



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 LUNCH



#### Served 1st - 24th December • 12pm - 3pm

### STARTER

Poached Pear and Goats Cheese, walnut salad, port dressing V GF VG\* Smoked Haddock Fishcake, mature cheddar cheese sauce Spiced Parsnip Soup, croutons V GF\*

### MAINS

Roast Turkey Breast, pigs in blankets, stuffing, gravy Roast Derbyshire Beef, yorkshire pudding, gravy GF\* Baked Hake Fillet, white wine cream and parsley sauce GF\* Cheddar Glazed Bubble and Squeak Cake, tomato and basil coulis V GF\* VG\*

All mains served with Roast Potatoes & Seasonal Vegetables

### DESSERT

Traditional Christmas Pudding, served with brandy sauce V, GF\* VG\* Dark Chocolate and Hazelnut Cheesecake, served with honeycomb and Frangelico cream V Lemon Pannacotta, served with macerated blackberries and honey biscuits GF\*

Tea & Coffee • Mince Pies



## CHRISTMAS FAYRE 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.

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

Sunday – Wednesday £29.00 Thursday £30.00 Friday & Saturday £34.00

### Served 1st - 24th December

### STARTER

Spiced Poached Pear, goats cheese and caramelised walnut salad with a port dressing V, GF VG\*
Smoked Haddock Fishcake 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\* V

### MAINS

Roast Turkey Breast, served with a pig in blanket, stuffing Beef Bourguignon, slow cooked beef served with garlic mashed potatoes and parsnip crisps GF Pistachio Crusted Salmon, served with chive and garlic cream sauce GF\* Cheddar Glazed Bubble and Squeak Cake, served with tomato and basil coulis, grilled cherry tomatoes V, GF\* VG\*

All served with Roast Potatoes & Seasonal Vegetables

### DESSERT

Traditional Christmas Pudding, served with brandy sauce V, GF\* VG\* Glazed Apple Tart, served with calvados chantilly cream and apple crisp V Dark Chocolate and Hazelnut Cheesecake, served with honeycomb and frangelico cream V Lemon Pannacotta, served with macerated blackberries and honey biscuits GF\*

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.

### STARTER

**Crab Beignets,** grilled lobster, lobster & shellfish veloutè **Chicken Liver Mousse**, crispy chicken skin, winter berry gel, crisp bread GF\*

Goats Cheese, fig and onion tart, shallot purée V

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\*
Veggie Wellington, celeriac dauphinoise, gruyère and garlic sauce V
Whole Roasted Partridge, nut roast, parsnip pureè, smoked bacon and Dijon sauce

### DESSERT

Sticky Toffee Christmas Pudding with brandy sauce V
Whisky & Chocolate Cremeux, caramel ice cream, coffee syrup, honeycomb V
Pear & Anise Tart, Poire Williams chantilly, hazelnut praline V
Clementine and Raspberry Pannacotta, white chocolate and pecan crumble, raspberry sorbet GF\*

### CHEESE COURSE

Tea & Coffee • Mince Pies • Petit Fours



# BOXING DAY

### STARTERS

Leek & Potato Soup, parmesan cream, croutons V GF\* VG\* Chicken Liver Pâté, 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\* VG\*

### DESSERTS

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

Tea & Coffee • Mince Pies

## NEW YEARS DAY

### STARTERS

**Broccoli & Stilton Soup**, croutons V GF\* VG\* **Smoked Mackerel Pâté**, 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 VG\*

### DESSERTS

Classic Syrup Sponge, custard V Dark Chocolate and Baileys Cheesecake, white chocolate cream V Citrus Posset, ginger shortbread V GF\* VG\* Bakewell Tart, toasted almond, vanilla ice cream V

Tea & Coffee





Live Music Disco F1 Racing Seats Fun Casino Virtual Reality Photo Booth Batak Response

Gourmet food served all evening & much more

Dress to impress & don't forget your mask • Tickets £60 each

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

## VEGAN OPTIONS Available on any featured day

### STARTER

**Roast Cauliflower and Almond Soup** 

### MAIN

Beetroot & Lentil Nut Roast, vegan feta, red wine and cranberry gravy

### DESSERT

Chocolate Brownie, vanilla ice cream



## 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.

## 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

## 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: <b>£</b>

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.

## CHRISTMAS PRE-ORDER FORM

NAME	STARTER	MAIN	DESSERT	DIETARY REG

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