



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

🎵 House DJ available £300 - Dance floor £200

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

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

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 fraîche
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 fraîche
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 [TripAdvisor](#) and [Google](#) 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:

✉ contact@theredlionbetchworth.com

☎ [+44\(0\)1737 843336](tel:+44(0)1737843336)

Follow us on social media:



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

