- CELEBRATE THE -

Festive Season

WITH US

The Red Lion Hotel

Festive Party Nights

FROM
£39.50
PER PERSON

- Available from 27th November – 19th December
- Three course festive menu (see page 4)
- DJ & disco
- Named place cards
- Dedicated events manager

We have two spaces for your festive party night. The Marlborough Room is a stylish, modern setting, away from the hotel's main 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-Thu	Fri-Sat
Marlborough Room (up to 70 guests)	£39.50	£46.50
Vine Restaurant (up to 70 guests)	-	£46.50

Available for private parties if you have 50 or more guests from Sunday to Thursday and 60 or more guests on Fridays and Saturdays.

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

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

Marlborough Room





Vine Restaurant





Christmas Fayre Menu

TO BEGIN

Ham hock terrine, house chutney, mini loaf, watercress NF

Hazelnut crusted goat's cheese, beetroot textures GF, V

Red Lion prawn cocktail, capers, micro herbs GF, DF, NF

Winter spiced vegetable soup, croutons, curry oil, bread VG, DF, NF

Sweetcorn & spring onion arancini, red pepper ketchup, lettuce VG, GF, DF, NF

MAIN COURSES

Roast turkey, sage & onion stuffing, chipolata wrapped in bacon, roast parsnip and carrot, Brussels sprouts, roast potatoes & turkey jus GF, DF, NF

Braised feather blade of beef, roast carrot & parsnip, Brussels sprouts, roast potatoes, beef jus GF

Scottish salmon supreme, sautéed new potatoes, samphire, tomato salsa GF, NF

Wild mushroom risotto, Parmesan crisp and micro herb garden V, NF

Butternut squash & caramelised onion tart, roast potatoes, carrot, parsnip, Brussels sprouts, vegan jus VG,DF,NF

TO FINISH

Classic Christmas pudding, brandy crème anglaise V

Chocolate and orange tart, chocolate mirror glaze, winter berries VG, GF, NF

Sticky toffee slice, clotted cream ice cream V

Festive cheesecake, berry coulis V

Homemade apple crumble, crème anglaise V, NF, GF

Three of our favourite local cheeses, spiced tomato & onion chutney, grapes, sour dough, crackers (supplement £5.50) V, GF

GF – Gluten Free V – Vegetarian VG – Vegan DF – Dairy Free NF – Nut Free

Our chefs are able to adapt most of the dishes on our menus for special diets. Please make sure we are aware of your dietary needs at the time of booking. Separate children's menu is available, please ask for details.

Casual Dining

LUNCH
£27 2 courses
£32 3 courses

DINNER
£35
SUN - THU

AVAILABLE FROM 1ST – 23RD

Gather your friends or colleagues for a delicious festive meal in our stunning 13th century Vine Restaurant. Available daily for lunch (served at 12pm, 1pm & 2pm), and Sunday to Thursday for dinner (from 7pm - 9pm). See menu on page 4. Please note that entertainment isn't included.







Ultimate Drink Package

£24 per person

Glass of prosecco or bottled beer on arrival

½ bottle of house wine

House shot after dinner to get the party started!

Drink Promotions

House Wine

£25 per bottle of red, white or rose - Save £2 (usually £27 per bottle*)

Sparkle

£28 per bottle of Prosecco - Save £4 (usually £32 per bottle*)

Get in the Party Spirit

70cl bottle and 10 mixers (save up to 40%)

Bombay Gin & Tonic	**£85**
Finlandia Vodka & Lemonade	**£75**
Jim Beam & Coke	**£75**
Sailor Jerry & Coke	**£80**
Disaronno & Coke	**£80**

Please note all festive drink packages and promotions must be pre-ordered and paid for with your party balance, 30 days before arrival. We are unable to accept orders on the night. The bar will be open for any usual drink orders.

* Prices correct as of September 2026

Stay The Night

Make a night of it! There's no need to worry about how you're going to get home after your Christmas party - swap the journey home for a restful sleep in one of our comfortable bedrooms. It's the perfect way to end your festive celebration.

We offer discounts for group bookings, get in touch to find out more. All prices include breakfast and parking, subject to availability.

