



THE GRAND HOTEL  
LYTHAM ST ANNES

## STARTER

### Crispy Shredded Duck

Watermelon, pickled carrot, watercress, lime and sticky soy dressing

### Prawn Cocktail

GF

Classic Marie Rose sauce, baby gem lettuce, avocado and aleppo pepper spices

### Caprese Salad

GF

Burrata, English heirloom tomatoes and basil pesto dressing

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## MAIN

### Roasted Halibut

GF

Broad beans, hispi cabbage and warm tartare sauce

### 1/2 Goosnargh Duck

GF

Honey and soy glaze, spiced dukka and confit carrot

### Fillet Steak 220g

GF

Homemade chips, garlic butter & peppercorn sauce

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## DESSERT

### Passion Fruit Pavlova

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Passion fruit cremeux, passion fruit sorbet, meringue shards and fresh mango

### Profiteroles

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Choux buns filled with vanilla diplomat, salted caramel,

### Lancashire Cheese Board

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

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## TEA & COFFEE