



THE GRAND HOTEL
LYTHAM ST ANNES

SUNDAY ROAST

STARTER

Minestrone Soup

GF V

Roasted and pickled beetroots, barrel aged feta, toasted seeds and sherry vinegar dressing

Scottish Smoked Salmon

Lemon, capers and black pepper with dark rye bread

MAIN

All served with yorkshire pudding, seasonal vegetables, potatoes and homemade gravy

Roast Sirloin Of Beef

Slow Roast Shoulder Of Lamb

Spinach & Ricotta Ravioli

V

Mascarpone cream sauce with toasted pine nuts

DESSERT

Sticky Toffee Pudding

V

Butterscotch sauce and vanilla ice cream

Lancashire Cheese Board

V

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