



THE LION HOTEL

BELPER 2023

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

£25
PER PERSON



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

STARTERS

- Chicken Liver & Orange Pâté - homemade chutney, toasted sourdough **GF***
- Garlic Cream Mushroom Bruschetta - balsamic dressed leaves **V GF***
- Roast Parsnip & Garlic Soup - croutons **V GF***

MAINS

- Roast Turkey Breast - pigs in blanket, stuffing, gravy
- Smoked Bacon Wrapped Pheasant Breast - red currant & port sauce **GF**
- Mushroom & Squash Nut Roast - buttered kale, chasseur sauce **V**
- Lemon & Herb Baked Cod Loin - buttered kale, tarragon cream sauce **GF**

DESSERT

- Traditional Christmas Pudding - brandy sauce **V GF***
- Dark Chocolate & Hazelnut Cheesecake - Baileys cream **V**
- Passionfruit & Citrus Tart - raspberry compote, Chantilly **V**

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

- Chicken Liver & Orange Pâté - homemade chutney, toasted sourdough **GF***
- Garlic Cream Mushroom Bruschetta - balsamic dressed leaves **V GF***
- Roast Parsnip & Garlic Soup - parmesan croutons **V GF***
- Smoked Mackerel Rilette - rocket salad, horseradish dressing, sourdough crisps **GF***

MAINS

- Roast Turkey Breast - pigs in blanket, stuffing, gravy
- Smoked Bacon Wrapped Pheasant Breast - red currant & port sauce **GF**
- Mushroom & Squash Nut Roast - buttered kale, chasseur sauce **V**
- Lemon & Herb Roasted Salmon - buttered kale, tarragon cream sauce **GF***

DESSERT

- Traditional Christmas Pudding - brandy sauce **V GF***
- Dark Chocolate & Hazelnut Cheesecake - Baileys cream **V**
- Passionfruit & Citrus Tart - raspberry compote, Chantilly **V**
- Malted Milk Panna Cotta - white chocolate cookie, strawberry coulis **GF***

Tea & Coffee – Mince Pies

CHRISTMAS DAY

£95
PER PERSON



STARTER

Baked Celeriac, Truffle & Gorgonzola Picanté Velouté - caramelised red onion loaf, cultured butter **V GF***

Pan Seared Scottish Scallops - Iberico ham croquette, Jerusalem artichoke puree, pickled apple **GF***

Corn Fed Chicken & Thyme Terrine - chicken liver & Armagnac parfait, apricot chutney, sourdough croutes **GF***

Cave Aged Cheddar Beignets - baked baby leeks, mushroom & herb crumb, chive emulsion **V**

INTERMEDIATE

Mimosa Sorbet - candied orange **V GF**

MAINS

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

Roast Sirloin Of Beef - shin of beef stuffed roscoff onion, horseradish mash, duck fat roast potatoes, Yorkshire pudding, red wine & rosemary jus **GF***

Monkfish, Crab & Prosciutto Wellington - dauphinoise potatoes, samphire, honey glazed baby carrots, Champagne & caviar butter sauce

Heritage Beetroot Fondants - wild mushroom puree, potato gratin, parsnip crisp, port & juniper sauce **V GF**

Pan Roasted Whole Partridge - garlic & swede hash, caramelised parsnip puree, Madeira & thyme jus

DESSERTS

Sticky Toffee Christmas Pudding - spiced plum, candied fruit, brandy sauce **V**

Dark Chocolate & Orange Marquise - honey yogurt ice cream, honey tuile **V GF***

Amalfi Lemon Meringue Tart - caramelised white chocolate parfait, raspberry gel **V**

Toffee Apple & Calvados Trifle - poached pears, apple gel, honeycomb, toasted walnut **V**

CHEESE COURSE

Tea & Coffee – Mince Pie – Petit Fours

BOXING DAY

£32
PER PERSON



STARTERS

Winter Vegetable Soup - parmesan croutons, onion cream **V GF***

Crayfish & Prawn Cocktail - avocado, romaine lettuce, bloody mary mayo, buttered malted bread **GF***

Gorgonzola Cream Mushrooms - sourdough, dressed rocket **V GF***

Ham Hock & Pistachio Terrine - apple chutney, mustard toasted sourdough **GF***

MAINS

Roast Derbyshire Beef - Yorkshire pudding, mashed & roast potatoes, stock pan gravy **GF***

Roast Leg Of Lamb - mashed & roast potatoes, minted gravy **GF**

Pancetta Wrapped Chicken Breast - mushroom stuffing, garlic & tarragon cream sauce, garlic roasted potatoes **GF**

Pan Fried Sea Bass - smoked salmon & chive potato cake, pea velouté **GF***

Baked Potato Gnocchi - squash & parmesan sauce, herb crumb, garlic bread **V**

DESSERT

Sticky Toffee Pudding - caramel sauce, vanilla ice cream **V**

Warm Chocolate & Peanut Butter Brownie - peanut brittle, Chantilly cream **V**

Lemon & Passion Fruit Tart - raspberry compote, Chantilly cream **V**

Malted Milk Pannacotta - white chocolate cookie, strawberry coulis **GF***

Tea & Coffee – Mince Pies

CHRISTMAS VEGAN OPTIONS

Please note you have to order all three courses from this menu

STARTERS

Roast Parsnip & Garlic Soup - spiced croutons
Garlic Mushroom Bruschetta - balsamic dressed leaves

MAINS

Mushroom & Squash Nut Roast - garlic mushroom,
tomato & chilli coulis
Beetroot & Mushroom Wellington - olive oil mash, gravy

DESSERTS

Traditional Christmas Pudding - brandy sauce
Warm Chocolate Brownie - vanilla ice cream



**COMING
SOON**

New Year's Eve Party

See our social media for updates.



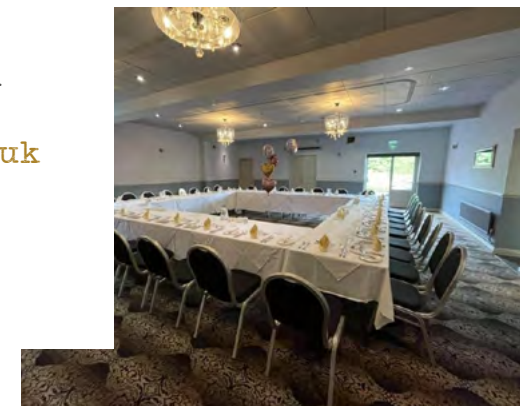
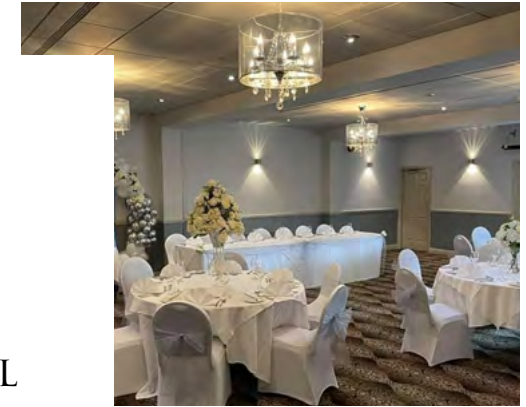
THE LION HOTEL

*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

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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.

CHRISTMAS PRE-ORDER FORM

NAME	STARTER	MAIN	DESSERT	DIETARY REQ

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