

The Red Lion & Cellar Room

Country Pub, Venue & Restaurant Old Road, Betchworth, Surrey, RH3 7DS

General Information for Celebrations 2025/26

Areas & Capacities

Cellar Room - 45 Bar & Restaurant - 45 Marquee 1 (heated, lined and dressed) - 70 sit down Marquee 2 (heated, lined and dressed) - 40 sit down *NO VENUE HIRE CHARGE*

<u> 10 Bedrooms (all ensuite) – guide price £109 per night</u>

Check in time 2pm, check out 11am Includes x1 Twin Room, x8 Doubles and x1 Master Suite (x3 rooms can be made into family rooms with an extra bed charge £30)

> <u>Menus</u> Found on our website at <u>theredlionbetchworth.com</u>

> > **Typical Pricing** 3 Course sit down meal *from* £35pp Buffets *from* £20pp Canapes £5pp

<u>Drinks</u>

Full bar available – closes 11.30pm Either open bar (you decide the amount), drink tokens (i.e. one/two per person) or simply let guests pay for their own Arrival prosecco £7pp

Other Considerations

Decorate how you wish Play your own music through our system or Bluetooth speakers House DJ available £300 - Dance floor £200

50% Deposit required to secure the date. Balance due 2 weeks before date of celebration. ***Deposits are fully refundable up to 2 weeks before your celebration date***

The Red Lion & Cellar Room Party Buffets

(min 25 people)

Chefs Special House Buffet £22pp

- ♦ Chefs Chilli Con Carne & Basmati Rice (GF)
- Peppercorn Chicken with Vegetables
- ♦ Red Pepper Penang Cauliflower Curry (Ve)(GF)
- Smoked Salmon & Horseradish Crostini
- ♦ Sliced Tomato, Mozzarella & Balsamic (V)(GF)
- Tempera Battered King Prawns & Chilli Mayo
- ♦ Mediterranean Olive & Caesar Dressed Salad (V)
- ♦ Buffalo Cauliflower Wings & Vegan Mayo (Ve)
- ♦ Mediterranean Marinated Olives & Warm Bread (V)(GF)
- ♦ Tortillas (Ve) Salt & Pepper Chips (Ve)(GF), Homemade Coleslaw (GF)(V)

Red Lion BBQ Buffet £20pp

- ♦ Chefs Marinated Ribs
- Qtr House Cheeseburgers (GF option upon request)
- ♦ Honey & Mustard Sausages
- Spiced Buffalo Chicken Wings
- ♦ Buffalo Cauliflower Wings (Ve)
- ♦ Mozzarella Sticks (V)
- Battered Onion Rings (V)
- ◆ Caesar Dressed Mixed Salad (GF option upon request)(Ve)
- ♦ Sliced Buffalo Mozzarella & Heritage Tomatoes (V)(GF)
- ♦ Cucumber & Feta Mixed Baby Leaf Salad (V)(GF)
- ♦ Homemade Sweet Chilli Hummus & Tortillas (Ve)
- ♦ Salt & Pepper Chips (GF)(V) Homemade Coleslaw (Ve)

Add a little something sweet! Assortment of Desserts and Sweet Treats £6pp

Sandwich Platters

x4 Mixed Fillings, Salt & Pepper Chips, Onion Rings & Scampi Bites, Selection of Sauces. £15pp

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Set Menu Option

Example menus below. All dishes are decided two weeks before any event, reflecting the current menu ingredients at the time.

♦ To Start♦

Chef's Mezze Sharing Platters A selection of cured meats, Sliced buffalo mozzarella & heritage tomatoes Mediterranean marinated olives & warm bread Cucumber & feta mixed baby leaf salad Homemade sweet chilli hummus & tortillas

♦ Main Course Options ♦

Slow Roasted Minted Lamb Shank Rosemary dauphinoise potatoes, curly kale & crispy salted cavolo nero Teriyaki Fillet of Sea Bass Sweet chilli & samphire crushed potatoes, wok stir-fry vegetables & lime crème fraiche Wild Mushroom & Truffle Chicken Creamy onion & tarragon sauce, mashed potato, fine green beans & parmesan crisp Goats Cheese & Root Vegetable Nut Roast Truffle oil sautéed new potatoes, pak choi, green & red pesto, vine cherry tomatoes

♦ Something Sweet ♦

A selection of handmade desserts and artisan cheeses served buffet style

♦ To Start♦

Szechwan Pepper & Salted Squid citrus salad, mango dressing, chipotle mayo Italian Style Bruschetta mozzarella, pesto, salsa & basil Cider & BBQ Slow Roasted Baby Rack of Ribs mixed salad & coleslaw Cajun Spiced Breaded Whitebait lemon & chili mayo dip with garden garnish salad

♦ Main Course♦

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♦ Something Sweet ♦

Honeycomb Cheesecake Orange chocolate ice cream Rich Chocolate Brownie Belgium triple chocolate ice cream & chocolate sauce Chefs Rich Chocolate Cheesecake salted caramel ice cream Chefs Sticky Toffee Pudding rich toffee sauce and vanilla pod ice cream