



Red Lion

• CHENIES •



The Red Lion Chenies, Village Road, Rickmansworth, WD3 6ED
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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 Festive Drink 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, 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

Butternut squash & ginger soup, pumpkin seed crumble (gf) (vg)

Potted pork & apple, cornichon salad, wholegrain mustard, sourdough (gf*)

Cold smoked trout, avocado puree, caper berries, lime & chilli dressing, rye bread (gf*)

Walnut & vegan blue cheese stuffed mushrooms, garlic aioli (gf) (vg)



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

Vegan turkey, crushed potatoes, carrots & parsnips, sage & onion stuffing, braised red cabbage, sprouts, bread sauce, cranberry sauce, gravy (gf*) (vg)

Slow-braised beef cheek, parsnip purée, glazed carrots, buttered chard, bordelaise sauce (gf)

Baked salmon, fennel & orange salad, citrus beurre blanc (gf)

Stuffed butternut squash, wild rice, cranberries, pine nuts, sage oil, tahini (gf) (vg)



Traditional Christmas pudding, brandy butter

Chocolate yule log, cherry compote, whipped cream (v)

Mulled pear & almond tart, cinnamon ice cream (gf) (vg)

Sticky figgy pudding, butterscotch sauce, clotted cream (v)

3 course meal per person £35

2 course meal per person £28

Minimum 6 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, (gf*) gluten-free available, (vg*) vegan available*



Festive Buffet

Pigs in blankets, soy & sesame dip
Chicken & sage skewers, orange glaze (gf)
Kentucky-fried turkey slider, spiced cranberry slaw
Pork & apricot stuffing sausage roll, wholegrain mustard
Chicken liver & brandy parfait, pickled cherries, brioche (gf*)
Classic prawn & Marie Rose sauce vol-au-vent
Smoked trout & cream cheese tartlets
Beer-battered haddock goujons, dill mayo
Grilled brie & cranberry sandwich bites (gf*) (v)
Cheddar & potato croquettes, herb salsa (gf) (v)
Heritage beetroot & feta bruschetta, pine nuts, balsamic reduction (gf*) (v)
Vegan sausage roll, honey & mustard dip (vg*)
Walnut & vegan blue cheese stuffed button mushrooms, garlic aioli (vg)
Sweet potato falafel slider, red onion jam (vg)
Spiced cauliflower fritters, mango chutney (gf) (vg)

6 items for £17

8 items for £19

10 items for £21

Priced per Head

Minimum 15 Guests

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Hot Winter Drinks

Mulled Wine

Red wine, cloves, cinnamon, orange wheel

Mulled Cider (vg)

Warm spiced cider, dried apple

Warm Winter Margarita (vg)

Cazcabel Blanco tequila, spiced apple juice, dried apricots & cranberries

Old Fashioned Hot Toddy

Jameson whisky, honey syrup, angostura bitters

Hot Aperol Spritz (vg)

Aperol, white wine, apple juice, mango syrup

Hot Buttered Rum

Butter, sugar, vanilla ice cream & spices, Sailor Jerry rum, hot water, whipped cream

Salted Caramel White Hot Chocolate

White hot chocolate, Baileys, salted caramel, whipped cream

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Full allergen information for food & drink is available upon request.
(vg) vegan*



What's On

Christmas Quiz

Thursday 14th December, 7:30pm

Test your festive knowledge while sipping on holiday-themed drinks and get extra points for wearing your merriest, most festive clothes! First prize wins a £50 bar voucher.

£2.50 per person

Boogie Woogie Carols

Sunday 10th December, 7:30pm

We're brewing up a delightful surprise for you this Christmas! Stay tuned for the announcement of Reverend Jon Bishop and his funky keyboard, who will be bringing festive fun to Chenies! Get ready to tap your feet, raise your glasses, and revel in the holiday spirit with Christmas classics.

Christmas Eve

Sunday 24th December, 6pm

Settle in for a cozy Christmas Eve dinner and drinks post-beacon lighting.

Christmas Day

Monday 25th December, Closed

On Christmas Day, we'll be closed so our staff can enjoy quality time with their loved ones. We look forward to welcoming you back the following day for a fantastic Boxing Day.

New Year's Eve Round-Up Quiz!

Sunday 31st December, 7:30pm

Join us for an exciting Round-Up Quiz, where you can compete for a chance to win a £250 prize, along with runner-up and spot prizes up for grabs throughout the night. Let's welcome the New Year with thrilling competition, and the chance to start 2024 as a winner!

New Year's Day

Monday 1st January, 12pm

Get your hangover cure with our hearty roasts and refreshing drinks to kickstart 2024 the right way. Recover from last night's celebrations and start the new year with good company and great food!



Terms and Conditions

How to book

Complete an online enquiry form on our website www.redlionchenies.com/christmas

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.

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.