	Classic Room	Superior Room
Sunday - Thursday	£85	£95
Friday - Saturday	£99	£110



Festive Afternoon Tea

£25
PER PERSON

AVAILABLE 1ST – 24TH DECEMBER FROM 2PM – 4PM

Enjoy our classic afternoon tea with a festive twist. Served in our cosy Victoria Lounge by the open fire. From intimate parties of two, to your office Christmas do. We also have availability for private group bookings.

Savoury

Dorset smoked cheddar and tomato chutney finger sandwich | Scottish smoked salmon and cream cheese mousse on a blini | Turkey mayo and cranberry bruschetta

Sweet

Warm plain and fruit scones | Rodda's clotted cream and jam | Mini mince pie | Biscoff profiterole | Festive fruit slice | Chocolate and cherry delice

Served with a pot of tea or speciality coffee

Why not upgrade with a glass of prosecco for £6 per person?

All festive afternoon teas must be pre-booked at least 24 hours in advance. If any menu items are unavailable, they will be replaced with a similar alternative.

Christmas Day Menu

£95
PER ADULT

£65
PER CHILD*

SERVED AT 12PM & 3PM

AMUSE BOUCHE

Jerusalem artichoke soup, cheesy Parmesan crisp V, GF

STARTERS

Chicken and pork roulade, relish, sour dough, radish, watercress, GF,NF

Textures of rainbow beetroot, goat's curd, pickled blackberries V, GF, NF

Potted smoked mackerel pâté, succotash salsa, rye croutes

PALATE CLEANSER

Champagne sorbet VG, DF, GF, NF

MAINS

Roast turkey, duck fat roast potatoes, sage and onion stuffing, chipolata wrapped in bacon, carrot, parsnip, Brussels sprouts, turkey jus GF, DF, NF

Pan fried fillet of seabass, dill crushed new potatoes, tender stem broccoli, confit cherry tomatoes, mussel and saffron velouté GF, DF, NF

Hand-carved black angus beef filet mignon, duck fat roast potatoes, carrot, parsnip, Brussels sprouts, and a red wine jus GF, DF, NF

Butternut squash and caramelised onion tart, roast potatoes, carrot, parsnip, Brussels sprouts, vegan jus VG,DF,NF

Wild mushroom, Brussels sprout and chestnut risotto, rocket and Parmesan V, GF

DESSERTS

Absolutely hazelnut - meringue base with salted hazelnut melting centre chocolate glaze V

Cranberry, apricot and pistachio cheesecake, vanilla ice cream V

Christmas pudding, pistachio crust, brandy crème anglaise V

Selection of Dorset and British cheeses, Fudge's biscuits, grapes, celery V, GF, NF

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SPECIAL DIETS – our chefs are able to adapt most of the dishes on our menus for special diets. Please make sure we are aware of your dietary needs at the time of booking.

* aged 12 and under £65, children under 3 eat free

New Year's Eve Party

£95
PER PERSON

This amazing black tie evening kicks off with a canapés and bubbles 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, with prices starting from £165pp - includes entry to our New Year's Eve gala dinner and a full English breakfast on New Year's Day. Price based on two people sharing one of our double or twin rooms (upgrades available).

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

New Year's Eve Menu

WELCOME

A glass of prosecco and canapés

AMUSE BOUCHE

Sweet potato and red pepper soup V, GF, NF

STARTERS

Game terrine, Cumberland relish, brioche, frisée lettuce

Gin-cured salmon gravadlax, grapefruit salad GF, DF, NF

Hazelnut crusted goat's cheese, compressed pears, candied walnuts, radish V, GF

PALATE CLEANSER

Champagne sorbet VG, DF, GF, NF

MAINS

Beef wellington with parsnips, pure maple glaze, rainbow carrots, beef jus, NF

Scottish salmon fillet, new potatoes, tender stem broccoli, beurre blanc, NF

Wild mushroom risotto, Parmesan crisps, micro herb garden V, GF

DESSERTS

Chocolate and orange tart, chocolate mirror glaze, winter berries VG, GF, NF

Cranberry, apricot and pistachio cheesecake, vanilla ice cream V

Bramley apple and speculoos crumble tart, dairy free ice cream, GF, DF, VG

Selection of Dorset and British cheeses, Fudge's biscuits, grapes, celery V, GF, NF

