



THE GRAND HOTEL  
LYTHAM ST ANNES

# CASUAL CHOICE

## STARTER

### Minestrone Soup

GF V

Roasted and pickled beetroots, barrel aged feta, toasted seeds and sherry vinegar dressing

### Chicken Liver Brûlée

Sticky fig chutney with toasted brioche

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## MAIN

Main courses served with seasonal vegetables in the middle to share

### Fisherman's Pie

Gruyère cheese mashed potato topping

### Shepherd's Pie

Slow braised lamb shoulder and beef mince with a mashed potato topping

### Spinach & Ricotta Ravioli

V

Mascarpone cream sauce with toasted pine nuts

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## DESSERT

### Sticky Toffee Pudding

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Butterscotch sauce and vanilla ice cream

### Lancashire Cheese Board

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Blacksticks Blue - Garstang Blue - Sandhams Creamy Lancashire - Garstang White - Kiderton Ash Biscuits, homemade chutney and salted butter