



The Red Lion & Cellar Room *Betchworth*



Christmas Menu 2025 - November 24th – December 24th.

~Food Allergies/Intolerances: please speak to us, we can accommodate most changes ~

Group Party Menu

For groups over 12 – pre-order required.

2-course £29.95 3-course £35.95

To Start

Homemade Smoked Salmon Crème Fraiche, Dill & Almonds Roulade

Pickled cucumber, roasted beetroot salad with a sweet radish dressing and crostinis.

Ham Hock, Pickled Carrots & Mustard Terrine

Spiced fruit chutney, piccalilli & sweet honey caramelised walnut salad. Crispy ciabatta sticks.

(can be GF) **Classic Prawn & Crayfish Cocktail**

Iceberg lettuce, cherry tomatoes, Marie Rose sauce & chargrilled sourdough bread.

(V) **Goat cheese, Caramelised Onion & Truffle Oil Arancini**

Warm Sicilian tomato sauce, fresh basil and chilli oil.

(GF) (Ve) **Stuffed Portobello Mushroom with Baked Orzo Pasta**

Sun-blushed tomato, spinach and vegan mozzarella. Olive salad & finished with red pesto dressing.



Main Event

(can be GF) **The Classic Christmas Roast Turkey**

or *(ve)* Vegan Roast Wellington *(butternut squash, onion, red pepper, chickpeas, cherry tomato & walnut wrapped in pastry)*

Both served with *roasted potatoes, red cabbage, Yorkshire pudding, swede mash, Chef's onion gravy, seasonal vegetables, brussel sprouts, stuffing & cranberry jelly.*

(GF) **Chef's Special Hungarian Beef Goulash**

Dauphinoise potatoes, whole grain mustard roasted parsnips & carrots. Crispy fried onions.

Handmade Steak, Ale & Mushroom Pie

Chef's crafted 4 day red wine and onion gravy, creamy mash (or chips) and seasonal vegetables.

(GF) **Ricotta, Sun Blanched Tomato & Spinach Stuffed Chicken Supreme**

Garlic butter Hasselback baby potatoes, crispy Kale and wild forest mushrooms dark sauce.

(can be GF) **Crab Stuffed Lemon Crusted Salmon Supreme**

Dill rubbed grilled baby potatoes, green hispi cabbage and lobster and prawn creamy sauce.

(V) **Creamy Onion & Garlic Mushroom Ravioli**

Finished with grated parmesan and sun-blushed tomato & spinach salsa.

(Ve) **Mediterranean Vegetable Tart**

Basil pastry case filled with slow roasted tomatoes, courgettes, red & yellow peppers, red onion, pumpkin seed crust with sautéed new potatoes, tenderstem broccoli and balsamic dressing.



Puddings

Traditional Christmas Pudding

Rich brandy custard

Baileys Yule Log

Creamy vanilla pod ice cream covered in Baileys Irish cream

Prosecco & Blackcurrant Cheesecake

Champagne sorbet & raspberry coulis

Rum & Raisin Roulade

Salted caramel ice cream and blueberries

(GF available) **Chef's Warmed Chocolate Brownie**

Triple chocolate ice cream & blueberries





The Red Lion & Cellar Room *Betchworth*



Christmas Menu 2025 - November 24th – December 24th

~Food Allergies/Intolerances: please let us know, we can accommodate most changes ~

Group Party Menu

For groups over 12

<i>Party Booking Name -</i>
<i>Date of Booking -</i>
<i>No of Guests -</i>
<i>Time of Arrival -</i>
<i>Contact Number -</i>
<i>Email Address -</i>

To Start

<i>Smoked Salmon</i>	<i>No Required -</i>
<i>Ham Hock</i>	<i>No Required -</i>
<i>Prawn & Crayfish Cocktail</i>	<i>No Required -</i>
<i>Goats Cheese</i>	<i>No Required -</i>
<i>Stuffed Mushroom</i>	<i>No Required -</i>

Main Event

<i>Roast Turkey</i>	<i>No Required -</i>
<i>Vegan Wellington</i>	<i>No Required -</i>
<i>Goulash</i>	<i>No Required -</i>
<i>Steak Pie</i>	<i>No Required -</i>
<i>Stuffed Chicken</i>	<i>No Required -</i>
<i>Salmon Supreme</i>	<i>No Required -</i>
<i>Risotto</i>	<i>No Required -</i>
<i>Vegetable Tart</i>	<i>No Required -</i>

Puddings

<i>Traditional Christmas Pudding</i>	<i>No Required -</i>
<i>Bailey's Yule Log</i>	<i>No Required -</i>
<i>Rum & Raisin Roulade</i>	<i>No Required -</i>
<i>Brownie</i>	<i>No Required -</i>
<i>Prosecco Cheesecake</i>	<i>No Required -</i>

Is there anything we can change for you?

Just let us know in the box below if you have any dietary requirements.

Please fill in the box below.

--