



## DIARY DATES

### CHRISTMAS WREATH MAKING

SUN 19TH & THURS 23RD NOVEMBER  
FROM £48.50

### 6 COURSE TASTE OF LANCASHIRE

FRIDAY 24TH NOVEMBER  
6 COURSE TASTING MENU £59

### LUNCH WITH FATHER CHRISTMAS

SUN 3RD DECEMBER  
3 COURSE MEAL KIDS £15 / ADULTS £30

### CHRISTMAS DRAG QUEEN BINGO

(PADIHAM TOWN HALL)  
FRI 1ST DECEMBER  
PRICES FROM £13.75 - £34.50

### CHRISTMAS COMEDY CLUB SPECIAL

FRI 8TH DECEMBER  
PRICES FROM £13.50 - £35.50

### WE LOVE 80S/90S CHRISTMAS

SAT 9TH DECEMBER  
PRICES FROM £15- £44.95

### WONKA AFTERNOON TEA

SAT 23RD DECEMBER  
KIDS £17.50 / ADULTS £25.00

### CHRISTMAS EVE AFTERNOON TEA

SUN 24TH DECEMBER  
KIDS £13.00 / ADULTS £25.00

### CHRISTMAS EVE DINNER

SUN 24TH DECEMBER  
2 COURSE £28.95 / 3 COURSE £34.95

### ULTIMATE 80/90S NYE

31ST DECEMBER (WITH NATHAN MOORE)  
4 COURSE DINNER AND DANCE  
£74.50 WITH STAY £125.00

## WEEKLY OFFERS

### BURGER WEDNESDAYS

BUY ONE GET ONE FREE BURGERS  
EVERY WEDNESDAY (STARTS OCTOBER)

### £17 THURSDAYS

GET A STARTER AND MAIN COURSE OR A  
MAIN COURSE AND DESSERT FOR £17

### SUNDAY LUNCH

SERVED EVERY SUNDAY 1-6PM  
1 COURSE £15.95 / 2 COURSE £21.95  
3 COURSE £27.95

# Christmas at

THE

# LAWRENCE



01282 771804



hello@thelawrencehotel.co.uk



28 Church Street, Padiham,  
BB12 8HG

[www.thelawrencehotel.co.uk](http://www.thelawrencehotel.co.uk)

# FESTIVE MENU

SERVED WEDNESDAY TO SUNDAY

## TO START

Truffle garlic mushrooms on toasted sourdough with  
crispy onions VEO GF

Spiced parsnip soup and sourdough VEO GF

Smoked salmon mousse with creme fraiche, lime and  
dill GF

Chicken liver pate with port and fig chutney and  
ciabatta fingers

## FOR MAINS

Roast Turkey and all the trimmings GFO

Fish pie topped with smoked cheddar mash GFO

Chicken supreme with brandy cream sauce

Mediterranean tartlet topped with goats cheese and  
crushed buttered potatoes VEO

All served with seasonal vegetables

## TO FINISH

Festive Eton Mess GF

Gingerbread crème brûlée GF

Christmas pudding with brandy sauce

Triple chocolate brownie with winter berry coulis GF

VEO = Vegan option available  
GF = Gluten free option GFO - Gluten free version  
available

LUNCH 2 COURSE £19.95/3 COURSE £25.95  
DINNER 2 COURSE £28.95/3 COURSE £34.95

# CHRISTMAS DAY

GLASS OF PROSECCO ON ARRIVAL

A selection of artisan breads with whipped rock salt  
butter

## TO BEGIN

Prawn and lobster cocktail served with sourdough  
wedge GFO

Goats cheese and cranberry tart with rocket and  
balsamic salad

Leek and potato soup served with sourdough  
wedge VEO / GF

Chicken liver pate with port and fig chutney and  
ciabatta fingers GFO

Tempura battered vegetables with cranberry and  
sweet chilli jam VEO

Trio of melon with berry coulis VEO

## FOR MAINS

Traditional roast turkey, Yorkshire pudding and  
homemade stuffing with red wine gravy GFO

Slow cooked Lancashire beef bourguignon GFO

Poached Salmon with a hollandaise sauce GFO

Beetroot Wellington (vegan)

All served with seasonal vegetables and roast  
potatoes

The 'chicken out' burger - panko coated chicken  
served with cranberry sauce, pigs in blankets and  
skin on truffle fries

TO FINISH

Lancashire cheese board served with posh crackers,  
chutney and a glass of port

Gingerbread crème brûlée GFO

Sherry trifle GFO

Sticky toffee with vanilla bean ice cream and popcorn

Triple chocolate brownie, chantilly cream and berry  
coulis GF

After Eight chocolate ice cream sundae AFO

Christmas pudding with brandy sauce

Followed by tea or coffee and mince pies

SITTINGS 1PM & 3.45PM  
£95 ADULTS £55 UNDER 11'S  
PLEASE EMAIL YOUR PRE ORDER 14 DAYS  
BEFORE - [HELLO@THELAWRENCEHOTEL.CO.UK](mailto:HELLO@THELAWRENCEHOTEL.CO.UK)

## KIDS

Children under 11 can pick small dishes from our  
menu or can select garlic bread with or without  
cheese for a starter, chicken strips and fries for  
mains and a ice cream sundae for dessert.

