



The Red Lion & Cellar Room

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

General Information for Celebrations 2024/25

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 CHARGES

10 Bedrooms (all ensuite)

Check in time 2pm, check out 11am

Above the main building - 3 Rooms

Master king suite (£129)

x2 Doubles (£109)

Barn - 1 Room

Superior Double (£119)

Main Block - 6 Rooms

x1 Twin Room - x5 Doubles (£109)

(x2 rooms can be made into family rooms with an extra bed, extra charge £30)

Menus

Found on our website at theredlionbetchworth.com

Typical Pricing

3 Course sit down meal *from* £35pp

Buffets from £13pp

Canapes £5pp

Drinks

Full bar available – closes 11.30pm

Either open bar (you decide the amount), drink tokens (i.e. one per person)

or simply let guests pay for their own

Arrival prosecco £7pp

Other Considerations

Decorate how you wish

Play your own music through our system or blue tooth speakers

House DJ available £300 - Dance floor £200

50% Deposit required to secure. Balance due 2 weeks before date of celebration.

****Deposits are fully refundable up to 2 weeks before your celebration date****

Enquires – Marc 07860 930338

The Red Lion & Cellar Room

Party Buffet

(min 25 people)

Chef's Special House Buffet £20 pp

Mains (*all dishes included*)

- ◆ Chef's Chilli Con Carne (GF)
- ◆ Roasted Lemon & Herb Chicken with Vegetables (GF)
- ◆ Warmed Cajun Spiced Mediterranean Halloumi (V)(GF)
- ◆ Red Pepper Penang Cauliflower Curry (Ve)(GF)
- ◆ Smoked Salmon & Horseradish Crostini
- ◆ Sliced Tomato, Mozzarella & Balsamic (GF)
- ◆ Tempera Battered King Prawns & Chilli Mayo
- ◆ Mediterranean Olive & Caesar Dressed Salad (GF)
- ◆ Buffalo Cauliflower Wings & Vegan Mayo (Ve)

Sides - Basmati Rice (Ve)(GF) Tortillas (Ve) House Chips (Ve)
Homemade Coleslaw (GF)

The Meaty One £14pp

Ribs, qtr house cheeseburgers, honey & mustard sausages,
spiced buffalo chicken wings, loaded bacon & cheese fries



The Fish One £13pp

Scampi, tempura king prawns, spiced peri-peri prawns,
loaded prawn cocktail fries



The Farmhouse £13pp

Cheddar, brie, chef's roasted ham, piccalilli & pork pie, baby pickled onions,
mixed salad with tomatoes, Branston pickle, warmed ciabatta with Cornish butter,
salt & pepper fries



The Veggie One £12pp

Buffalo cauliflower wings, mozzarella sticks,
battered onion rings, halloumi fries, triple cheese loaded fries



The Ultimate Cheese One £13 pp

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



The Sweet One £8pp

Assortment of house desserts served with various toppings

Sample Celebration Menu (3 course)

Occasion and date go here

◆ To Start ◆

Chef's Mezze Sharing Platters

A selection of cured meats

Sliced buffalo mozzarella & heritage tomatoes (v)

Mediterranean marinated olives & warm bread (v)

Cucumber & feta mixed baby leaf salad (v)

Homemade sweet chilli hummus & tortillas (ve)

◆ 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 (v)

*Truffle oil sautéed new potatoes, pak choi,
green & red pesto, vine cherry tomatoes*

◆ Something Sweet ◆

*A selection of handmade desserts made by our chef,
artisan cheeses served buffet style*