

Terms and Conditions

- A non-refundable deposit of £5.00 per person is required to confirm your booking for all dates except Christmas Day Lunch and New Years Eve which will be £10.00 per person.
- Guests are to select only one Starter, Main and Dessert each for party nights.
- Tables cannot be guaranteed for 20 minutes beyond the time booked for.
- Prices include VAT at the current rate of 20%.
- We accept all major credit and debit cards.
- Full payment is required four weeks prior to booking.
- All pre orders must be completed and returned to The Boship Lions Farm Hotel by Monday 3rd December 2018.
- Please note timings are allocated on a first come, first serve basis.
- Once returned to the hotel, you will receive a confirmation letter for your reservation.
- Children under 12 will be charged at 50% of price for a smaller portion of the meal and children under 5 years will be free of charge (Main and Ice Cream to be served)



LIONS GROUP

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The Boship Lions Farm Hotel
Christmas & New Year 2018



Christmas Party Nights

Celebrate Christmas in style with your work colleagues this year at the Boship Lions Farm Hotel. We're hosting a Four Course Meal with crackers and a Disco to finish the party off till Midnight only £27.50 per person!!

Our available dates for this December are:

Saturday 1st
Friday 14th, Saturday 15th
Friday 21st, Saturday 22nd

Sweet Chilli and Lime Marinated Prawns
with a Rocket and Parmesan Salad

Ham Hock and Pea Terrine
with Cherry Tomatoes and Caramelised Onion Chutney

Duo of Fanned Melon
with Berries and a Passion Fruit Syrup

Roast Local Turkey
served with Chipolatas in Bacon, Chestnut Stuffing,
Cranberry Sauce and Gravy

Rosemary Studded Leg of Lamb
with a Redcurrant Tartlet and Gravy

Foil Baked Salmon with Lemon, Dill and Asparagus
with Crushed New Potatoes

Wild Mushroom Stroganoff with Cumin Rice

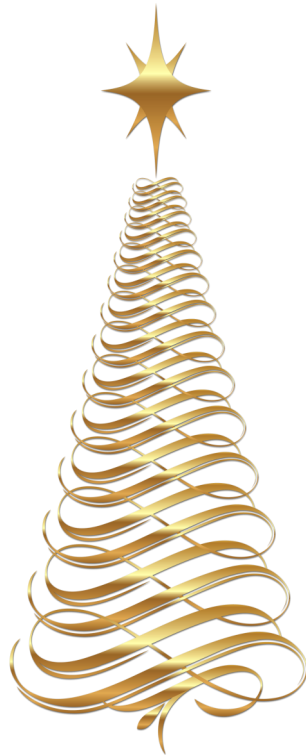
Traditional Christmas Pudding
with a Brandy Sauce

Warm Mince Pie
with Cream

Baked Raspberry and White Chocolate Cheesecake

Selection of English and Continental Cheese
with Crackers and Celery

Filter Coffee and Tea served with Chocolate Mints



New Years Eve

Join us for the most enjoyed meal of the year, we're putting on a Five Course Great Gatsby Themed Evening Dinner as a perfect setting to celebrate with loved ones. Start festivities by having a drink in the bar by the open fire place, be escorted to our Oak Room to begin your evening celebrations.

Private guests between 8.30pm at only £60.00 per person, is there a better place to be?

Gazpachio Shots
with King Prawns

Prohibition Sliders
All beef patties or chicken with whiskey slaw

Golden Age Sweet Potato Fries and Creole Ketchup

Roasted Figs
served with Citrus Balsamic Dressing and Roquette, Parmesan Salad

Chef's Choice of Sorbet

Great Gatsby Chicken
served with Dirty Rice
on skewer with satay sauce

Bloodied Ribeye Steak and Cheese

Whole Rack of Ribs and Wings
served with Corn Salad and Sour Bread

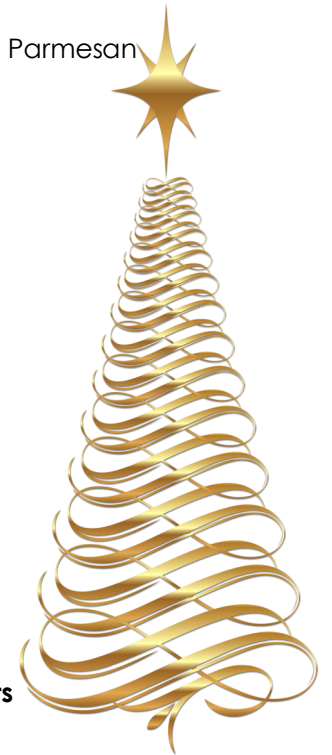
Warm Chocolate Brownie
served with Ice Cream

Really Boozy Trifle

Strawberry and Champagne Trifle

Filter Coffee and Tea with Chocolate Mints

Glass of Prosecco at Midnight



Boxing Day

No left over's from Christmas Day? Join us for either a Lunch served between 12:00 - 14:00 for £19.50 or a 4 course Dinner served between 18:00 - 20:00 in the Cromwell Restaurant. Only £32.50 per person!!

