



CONFERENCES & MEETINGS

Thank you for considering The Lion Hotel as your venue.

Here at The Lion we can cater for a wide range of events including Conferences and Business Meetings for up to 120 delegates. We have three function rooms along with a patio and garden area, providing plenty of scope for group and break activities.

Full wifi access and function room facilities are available in flexible formats in order to cater for your needs.

We have on site car parking and are conventiently close to a large public car park. We are also able to offer accommodation with our 22 rooms.

Please do not hesitate to contact us if you have any questions or would like to meet with us to discuss your plans further and have a look around.

The Lion Events Team

DESIGN YOUR DAY

FUNCTION ROOM HIRE COSTS

includes jugs of water and mints for the table

Vaults (max capacity 21) Full Day £50 Half Day £25

Strutt (max capacity 40) Full Day £100 Half Day £50 Arkwright (max capacity 120) Full Day £180 Half Day £90

Flip chart, paper & pens: £20 Table top projector & screen: £40 Croissants & Danish pastries: £2.95 per person Bacon or sausage rolls: £4.50 per person Scones with cream and jam: £3.95 per person Fruit Basket: £1 per person Tea & coffee with biscuit selection: £2.95 per person per serving Bottled mineral or sparkling water (750ml): £4 per bottle Jugs of fruit juice: £5 per jug

Sandwich selection with salad garnish: £6.50 per person Soup and bread rolls: £4.95 per person

For further food options please see our Buffet and Dinner Party Packages

BUFFET PACKAGES

Available for Parties of 30 and above Available Monday-Sunday 12-6:30pm or 9pm

OPTION ONE

BBQ Pulled Pork & Smoked Cheddar Cob Homemade potato wedges, with a selection of sauces Selection of salads £9.50 per person

OPTION TWO

Selection of sandwiches Sausage Rolls Pork pies Homemade quiches Selection of Lions Pizzas Lightly spiced sweet potato wedges Fruit Pavlova White chocolate and raspberry cheesecake £13.50 per person

OPTION THREE

Dressed Poached Salmon Flat Selection of warm breads Meats-roast beef, honey glazed ham and sliced turkey (choice of 2) Vegetarian quiches Pesto penne pasta salad Spring onion and mayonnaise potato salad Tomato, red onion and mozzarella salad Homemade coleslaw Mixed leaves A choice of: Profiteroles, chocolate sauce and strawberries Or

> Scones with cream and jam £20.00 per person



3 COURSE MEAL MENU 1

TO START

Broccoli & Stilton Soup, Croutons

Served with a fresh bread roll

Chicken Liver & Brandy Pate

Toasted wholegrain bread & balsamic red onion chutney

Bruschetta

Topped with Pico de Gallo & goats cheese

TO FOLLOW

Prime Cut of Roast Beef

Served with Yorkshire pudding, mash & stock pot gravy

Baked Atlantic Char

With a warm salsa Verde

Pan Fried Chicken Breast

Served in a white wine, cream & mushroom sauce

Stilton & Leek Tartlets

With cheese sauce

TO FINISH

Syrup Sponge
Served with vanilla custard
White Chocolate Cheesecake
Served with pineapple & passion fruit salsa
Vanilla Pannacotta
Served with ginger biscuit

All Mains Courses are Served with Roast Potatoes and Fresh Vegetables

£22.50pp Available Monday-Sunday 12-9pm Available for parties of 16 and above.



3 COURSE MEAL MENU 11

TO START

Carrot & Coriander Soup

With curried oil & spicy croutons

Duck & Fig Pate

Served with toasted brioche & a fennel & orange salad

Mackerel Caesar Salad

With little gem, parmesan & anchovies

TO FOLLOW

Braised Lamb Shoulder

Served with lamb jus & pesto feta spinach

Spinach & Ricotta Pithivier

with watercress sauce

Baked Sea Trout

With white wine & chive cream

Roast Sirloin of Derbyshire Beef

Served with Yorkshire pudding, mash potato and a rich stockpot gravy

TO FINISH

Sticky Toffee Pudding
Served with toffee sauce & clotted cream
Dark Chocolate & Baileys Cheesecake
Served with vanilla Chantilly
Tartelettes Aux Fruit
Custard tart topped with glazed fruit

All Mains Courses are Served with Roast Potatoes and Fresh Vegetables

£27.50pp Available Monday-Sunday 12-9pm Available for parties of 16 and above.



3 COURSE MEAL MENU 111

TO START

French Onion Soup With gruyere cheese croutons Smoked Salmon

Beetroot & cream cheese roulade, toasted ciabatta, red onion & tomato salsa with citrus dressing

Chicken Tikka Terrine

Cucumber & mint yoghurt & toasted brioche

TO FOLLOW

Pancetta Wrapped Monkfish

Set on spring onion mash served with pancetta & leek broth

Pan Seared Duck Breast

Sliced smoked duck, fondant potato, buttered Savoy with spiced strawberry sauce
Aubergine Parmigiana

Topped with mozzarella & red pepper hummus

Roast Sirloin of Derbyshire Beef

Served with Yorkshire pudding, mash potato & a red wine jus

TO FINISH

Blackberry Cheesecake

Served with blackberry syrup, honeycomb & cherry Chantilly

Dark Chocolate Delice

With salted caramel & hazelnut praline

Tart Tatin

Served with caramelised apple & puff pastry with vanilla pod Chantilly

All Mains Courses are Served with Roast Potatoes and Fresh Vegetables

£32.50pp Available Monday-Sunday 12-9pm Available for parties of 16 and above.

STAY

Extend your conference and book a room at The Lion Hotel. Our 22 recently refurbished rooms boasts luxurious and quirky interiors.

Every one of our 22 tastefully decorated and well equipped rooms include the following extras:

En Suite - Bath/Shower
Tv with Sky Channels
Tea & Coffee making Facilities
Hairdryer
Iron & Ironing Board on request
Telephone
Double Wardrobe
Complementary Toiletries

CURRENT CORPORATE RATE

Double/King Size Room per Night £65 based on single occupancy All rates are inclusive of continental or full english breakfast and VAT at 20% Rates are per room unless otherwise stated





At The Lion Hotel, we like to keep things as simple as possible including our terms of business. This is to ensure that each party is familiar with the terms and conditioned outlined before continuing with the booking process.

For a Full copy of our Terms and Conditions please contact our main reception



@LionHotelBelper

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