



# CHRISTMAS | NEW YEAR CELEBRATIONS

## THE LION HOTEL



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# *A Season of Elegance at* **The Lion Hotel**

This Christmas, step into the timeless charm of The Lion Hotel, Criccieth, where every celebration sparkles with style. Surrounded by the natural beauty of Snowdonia and the Llŷn Peninsula, our hotel is the perfect setting for festive gatherings, refined dining, and unforgettable escapes.

Indulge in seasonal menus crafted to delight, sip on festive drinks, and unwind in our cosy rooms —each experience designed to make your Christmas truly magical.

From glittering parties to intimate family retreats, let us turn your festive season into a time filled with warmth, joy, and memories to treasure.





# FESTIVE DINING

## *At Its Finest*



This Christmas, indulge in the spirit of the season with a dining experience to remember. Our chefs have carefully crafted a menu that celebrates the very best of winter's flavours, designed to delight and impress.

Savour every course in the warmth of our festive setting—where fine food, sparkling conversation, and cherished memories come together. Relax and enjoy while we ensure every detail is perfect, right down to the last glass of mulled wine.

☀ **Available from 21st November till 24th December** ☀

### Two Courses

**£29.95 per Adult | £19.95 per Child**

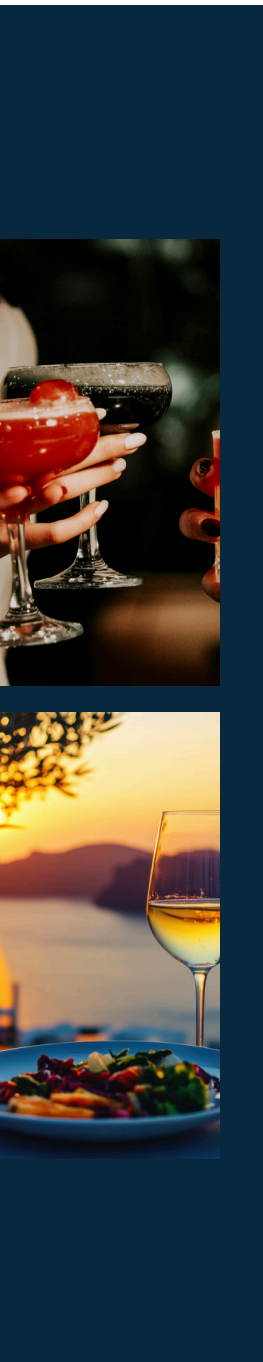
### Three Courses

**£34.95 per Adult | £24.95 per Child**



**A refined celebration for a truly magical season.**





## Party Packages

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 apply)

## 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)

### Starters

## Festive Plated Menu

- Parsnip Soup – wild mushroom & truffle oil
- Duck & Pork Parfait – spiced kumquats, brioche, hazelnut
- Salmon Gravlax – 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 berri



# CHRISTMAS DAY LUNCH

## *A Celebration of Festive Elegance*



This Christmas Day, indulge in the magic of the season with a dining experience like no other. A day for joy, laughter, and togetherness deserves to be celebrated in true style—let us take care of every detail while you relax and create cherished memories.

Begin your celebration with elegant reception drinks from 11.30 am, followed by a sumptuous Christmas Day Lunch served from 12 noon onwards. Each dish is thoughtfully crafted by our chefs, brimming with festive flavours and seasonal sophistication.

**£69.95 per Adult | £39.95 per Child**



Step into a world of festive luxury this Christmas—where fine food, sparkling drinks, and warm hospitality combine to create an unforgettable celebration.



**TO BOOK CALL, 01766 522460**

**Pre-booking, Pre-Payment & Pre-Ordering are essential.**



## 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.





# CHRISTMAS RESIDENTIAL PACKAGES

*A Merry Little Christmas... with a Touch of Luxury*

This festive season, escape to comfort, celebration, and indulgence with our exclusive Christmas Residential Packages. Whether for two nights or three, let us surround you with warmth, fine dining, and festive cheer in the heart of Criccieth.

