THE RED LION

YOUR EVENT

The Red Lion, Chenies, Village Road, WD3 6ED

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Welcome to your Event at The Red Lion

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We are able to host and cater for a variety of different events, specially designed with your needs in mind.

This brochure covers our spaces, both indoors and out, as well as our many menu options.

We also have a wide selection of drinks behind the bar, including locally brewed real ales, national and local craft beers and ciders, plus an impressive range of wines and, premium spirits to help ensure that your party delivers in all areas.

Our dedicated team is here to take care of all the details on your behalf and make sure your event is a real success.

The Red Lion Team

The Red Lion

With three distinct areas – our snug, dining room and courtyard are all available to book, we have the facilities to cater for most requirements.

The Courtyard

An incredible space for both summer and winter occasions alike – ideal for those that wish to order our Hog Roast.
Seated: 44 | Standing: 60

The Snug

A more intimate setting, our Snug is the perfect place to enjoy our set menu or sharing platters.
Seated: 16 | Standing: 20

Main Dining Area

A fantastic space for all of your dining needs.
This area is ideal for formal lunches and intimate dinners.
Seated: 32

HOG ROAST

If you're looking for a centrepiece for your party, look no further. Our Hog Roast provides a real WOW factor, that's packed full of flavour and perfectly tender. Our pork is red tractor certified and reared in England.

Perfect for outdoor birthdays, weddings, and garden parties

Our whole, slow-cooked rare breed home hog roast will be roasted and carved in front of you by one of our wonderful chefs and served directly to your guests alongside baps, sage & onion stuffing, apple chilli chutney, baby roast potatoes.

Prices are available upon request
Minimum order of 40 guests

ROTISSERIE CHICKEN

Our succulent, corn fed, garlic, lemon & thyme chickens are cooked in-house on our rotisserie and served to your guests by our wonderful team.

Perfect for outdoor birthdays, weddings, and garden parties

Our whole chickens are marinated, spit roasted and served alongside fresh salads, coleslaw and fries.

Prices are available upon request
Minimum order of 20 guests

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.
(v) vegetarian, (vg) vegan, (gf) gluten-free

BUFFET MENU

6 items for £14.50

8 items for £18

10 items for £21

Cheeseburger slider, homemade burger relish, lettuce & onion (vg available)

Miso marinated baby back ribs, shichimi spice blend, creamy chive dip

Smoked chipotle sticky chicken wings - chilli jam

Smoked paprika chicken skewers, smoked chilli mayo

Apple & fennel seed sausage rolls, apple & mustard sauce

Battered cocktail sausages, 'chip shop' curry sauce

Mini prawn & salmon fishcakes, dill pickle dip

Seasonal vegetable tempura with ginger, chilli & soy dipping sauce (gf available)

Beetroot fritters with lime & yogurt dip (vg & gf)

Truffled mac n cheese croquettes, sweet chilli mayo (v)

Crispy cauliflower kebabs, chipotle sauce (vg)

Southern spiced potato wedges, aioli dip

Sweet potato fries, smoked chilli mayo (gf, vg)

Chips, smoked chilli mayo

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SET MENU EXAMPLE

Perfect for sit-down birthdays, weddings, and anniversaries

This is an example menu - you can select any dishes from our daily menu
to create your own Set Menu

£ priced per dish
For groups of 18 guests or more
2 - 3 courses available

To Start

Soup of the day (vg)

Salt & pepper squid, lemon mayo

Miso marinated baby back ribs, shichimi spice blend, creamy chive dip

Mains

Pork schnitzel, parmenter potatoes, spring greens, fried egg, crispy capers & garlic

Beer battered haddock & chips, mushy peas, jalapeno tartare sauce, lemon

Cauliflower balti pie, mashed potato, seasonal greens, gravy (vg)

Dessert

Warm double chocolate brownie, peanut ice cream, candied peanuts, salted caramel sauce (v)

Sticky toffee pudding, toffee sauce, clotted cream ice cream, caramelised white chocolate (v)

Ice cream/sorbet (vg/v/gf) x 3 scoops

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TERMS & CONDITIONS

How to book

- Complete an online enquiry form through our website
- Contact us via email: **redlion@craftlocals.com**

Payment Terms

- Your booking will be confirmed once we receive your confirmation and security deposit payment
- Please note, we may ask for additional pre-payment for substantial food and drink pre-orders
- All prices on our 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 we will make all reasonable attemptsto 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

Food Service

- Our menus are not available on Sundays

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)
- If for any reason there are issues within our supply chain, we reserve the right to change menu items and/or prices
- 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