



The Red Lion Hotel

Festive Party Nights



- Available from 25th November – 23rd December
- Three course festive menu (see page 4)
- DJ & disco
- Named place cards
- Dedicated events manager
- Buck's Fizz welcome drink for festive parties in our Vine Restaurant

We have two function rooms for our festive party nights – The Marlborough Room is away from the main hotel's activities, with its own private entrance and bar. Alternatively, The Vine Restaurant is a stunning, traditional room with high ceilings and original oak beams.

	Sun-Wed	Thu	Fri-Sat
Marlborough Room (up to 70 guests)	£36.95pp (private parties with 50 guests or more)	£39.95pp	£44.95pp
Vine Restaurant (up to 60 guests)	-	£44.95pp	£49.95pp

Welcome drinks, festive drink promotions and packages also available
(see page 6)

For private parties (minimum 50 guests), speak to our team about any little extras you might like such as casino tables, cheese platters or a photobooth.

Our festive party nights are open to adults over the age of 18.

Festive Dinner

£31.95

PER PERSON

- Available 1st – 23rd December from Sunday to Wednesday
- Served from 7pm-9pm
- Three course festive menu (see next page)
- Served in our stunning 13th century Vine Restaurant

Festive Lunch

- Available from 1st – 23rd December
- Served at 12pm, 1pm & 2pm
- Three course festive menu (see next page)
- Served in our stunning 13th century Vine Restaurant

**Monday -
Friday**

£28.95pp

**Saturday -
Sunday**

£26.95pp

Christmas Fayre Menu

TO BEGIN

Winter vegetable soup (v) (g,cy)
warm bread roll

Ham hock terrine (g,sp,md)
red onion chutney, crostini

Smoked salmon (d,f)
cream cheese roulade

Fennel & pomegranate salad (v) (md)
citrus dressing

MAIN COURSES

Roast turkey breast (g,d,sp,s,ce)
roast potatoes, winter vegetables, pigs in blankets and cranberry stuffing

Braised pork belly (ce)
mashed potatoes, vegetables, rosemary gravy

Fillet of salmon (f,sp)
sautéed baby potatoes, cauliflower purée, broccoli, balsamic tomatoes

Roasted Mediterranean vegetable and tofu stack (v) (sp,s,ce)
puy lentil with crushed tomato and red pepper sauce

TO FINISH

Christmas pudding (g,d,e,n)
brandy sauce

Strawberry cheesecake (g,d,e)
Chantilly cream, fruit coulis

Lemon meringue roulade (d,e, may contain nuts)
berry compote

Apple and cinnamon tart (g,d,e)
vanilla ice cream

Followed by mince pies

cy - Celery | g - Gluten/Wheat | cr - Crustaceans | e - Egg | f - Fish | l - Lupin
mk - Milk | d - Dairy | m - Molluscs | md - Mustard | n - Nuts | p - Peanuts
ss - Sesame Seeds | s - Soybeans | sp - Sulphur Dioxide

Special Dietary Menu

ALL OF THE OPTIONS BELOW ARE VEGAN AND GLUTEN-FREE

STARTERS

Winter vegetables soup, parsnips crisp

Stuffed portobello mushrooms with leek and courgettes, served with saffron sauce

MAINS

Chickpeas and spinach curry with rice

Cauliflower steak, sweetcorn velouté, roasted peppers

DESSERTS

Chocolate brownie with ice cream

Lemon tart with raspberry sorbet – allergen nuts (almonds)

Drink Promotions and Packages

SAVE WHEN YOU PRE-ORDER YOUR DRINKS

Red / white house wine

£19.75 per bottle Save 4 (usually £23.75 per bottle)

Prosecco

£21.75 per bottle Save £4 (usually £25.75 per bottle)

6 bottles of Budweiser for the price of 5

£23.75

6 bottles of Peroni for the price of 5

£26.25

Fruit punch pitcher (serves 6)

£20

Please note all festive drink packages must be pre-ordered to receive these discounted prices. The bar will be open on the night for drink orders at our usual prices.

