

THE LION'S

Christmas Party Menu Celebrate the Season in Style

21st November 2025 to 24th December 2025

★ Party Packages

2 Course Set Menu **£29.95** | Children (3–12 years) **£19.95**

3 Course Set Menu **£34.95** | Children (3–12 years) **£24.95**

Add a little extra sparkle:

- Half a bottle of house wine per person + **£10** per guest
- Christmas crackers included on every table
- Buffet menu option available (supplement charges applies)

🍷 Festive Drinks Packages

Bottomless Pre-Dinner Drinks & Canapés **£35** pp
(60 minutes of beer, house wine, cider & soft drinks in our bar)

Table Drinks Specials:

- Beer & Cider Bucket (6 bottles assorted) **£20**
- Exotic Lion Drinks Package – **£80** (3 bottles of wine white, rosé or red & 8 bottles of Beer & Cider)

🏠 Make a Night of It

From **£89** per room Bed & Breakfast for 2 people (**£20** supplement per night for Fridays & Saturdays)

www.lionhotelcriccieth.co.uk

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Festive Plated Menu

Starters

- Parsnip Soup — wild mushroom & truffle oil
- Duck & Pork Parfait — spiced kumquats, brioche, hazelnut
- Salmon Gravlox — blinis, lemon, crème fraîche & rocket salad
- Chargrilled Halloumi Salad — broken wheat, cherry tomato, salad leaves, red onion, pomegranate & balsamic dressing

Mains

- Lamb Ragu Gnocchi — slow-cooked lamb in red wine sauce, parmesan & gnocchi
- Herb Roast Turkey — pigs in blankets, winter carrots, parsnips, Brussels sprouts, herb roast potatoes & rich gravy
- Pan-Seared Salmon — garlic saffron cream, garlic wilted spinach, charred baby leeks & spiced carrot purée
- Luxury Chestnut Roast (V) — winter carrots, parsnips, Brussels sprouts, herb roast potatoes & rich gravy

Desserts

- Traditional Christmas Pudding — brandy sauce, Cheshire Farm strawberry & cream ice cream
- Lemon Tart — served with sorbet & winter berries

Important Information

- Available **21st November – 24th December 2025** in our Llewlyn Restaurant
- **£15** deposit per guest required at booking (non-refundable)
 - Pre-orders due 7 days before the event
 - Children's portions available (ages 3–12 years)
 - Please advise dietary requirements at booking
- Fresh produce may be substituted in case of supply disruptions

THE LION'S

Christmas Day Feast

Seven-Course Celebration Menu
£69.95 per guest | Children (3–12 years) £39.95

A Sparkling Welcome

Join us in the bar for a glass of Prosecco or Bucks Fizz, accompanied by a tempting selection of seasonal canapés — the perfect way to begin your Christmas at The Lion's Den.

Each table is set with a bottle of still or sparkling water, festive Christmas crackers, and a sprinkling of Yuletide magic.

Appetiser

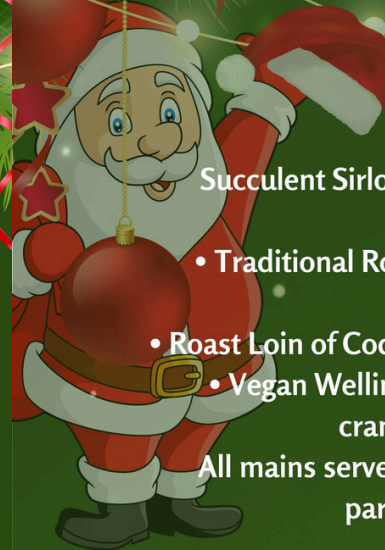
Freshly baked artisan bread served with hummus, golden olive oil & balsamic dip.

Starters

- Roasted Butternut Squash, Cumin & Thyme Soup — with herb croutons and parsley oil (V)
- Silky Chicken Liver Parfait — pickled grapes, onion marmalade, toasted brioche
- Hot Smoked Salmon — celeriac remoulade, capers, honey mustard dressing (GF)
- Oven-Baked Goat's Cheese — caramelised onion, balsamic-glazed figs, walnuts, sourdough croute (V)

A Festive Pause

Raspberry Sorbet — a refreshing interlude before the main event.



Mains

Succulent Sirloin of Beef — Yorkshire pudding, roast potatoes, rich port wine jus

• Traditional Roast Turkey Breast — with all the trimmings and a savoury roasting gravy (GF)

• Roast Loin of Cod — with Savoy cabbage and chive butter sauce (GF)

• Vegan Wellington — filled with wild mushrooms, chestnuts, cranberries, sweet potato & sage (Vegan)

All mains served with: pigs in blankets, honey-roasted carrots, parsnips, Brussels sprouts & chestnuts.

Sweet Finale

• Classic Christmas Pudding — clotted cream ice cream & warm brandy sauce (GF, V)

• Indulgent Chocolate Fondant — pistachio ice cream & Griottine cherries (GF, V)

• Fine Cheese Selection — red onion marmalade, grapes & crackers (V)

To Conclude the Celebration

Freshly brewed coffee, decadent chocolates & traditional mince pies.

Important Information

- This menu is available for lunch 12 noon – 3pm on Thursday 25th December 2025.
- To secure your table, a non-refundable deposit of £25 per guest is required at the time of booking, with full payment and pre-orders due by 14th December.
- Please note: Deposits are non-refundable for any absent guests. Children's portions are available for those aged 3–12 years.
- We take great care to accommodate dietary requirements — please inform us upon booking. While we work with the freshest seasonal ingredients, substitutions may occur to ensure exceptional quality.

