBUT

Poached mussels & king prawns, seafood bisque sauce, seasonal vegetables, saffron potato fondant

### DESSERTS

#### CHOCOLATE BROWNIE

Vanilla ice cream & fresh berries

#### RASPBERRY & LEMON PAVLOVA

Macerated raspberries, lemon curd, vanilla whipped cream & raspberry pavlova ice cream

## KIDS FESTIVE DINING (U10'S)

### STARTERS

#### ROASTED TOMATO SOUP

Baked bread & butter

### MAIN

#### ROASTED TURKEY

Roasted potatoes, carrot purée, glazed root vegetables, maple sprouts, winter greens, turkey gravy

### DESSERTS

#### CHOCOLATE BROWNIE

Vanilla ice cream & fresh berries

#### VANILLA ICE CREAM & FRESH BERRIES

Two scoops