



THE LION HOTEL

BELPER 2022

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

£24
PER PERSON



**Served 1st - 24th December
12pm - 3pm**

STARTER

Sundried Tomato And Goats Cheese Tartlet (v) rocket and pesto salad
Brandy And Chicken Liver Pate (gf*) spiced fruit chutney, toasted sourdough
Spicy Roasted Squash And Honey Soup (v, gf*) chive cream, garlic croutons

MAINS

Roast Turkey Breast pig in blanket, stuffing, gravy
Pancetta Wrapped Pheasant Breast (gf*) stuffing, red wine and mushroom sauce
Baked Cod Loin (gf) buttered kale, garlic and chive cream sauce
Mushroom And Lentil Nut Roast (v, vg*) garlic mushroom, cranberry gravy

All Served with Roast Potatoes & Seasonal Vegetables

SWEET

Traditional Christmas Pudding (v, vg*, gf*) brandy sauce
Caramel And Chocolate Cheesecake (v) coffee cream
Tart Au Citron raspberry mousse

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.

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

Sunday – Wednesday **£30.00** Thursday **£32.00** Friday & Saturday **£36.00**

STARTER

Sundried Tomato And Goats Cheese Tartlet (v) rocket and pesto salad
Brandy And Chicken Liver Pate (gf*) spiced fruit chutney, toasted sourdough
Spicy Roasted Squash And Honey Soup (v, gf*) chive cream, garlic croutons
Smoked Salmon Mousse (gf*) citrus creme fraiche, sourdough croute

MAINS

Roast Turkey Breast pig in blanket, stuffing, gravy
Pancetta Wrapped Pheasant Breast (gf*) walnut and mushroom nut roast, red wine and mushroom sauce
Herb Crusted Hake (gf*) buttered kale, garlic and chive cream sauce
Mushroom And Lentil Nut Roast (v, vg*) garlic and brie stuffed mushroom, cranberry gravy

All Served with Roast Potatoes & Seasonal Vegetables

SWEETS

Traditional Christmas Pudding (v, vg*, gf*) brandy sauce
Caramel And Chocolate Cheesecake (v) coffee cream, hazelnut praline
Tart Au Citron raspberry mousse
Warm Treacle Pudding (v) vanilla pod custard

Tea & Coffee – Mince Pies

CHRISTMAS DAY



£95
PER PERSON

STARTER

Baked Onion, Thyme And White Truffle Velouté (v, gf*)
confit onion and cave aged cheddar toastie

Pan Seared Scallops confit pork belly croquette, celeriac remoulade,
sour apple gel

Confit Duck, Pigeon And Foie Gras Terrine (gf*) sloe gin and blackberry
compote, toasted brioche

Port And Gorgonzola Tart (v) pickled pear, walnut and chicory salad,
chive emulsion

INTERMEDIATE

Lemon Sorbet, Prosecco Soaked Strawberry, Mint Sherbet (vg, gf)

MAINS

Pancetta Wrapped Norfolk Bronze Turkey chestnut forcemeat stuffing, pig in
blanket, duck fat roast potatoes, turkey stock gravy

Roast Sirloin Of Beef (gf*) shin of beef stuffed roscoff onion, horseradish mash,
duck fat roast potatoes, yorkshire pudding, red wine and thyme jus

Salt Baked Beetroot Wellington (v) wild mushroom and truffle duxelle,
chestnut, pomme sarladaise, beetroot gel, tarragon gravy

Whole Roast Partridge (gf*) parsnip and sage gnocchi, celeriac purée, mulled
wine and cranberry jus

Monkfish, Crab and Prosciutto Kiev potato fondants, cavolo nero, burnt lemon,
champagne and caviar butter sauce

All Served with Roast Potatoes & Seasonal Vegetables

SWEETS

Sticky Toffee Christmas Pudding (v) spiced plum, candied peel, brandy sauce
'Black forest' (v) dark chocolate delice, chocolate feuilletine, cherry jam,
poached cherries, kirsch cream

Baked Clementine Tart (v) italian meringue, raspberry sorbet, pistachio brittle,
clementine and anise syrup

Amaretti and Sherry Trifle (v) lemon curd, strawberry jelly,
toasted almond, honeycomb

CHEESE COURSE

Tea & Coffee – Mince Pies – Petit Fours

BOXING DAY



£32
PER PERSON

STARTERS

Broccoli And Stilton Soup (v, gf*) croutons, warm bread

Classic Prawn Cocktail (gf*) buttered malted bread

Brie And Red Onion Stuffed Mushroom (v, gf*) rocket and
balsamic salad

Ham Hock Terrine (gf*) piccalilli, toasted sourdough

MAINS

Prime Cut Of Derbyshire Beef (gf*) yorkshire pudding,
mashed and roast potatoes, stock pan gravy

Roast Leg Of Lamb (gf) mashed and roast potatoes,
minted gravy

Bacon Wrapped Chicken Breast (gf*) parmesan and mushroom
sauce, garlic roast potatoes

Pan Fried Sea Bream (gf*) smoked salmon and chive potato
cake, pea veloute

Squash, Spinach And Ricotta Lasagne (v) garlic bread,
mixed salad

All Served with Roast Potatoes & Seasonal Vegetables

SWEETS

Warm Treacle Pudding (v) vanilla pod custard

Classic Lemon Tart (v) raspberry coulis, citrus chantilly

Iced Chocolate And Praline Parfait (v) caramel sauce,
pistachio brittle

Spiced Plum And Apple Crumble (v) vanilla ice cream

Tea & Coffee – Mince Pies

VEGAN OPTIONS

Available on any featured day

STARTER

Spicy Roasted Squash And Honey Soup

garlic croutons

Sundried Tomato Bruschetta

garlic sourdough, fresh basil, balsamic glaze

MAIN

Mushroom And Lentil Nut Roast

garlic mushroom, cranberry gravy

Beetroot And Mushroom Wellington

olive oil mash, gravy

All Served with Roast Potatoes & Seasonal Vegetables

SWEETS

Traditional Christmas Pudding

vanilla ice cream

Warm Chocolate Brownie

vanilla ice cream



**COMING
SOON**

New Year's Eve Party

See our social media for updates.



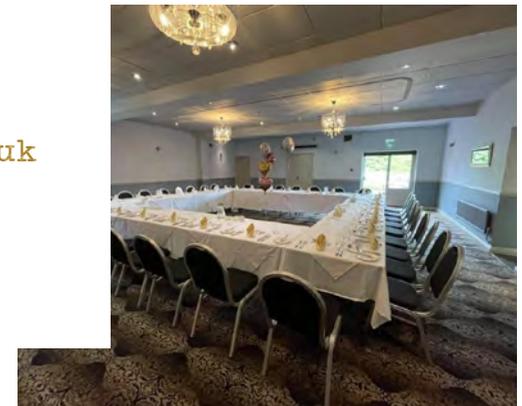
THE LION HOTEL

*Did you
know?*

We can cater for
a wide range of
events such as;

- Conferences
- Private Dinners
- Parties
- Banquets
- Wakes

For more information
visit our Website:
thelionhotelbelper.co.uk
or Call us:
01773 824 033





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. We require a £10 Deposit per person and £25 per person for Christmas Day.
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 16th November. Bookings made after this date will require full payment and a pre-order on booking
5. A pre order for starters, mains and desserts are required for All bookings by the 16th November. After this date we require full payment and a pre-order on booking.

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 none-refundable deposit of £10 per person is required to confirm your booking, a £25 deposit is required for Christmas day.

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 16th November. 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.

