



CHRISTMAS 2019

A close-up photograph of a festive Christmas arrangement. It features a mix of green pine branches, several whole and sliced oranges, and various gold and silver ornaments. The scene is lit with warm, golden light, creating a cozy and celebratory atmosphere. The background is dark and textured.

At Christmas all  
the roads lead to  
The Lion & Lobster

The festive season is fast approaching.

We're pleased to announce that we are taking Christmas Bookings.

We tend to fill up quickly, so we recommend booking soon to avoid disappointment.

[Book here](#)



## STARTERS

Roasted Jerusalem artichoke soup with star anise infused oil with freshly baked Artisan bread (vg)

Beetroot and red onion tart Tatin with sorrel and ginger sauce (vg)

Seared Scottish salmon Sashimi with pumpernickel bread & honey, soya glaze

Duck liver mousse and gold surrey jelly with toasted sweet and savoury panettone

## MAINS

Spinach and seitan festive wreath with roast potatoes, root vegetables and Port wine sauce (vg)

Duo of turbot fillet and queen scallops with Champagne sabayon, Nori Duchesse potato & heritage carrots

Roast free-range turkey breast with lemon & thyme stuffing, roast potatoes, root vegetables & red wine gravy

Sussex venison loin with sweet potato gratin, duck fat braised Savoy & cranberry jus

## DESSERTS

Christmas pudding baked Alaska with cinnamon brandy sauce

Mascarpone and toffee chestnut cake with farmhouse salted caramel ice cream

Dark chocolate and Kumquat tart with orange & ginger sorbet (vg)

Selection of farmhouse Sussex cheeses with Ale and charcoal biscuits, quince jelly & grapes (2.00 supplement)

# Christmas Menu

## £29.95 pp

Buffet option available on request



*Please be advised all our dishes are prepared & cooked to order.*

*We thank you for your patience at busy times. Food here may contain shellfish, nuts, peanuts, gluten, wheat, eggs, celery & nightshades.*

*Please ask for further information on ingredients.*

# Terms & Conditions

## BOOKING AVAILABILITY & TIMINGS

\*Christmas booking availability: Monday to Saturday throughout December between 12.30pm and 9pm.

\*Sundays between 6:30pm and 9pm only.

\*Please note we will not be open on 25th December Christmas day.

\*Bookings will automatically be given a set duration depending on party size and confirmation emails will stipulate an expected leave time.

\*Should you require more time than automatically allocated we may be able amend the duration at the manager's discretion.

\*If you wish to spend the whole evening with us and want to avoid any time constraint, we suggest booking for 7pm or after.

\*Once your booking is confirmed we respectfully request that you inform us of your planned arrival time, as well as the time you wish to sit down and the food service to commence.

## AVAILABLE TIMINGS

\*Christmas menu bookings are only available in the first floor restaurant.

\*If you have specific table/area in mind please mention this when making your enquiry.

Please note that if the number of people in your party changes we may be required to move the booking to alternative table/ area that better suits the final number of guests.

\*For groups of 12-16 people we can offer the much sought after private dining room which can seat all guests on one large table and also benefits from its own access to the roof terrace.

\*For groups of 11-14 people we have a table join option available in a lovely smaller room with fireplace and a big bay window overlooking Sillwood Street.

\*Parties in the region of 20-30 guests will need to be split up on to smaller tables of around 10 in the livelier area of the restaurant that joins onto the bar.

\*Or alternatively there is also an option for between 18-21 guests to occupy our main dining room split up on to smaller tables of 4 and 5.

\*Please note that parties of more than 30 will have to be split up on to smaller tables and seated across different rooms

## PROVISIONAL BOOKINGS & DEPOSITS

\*All enquiries are considered provisional until a £10 per person deposit has been received.

\*As soon as we have agreed an available space, we will request payment of the deposit and will endeavour to make the process as easy as possible for you. However, unless specific arrangements have been made, we are unable to hold tables/areas spaces for enquiries.

\*Deposits can be paid in person, over the phone or through the link online.

\*Please note that by paying the deposit, you are accepting our terms and conditions.

\*Your deposit will be redeemed against the final bill unless prior arrangements have been made.

\*All total bills must be settled in full on the day of your event, using either cash, credit or debit card. We do not accept cheques. Company bills may be paid upfront via the online system but must be agreed in advance.

\*We do accept American Express

#### PRE-ORDERS

\*Your food pre-order must be received no later than 14 days before the date of your booking.

\*We request that you use our digital pre-order form which will be sent to you either upon confirmation or soon after.

\*Please advise us of any serious allergies when ordering your food. Full allergen information is available on request.

\*Variations to dishes may be provided for guests who have any allergies, dietary requirements & religious beliefs upon prior agreement with the event co-ordinator.

\*Should you wish to amend your order please inform us at the earliest convenience and we will do our best to accommodate.

\*Significant reductions to your order may result in some of the deposit being retained. We require a minimum of 48 hours' notice for additional guests and each booking will be agreed on an individual basis. This will depend on availability at the site at the time of your request but we will always do our best to meet your needs.

#### SERVICE CHARGE

\*A discretionary 10% service charge will be added to your final bill which is divided through the staff in full.

#### CANCELLATIONS

\*If a booking, or part of a booking is cancelled more than 14 days before the event the deposit will be fully refunded. If a booking is cancelled less than 7 days before the event, the deposit will be retained at the manager's discretion.

\*In the event of a no show the full deposit will be retained.

#### LOSS OR DAMAGES

\*We take no responsibility for loss of personal belongings on the premises.

\*In the event of damage to our property we have the right to obtain an independent quote to assess the cost of the repair. Any deposit left after the payment of repairs will be returned to you. In the event of damage being more than the deposit we have the right to payment in full.

#### HOUSE POLICIES

\*Due to our location in such a residential area, we have to be very careful about noise levels and we kindly ask for your cooperation in managing this.

\*Children are not permitted on the premises after 9pm.

\*Though we are a dog friendly venue, dogs are not allowed in the restaurant.

\*We support the responsible consumption of alcohol and reserve the right to refuse service to any customers who are, or appear to be, intoxicated.

'Christmas is a necessity. There has to be at least one day of the year to remind us that we're here for something else besides ourselves'

Eric Sevareidd



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