THE LION HOTEL

HOTELS

BELPER 2020

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.

CHRISTMAS FAYRE

Served 1st - 24th December • 12pm - 9pm

STARTER

Spiced Poached Pear Goats cheese and caramelised walnut salad with a port dressing v, GF Smoked Haddock Fishcake

Poached egg with a mature cheddar cheese sauce

Ham Hock and Stilton Terrine With an apple and thyme purée, watercress & celery salad GF

Parsnip and Honey Soup

With smoked bacon croutons GF*

MAINS

Roast Turkey Breast Served with a pig in blanket, roast potatoes, stuffing and braised red cabbage GF*

> **Beef Bourguignon** Slow cooked beef served with garlic mashed potatoes, buttered heritage carrots, baby parsnips and parsnip crisps GF

Pistachio Crusted Salmon Served with buttered spinach, potato gratin, chive and garlic cream sauce GF*

Cheddar Glazed Bubble and Squeak Cake Served with roasted broccoli, tomato and basil coulis, grilled cherry tomatoes v, GF*

DESSERT

Traditional Christmas Pudding Served with brandy sauce V, GF*

Glazed Apple Tart Served with calvados chantilly cream and apple crisp ν

Dark Chocolate and Hazelnut Cheesecake Served with honeycomb and Frangelico cream

> Tea & Coffee • Mince Pies £2 surcharge

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.

STARTER

Crab Beignets, grilled lobster, lobster & shellfish veloute
 Chicken Liver Mousse, crispy chicken skin, winter berry gel, crisp bread GF*
 Goats Cheese, fig and onion tart, shallot purée ν
 Venison Cannelloni, parmesan sauce, wild mushroom, parmesan tuile, kale

INTERMEDIATE

Gin and Elderflower Sorbet V GF

MAINS

Norfolk Bronze Turkey Wrapped in pancetta, stuffed with chestnut forcemeat, pigs in blankets, stuffing, turkey stock gravy, duck fat roast potatoes

Roast Sirloin of Derbyshire Beef Yorkshire pudding, duck fat roast potatoes, mashed potato, red wine jus GF*

> **Pan Fried Turbot** Potato gratin, samphire, langoustine and pernod sauce GF*

Whole Roasted Partridge Nut roast, parsnip puree, smoked bacon and Dijon sauce

DESSERT

 Sticky Toffee Christmas Pudding, with brandy sauce ν

 Whisky & Chocolate Cremeux, caramel ice cream, coffee syrup, honeycomb ν

 Pear & Anise Tart, Poire Williams chantilly, hazelnut praline ν

Clementine and Raspberry Pannacotta, white chocolate and pecan crumble, raspberry sorbet GP*

CHEESE COURSE

£ 90

Tea & Coffee • Mince Pies • Petit Fours



BOXING DAY

STARTERS

Leek & Potato Soup, Parmesan cream, croutons VGF* Chicken Liver Pate, Balsamic and red onion chutney, toasted sourdough GF* Smoked Salmon & Chive Mousse, Caper and red onion salad GF Mushroom Bruschetta, Garlic cream sauce, blue cheese arancini V

MAINS

Honey Mustard Glazed Pork Loin, Roast potatoes, apple stuffing, cider sauce Prime Cut of Derbyshire Beef, Yorkshire pudding, mashed potato, stock pot gravy GF* Smoked Cod Loin, Buttered spinach, mashed potato, cheddar sauce, poached egg GF* Chicken Chasseur, Mashed potatoes GF Butternut Squash, Spinach & walnut moussaka, spiced potatoes, garlic bread V GF*

DESSERTS

Classic Lemon Tart, raspberry coulis, chantilly ν Sticky Toffee Pudding, toffee sauce, clotted cream ν Dark Chocolate and Hazelnut Brownie, chocolate baileys sauce, vanilla ice cream ν Pecan Pie, cinnamon chantilly, apple purée ν

Tea & Coffee • Mince Pies



NEW YEARS DAY

STARTERS

Broccoli & Stilton soup, croutons V GF* **Smoked Mackerel Pate**, dill & cucumber salad, sourdough crisps GF*

Ham Hock and Mature Cheddar Croquette, sriracha mayonnaise Pheasant Bruschetta, pan fried pheasant breast, shallot & brandy cream, sourdough GF*

MAINS

Prime cut of Derbyshire Beef, mashed potato, Yorkshire pudding, stock pot gravy GF* Roast Leg of Lamb, roast potatoes, minted gravy, stuffing GF* Roast Pork Loin, roast potatoes, mustard sauce, stuffing GF* Wild Mushroom and Tarragon Gnocchi, blue cheese sauce v

DESSERTS

Classic Syrup Sponge, custard V

Dark chocolate and Baileys Cheesecake, white chocolate cream **Citrus Posset**, ginger shortbread v GF* **Bakewell Tart**, toasted almond, vanilla ice cream v

Tea & Coffee





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.
- 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.

CHRISTMAS PRE-ORDER FORM

	NAME	STARTER	MAIN	DESSERT	DIETARY REQ
lame					
elephone					
mail					
delvace					
ddress					
Pate of Party					
ime of Party					
lumber of Guests					
non-refundable deposit of £10 per person is required to confirm your booking (all bookings).					
otal Deposit Due: £					
igned Date					
OOKING TERMS AND CONDITIONS eposits are non-transferable and non-refundable. Final guest numbers, full payment and					
nenu pre-orders must be received no later than 2 weeks prior to your booking. In the event of					
cancellation within 14 days of the date booked, 100% cancellation fee will be charged. Please					
ote provisional bookings may only be held for a two week period, after this time a deposit will					
e required to confirm the booking, otherwise the booking will be released.					
ease be aware we handle all personal information according to our privacy policy, which can be found on					
ir 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.

Please inform us of any dietary requirements to ensure we can alter the menu to suit. **Please note: Our game dishes on the menu may contain shot.** If you need to discuss anything further please do not hesitate to contact the hotel on 01773 824033

