



AT

THE LION HOTEL

BELPER



WWW.LIONHOTELBELPER.CO.UK



The Lion Hotel sits proudly in the historic town centre of Belper. A time-honoured building that began life in the 18th century as a coaching inn, it is steeped in history and brimming with character and charm with a modern twist and a fresh stone bake pizzeria.

The warmest welcome awaits you at The Lion Hotel; here you'll find a team full of smiles who know how to make you feel right at home. We understand the things that matter and will do everything we can to ensure you have an amazing experience with us.

There is something for everyone this Christmas and amazing experiences to be had by all.

The team and I look forward to welcoming you to The Lion for a memorable experience in our beautiful hotel.

Jonny Crooks

GENERAL MANAGER

For further information please feel free to contact us on 01773 824 033 or events@lionhotelbelper.com

CHRISTMAS FAYRE LUNCH



Get in the festive mood with our Christmas Fayre Lunch

Christmas Fayre Lunch is served all week, midday – 2.30pm

STARTERS

Winter Vegetable Soup with croutons (GF*)(V)

Chicken Liver Paté with onion chutney, toasted bread (GF*)

Chilled Galia Melon with mixed berry salsa, peach puree (GF) (V)

Prawn Caesar Salad with croutons, parmesan, little gem (GF*)

MAINS

Traditional Roast Turkey with all the trimmings (GF*)

Roast Prime Cut of Derbyshire Beef
with Yorkshire pudding, stock pot gravy (GF*)

Herb Crusted Cod Fillet with white wine, cream and chive sauce (GF*)

Leek and Cheddar Crumble Tartlets with stilton sauce (V)

DESSERTS

Christmas Pudding with lashings of brandy sauce (V)

Lemon Tart with raspberry coulis (V)

Chocolate and Baileys Cheesecake with Chantilly cream (V)

Tea & Coffee

Mince Pies

£19
per person

CHRISTMAS FAYRE DINNER/PARTY NIGHT



Get your dancing shoes on & celebrate this festive season in style with a Party Night at The Lion Hotel. Our Party Nights include dinner & disco.

Available Thursday, Friday & Saturday throughout December 7pm – Late
The Christmas Fayre menu without disco is available
Sunday – Wednesday throughout December

Sunday – Wednesday **£26.00** Thursday **£27.50** Friday & Saturday **£30.00**

STARTERS

Winter Vegetable Soup with herby croutons (GF*)(V)

Oven Roasted Portobello Mushroom
topped with garlic and cheese sauce, served with rustic bread (GF*)(V)

Locally Shot Game Terrine with cranberry chutney, toasted bread (GF*)

Smoked Salmon Paté with watercress salad, sweet chilli jam, croutons (GF*)

MAINS

Traditional Roast Turkey with all the trimmings (GF*)

Slow Cooked Daube of Beef
with red wine and mushroom sauce, horseradish mash (GF)

Sweet Potato and Cranberry Nut Roast
topped with garlic mushrooms, spicy tomato sauce (GF)(V)(Vegan)

Smoked Bacon Wrapped Pheasant Breast
with red currant and pheasant jus (GF)

Baked Salmon Fillet served with a prawn and chive veloute (GF)

DESSERTS

Classic Lemon Tart with spiced berry compote and raspberry puree (V)

Christmas Pudding with lashings of brandy sauce (V)

Rum and Raisin Chocolate Torte with Chantilly cream (GF*)(V)

Butterscotch Pannacotta with hazelnut brittle and coffee cream (GF)(V)

Tea & Coffee

Mince Pies

CHRISTMAS DAY



Christmas Day shouldn't be stressful,
so let us take the stress out of your Christmas Day Lunch!

Enjoy a 5 course lunch freshly prepared by our team of Chefs.

STARTERS

Tomato Consomme with mini goats cheese ravioli (V)

Seared Scallops with curried parsnip puree, parsnip crisps, pomegranate (GF)

Duck Liver Parfait with Smoked Duck Breast,
spiced pear chutney, toasted sourdough (GF*)

Roasted Baby Beetroots, deep fried blue cheese, sweet onion puree, toasted hazelnut, mustard dressing (GF*)(V)

INTERMEDIATE

Bellini Granita with caramelised peach slice (GF)(V)

MAINS

Turkey Ballontine wrapped with smoked streaky bacon, sage and onion forcemeat stuffing, pigs in blankets and turkey jus

Roast Sirloin of Derbyshire Beef with Yorkshire pudding, red wine jus and creamy mashed potato (GF*)

Whole Pot Roasted Partridge with apples and celery, with a cider and pancetta sauce, dauphinoise potatoes, roast baby veg (GF)

Parma Ham Wrapped Monkfish, clam and mussel mariniere, saffron parisienne potatoes, buttered carrots and leeks (GF)

Root Vegetable Tart Tatin with goats cheese sauce, watercress salad (V)

DESSERTS

Traditional Christmas Pudding with lashings of brandy sauce (V)

Spiced Pear and Honey Tart, cinnamon sauce, pear crisp (V)

Whiskey and Chocolate Delice, caramel sauce, Baileys cream (V)

Caramel Pannacotta with Ginger Bread, apple salad (GF*)(V)

CHEESE COURSE

Tea & Coffee

Mince Pies

Petit fours

£85
per person

BOXING DAY



The big day is over, the presents have all been opened and the wrapping paper has all been cleared away but don't get the Christmas blues.

