

Sunday 20th December - Karaoke Dinner Dance - £22.00 per person  
 Monday 21st December - Murder Mystery Dinner Dance - £32.00 per person  
 Tuesday 22nd December - Medieval Banquet and Dance - £25.00 per person

Something different:-

Sunday to Thursday - £25.00 per person  
 Friday & Saturday - £28.00 per person

Rich Christmas Pudding, Brandy Sauce  
 Raspberry Creme Brulee, all Butter Shortbread  
 Dark Chocolate Torte, Warm Cherries, Vanilla Froumage Blanc  
 Fine Selection of Yprksire Cheeses  
 Freshly Brewed Coffee and Warm Mince Pies

**Desserts**

Served with a selection of Vegetables and Roast Potatoes

Open Pithriver of Curried Vegetables  
 with a Tarragon and Roquet Sauce  
 Fillet of Poice, Spinach, Crushed Potatoes,  
 Lemon and Parsley Beurre Blanc

Roast Sirloin of Beef with Thyme Yprksire Pudding, Pan Gravy

Roast Local Turkey with Chestnut stuffing,  
 Fresh Cranberry Port Sauce and Light Roast Jus

**Main Courses**

Winter Vegetable and Pearl Barley Broth with Herb Snippets  
 Ripe Seasonal Melon with Light Lemon Balm Sand Milled Fruits  
 Smooth Chicken Liver Parfait with a rich Yprksire Sauce,  
 Home made Mini Brioche loaf

**Starters**

From 1st December to 30th December

**Christmas Party Night**

Served Monday - Friday 12.00pm - 2.00pm  
 Includes Crackers, Streamers and Party Poppers

£14.95 per person

Freshly Brewed Coffee and Warm Mince Pies

Rich Christmas Pudding, Brandy Sauce  
 Dark Chocolate Torte, Cointreau Cream  
 Fine Selection of Yprksire Cheeses

**Desserts**

Served with a selection of Vegetables and Roast Potatoes

Pithriver of Curried Vegetables with a Tarragon and Roquet Cream  
 Pan Fried Fillet of Salmon, Spring Onion Mesh, Red Wine Reduction

Roast English Turkey, Traditional Trimmings, Roast Gravy

**Main Courses**

Open Ravioli of Wild Mushrooms and Asparagous  
 Melon with Light Lemon Balm Syrup and Berry Fruits

Scotch Broth, Pearl Barley, Root Vegetables

**Starters**

In Savannahs Restaurant

**Festive Fayre Lunch**



**114** The Inn Place

**Shoppers Lunch** served from 12.00 until 5.00pm

Scotch Broth, Pearl Barley, Root Vegetables  
 Roast English Turkey, Traditional Trimmings, Roast Gravy  
 Rich Christmas Pudding, Brandy Sauce **£10.00 per person**

Delicious Hot Turkey, Seasoning and Cranberry Roll **£4.00**

Sunday Festive Fayre Lunch Menu  
 Served on Sunday 6<sup>th</sup>, 13<sup>th</sup> and 20<sup>th</sup> December 12.00 - 2.30pm **£13.00 per person**

Dinner in Savannahs Restaurant every evening throughout December  
 7.00pm - 9.30pm  
**£24.00 per person for 3 course meal and coffee**



at  
**Christmas 2009**  
**Best Western Lion Hotel**  
 Enjoy the festivities with us!

Best Western Lion Hotel  
 112 Bridge Street, Worksop, Notts S80 1HT  
 Tel: (01909) 477925 Fax:(01909)479038  
 www.thelionworksop.co.uk

# Christmas Day Lunch

## Starters

Sugar Cured Gravlox, Potato Cakes,  
Honey and Mustard Dressing

Pressed Plum Tomato and Basil,  
Crisp Parma Ham and Basil Salad

Spiced Butternut Squash, Ginger and Honey Soup

Terrine of Guinea Fowl  
and Apricots, Lentil and Coriander

## Main Courses

Roast Local Turkey Breast,  
Traditional Trimmings, Roast Gravy

Loin of Cod, Fennel Mousseline,  
Broad Beans, Smoked Salmon Cream

Fillet of Beef, topped with a onion and Cumin Soulbaise,  
with a light Curry Flavoured Potato Terrine

Roast Plum Tomato Tatin,  
Mascarpone Cream and Roquet Salad

Served with a selection of Vegetables and Potatoes

## Desserts

Orange and Dark Chocolate Tart,  
Hazel Nut Brittle, Dark Chocolate Sauce

Bread and Butter Pudding,  
Masala soaked Sultanas, Vanilla Custard

Christmas Pudding infused with Cognac, Brandy Sauce

Selection of British and Yorkshire Cheeses

Freshly Brewed Coffee, Sweetmeats  
and Warm Home made Mince Pies

£65 Adult

£30 children (6yrs to 14yrs)

Bookings between 12pm and 2.30pm

Gift for all children up to the age of 14yrs  
Entertainment by Big Al's Table Top Magician



# Boxing Day Buffet Lunch

## Starters

Onion and Guinness Soup with Stilton Croutes

A Medley of Melon with Ginger and Citrus Fruits

Layered Guinea Fowl and Apricot Pie with Apricot Chutney

Followed by a Choice of Hot  
and Cold dishes from the Buffett

## Hot

Honey Glazed Yorkshire Ham with Yorkshire Sauce

Salmon and Smoked Haddock in Brioche

Roast Saddle of Lamb with Tomato, Tarragon and Pine nut Stuffing

Beef and Ale Pie

## Cold

Marinated Seafood with Peppers and Basil

Dressed Salmon and Prawns

A Selection of Homemade Terrines and Hand Raised Pies

Cold Cured Hams and Italian Prosciutto  
with Gherkins and Olives

## Salads

Plum Tomato, Olive and Cucumber

Potato and Bacon with Mustard Dressing

Beetroot and Sour Cream

Mixed Beans with Mint and Yoghurt

Green Salads

## Desserts

Passion Fruit Curd Cake with a Blackcurrant Sauce

Plum and Oat Crumble with Cinnamon Custard

Fine Selection of Yorkshire Cheeses

Freshly Brewed Coffee

Served from 12.30pm to 2.30pm

Adults £30 Children (5-14yrs) £15