Festive Afternoon Tea



AVAILABLE 1ST – 31ST DECEMBER FROM 2PM – 4PM

Enjoy our classic afternoon tea with a festive twist. Served in our cosy Victoria Lounge by the open fire or in the stunning Vine Restaurant with its high ceilings and beautiful oak-beams. From intimate parties of two, to your office Christmas do.

- Selection of traditional sandwiches
- Orange and cinnamon scone with clotted cream and jam
- Mini orange cake with raspberry jam and Chantilly cream
- Mini carrot and walnut cake
- Mini tart with lemon curd
- Mini mince pie
- Mini profiterole with Chantilly cream dipped in chocolate
- White chocolate cheesecake

Why not upgrade with a glass of mulled wine for £3.95 per person

All festive afternoon teas must be pre-booked at least 24 hours in advance

Christmas Day Menu

£74.95
PER ADULT

£35
PER CHILD*

SERVED AT 12PM & 3PM

TO BEGIN

Butternut squash soup, parsnip crisp and chive (cy)

Red mullet escabeche, courgettes, sweet & sour onions and sultanas (f,sp,g)

Smoked duck breast on granary toast, pancetta crisps, tomato chutney, apple syrup
(g,sp,md,n,s)

Chestnut and shallot tatin, wild mushrooms and teriyaki reduction (n,cy,g,sp,s)

MAIN COURSES

Hand carved turkey breast, roast potatoes, garlic pork and thyme stuffing, pigs in blankets, Chantenay carrots, honey roasted parsnips, creamed Brussels sprouts & gravy (g,e,d,cy,sp)

Slow roasted beef roulade with kimchi, leek and horseradish mash, red wine jus (sp,d,m)

Pan roasted seabass, tomato concasse, olive and chorizo soil, buttered savoy cabbage
(f,sp,d,g)

Mushrooms and lentil wellington, mash potatoes, wild mushrooms sauce (e,g,d,sp)

TO FINISH

Christmas pudding, brandy and vanilla pod sauce (g,d,e)

Homemade fruit of the forest strudel, vanilla pod sauce (g,e,d,sp)

Rich chocolate delice with raspberry sorbet (g,e,d,sp)

Selection of local and west country cheeses, fig chutney, celery quince jelly, oat cake
(m,d,n,sp,cy,g)

Followed by mince pies

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*Children under 10 (Children under 3 eat FREE)

Boxing Day Lunch

£31.95
PER ADULT

£15.95
PER CHILD*

SERVED AT 12PM & 3PM

TO BEGIN

Winter vegetable soup (g,cy,d)

Chicken liver pâté, tomato chutney, melba toast, mixed leaves (g,d,e,sp,md,s,cy)

Rose of smoked salmon, lime and chive mousse, salad (d,f,md)

Grilled vegetable terrine, tomato chutney, balsamic glaze (d,sp,md)

MAIN COURSES

Roasted chicken breast, pancetta risotto, parmesan crisp (d,cy)

Slow-cooked pork belly, braised cabbage, crushed baby potatoes, gravy (sp,cy)

Roasted leg of lamb with a mint & rosemary sauce (sp,cy,n)

Butternut squash risotto, goat's cheese & rocket (d,sp)

DESSERTS

Poached pear, vanilla ice cream, red wine sauce (d)

Chocolate brownie, vanilla ice cream (d, e, s)

Forest berry cheesecake, raspberry coulis (g, d, e, s)

Chocolate mousse, cherry compote, Chantilly cream (d)

Followed by mince pies

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Christmas Breaks

FROM
£650
PER PERSON

Three night package starting on Christmas Eve

Celebrate Christmas in total luxury at Europe's oldest purpose-built hotel, The Red Lion Hotel! Enjoy fantastic service, delicious food, beautiful accommodation and a fun-packed programme of entertainment.

There are so many things to do during your Christmas break and we're located right in the heart of the city centre; the perfect base to explore.

What's Included...

24TH DECEMBER

Arrive from 3pm for afternoon tea and cakes. Then join us in our oak-beamed lounge to hear a local choir singing traditional carols, before you enjoy your four course dinner and evening entertainment.

