

New Year's Eve 2026



£99.00pp
6.30 for 7.00pm



Lanigans of Lytham Seafood Platter

Lytham Shrimps, Oak Smoked Salmon, Smoked Trout, Crostini, Sauce Vierge, Micro Herbs

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Pressed Game Terrine

With Apple & Pear Chutney

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Asparagus & Watercress Soup

Home Made Bread

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Champagne Sorbet

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Roasted Aged Fillet of Beef

Chateaux Potatoes, Roasted Vegetables, Red Wine Jus

Roasted Fillet of Local Pork

Chateaux Potatoes, Roasted Vegetables, Caramelised Apple & Cider Reduction

Baked Salmon Fillet in Filo Pastry

Baby Fondant Potatoes, Roasted Vegetables, Sorrell & White Wine Cream Sauce

Roasted Butternut Squash, Sage & Tasty Lancashire Cheese Tart

Aged Balsamic Reduction

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Chocolate Torte with Whiskey Clotted Cream & Fresh Raspberries

Orange & Stem Ginger Crème Brûlée with Almond Tuile

Irish Baileys Cheesecake with Mince Pie Ice Cream

Baked Spiced Pear, Apple & Hazelnut Crumble with Honeycomb Ice Cream

Locally Award Winning Dairy Ice Creams

A Selection of Local Farmhouse Cheeses, Homemade Piccalilli, Oatcakes

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Freshly Brewed Coffee & Hand Made Truffles

All our food is freshly prepared & cooked to order. If you have a food allergy and wish to know if any dishes contain allergens, please ask a member of our Restaurant staff who will check with our Chef.



The Bedford Hotel

Lytham St Annes



307 - 313 Clifton Drive South, Lytham St. Annes

Lancashire, FY8 1HN

Tel: 01253 724636

Email: reservations@bedford-hotel.com

www.bedford-hotel.com

The management reserves the right to alter or amend details & prices



Christmas Party Menu 2026

Minimum 30 guests

Lanigans of Lytham Seafood Platter

Oak Smoked Salmon, Cold water Prawns, Smoked Trout Fillet, Tomato Mayonnaise

Goosnargh Chicken liver Pate

Crostini, Caramelised red Onion Marmalade

Duo of Melon

Chilled Galia & Honeydew Melon, Red Berries, Mango Sorbet

Cream of Leek & Stilton Soup

Homemade Bread

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Roasted Breast of Local Turkey

Pigs in Blankets, Apricot & Sage Stuffing, Maris Piper Roast Potatoes, Thickened Juices

Roasted Loin of Local Pork

Maris Piper Roast Potatoes, Creamy Peppercorn Sauce

Seared Fillet of Sea Bass

Baby Roast Potatoes, Fricassee of Leeks, Spinach & Wild Mushrooms

Wild Mushroom, Sage, Goats Cheese & Spinach Tart

Balsamic Reduction

All above served with Button Sprouts & Buttered Carrots

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Lemon & Thyme Crème Brûlée, Homemade Shortbread

Warm Christmas Pudding – Brandy Sauce

Black Forrest Trifle

Fresh Fruit Salad, Cream or Ice Cream

Selection of Award Winning Locally Produced Ice Creams

Selection of Local Farmhouse Cheese with Oatcakes & Homemade

Piccalilli

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Freshly Brewed Coffee and Tea

Lunch: 2 Courses - £27.00; 3 Courses - £29.00

Dinner: 2 Courses - £28.0; 3 Courses - £31.50



Serendipity Coffee Shop

at the

Bedford Hotel

Christmas Lunches 2026

From 1st December to 23rd December

2 Courses £24.00; 3 Courses £27.00

Soup of the Day

Duo of Melon, Red Berries & Mango Sorbet

Roasted Goosnargh Turkey

Seasonal Vegetables and Trimmings

Lanigan's Fresh Fish of the Day

Vegetarian Options

Christmas Pudding with Brandy Sauce or Custard

Selection of Desserts

Locally Produced Ice Cream (Vanilla, Strawberry and
Chocolate)

Selection of Cheese & Biscuits, Oat Cakes & Piccalilli

Tea or Coffee

Freshly prepared Daily Specials always available

-Booking Advised-

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