Come and join us for Boxing day lunch
and let the festivities continue

STARTERS

Winter Vegetable Soup with herby croutons (GF*)(V)

Game Terrine with cranberry chutney, toasted bread

Smoked Mackerel Paté with grilled sourdough,
apple and horseradish chutney (GF)

Oven Roasted Field Mushroom stuffed with stilton crumble, garlic sauce (GF*)(V)

MAINS

Prime Cut of Derbyshire Beef with Yorkshire pudding (GF*)

Honey Roasted Gammon Ham with apple and thyme gravy (GF)

Baked Cod Loin with garlic spinach and a white wine, cream and chive sauce (GF)

Bacon Wrapped Chicken Breast with a brie sauce (GF)

Cauliflower Tartlets with a stilton sauce (V)

DESSERTS

Classic Lemon Tart, spiced berry compote (V)

Sticky Toffee Pudding, toffee sauce, vanilla ice cream (V)

Eton Mess, passion fruit meringue, lemon curd, passion fruit puree, mango (GF)(V)

Dark Chocolate and Baileys Cheesecake, caramel sauce, Chantilly cream (V)

Tea & Coffee
Mince Pies

£26.50
per person



THE LION HOTEL

New Years Eve Masquerade Ball 2018

7pm – Late

Live Music
Disco
Racing Seats
Casino

Gourmet food
served all evening
& much more

*Dress to impress
& don't forget your mask*

Tickets £50 each

All the above is included in the ticket price
Entry is by ticket only, pre booking is essential





NEW YEARS DAY



After a fabulous night of drinking, dining and dancing the last thing you want is to be cooking, so let us do it for you!

We have a fantastic lunch menu for you to enjoy

STARTERS

Spiced Carrot and Sweet Potato Soup with croutons (GF*)(V)

Chicken Liver Paté, red onion jam and toast (GF*)

Smoked Salmon and Watercress Salad, red onion, goats cheese, caper dressing (GF)(V)

Ham Hock and Wensleydale Bruschetta, pear puree, watercress (GF*)

MAINS

Prime Cut of Derbyshire Beef with Yorkshire pudding (GF*)

Roast Leg of Derbyshire Lamb with minted gravy (GF)

Roast Loin of Pork with wholegrain sauce (GF*)

Pan Fried Seabass, garlic buttered spinach, white wine sauce (GF)

Chestnut Mushroom and Stilton Risotto, parmesan crisp (GF)(V)

DESSERTS

Gooseberry and Apple Treacle Pudding, custard (V)

Sticky Toffee Pudding, toffee sauce, ice cream (V)

White Chocolate and Vanilla Cheesecake,

mini passion fruit eton mess, berry coulis (V)

Lemon and Orange Posset, ginger biscuit, lemon curd (GF*)(V)

Tea & Coffee

£23.50
per person

OUR OTHER HOTELS

For details of our other hotels please visit our website

www.jchotels.co.uk

LITTLEOVER LODGE

222 Rykneld Road

Derby

DE23 4AN

01332 510161

www.littleoverlodge.co.uk

THE BOARS HEAD

Sudbury

Derbyshire

DE6 5GX

01283 820344

www.boars-head-hotel.co.uk

HOW TO MAKE A BOOKING

Call: 01773 824033

Email: enquiries@lionhotelbelper.com

Read the terms and conditions below and fill in a booking form.

(This does apply to every booking).

All dishes marked: (GF) are Gluten Free and (GF*) can be adapted to Gluten Free.
Please ensure all Gluten Free dishes are specified on pre-order sheets.
For further allergen information please contact reception directly.

Allergy Advice: Some of our menu items contain nuts, seeds and other allergens.
There is a small risk that that tiny traces of these maybe in any other dish or food
served here. Please ask a member of staff for more information.



TERMS AND CONDITIONS

1. All bookings must be confirmed with the completed booking form and deposit within 14 days of a telephone/email booking or your booking may be cancelled.
2. Bookings can only be held for numbers in relation to the deposit paid e.g (a booking for 40 people will only be guaranteed if a deposit of £400 has been paid).
3. ALL DEPOSITS & FULL PRE-PAYMENTS ARE NON-REFUNDABLE. Deposits are paid on the number of guests in your party; therefore lost deposits cannot be redeemed against the final balance due.
4. Full payments for Christmas Day Lunch are required by the 1st December. Bookings made after this date will require full payment immediately.
5. A pre-order for starters, main courses and desserts are required for ALL bookings a minimum of 14 days prior to your reservation.

BOOKING FORM

Simply call us on 01773 824033 to check
availability and make your booking.

Name

Telephone

Email

Address

Date of Party

Time of Party

Number of Guests

A non-refundable deposit of £10 per person is required to confirm your booking (all bookings).

Total Deposit Due: £

Signed Date

BOOKING TERMS AND CONDITIONS

Deposits are non-transferable and non-refundable. Final guest numbers, full payment and menu pre-orders must be received no later than 2 weeks prior to your booking. In the event of a cancellation within 14 days of the date booked, 100% cancellation fee will be charged. Please note provisional bookings may only be held for a two week period, after this time a deposit will be required to confirm the booking, otherwise the booking will be released.

Please be aware we handle all personal information according to our privacy policy, which can be found on our website. If you have any question please contact us at victoria.crooks@jc-hotels.com

☐ If you would like to receive our latest news, information and offers by email please OPT IN by ticking the box. You can opt out at anytime by clicking an unsubscribe option at the bottom of the email or by contacting us.



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