## ✦ TWO-NIGHT CHRISTMAS PACKAGE ✦

**From £199.00 per person**

Luxurious Bed & Breakfast  
Elegant Christmas Eve Three-Course Dinner  
A sparkling Christmas Day 7-Course Lunch  
Relaxed Christmas Evening Buffet

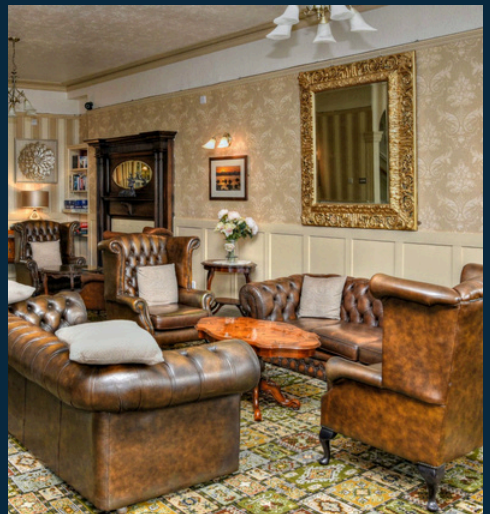
## ✦ THREE-NIGHT CHRISTMAS PACKAGE ✦

**From £275.00 per person**

Luxurious Bed & Breakfast  
Elegant Christmas Eve Three-Course Dinner  
A sparkling Christmas Day Lunch  
Relaxed Christmas Evening Buffet  
Indulgent Boxing Day Three-Course Dinner



Unwrap the magic of Christmas with a festive stay filled with fine food, warm hospitality, and memories to treasure forever.



**TO BOOK CALL, 01766 522460**

**Pre-booking, Pre-Payment & Pre-Ordering are essential.**



# What Christmas Could Look Like at The Lion Hotel

## Christmas Eve

Arrive in style from 3pm, where a warm festive welcome awaits. Begin your holiday with a glass of chilled prosecco or spiced mulled wine, setting the perfect tone for the days ahead. Savour a sumptuous three-course dinner, lovingly prepared by our chefs, before rounding off the evening with freshly brewed coffee and mince pies.

## Christmas Day

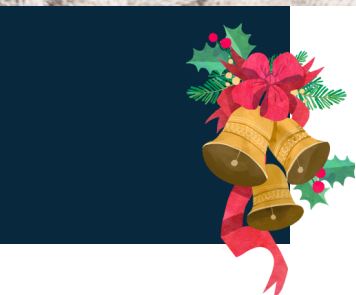
Wake to the excitement of Christmas morning and enjoy a leisurely breakfast served between 8am and 10am. Take the morning at your own pace, before gathering for a lavish Christmas Day Lunch at noon, the highlight of the season. Afterwards, perhaps indulge in a refreshing stroll through the beautiful local surroundings, before returning to the hotel for a relaxed evening buffet from 7pm.

## Boxing Day

Start your Boxing Day with a delicious breakfast served from 8am to 10am. Guests on our two-night package bid us farewell with check-out at 11am, while those on the three-night stay can indulge in a sumptuous three-course dinner, served between 5pm and 9pm—leaving plenty of time to enjoy the Boxing Day sales.

## December 27th

For those on our three-night package, the festivities conclude with one final luxurious breakfast between 8am and 10am, before we bid you a fond farewell at check-out by 11am.



✧ Four days of indulgence, warmth, and festive joy—where every detail is taken care of, leaving you free to relax, celebrate, and make memories to treasure forever. ✧



# NEW YEAR'S EVE CELEBRATIONS

## *For Auld Lang Syne... and New Beginnings*

Step into the heart of Llŷn Peninsula at Criccieth this New Year's Eve and celebrate in true style. Begin the evening with an exquisite four-course dining experience, crafted to delight, before dancing the night away at our lively dance floor with Live music throughout the evening.

As the clock strikes midnight, raise your glass and welcome the New Year in unforgettable fashion.

