



THE LION HOTEL

BRIDGE STREET, BELPER

01773 824033

WWW.THELIONHOTELBELPER.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 824033 or events@lionhotelbelper.com

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 BOURGUIGNON 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 Drambie 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

BEETROOT, 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

THE LION HOTEL

2025 NEW YEAR'S EVE

DJ & DANCING UNTIL LATE
LIVE MUSIC IN THE BAR

31 DEC 2025

FREE ENTRY

KEEP UP TO DATE ON OUR SOCIALS





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

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 tiny traces of these maybe in any other dish or food served here.

Please ask a member of staff for more information.

TERMS & 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

THE BOARS HEAD HOTEL

SUDBURY
DERBYSHIRE
DE6 5GX

LITTLEOVER LODGE HOTEL

222 RYKNELD ROAD
DERBY
DE23 4AN

01283 820344

WWW.BOARS-HEAD-HOTEL.CO.UK

01332 510161

WWW.LITTLEOVERLODGE.CO.UK

BOOKING FORM

SIMPLY CALL US ON 01773 824033 TO CHECK
AVAILABILITY AND MAKE YOUR BOOKING

NAME:.....

TELEPHONE:.....

EMAIL:.....

ADDRESS:.....

.....

DATE OF PARTY:.....

NUMBER OF GUESTS:.....

A NON-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 & 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

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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