



DIARY DATES

CHRISTMAS WREATH MAKING

SUN 17TH & THURS 21ST NOVEMBER
FROM £55



LUNCH WITH FATHER BARK-MAS

SUN 1ST DECEMBER
3 COURSE MEAL KIDS £17.50 / ADULTS £29.95

CHRISTMAS DRAG QUEEN BINGO

FRI 6TH DECEMBER (PADIHAM TOWN HALL)
SAT 21ST DECEMBER
PRICES FROM £17.50 - £49.50

CHRISTMAS COMEDY CLUB

SAT 7TH / 13TH / THURS 19TH DECEMBER
PRICES FROM £25 - £47.50

CHRISTMAS MARKET

SAT 14TH 11.30AM - 3PM FREE ENTRY

WE LOVE 80S/90S CHRISTMAS

SAT 14TH / FRI 20TH DECEMBER
PRICES £42.50 - £47.50

WONKA AFTERNOON TEA

SAT 21ST / SUN 22ND DECEMBER
KIDS £19.50 / ADULTS £27.50

BRASS BAND CAROL SERVICE

MON 23RD DECEMBER
£5 PER PERSON

CHRISTMAS EVE AFTERNOON TEA

TUE 24TH DECEMBER
KIDS £15.00 / ADULTS £27.50

CHRISTMAS EVE DINNER

TUE 24TH DECEMBER
2 COURSE £31.50 / 3 COURSE £37.50

ULTIMATE 80/90S NYE

31ST DECEMBER (WITH NATHAN MOORE)
4 COURSE DINNER AND DANCE
£79.50 WITH STAY £129.00



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
we cant make substitutions / changes to our
printed menu.

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

WEEKLY EVENTS

£19 THURSDAYS

Get a starter and main course or a
main course and dessert for £19

SUNDAY LUNCH

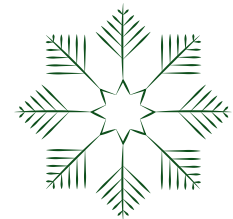
Served every Sunday 1-6pm
1 course £17.95 / 2 course £23.95
3 course £29.95

hello@thelawrencehotel.co.uk
www.thelawrencehotel.co.uk

28 Church Street, Padiham,
BB12 8HG - 01282 771804



CHRISTMAS AT



FESTIVE MENU

SERVED WEDNESDAY TO SUNDAY

TO BEGIN

- Truffle garlic mushrooms on toasted sourdough with crispy onions VEO GFO
- Winter vegetable soup and sourdough wedge VEO GFO
- Smoked salmon mousse with creme fraiche, lime and dill GF
- Chicken liver pate with port and fig chutney and ciabatta fingers GFO

FOR MAINS

- Roast turkey and all the trimmings GFO
- Fish pie topped with smoked cheddar mash GFO V
- Chicken supreme with fondant potato and cranberry and apricot sauce
- Potato gnocchi, with wild mushroom, creamed spinach & broccoli, with parmesan crumb & basil oil VEO
- All served with seasonal vegetables

TO FINISH

- Festive Eton mess GF V
- Gingerbread crème brûlée GFO V
- Christmas pudding with brandy sauce V
- Triple chocolate brownie with winter berry coulis GF V

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 £31.50 / 3 COURSE £37.50

CHRISTMAS DAY

GLASS OF PROSECCO ON ARRIVAL

A selection of artisan breads with whipped butter

TO BEGIN

- Prawn & lobster cocktail served with sourdough wedge GFO
- Goats cheese & cranberry tart, rocket & balsamic salad V
- Leek & potato soup served with sourdough wedge VEO / GFO
- Chicken liver pate, port and fig chutney & ciabatta fingers GFO
- Trio of melon with berry coulis VEO GF

FOR MAINS

- Traditional roast turkey with homemade stuffing or sirloin of beef, yorkshire pudding with rich red wine gravy GFO
- Poached salmon with a champagne sauce GFO V
- Beetroot wellington VEO
- All served with seasonal vegetables and roast potatoes
- The 'chicken out' burger - panko chicken served with cranberry sauce, hashbrown, pigs in blankets & skin on truffle fries

TO FINISH

- Lancashire cheese board served with posh crackers, chutney and a glass of port GFO V
- Sticky toffee pudding with vanilla bean ice cream V
- Triple chocolate brownie, chantilly cream & berry coulis GF V
- After eight chocolate ice cream sundae GF V
- Christmas pudding with brandy sauce V

SITTINGS 12.30, 12.45, 3.30 & 3.45PM
£99 ADULTS / £59 UNDER 11'S

AFTERNOON TEA

SERVED WEDNESDAY TO SUNDAY

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

Scones with clotted cream and jam

Winter Eton mess, mince pie, victoria sponge, triple chocolate brownie

Festive sausage roll and winter vegetable soup

Unlimited tea and coffee

£27.50 (£33.50 WITH PROSECCO OR MULLED WINE)

KIDS MENU (under 11s)

STARTERS

- Garlic bread (with or without cheese) V
- Halloumi fingers with chilli jam V GFO
- Hummus and crudites V GFO

MAINS

- Eggs, beans and hashbrowns V
- Chicken tenders and fries
- 4oz cheeseburger and fries GFO
- Small turkey dinner GFO

TO FINISH

- Banoffee waffle V
- Chocolate brownie sundae GF
- Fruit skewers with whipped cream GF V

2 COURSE £15 / 3 COURSE £19.50

EXCLUDES CHRISTMAS DAY