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Need To Know

CONFIRMING YOUR BOOKING

Provisional bookings for all Christmas events will be held for seven days. A non-refundable deposit of £10 per person (or £20 for Christmas Day & New Year's Eve) is required to confirm your booking. The final balance for all Christmas events 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 private parties from Sunday to Thursday, and 60 guests or more for private parties on Fridays and Saturdays. However, private parties with fewer than these guest numbers 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

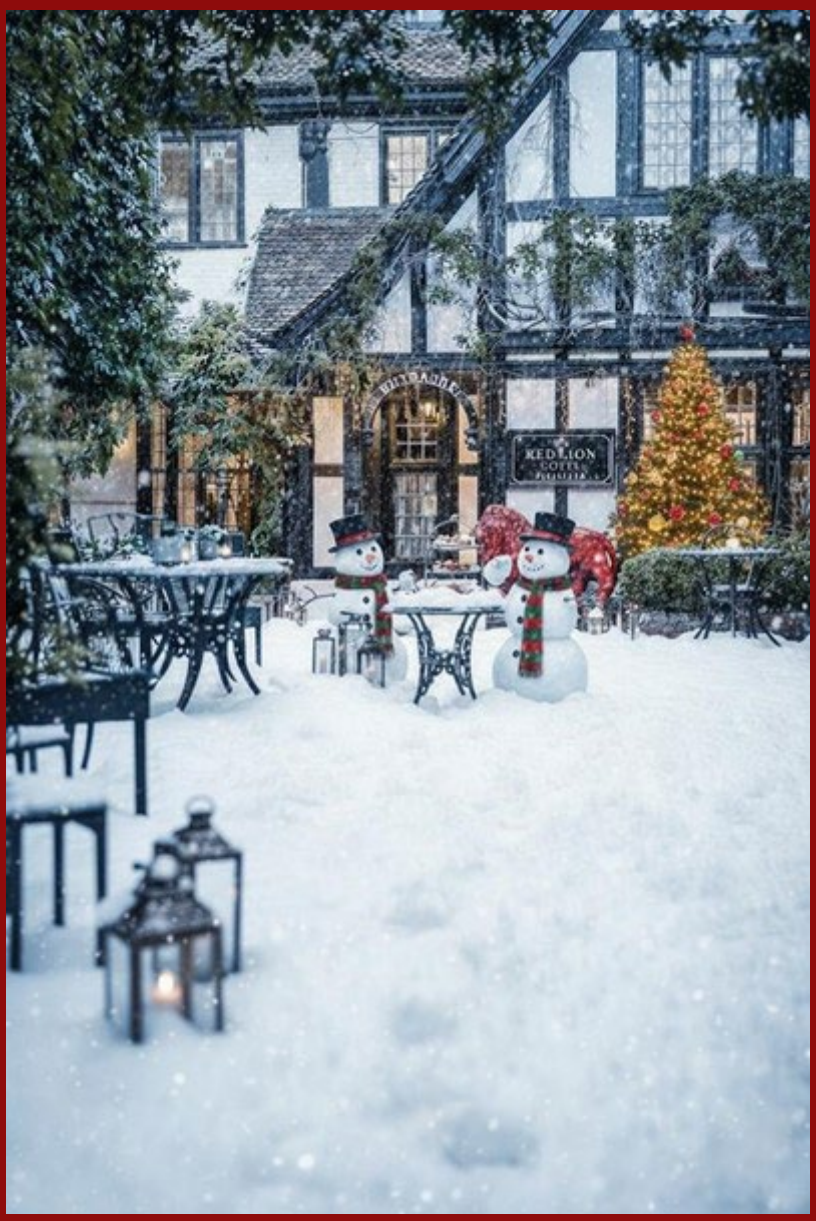
Final guest numbers, menu choices, dietary requirements and final details must be received 30 days prior to the event.

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 from Sunday to Thursday and below 60 guests on Fridays and Saturdays, our standard £450 room hire charge will be applied.

Please note that in the event of reduced numbers within 30 days, pre-ordered meals for these cancelled guests will not be prepared or served.

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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