

XMAS WEEKDAY MENU

DEC 1ST – 30TH

(Wednesday to Saturday)



01455 824265

Instagram: @THELANCASTERARMS

Facebook: /THELANCASTERARMS

XMAS PRIX FIXE 2023

Starters

ROASTED PARSNIP SOUP (G/ GFA)

w/ Parsnip Crisps & Olive Oil toasted
Ciabatta Wedges
Add Streaky Bacon +1.5

CRISPY GOLDEN FRIED BRIE WEDGES (V)

w/ a trio of Cranberry Sauce, Apricot
Chutney & Sweet Chilli Dips

DUCK A L'ORANGE PARFAIT (G*A)

w/ homemade Orange Marmalade, warm
Brioche Slices & Dressed Rocket Leaves

ROASTED SMOKED MACKEREL FILLET (G*)

w/ Sesame Pickled Cucumber, Fennel &
Apple slaw finished w/
Horseradish & Creme Fresh

Mains

LANCASTER CHRISTMAS TURKEY PLATE (G*A)

Roast Turkey w/ Roast Potatoes, Seasonal
Veg, Yorkshire Pudding, Cranberry
Stuffing, Pig in Blanket & Parsnip Crisps
& Gravy
Sirloin +3

ROASTED STUFFED

BUTTERNUT WELLINGTON (VG/G*A)

w/ Roast Potatoes, Seasonal Veg,
Yorkshire Pudding, Cranberry Stuffing,
Parsnip Crisps & Vegan Gravy

VENISON BOURGUIGNON (G*)

Slow cooked Venison in a hearty Red Wine
Ragu w/ Seasonal Veg & golden crispy
Bubble & Squeak

LEMON SOLE FILLET (G*)

buttered and grilled on a Tom Yum Goong
(Thai spiced King Prawn) Risotto base,
drizzled w/ Coriander Oil

V = Vegetarian | VG = Vegan | av = available | G* = Gluten free ingredients
prepared in an environment where gluten ingredients may be present.

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Dessert

CHRISTMAS PUDDING STRUDEL(V)

w/ Cinnamon Chantilly Cream, Winter
Berry Compote & Kraken Cherry &
Vanilla Rum Custard

PASSION FRUIT CRÈME BRULÉE (V/G*A)

w/ Black Pepper Shortbread

BELGIAN CHOCOLATE GANACHE (V/G*)

w/ Cinnamon Chantilly Cream & Red Berry
Garnish

WARM MULLED WINE POACHED PEARS (V/G*A)

w/ Honeycomb & Vanilla Ice Cream

Pricing

ONE COURSE £18.95

TWO COURSE £25.95

THREE COURSE £32.95

w/ choice of complimentary Baileys,
Tia Maria or Martell Brandy

+ supplements if chosen.

£5pp deposit and online booking

BOXING DAY MENU

DEC 26TH
(11am - 5pm)



01455 824265

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BOXING DAY MENU

Starters

ROASTED PARSNIP SOUP (G*) (GFA) | £6.5

w/ Parsnip Crisps & Olive Oil toasted Ciabatta Wedges. Add
Streaky Bacon +1

CRISPY GOLDEN FRIED BRIE WEDGES (V) | £8.95

w/ a trio of Cranberry Sauce, Apricot Chutney & Sweet Chilli Dips

DUCK A L'ORANGE PARFAIT (G*A) | £8.95

w/ homemade Orange Marmalade, warm Brioche Slices &
Dressed Rocket Leaves G*A

ROASTED SMOKED MACKEREL FILLETS (G*) | £9.95

w/ Sesame Pickled Cucumber, Fennel & Apple Slaw w/
Horseradish & Crème Fresh

Mains

EGGS BENEDICT / FLORENTINE V / ROYALE £5.95 SINGLE / £9.95

DOUBLE

Ham / Spinach / Salmon w/ Hollandaise Sauce on Hambleton
Breakfast Muffin

SMASHED AVOCADO ON TOAST (VG) | £8.95

Citrus & Cherry Tomato Crush on Toasted Sourdough

EGGS YOUR WAY ON TOASTED SOURDOUGH (V) | £8.95

Scrambled / Sunny Side Up / Poached +£2 Salmon

FULL ENGLISH £11.95 (VEGGIE £11.95) / MINI £6.95

Bacon, Sausages, Baked Beans, Mushrooms, Black Pudding,
Bubble & Squeak, Sourdough Toast & Fried Eggs

FESTIVE CIABATTA (G*A) | £11.95

Lightly toasted Ciabatta w/ Turkey, Bacon, Stuffing & Cranberry
Sauce + Roasties & Gravy £3

FIG & GOATS CHEESE CHRISTMAS WRAPS | £12.95

Whole Roasted figs w/ Goats Cheese wrapped in Parma Ham &
Sugared Walnuts

HAM, EGG & CHIPS (G*) £8.95 / £13.95

Homecooked Ham with Fried Egg(s) & Triple Cooked Chips

FISH & CHIPS £9.95 / £15.95

Beer Battered Cod w/ Triple Cooked Chips, Minted Mushy Peas
& Tartare Sauce

RUMP BÉARNAISE (G*) | £19.95

8oz 28 day aged Rump Steak w/ Béarnaise Sauce,
Tomato, Mushroom & Triple Cooked Chips

Dessert

BELGIAN CHOCOLATE GANACHE (V) (G*) | £8.95

w/ Cinnamon Chantilly Cream & Red Berry Garnish

CHRISTMAS PUDDING STRUDEL (V) | £8.95

w/ Cinnamon Chantilly Cream, Winter Berry Compote & Kraken
Cherry & Vanilla Rum Custard

PASSION FRUIT CRÈME BRULÉE (V) (G*A) | £9.95

w/ Black Pepper Shortbread

WARM MULLED WINE POACHED PEARS (V) (G*A) | £9.95

w/ Honeycomb & Vanilla Ice Cream

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environment where gluten ingredients may be present.