

CHRISTMAS FAYRE LUNCH



SERVED 30TH NOVEMBER - 24TH DECEMBER
12-3pm

STARTERS

CHICKEN LIVER PATE Caramelised onion chutney, sourdough **GF***

BRIE & RED ONION TART Balsamic dressed rocket **V**

SPICY ROASTED PARSNIP SOUP Garlic croutons **V GF***

MAINS

All served with potatoes & seasonal vegetables

ROAST TURKEY BREAST Pig in blanket, stuffing, gravy **GF***

PANCETTA WRAPPED PHEASANT BREAST Port & redcurrant sauce **GF**

BEETROOT, MUSHROOM & LENTIL NUT ROAST Cranberry & rosemary sauce **V**

BAKED HADDOCK FILLET Chive velouté **GF**

DESSERTS

TRADITIONAL CHRISTMAS PUDDING Brandy sauce **V GF***

CHOCOLATE TRUFFLE TORTE Coffee cream **V GF***

TARTE AU CITRON Blackberry compote **V**

CHRISTMAS FAYRE EVENING & PARTY NIGHTS



SERVED 30TH NOVEMBER - 24TH DECEMBER
Thursday, Friday & Saturday from 7pm
and without Disco Sunday - Wednesday from 6pm

Sunday – Wednesday £34

Thursday £36

Friday & Saturday £40

STARTERS

CHICKEN LIVER PATE Caramelised onion chutney, sourdough GF*

BRIE & RED ONION TART Balsamic dressed rocket V

SPICY ROASTED PARSNIP SOUP Garlic croutons V GF*

SMOKED SALMON MOUSSE Red onion & caper salad, crostini GF*

MAINS

All served with potatoes & seasonal vegetables

ROAST TURKEY BREAST Pig in blanket, stuffing, gravy GF*

PANCETTA WRAPPED PHEASANT BREAST Port & redcurrant sauce GF

BEETROOT, MUSHROOM & LENTIL NUT ROAST Cranberry & rosemary sauce V

BAKED SALMON FILLET Chive & prawn velouté GF

DESSERTS

TRADITIONAL CHRISTMAS PUDDING Brandy sauce V GF*

CHOCOLATE TRUFFLE TORTE Coffee cream V GF*

TARTE AU CITRON Blackberry compote V

WARM TREACLE TART Vanilla ice cream V



CHRISTMAS DAY



STARTERS

JERUSALEM ARTICHOKE VELOUTÉ Crispy mushrooms, chive oil, caramelised onion loaf, whipped herb butter V GF*

LOBSTER & CAVIAR COCKTAIL Chicory, crispy anchovy, broiche crostini, marie rose, bloody mary GF*

SMOKED DUCK & PORT PATE Pan fried pigeon breast, toasted seeds, macerated blackberries, melba toast GF*

BREADED TUNWORTH CHEESE Apricot chutney, mulled wine poached plums V GF*

INTERMEDIATE

BELLINI SORBET Peach purée V GF*

MAINS

All served with potatoes & seasonal vegetables

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*

MONKFISH & CRAB WELLINGTON Saffron parisienne potatoes, samphire, cockle beurre blanc

MUSHROOM BOURGUINON Roast garlic mash, honey glazed baby carrots, wild mushroom V GF*

ROAST PANCETTA WRAPPED PHEASANT CROWN Dijon dauphinoise potatoes, charred baby vegetables, panko pheasant leg, port & bramble jus GF*

DESSERTS

STICKY TOFFEE CHRISTMAS PUDDING Spiced plum, brandy sauce V

CLEMENTINE & PASSIONFRUIT VACHERIN Soft meringue, passionfruit curd, glazed clementines, gingerbread V GF*

DARK CHOCOLATE & SEA SALT CREMEUX Hazelnut praline Drambuie ice cream V GF*

GIN & LEMON TART Sloe gin sorbet, pate de fruits V

CHEESEBOARD

SELECTION OF CHEESE & BISCUITS Chutney

COFFEE, PETIT FOURS & MINCE PIES

BOXING DAY



SERVED 12-6PM

STARTERS

AROMATIC PARSNIP & LEEK SOUP Crispy leek, croutons V GF*

SMOKED SALMON & DILL MOUSSE Red onion & caper salad, crostini GF*

WHIPPED GOATS CHEESE BRUSCHETTA Pickled beetroot, balsamic red onion relish, rocket V GF*

CHICKEN LIVER & MUSHROOM PÂTÉ Fruit chutney, sourdough

MAINS

All served with potatoes & seasonal vegetables

ROAST DERBYSHIRE BEEF Yorkshire pudding, mashed & roast potatoes, stock pan gravy GF*

ROAST LEG OF DERBYSHIRE LAMB Mashed & roast potatoes, minted gravy GF

STUFFED PHEASANT BREAST Apricot & sausage meat stuffing, garlic mashed potato, port & redcurrant sauce GF*

PAN ROAST SALMON FILLET Garlic roasted new potatoes, watercress & prawn sauce GF

BRIE & RED ONION TARTLETS Herby parmentier potatoes, roasted roots, spiced tomato sauce V

DESSERTS

CHOCOLATE & GINGER TORTE Clotted cream, chocolate sauce V GF*

SYRUP SPONGE PUDDING Vanilla pod custard V

ENGLISH CUSTARD TART Caramel sauce, spiced apple compote V

BREAD & BUTTER PUDDING Vanilla ice cream V

V EGAN OPTIONS



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

STARTERS

SPICY ROASTED PARNSIP SOUP Garlic croutons **GF***

PEA PESTO BRUSCHETTA Toasted sourdough, vegan feta **GF***

MAINS

All served with potatoes & seasonal vegetables

BETROOT, LENTIL & MUSHROOM NUT ROAST Port & redcurrant sauce **GF**

CELARIAC STEAK Dijon mustard glaze, red wine jus **GF***

DESSERTS

CHRISTMAS PUDDING Brandy sauce **GF***

DARK CHOCOLATE BROWNIE Vanilla & coconut ice cream



E VENTS

Did you know that we cater for a wide range of events such as:

- Parties
- Weddings
- Conferences
- Private Dinners
- Banquets
- Wakes

For more information
visit our website:

www.thelionhotelbelper.co.uk
or call us: 01773 824033