

### The Red Lion & Cellar Room

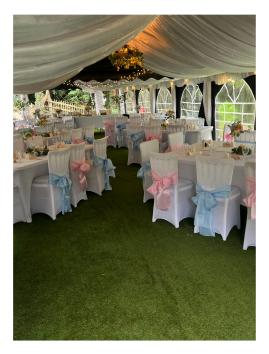
Top-rated Country Pub, Venue & Restaurant Old Road, Betchworth, Surrey, RH3 7DS

## Wedding Reception Information 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\*







### **Full Menus**

Found on our website: theredlionbetchworth.com



# **Example Pricing**

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



### Accommodation

10 boutique ensuite bedrooms - guide price £109 per night

Check in time - 2pm. Check out time - 11am

Includes 1x Twin Room, 8x Doubles and 1x Master Suite

(3x rooms can be made into family rooms with an extra bed charge of £30)









#### **Drinks & Entertainment**

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 🥂





## **Finishing Touches**

🦖 Decorate however you wish 🦖

Play your own music through our system or Bluetooth speakers

## **Booking Information**

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\*

## Party Buffets

(min 25 people)

#### Chef's Special House Buffet £22pp

Chef's 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

Chef's Marinated Ribs Otr 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

## **Set Menu Options**

Example menus below. All dishes are decided two weeks before any event, reflecting the freshest, seasonal ingredients available at the time.

#### Example Menu One

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

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

#### Example Menu Two

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 & chilli 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, Belgian triple chocolate ice cream & chocolate sauce
Chef's Rich Chocolate Cheesecake, salted caramel ice cream
Chef's Sticky Toffee Pudding, rich toffee sauce and vanilla pod ice cream

## Still deciding?

Please do check out our top-rated <u>TripAdvisor</u> and <u>Google</u> reviews, to see authentic feedback from all of our delighted wedding guests.

We can accommodate a wide range of requests, and pride ourselves on being helpful, versatile and reliable.

## Any questions?

Please reach out if we can help in any way:

**44**4(0)1737 843336

Follow us on social media:



We look forward to welcoming you for your very special day.