



The Red Lion & Cellar Room

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

General Information for Celebrations 2024/25

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 CHARGES

10 Bedrooms (all ensuite) – guide price £109 per night

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

Menus

Found on our website at theredlionbetchworth.com

Typical Pricing

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

Drinks

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 blue tooth speakers
House DJ available £300 - Dance floor £200
50% Deposit required to secure. Balance due 2 weeks before date of celebration.
*****Deposits are fully refundable up to 2 weeks before your celebration date*****

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Party Buffets

(min 25 people)

Chefs Special House Buffet **£22 pp**

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

Sandwich Platters

x4 Mixed Fillings, Salt & Pepper Chips, Onion Rings & Mixed Salad, Selection of Sauces.
£12pp

Red Lion BBQ Buffet **£20 pp**

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

Add a little

something sweet!

Assortment of House Desserts served with various toppings
Only £6pp

Below menus are an example. All dishes are decided two weeks before any event, reflecting the current menu ingredients at the time.

Example Sit Down Menu 1

◆ To Start ◆

Chef's Mezze Sharing Platters

A selection of cured meats

(V) Sliced buffalo mozzarella & heritage tomatoes

(V) Mediterranean marinated olives & warm bread

(V) Cucumber & feta mixed baby leaf salad

(Ve) 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 tomato's

◆ Something Sweet ◆

A selection of handmade desserts and artisan cheeses served buffet style

Example Sit Down Menu 2

◆ 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 ◆

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 ◆

Honeycomb Cheesecake *Orange chocolate ice cream*

Rich Chocolate Brownie *Belgium triple chocolate ice cream & chocolate sauce*

Chefs Rich Chocolate Cheesecake *Salted Carmel Ice Cream*

Chefs Sticky Toffee Pudding *rich toffee sauce and vanilla pod ice cream*