

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 ~

To Start

(can be GF) Roasted Jerusalem Artichoke Soup

Sweet paprika spice herbed croutons, hazelnut oil & toasted sourdough bread. £7.95

Homemade Smoked Salmon Crème Fraiche, Dill & Almond Roulade

Pickled cucumber, roasted beetroot salad with a sweet radish dressing and crostinis. £9.95

Ham Hock, Pickled Carrots & Mustard Terrine

Spiced fruit chutney, piccalilli & sweet honey caramelised walnut salad. Crispy ciabatta sticks. £10.95 (can be GF) Classic Prawn & Crayfish Cocktail

Iceberg lettuce, cherry tomatoes, Marie Rose sauce & chargrilled sourdough bread. £8.95

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

Warm Sicilian tomato sauce, fresh basil and chilli oil. £8.95

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

Sun-blushed tomato, spinach and vegan mozzarella. Olive salad & finished with red pesto dressing. £8.95

Main Event

(can be GF) The Classic Christmas Roast Norfolk Turkey £19.95

or (ve) Vegan Roast Wellington (butternut squash, onion, red pepper, chickpeas, cherry tomato & walnut wrapped in pastry) £17.95

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. £20.95

(GF) Confit Roasted Duck Leg

Chestnut mashed potatoes, honey roasted carrots & orange plum sauce. £19.95

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

Garlic butter Hasselback baby potatoes, crispy kale and wild forest mushrooms dark sauce. £18.95

(can be GF) Crab Stuffed Lemon Crusted Salmon Supreme

Dill rubbed grilled baby potatoes, green hispi cabbage and lobster and prawn creamy sauce. £23.95

(V) Creamy Onion & Garlic Mushroom Ravioli

Finished with grated parmesan and sun-blushed tomato & spinach salsa. £17.95

(can be GF) (Ve) Roasted Tomato Stuffed Butternut Squash

With plant mince, herbed roast potatoes, seasonal vegetables, piquillo peppers & onion sweet compote. £17.95

True Pub Classics – Always here!

(can be GF) 10oz Prime Surrey Rump Steak

Roasted tomatoes, proper chunky chips, dressed salad, onion rings and peppercorn sauce. £25.95

Handmade Steak, Ale & Mushroom Pie

Chefs crafted 4 day red wine and onion gravy, creamy mash (or chips) and seasonal vegetables. £19.95

(can be GF) In-House Honey Roasted Ham & Eggs

Slow-cooked honey-roasted ham, free range eggs, chunky pub chips & Caesar dressed salad £17.95

(can be GF) Classic Country Chicken

Free range chicken, English cheddar, smoked back bacon, Texas BBQ sauce, chunky pub chips & dressed salad. £17.95 Wholetail Breaded Scampi

Homemade tartar sauce, chunky chips & Caesar dressed salad. £17.95

(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. £17.95

PTO For Beautiful Burgers, Jackets, Ciabattas, Children's, Sides & Dessert



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(can be GF) Chef's Homemade 80z Prime Beef Burgers

All served chunky pub chips, Caesar dressed salad and Chef's slaw. Chicken instead, just let your server know.

Plain £16.95 Cheese £17.95 Cheese & Bacon £18.95

The Classic House One smoked back bacon, melted cheddar, BBQ sauce, onion rings £19.95

The Blue & Bacon One smoked back bacon, melted stilton blue, onion chutney £19.95

The Festive One burger topped with sliced turkey, stuffing and melted cheddar £18.95

The Spicy One! spicy salsa, jalapeno peppers & Mexican cheese £18.95

The Triple Big Boy One **MASSIVE** 240z burger stack, triple cheese, triple smoked bacon, onion rings, BBQ and smoked chilli mayonnaise £34.95

(Ve) Bangkok Bad Boy Vegetable One with mix vegetables, coriander, chilli & lemon grass, topped with vegan cheese, vegan mayonnaise and pea shoots £15.95

(can be GF) Ciabattas & Jackets (Until 5pm) served with homemade slaw & house dressed salad all £9.45

Brie, bacon & caramelised fig & onion chutney
Smoked salmon, pickled cucumber, crème fresh and dill
Roasted Turkey, stuffing & cranberry
(v) Pesto, mozzarella & sun-dried tomato
(ve) Spiced Hummus & Mixed Leaves
Prawns & crayfish in Marie Rose sauce
Baked Beans & Cheese (Jacket only)



Cheeky Sides

Bread & Olives £5.95 Chunky Pub Chips £5.95

Dirty Fries – topped with bacon, BBQ, Jalapeños and melted cheddar£9.95

Deep Fried Whitebait sweet chili £7.95 BBQ Chicken Wings £7.95

Children's Menu all £8.95

Served with chips or mash & baked beans or vegetables. Please let your server know.

Chicken Goujons ♦(GF) Ham & Egg ♦ Wholetail Scampi ♦ 30z Cheeseburger ♦ Pork Sausages

Puddings all £9.95

Traditional Christmas Pudding Rich brandy custard

Baileys Yule Log Creamy vanilla pod iced cream covered in baileys Irish cream
Prosecco & Blackcurrant Cheesecake Champagne sorbet & raspberry coulis
Rum & Raisin Roulade Salted caramel ice cream and blueberries

Apple, Minced Fruit & Brandy Custard Strudel Creamy Devonshire custard and mango sauce
(GF available) Chefs' Warmed Chocolate Brownie Triple chocolate ice cream & blueberries
(can be GF) Landlord's Hand-Picked Cheese Selection £11.95

Brighton High Weald blue cheese, Charcoal Carrow Lodge Briquette cheddar & Mont d'Or Brie, crackers, celery, red grapes, smokey onion & orange chutney, pea shoots

Selection of Ice-Creams & Sorbets £2.45 per scoop

(GF) Sorbets - passion fruit, blackcurrant, champagne, mango, lemon
(GF) Ice Creams - salted caramel, strawberry & clotted cream, vanilla, orange & chocolate, triple chocolate
(GF)Vegan Ice Cream - coconut, vanilla or chocolate

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