





THE LION HOTEL

BELPER 2024 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





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

STARTERS

Ham Hock Terrine Piccalilli, sourdough (GF*)
Garlic Mushroom & Brie Tart Red onion chutney, dressed rocket (V)
Winter Vegetable Soup Garlic croutons (V GF*)

MAINS

Roast Turkey Breast Pig in blanket, stuffing, gravy (GF*)
Smoked Pancetta Wrapped Pheasant Breast Rosemary & port sauce (GF)
Parsnip, Lentil & Squash Nut Roast Red wine & mushroom sauce (V)
Lemon & Dill Butter Baked Haddock Tarragon & caper velouté (GF)
All served with potatoes and seasonal vegetables.

DESSERTS

Traditional Christmas Pudding Brandy sauce (V GF*) Chocolate & Caramel Cheesecake Clotted cream (V) Lemon Tart Blackberry compote, Chantilly cream (V)

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 £34.00 Thursday £36.00 Friday & Saturday £40.00

STARTERS

Ham Hock Terrine Piccalilli, sourdough (GF*)
Garlic Mushroom & Brie Tart Red onion chutney, dressed rocket (V)
Winter Vegetable Soup Garlic croutons (V GF*)
Smoked Salmon & Cream Cheese Bruschetta Beetroot & chive dressing (GF*)

MAINS

Roast Turkey Breast Pig in blanket, stuffing, gravy (GF*)

Smoked Pancetta Wrapped Pheasant Breast Rosemary & port sauce (GF)

Parsnip, Lentil & Squash Nut Roast Red wine & mushroom sauce (V)

Lemon & Dill Butter Baked Cod Loin Tarragon & caper velouté (GF*)

All served with potatoes and seasonal vegetables.

DESSERTS

Traditional Christmas Pudding Brandy sauce (V GF*)
Chocolate & Caramel Cheesecake Clotted cream (V)
Lemon Tart Blackberry compote, Chantilly cream (V)
English Custard Tart Peach puree, vanilla cream (V)

CHRISTMAS DAY





STARTERS

Caramelised Shallot, Thyme & Goat Cheese Velouté

Sundried tomato loaf, whipped herb butter (V GF*)

Pan Seared Scallops

Roasted cauliflower puree, black pudding croquette, pickled apple (GF*)

Gressingham Duck & Fennel Terrine

Duck liver parfait, blackberry gel, ale & orange chutney, sourdough crouton (GF*)

Truffled Mushroom & Chestnut Pâté

Pickled mushroom, stilton croquette, crostini (V GF*)

INTERMEDIATE

Mojito Sorbet Candied lime (V GF)

MAINS

Pancetta Wrapped Norfolk Bronze Turkey

Chestnut stuffing, pig in blanket, duck fat roast potatoes, turkey stock gravy (GF*)

Roast Sirloin of Derbyshire Beef

Shin of beef stuffed mushroom, horseradish mash, duck fat roast potatoes, Yorkshire pudding, port & rosemary jus (GF*)

Roasted Halibut

Buttered baby leeks, samphire, langoustine bisque, saffron Parisienne potatoes (GF)

Salt Baked Swede & Beetroot Wellington

Dauphinoise potatoes, caramelised parsnip puree, cranberry & Maderia sauce (V)

Pan Seared Duck Breast

Duck leg faggot, parsnip hash, poached cherry, balsamic jus (GF*)

DESSERTS

Sticky Toffee Christmas Pudding Spiced plum, pâte de fruits, brandy sauce (V)

Blood Orange Meringue Tart Derbyshire honey tuile, iced orange & honey parfait (V)

Dark Chocolate & Smoked Sea Salt Delice Whiskey cream, toasted brown sugar oats (V GF*)

Black Cherry & Kirsch Trifle Cherry gel, almond brittle, biscotti, dark chocolate (V)

BOXING DAY





STARTERS

Spiced Tomato Soup

Basil cream, parmesan croutons (V GF*)

Prawn & Avocado Cocktail

Bloody Mary mayo, lettuce, buttered malted bread (GF*)

Garlic Mushroom & Ricotta Bruschetta

Balsamic onion chutney, rocket (V GF*)

Ham Hock Terrine

Cider & mustard chutney, toasted sourdough (GF*)

MAINS

Roast Derbyshire Beef

Yorkshire pudding, mashed & roasted potatoes, stock pan gravy

Roast Leg of Lamb

Mashed & roasted potatoes, minted gravy (GF)

Pan Roasted Chicken Supreme

Force meat stuffing, mushroom & tarragon sauce, garlic mashed potato (GF*)

Pan Fried Sea Bass

Spinach & potato cake, pea & prawn velouté

Mushroom, Spinach & Ricotta Cannelloni

Side salad, garlic bread (V)

DESSERTS

Classic Lemon Tart Blackberry compote, Chantilly cream (V)

Dark Chocolate & Honeycomb Torte Clotted cream, chocolate sauce (V)

Treacle Sponge Pudding Vanilla pod custard (V)

Bakewell Tart Raspberry ice cream, raspberry & amaretto syrup (V)

CHRISTMAS **VEGAN OPTIONS**

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

STARTERS

Winter Vegetable Soup Garlic croutons (GF*) Sweet Potato Falafel Spiced beetroot hummus

MAINS

Parsnip, Lentil & Squash Nut Roast Red wine & mushroom sauce (V GF*) Roasted Winter Vegetable Tart Spiced tomato sauce

DESSERTS

Christmas Pudding Brandy sauce (GF*) Warm Chocolate Brownie Vanilla ice cream





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











The Lion Hotel

New Years Eve Masquerade Ball 2024

7pm – Late

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

See our social media for updates.











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

TERMS AND CONDITIONS

served here. Please ask a member of staff for more information.

- 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 THE BOARS HEAD Sudbury Derbyshire DF6.5GX

01332 510161 www.littleoverlodge.co.uk 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 a £25 deposit is required for Christmas day.	is required to confirm your booking,
Total Deposit Due: £	
Signed	Date
BOOKING TERMS AND CONDITIONS Deposits are non-transferable and non-refundable pre-orders must be received no later than 16th No 14 days of the date booked, 100% cancellation bookings may only be held for a two week period confirm the booking, otherwise the booking will the second transfer of the s	ovember. In the event of a cancellation within fee will be charged. Please note provisional d, after this time a deposit will be required to
Please be aware we handle all personal information can be found on our website. If you have any quichotels.com	
If you would like to receive our latest news, ir by ticking the box. You can opt out at anytime by 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