



DIARY DATES

DEATH OF A DIVA MURDER MYSTERY
SAT 14TH NOVEMBER

80/90S NIGHT WITH NATHAN MOORE
FRI 27TH NOVEMBER

WINTER WONDERLAND PARTY NIGHT
SAT 28TH NOVEMBER

CHRISTMAS WREATH MAKING
SUN 29TH NOVEMBER

DRAG QUEEN BINGO PARTY NIGHT
FRI 4TH DECEMBER

WINTER WONDERLAND PARTY NIGHT
SAT 5TH / FRI 18TH DECEMBER

YOGA & BUBBLES
SUN 6TH DECEMBER

SANTA PAWS SUNDAY & LUNCH WITH FATHER CHRISTMAS
SUN 6TH DECEMBER



CHRISTMAS COMEDY NIGHT
SAT 12TH DECEMBER

WONKA AFTERNOON TEA
SUN 13TH DECEMBER

WE LOVE THE 80/90S PARTY NIGHT
SAT 19TH DECEMBER

BRASS BAND CAROLS
SUN 20TH DECEMBER

CHRISTMAS BUBLE BY GAVIN YOUNG
WED 23RD DECEMBER

CHRISTMAS EVE AFTERNOON TEA & DINNER
THURS 24TH DECEMBER

ULTIMATE 80/90S 4 COURSE NYE
31ST DECEMBER

T&C'S

Please email your pre order 21 days before -
hello@thelawrencehotel.co.uk Failure to do so will
result in Soup / Turkey / Xmas pudding as your
choices.

As December is a busy period we are sorry, but we
cant make substitutions / changes to our printed menu.

All deposits £10pp (£20 Xmas Day) / tickets are non
refundable or transferable. Once the balance is paid
this too is non refundable and non transferable.

WEEKLY EVENTS

£20 THURSDAYS

Get a starter/main course or a main course
/dessert for £20 from our main menu

SUNDAY LUNCH

Served every Sunday 1-6pm

hello@thelawrencehotel.co.uk
28 Church Street, Padiham BB12 8HG
01282 771804



ENJOY A FREE GLASS OF FIZZ ON US!

BRING THIS VOUCHER WITH YOU BEFORE
NOVEMBER 13TH TO CLAIM A GLASS OF PROSECCO
WITH ANY MAIN MEAL PURCHASED (LIMIT 4 PER
TABLE)

FIND OUT MORE -
THELAWRENCEHOTEL.CO.UK/CHRISTMAS



CELEBRATE THE SEASON WITH US

SCAN TO
BOOK!



WWW.THELAWRENCEHOTEL.CO.UK

FESTIVE MENU

SERVED WEDNESDAY TO SUNDAY

TO BEGIN

Truffle garlic mushrooms on toasted sourdough with
crispy onions VEO GFO

Leek and potato soup with crispy leeks
and sourdough VEO GFO

Whitehall gin and tonic cured salmon, with pickled
cucumber, lemon gel and soda bread GFO

FOR MAINS

Roast turkey and all the trimmings GFO

Fish pie topped with Lancashire cheese mash GFO

Chicken supreme with fondant potato with a sherry and
Madeira sauce GFO

Pearl barley risotto with lemon and crispy sage VEO

TO FINISH

White chocolate tiramisu V

Christmas pudding with brandy sauce V

Sticky toffee pudding with vanilla custard V

Vegan ice cream with winter berries VE GF

VEO = Vegetarian but Vegan option available

GF = Gluten free option

GFO - Gluten free option available

V = Vegetarian

LUNCH 2 COURSE £23.95 / 3 COURSE £29.95

DINNER 2 COURSE £32.50 / 3 COURSE £38.50

CHRISTMAS DAY

GLASS OF PROSECCO ON ARRIVAL

A selection of artisan breads with whipped butter

TO BEGIN

Smoked mackerel with beetroot and horseradish GFO

Goats cheese & cranberry tart, rocket & balsamic salad V

Spiced butternut squash soup with sourdough VEO / GFO

Duck and clementine pate, spiced pear chutney &
ciabatta fingers GFO

FOR MAINS

Traditional roast turkey with homemade stuffing or sirloin of
beef, Yorkshire pudding with rich red wine gravy GFO

Roasted Cauliflower steak with hazelnut, pomegranate
and kale GFO

Panfried seabass with a champagne beurre blanc GFO

All served with seasonal vegetables and roast potatoes

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

TO FINISH

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

Black Forest triple chocolate brownie GF V

White chocolate and cranberry creme brûlée GF V

Christmas pudding with brandy sauce V

Vegan ice cream with winter berries VE

SITTINGS 12.00PM, 12.30PM, 3.30PM & 4PM

£105 ADULTS / £65 UNDER 11'S

AFTERNOON TEA

SERVED WEDNESDAY TO SUNDAY

Turkey & stuffing, cucumber and mint, smoked salmon
and cream cheese, egg mayonnaise sandwiches

Scones with clotted cream and jam

Winter Eton mess, mince pie, raspberry and white
chocolate dome, triple chocolate brownie

Festive sausage roll and leek & potato soup

Unlimited tea and coffee

Gluten free & Vegetarian alternatives available

**£27.50 (£33.50 WITH PROSECCO OR
MULLED WINE)**

Private Parties

Looking for somewhere to host your
Christmas party / festive get together?
We have private dining spaces to suit
between 8 - 80 people. Whether its a sit
down meal, a buffet, or a canapé party get
in touch and lets start planning your
festive event.

Kids Menu

Children can order smaller portions of
the festive and Christmas menus.
If they prefer, they can dine off our
normal kids menu any day in December.

(Christmas day pricing still applies)