### ✦ TWO-NIGHT NEW YEAR'S PACKAGE ✦

#### **From £199.00 per person**

Luxurious Bed & Breakfast

Elegant New Year's Eve 3-Course Dinner

A sparkling welcome to 2026

Live Music & Dance Floor

Luxurious 2nd-night 3-Course Dinner

Any extra nights can be booked before or after at £50 per person per night with Dinner Bed & Breakfast basis on double or twin sharing basis.

A night of elegance, romance, and celebration awaits—so book early to secure your place at one of the most sought-after events of the season.



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**Pre-booking, Pre-Payment & Pre-Ordering are essential.**



# NEW YEAR'S EVE CELEBRATION MENU

**3 Courses – £45.95**

**Children (3–12 years) – £25.95**

## Starters

Winter vegetable Soup with Crusty bread

Prawn Cocktail with Marie rose sauce

Smoked Salmon with Caviar blinis

Feta Cheese with pear & Cranberry salad



## Mains

BBQ Pork Ribs – Slow cooked BBQ Pork Ribs with carrots, Swade mash & honey roast parsnips

Roast Stone Bass & Shellfish Bisque – Pan roasted Bass with prawns, velvety shellfish bisque, parsley mash & kale finished with herb oil

Beetroot Wellington – Roast Beetroot wrapped in golden pastry, served with roasted potatoes, seasonal vegetables & a savoury vegetable jus

Exotic Venison Bhuna – served with aromatic saffron & rose water basmati rice

## Desserts

Indulgent Chocolate Fondant served with pistachio ice cream

Lemon Tart served with sorbet



## PARTY MENU 1

2 COURSES FOR £19.95

3 COURSES FOR £23.95

### Starters

- Crispy onion & corn bites served with mango mole
- Chef's Soup of the Day
- Lightly fried whitebait served with burnt lemon & tartar dip
- Buffalo wings tossed in hot & spicy relish garnished with spring onions & red chillies

### Mains

- Tagliatelle in bisque sauce with prawns, squids & mussels served with lemon, urfa chilli, chives & parmesan shavings
- A traditional Indian delight Butter chicken curry in a rich & silky makhani sauce served with saffron flavored basmati rice & poppadum
- Beer battered Cod & Chips served with chips, mushy peas, lemon wedge & tartare sauce
- Lion's Beef Burger with gherkins, balsamic onions, Tomato, Lettuce, Mayo, bacon & cheese
- A traditional Indian delight Paneer Tikka (Baked Spiced Cottage Cheese) curry in a creamy buttery tomato & Onion Gravy with saffron flavored basmati rice & Poppadum

### Desserts

- Sticky Toffee Pudding with Custard
- Cheesecake with Mix Berries Compote

## PARTY MENU 2

2 COURSES FOR £22.95

3 COURSES FOR £26.95

### Starters

- Crispy onion & corn bites served with mango mole
- Chef's Soup of the Day
- Crispy Spiced squid with sweet-sour mango sauce & Aleppo Chilli
- Buffalo wings tossed in hot & spicy relish garnished with spring onions & red chillies

### Mains

- Grilled Rib-Eye Steak served with buttered tender stem broccoli, baby carrots & chips accompanied •Peppercorn Sauce (£5 supplement)
- Pan Fried Seabass Fillet served with tender-stem broccoli, buttered baby carrots & parsley sauce
- Oven baked marinated Chicken on bed of creamy slaw mash, tender stem broccoli & white wine garlic sauce
- Lamb Shank Nihari (Chef's Special) – A North Indian delicacy of Lamb Shank Cooked slowly in Nihari Sauce served with Saffron Fragmented Rice (£5 supplement)
- Tagliatelle with seared roasted Courgette, Bell pepper in creamy garlic sauce served with Parmesan shavings

### Desserts

- Sticky Toffee Pudding with Custard
- Cheesecake with Mix Berries Compote





# VALENTINE'S DAY CELEBRATION MENU

## 5 COURSES – £100 PER COUPLE

### A SPARKLING START TO YOUR LOVE STORY



**Celebrate your evening with a touch of sparkle – Please enjoy a complimentary glass of Prosecco at our bar — a toast to love, laughter, and togetherness.**