Lunch Menu:

Mushroom Soup served with a Warm Bread Roll and Croutons
Fan of Melon and Orange served with a Fruit Coulis
Breaded Garlic Mushrooms

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Roasted Chicken served with Roasted Potatoes and Vegetables
Honey Glazed Ham served with New Potatoes and Parsley Sauce
Fish Pie with Peas

Baked Aubergine served with Caramelised Leeks

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Apple Crumble and Custard
Coffee and Mandarin Gateaux
Selection of Ice Cream

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Filter Coffee and Tea served with Chocolate Mint

Dinner Menu:

Leek and Potato Soup served with Croutons and Warm Bread Roll
Seared Duck and Crispy Salad
Sugar Glazed Grapefruit
Asparagus Salad

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Grilled Hake served with Pea Salad and Poached Egg
Topside of Beef served with
Yorkshire Potatoes and Seasonal Vegetables
Stuffed Chicken Breast with Stilton
Fennel au Gratin with Baby Vegetables

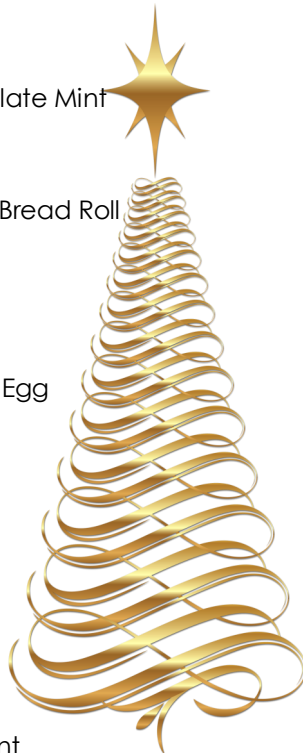
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Apple Sponge with Sauce Englaise
Crème Brulee

Lemon Roulade and Raspberry Coulis

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Filter Coffee and Tea served with Chocolate Mint



Christmas Eve

We're offering both a Christmas Eve Lunch Buffet for £24.50 per person and a Christmas Eve Three Course Dinner for £27.50 per person.

Lunch Menu:

Chicken Liver Pate served with Melba Toast and an Onion Pickle
Pearls of Melon with a Fruit Coulis
Roasted Vegetable Soup served with Croutons and a Warm Bread Roll
Crispy Fried Whitebait with a Tangy Lemon Dip

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Chicken and Mushroom Pie
Crispy Skinned Haddock on Wilted Leaves
Vegetable Lasagne served with Salad and Garlic Bread
Loin of Sussex Pork served with Seasonal Vegetables

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Strawberry and Prosecco Mousse
Fruit Crumble served with Custard
Chocolate Fudge Cake served with Cream or Ice Cream

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Filter Coffee and Tea served with Chocolate Mint

Dinner Menu:

Tomato and Basil Soup
served with Thyme Croutons and Warm Bread Roll
Broccoli and Stilton Tart
Garlic Mushrooms served on Toasted Ciabatta
Chicken Goijons served with a Sweet Chilli Dip

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Local Sussex Roasted Lamb served with Roasted Vegetables
and Minted Gravy
Peppered Braised Beef
served with Seasonal Vegetables and Potatoes
Leek and Pea Risotto

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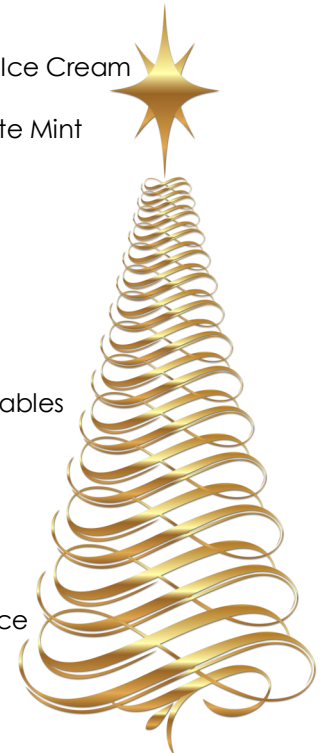
Lemon Cod with Sauté Potatoes and Vegetables

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Warm Chocolate Brownie served with Vanilla Bean Ice
Cream
Strawberry Gateaux
Fresh Fruit Salad served with Cream

~

Filter Coffee and Tea served with Chocolate Mint



Christmas Day Lunch

Join us for the most enjoyed meal of the year, we're putting on a Five Course Lunch as a perfect setting to celebrate with loved ones. Start festivities by having a drink in the bar by the open fire place, be escorted to our restaurant where your waiter will be on hand to bring your Christmas to life. Served for our private guests between

14:00 - 16:00 at only £57.50 per person, is there a better place to be?

King Prawn Wontons

served with a Tomato Chutney

Homemade Ham Hock Terrine

with a Sweet Onion Pickle

Minestrone Soup

served with Croutons and a Warm Bread Roll

Stilton Baked Mushroom

served with Crispy Bacon

Blackcurrant Sorbet

Lemon Sorbet

Local Roast Turkey

Served with all Festive Trimmings

Medium Rare Roast Sirloin of Beef

Served with Yorkshire Pudding and Mustard Sauce

Mediterranean Vegetables and Goat Cheese Tart

Served on wilted Spinach

Salmon in Filo Pastry

Served with Buttered New Potatoes and a Dill Cream

Christmas Pudding

Served with Rich Brandy Sauce

Toffee Apple Cheesecake

Whiskey French Trifle

Selection of Sussex Cheeses with Crackers and Celery



Christmas Day Evening Buffet

After enjoying a delicious Christmas Lunch either at home or celebrated with us. Join us in the Cromwell Restaurant for our Chef's Grand Buffet served between 18:00 - 20:00 only £27.50 per person.

Menu

Artisan Bread and Butter

New Potatoes with Rosemary and Salt

Potato, Chive and Mustard Salad

Coleslaw

Roast Sirloin Beef

Honey Glazed Ham

Turkey and Cranberry Pie

Chicken Breast

Seafood Mix

Poached Salmon

Mixed Green Salad

Pasta Salad

Rice Salad

English and Continental Cheese Board

Fresh Fruit Salad

Warm Chocolate Brownie

