



# The Red Lion & Cellar Room

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

## Celebration Information

### Areas to use

Cellar Room x45                      Bar area x45  
Marquee 1 (heated, lined and dressed) x70 sit down  
Marquee 2 (heated, lined and dressed) x40 sit down  
Cellar Room x45                      Bar area x45

Bedrooms x11 (all ensuite) guide price £109 per night

Check in time 2pm – check out 11am

Includes x1 twin room, x3 family rooms and x1 master suite

Typical pricing No *Venue Charge*

3 Course sit down meal *from* £35pp - Buffets from £20pp - Canapes £5pp

### Drinks

Either open bar (you decide the amount), drink tokens (i.e. one/two per person) or simply let guests pay for their own.

Entry prosecco drink @ £7pp Full bar available – Closes 11.30pm

### Other Considerations

Decorate how you wish

Play your own music through our system or Blue tooth speaker

House DJ available £300 - Dance floor £200

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

**Please feel free  
to take a copy**

## **Chefs Special House Buffet £22 pp**

- ◆ (Gf) Chefs Chilli Con Carne & Basmati Rice
- ◆ Peppercorn Chicken with Vegetables
- ◆ (V) (Gf) Warmed Cajun Spiced Mediterranean Halloumi
- ◆ (VE) (Gf) Red Pepper Penang Cauliflower Curry
- ◆ Smoked Salmon & Horseradish Crostini
- ◆ (V) (Gf) Sliced Tomato, Mozzarella & Balsamic
- ◆ Tempera Battered King Prawns & Chilli Mayo
- ◆ (V) Mediterranean Olive & Caesar Dressed Salad
- ◆ (Ve) Buffalo Cauliflower Wings & Vegan Mayo
- ◆ (V) (Gf) Mediterranean marinated olives & warm bread
- ◆ Tortilla's (Ve) Salt & Pepper (Ve, Gf) Homemade Coleslaw (Gf) (V)

### **Sandwich Platters**

X4 mixed fillings, salt & pepper chips, mixed salad, onion rings & selection of sauces.

£12pp

## **Chefs Special House Buffet £20 pp**

- ◆ Chefs Marinated Ribs
- ◆ Qtr house cheeseburgers (GF option upon request)
- ◆ Honey & mustard sausages
- ◆ Spiced buffalo chicken wings
- ◆ (Ve) Buffalo cauliflower wings
- ◆ (V) Mozzarella sticks
- ◆ (V) Battered onion rings
- ◆ (Ve) Caesar Dressed Mixed Salad (*GF option upon request*)
- ◆ (V) (Gf) Sliced buffalo mozzarella & heritage tomatoes
- ◆ (V) (Gf) Cucumber & feta mixed baby leaf salad
- ◆ (Ve) Homemade sweet chilli hummus & tortilla
- ◆ (Ve) Salt & pepper fries (Gf) (V) Homemade Coleslaw

### **Add a little**

### **something sweet!**

Assortment of house desserts served with various toppings

Only £6pp

*Below menus are an example. All dishes are decided 2 weeks before any event, reflecting the current menu ingredients at the time.*

## Example Sit Down Menu 1

### ◆ To Start ◆

#### ◆ Chef's Mezze Sharing Platters ◆

*A selection of cured meats*

*(V) Sliced buffalo mozzarella & heritage tomatoes*

*(V) Mediterranean marinated olives & warm bread*

*(V) Cucumber & feta mixed baby leaf salad*

*(Ve) Homemade sweet chilli hummus & tortillas*

#### ◆ Main Course ◆ **choose on the day**

*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*

*Truffle oil sautéed new potatoes, pak choi, green & red pesto, vine cherry tomato's*

#### ◆ Something Sweet ◆

*A selection of handmade desserts made by our chefs and artisan cheeses served buffet style*

## Example Sit Down Menu 1

### ◆ To Start ◆ **choose on the day**

*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 & chili mayo dip with garden garnish salad*

#### ◆ Main Course ◆ **choose on the day**

*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*

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#### ◆ Something Sweet ◆ **choose on the day**

*Honeycomb Cheesecake Orange chocolate ice cream*

*Rich Chocolate Brownie Belgium triple chocolate ice cream & chocolate sauce*

*Chefs Rich Chocolate Cheesecake Salted Carmel Ice Cream*

*Chefs Sticky Toffee Pudding rich toffee sauce and vanilla pod ice cream*