#### **Appetiser**

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

#### **Starters**

**Golden Goat Delight** – Crispy breadcrumb-coated goat cheese with vibrant beetroot and zingy ginger chutney

**The Golden Oyster Trio** – A luxurious trio of oysters grilled over open flame, enriched with aromatic garlic butter

**Caviar & Smoke Reverie** – A royal indulgence of a trio of delicate blinis topped with smoked salmon and a crown of caviar

**Midnight in Marrakech** – A blooming love story of Succulent lamb kofta atop velvety aubergine mash infused with royal spices

#### **Mains**

**Imperial Crab Thermidor** – A timeless indulgence of fresh shredded crab in a Dijon-laced cream reduction, delicately baked and served in the shell with Champagne Creamed Spinach & parmesan potatoes

**Château T-Bone Steak** – A poetic homage to the bold T-bone tenderloin and strip in perfect harmony, finished with Shallot-Red Wine Jus and served with creamy peppercorn sauce, garlic buttered asparagus, grilled cherry tomatoes & exotic triple cooked chips

**Lovers' Symphony Surf & Turf** – A luxurious duet of flame-grilled Sirloin steak and garlic buttered grilled Tiger Prawns, in perfect harmony served with Honey-Glazed Heirloom Carrots & Truffle Mashed Potatoes (£10 supplement per person)

**The Green Tortellini Affair** – A romantic dish of hand-crafted spinach and ricotta tortellini, served with browned butter or a hint of truffle in a delicate herb cream  
**Royal Tandoori Chicken Flame** – Half Fire-roasted tandoori chicken with warm spices, paired with jewel-toned salad, saffron-glazed baby potatoes and Charred Lime Butter Sauce

#### **Desserts**

**Midnight Serenade** – Dark, smooth triple chocolate mousse layered like a song, kissed by berry notes

**Empress's Kiss** – A golden mango coulis reigns over strawberry grace cheesecake elegance

**Spring Affair** – Earthy cheeses with spiced apple chutney, celery sticks & wafer. perfect for a fireside romance





# Sunday Roast

## AT THE LION HOTEL RESTAURANT

Experience the perfect blend of refined dining and countryside comfort with our traditional Sunday Roast at The Lion Hotel Restaurant.

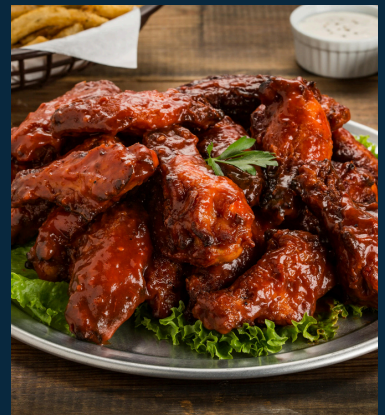
Indulge in tender, locally sourced meats, crisp golden roast potatoes, seasonal vegetables, and rich homemade gravy — all prepared with care and served in our inviting restaurant, where elegance meets homely charm.

Whether you're gathering with family, celebrating with friends, or simply unwinding over a leisurely afternoon, our Sunday Roast offers a timeless taste of comfort in a truly distinguished setting.



**Served every Sunday  
from 12 noon to 6 PM.**

**Join us and make  
'The Lion Hotel' your  
Sunday tradition.**





# LIVE SPORTS AT THE LION HOTEL BAR

Feel the roar of the crowd and the buzz of the bar!  
Catch every kick, lap, swing, and wicket — all live  
on our big screens at The Lion Hotel Bar.

🔥 **We're showing it all:**

⚽ **English Premier League – every match, every weekend**

🌐 **UEFA Champions League – midweek European nights**

🏏 **Cricket action – internationals & major leagues**

🏌️ **Golf tournaments – live coverage from the greens**

🏎️ **Formula 1 – every race, every turn, every finish line**

🍔 **Special Bar Snacks & Drink Offers During Every Game!**

Grab a pint, share a platter, and cheer like you're at the stadium.

📌 **The Lion Hotel Bar**

📅 **Live every matchday – All season long!**

🎉 **Great atmosphere • Big screens • Bigger vibes**





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