25TH DECEMBER

Wake up to a full English breakfast then enjoy a glass of champagne and a traditional Christmas Day lunch with all the trimmings. Once you have some room, indulge in an afternoon tea, with our buffet and disco in the evening.

26TH DECEMBER

Begin your day with a leisurely full English breakfast, enjoy a festive lunch, afternoon tea, Boxing Day buffet for dinner and evening entertainment. Boxing Day is a great day to enjoy the panto (this year it's Dick Whittington) – visit wiltshirecreative.co.uk to book your tickets. Enjoy a relaxing full English breakfast on 27th December before you depart.

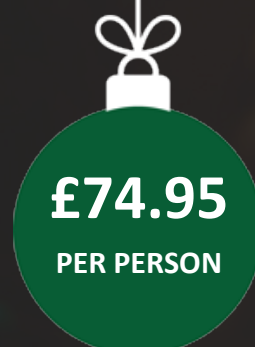
PRICES

All rates below are for full board for three nights

CLASSIC ROOM	£650pp
SUPERIOR ROOM	£700pp
EXECUTIVE ROOM	£750pp
SUITE	£825pp

Prices based on two people sharing a room. Single supplements will apply. A non-refundable deposit of £100pp payable at time of booking. 50% of the balance payable on 1st November and final balance on arrival. All payments are non-refundable but are transferable up to 1st December.

New Year's Eve Party



This amazing black tie evening kicks off with a champagne and canapé reception to get you in the mood for our fantastic five course gourmet gala dinner (see menu on next page).

Followed by dancing to our resident DJ to herald in the New Year. Arrive from 6.30pm for a 7.30pm seating.

STAY THE NIGHT

Why not stay the night for £125pp? Includes entry to our New Year's Eve gala dinner and full English breakfast on New Year's Day. Price based on two people sharing one of our standard rooms with upgrades available.

Our New Year's Eve party is open to adults over the age of 18.

New Year's Eve Menu

WELCOME

Champagne and selection of canapés

STARTERS

Smoked duck breast, celeriac remoulade crispy cabbage, balsamic glaze (ce,sp,d)

Portland crab tart, pickled celery, fine herbs (f,e,d,sp,ce,g)

Roasted portobello mushrooms, goat cheese & pesto brioche crumble (g,d,n)

PALATE CLEANSER

Fruit sorbet

MAIN COURSES

Pan seared venison loin, Jerusalem artichoke mash, savoy cabbage, red wine jus and horseradish (sp,d,m,cy)

Monk tail, rosemary cured lardo, puy lentils, smoked carrots puree (f,d,sp)

Roasted root vegetables, spicy carrots puree, salt baked baby beetroot (ce,d)

DESSERTS

Hazelnut mille-feuille and coffee cream (g,d,e,s,n,ss,p)

Dark chocolate and mascarpone mousse with a chocolate covered strawberry (d,g,e)

Cranberry cranachan, toasted oats, cranberry with cream and hazelnut tuille (d,n,g)

Followed by petit fours

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Need To Know

CONFIRMING YOUR BOOKING

A booking is not guaranteed until it is confirmed in writing by the hotel. Provisional bookings will be held for seven days unless otherwise agreed by the hotel. A non-refundable deposit of £10 per person (or £20 for Christmas Day & New Year's Eve) must be received with confirmation of the booking. The final balance is due 30 days before the event.

PRIVATE PARTIES

Our function rooms can be hired for exclusive use parties. There is no additional room hire charge when there are 50 guests or more for a private party. However, private parties with fewer than 50 guests have a £450 room hire charge.

PARKING

We have a short stay public car park next door to the hotel (Brown Street Car Park). There's also a long stay car park three minutes' walk away.

GUEST NUMBERS AND MENU CHOICES

Final guest numbers, menu choices, dietary requirements and final details are to be received 30 days prior to the event.

CANCELLATIONS AND REFUNDS

All events are non-refundable and non-transferrable. Refunds will not be given for decreased party numbers once the final numbers have been received (30 days before event). For exclusive parties, if decreased numbers take your total below 50 guests, our standard £450 room hire charge will be applied.

We reserve the right to cancel any Christmas event, provide an alternative date or change the function room according to final numbers or arrangement.



The Red Lion Hotel

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