



**Red Lion**

• CHENIES •



The Red Lion Chenies, Village Road, Rickmansworth, WD3 6ED  
redlion@craftlocals.com 01923 282722



## Welcome to your Christmas at The Red Lion

This winter, treat yourself and those closest to you by joining Kerry, Adrian, and the team for a Christmas like no other!

Throughout this season, our calendar is jangling with events and activities that are sure to spark your festive spirit. With our advent calendar giveaway, holiday themed quiz and the Chenies lighting of the Beacon followed by Christmas Carols, you have plenty to look forward to.

The fun does not stop there! Indulge yourself with our Christmas Dining, Buffet or Christmas Day menus that have been carefully crafted with you in mind, featuring favourites such as King Prawn Cocktail, Traditional Turkey with all the trimmings, Christmas Pudding served with Brandy Cream, and the ever so popular Pigs in Blankets.

If you're unsure where to enjoy all these delights, discover each of our charming corners that range from hustle and bustle to quietly intimate.

Diners be jolly and pull those crackers in one of two distinct areas, The Dining Area and The Snug, each offering candlelit ambience and cosy seating, both adorned with hanging hops, and a real Norwegian Spruce, making them the perfect place to enjoy a feast.

If you are looking for something more casual, our Main Bar is the place to be, with a brilliant, blue-bricked tap line featuring craft and premium beers, an extensive gin range, carefully selected wines, cocktails, and of course, no festive season is complete without mulled wine and cider.

You can find all of this and so much more in our warm and welcoming country pub in the heart of Chenies.

Get in touch with our dedicated team now to start planning your perfect Christmas.

Love Christmas at your Local

*The Red Lion Team*





## Our Spaces

With three distinct areas – The Dining Area, The Snug and Main Bar, we have the facilities to cater for most requirements.

### The Dining Area

A fantastic space for all your dining needs.

This area is ideal for festive lunches and intimate dinners.

Seated: 32

### The Snug

A more intimate setting, our Snug is the perfect place to enjoy our Set Menu or Festive Buffet.

Seated: 16 | Standing: 20

### Main Bar

A cosy and casual area, perfect for drinks, sharing plates and finger food.

Seated: 20



[View our Spaces](#)





## Festive Set Menu

Curried parsnip & coconut soup, shallot & parsnip bhaji (gf) (vg)  
Homemade duck pastrami, date puree, chicory, & orange salad (gf)  
Smoked salmon terrine, pink peppercorn & dill pickles (gf available)  
Kale, chestnut & mushroom croquettes, spiced orange, cranberry & port puree (vg)



Traditional turkey, crushed potatoes, carrots & parsnips, pigs in blankets, sage & onion stuffing, braised red cabbage, sprouts, bread sauce, cranberry sauce, gravy  
Braised beef rib, creamed potatoes & mustardy carrots, sautéed cabbage, creamy mushroom sauce  
Pan-fried sea bream, roasted new potatoes, green beans, crispy capers, dill & mustard dressing (gf)  
Mushroom, squash & nut en croute, crushed potatoes, carrots & parsnips, sage & onion stuffing, kale, sprouts, gravy (vg)



Christmas pudding, brandy cream (gf)  
Pecan & chocolate meringue cake, boozy cherries, vanilla ice-cream (gf)  
Ginger & almond cheesecake, mulled fruit compote (gf) (vg)  
Cheese board, pickled pear, walnuts, crackers (Supplement £5)

3 course meal per person £35

2 course meal per person £28

*Due to the current economic climate we reserve the right to amend / substitute products if for any reason there are issues within our supply chain.  
All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.  
Full allergen information for food & drink is available upon request.  
(gf) gluten-free, (v) vegetarian, (vg) vegan*



## Festive Buffet

Pigs in blankets, soy & sesame dip  
Turkey koftas, cranberry sauce  
Pork & herb stuffing ball lollipops, apple & mustard sauce  
Kentucky-fried turkey slider, spiced cranberry slaw  
Creamy salmon & prawn bon bons  
Classic prawn & Marie Rose sauce vol-au-vent  
Smoked salmon terrine, pickles, crostini (gf available)  
Caramelised squash & red onion bruschetta, ricotta, walnuts & crispy sage (gf available) (v)  
Kale, chestnut & mushroom croquettes, spiced orange, cranberry & port puree (vg)  
Sage & onion stuffing ball lollipops, apple & mustard sauce (v)  
Kentucky-fried jackfruit slider, spiced cranberry slaw (vg)  
Grilled brie & cranberry sandwich bites (v)  
Cheesy polenta fritters, chilli jam (vg)  
Shallot & parsnip bhajis, raita (gf) (v)  
Triple cooked chips, aioli (gf) (vg available)  
Sweet potato fries (gf) (vg)

