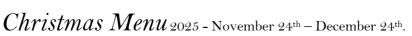
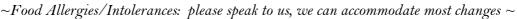


The Red Lion & Cellar Room Betchworth





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.

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

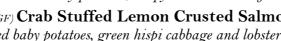
Salted caramel ice cream and blueberries

(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

Party Booking Name -		
Date of Booking -		
No of Guests -		
Time of Arrival -		
Contact Number -		
Email Address -		
To Start		
Smoked Salmon	No Required -	
Ham Hock	No Required -	

No Required -

No Required -No Required -

Main Event

Stuffed Mushroom

Goats Cheese

Prawn & Crayfish Cocktail

Roast Turkey	No Required -
Vegan Wellington	No Required -
Goulash	No Required –
Steak Pie	No Required –
Stuffed Chicken	No Required –
Salmon Supreme	No Required –
Risotto	No Required –
Vegetable Tart	No Required –

Puddings

Traditional Christmas Pudding	No Required -
Bailey's Yule Log	No Required -
Rum & Raisin Roulade	No Required -
Brownie	No Required –
Prosecco Cheesecake	No Required -

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.