



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

(Ve) **Whiskey Glazed Butternut Squash & Pearl Onion Tart Tatin**

Chunky butternut squash and whole pearl onions in a whiskey glaze on a golden puff pastry. Served with 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 8oz 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** 24oz 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 ♦ 3oz 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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