6 items for £17

8 items for £19

10 items for £21

*Priced per Head  
Minimum 10 Guests*

*Due to the current economic climate we reserve the right to amend / substitute products if for any reason there are issues within our supply chain.  
All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.  
Full allergen information for food & drink is available upon request.  
(gf) gluten-free, (v) vegetarian, (vg) vegan*



## Christmas Day

Champagne & Canapés on arrival

Carrot & ginger soup, crispy carrots, coriander gremolata (gf) (vg)

Potted pork & rabbit, pickled plum chutney, toasted sourdough

King prawn & crayfish cocktail, pickled cucumber, fennel & Bloody Mary sauce (gf)

Roasted beetroot carpaccio, whipped vegan feta, balsamic vinaigrette,  
lemon & hazelnut crumb (gf) (vg)



Traditional turkey, crushed potatoes, carrots & parsnips, pigs in blankets, sage & onion stuffing, braised red cabbage, sprouts, bread sauce, cranberry sauce, gravy

Beef fillet, crushed potatoes, carrots & parsnips, pigs in blankets, braised red cabbage, sprouts, Yorkshire pudding

Pan-roasted duck breast, potato & celeriac dauphinoise, braised chicory, green beans, cranberry, veal jus (gf)

Pan-fried hake fillet, creamed potatoes, charred leeks, red pepper sauce, cockle velouté (gf)

Mushroom, squash & nut en croute, crushed potatoes, carrots & parsnips, sage & onion stuffing, kale, sprouts, gravy (vg)



Christmas pudding, brandy cream (gf)

Mulled winter berry crème brûlée, ginger snap biscuit

Black forest trifle, dark chocolate, boozy cherry & amaretti

Sticky orange, almond & cranberry sponge, caramelised oranges, cinnamon cream (gf) (vg)

Cheese board, pickled pear, walnuts, crackers (Supplement £5)

Adult £85 | Child £40

*Due to the current economic climate we reserve the right to amend / substitute products if for any reason there are issues within our supply chain.  
All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.  
Full allergen information for food & drink is available upon request.  
(gf) gluten-free, (v) vegetarian, (vg) vegan*



# Terms and Conditions

## **How to book**

Complete an online enquiry form on our website [www.redlionchenies.com](http://www.redlionchenies.com) or contact us via email [redlion@craftlocals.com](mailto:redlion@craftlocals.com)

## **Payment Terms**

Your Christmas party booking will be confirmed once we receive your confirmation and security deposit.

We may ask for additional pre-payment for substantial food and drink pre-orders.

All prices on our Christmas menus are inclusive of VAT.

We will apply a discretionary 10% service charge to your final bill. By the end of your event, we are sure you'll agree that our staff deserve it and if not, please do let us know why.

For all Christmas Day bookings, we will require a deposit for the full value of the meals to be paid in advance.

## **Provisional Reservations**

The Red Lion is unable to hold provisional bookings for longer than 14 days. However, please be assured that we will make all reasonable attempts to contact you before releasing your booking.

We reserve the right to use booked tables if your party is not seated 30 minutes after the stated time of your booking.

## **Cancellation/Amendment Policy**

Please advise us in writing of any changes or cancellations. In the event of full cancellation, we are unable to refund your deposit.

In the event that the numbers in your party decrease from the original booking less than seven days before the event, we are unable to offer any refund.

It is not possible to amend pre-orders on the day and all pre-ordered dishes must be paid for in full.

## **Force Majeure**

The Red Lion shall not be liable for any delay or failure in performing any of its obligations, under this Agreement, if delay or failure is caused by circumstances within the reasonable control of the party concerned (including, without limitation, any delay caused by any act of default of the other party).

Bookings are on a first come, first served basis.

A Manager will be present at all times to assist you.

The Red Lion retains the right to refuse entry and/or service.

## **Menu Availability**

Due to the current economic climate we reserve the right to amend / substitute products if for any reason there are issues within our supply chain.