



Christmas

AT THE RED LION





Elvis

FRIDAY 28TH NOVEMBER

THE KING IS BACK!

3 COURSE FESTIVE MEAL & LIVE ENTERTAINMENT - £46.95PP



Tina Turner

SATURDAY 29TH NOVEMBER

SIMPLY THE BEST TRIBUTE!

3 COURSE FESTIVE MEAL & LIVE ENTERTAINMENT - £46.95PP



Christmas Quiz

TUESDAY 2ND DECEMBER

DIG OUT YOUR CHRISTMAS JUMPER AND BOOK YOUR TABLE FOR OUR CHRISTMAS QUIZ.

£2PP, MAX 6 IN A TEAM.



Crimbo Bingo

FRIDAY 5TH DECEMBER

DJ PAT IS HERE WITH CRIMBO BINGO, GLASS OF PROSECCO, SHARING PIZZAS, MUSIC BINGO & DJ - £39.95PP

RED LION, RH1 4NU - 01883 743 342

WWW.REDLIONBLETCHINGLEY.CO.UK



Electric 80's

SATURDAY 6TH DECEMBER
TAKE IT BACK TO THE 80'S WITH
OUR HIGH ENERGY TRIBUTE.
3 COURSE FESTIVE MEAL & LIVE
ENTERTAINMENT - £48.95PP



Tom Jones

FRIDAY 12TH DECEMBER
TOM JONES FOLLOWED BY
ROCK N ROLL CLASSICS & 3
COURSE FESTIVE MEAL - £46.95PP



Country Christmas

SATURDAY 13TH DECEMBER
LIVE COUNTRY SINGER & LINE
DANCING! PLUS 3 COURSE
FESTIVE MEAL - £48.95PP



Time Duo

FRIDAY 19TH DECEMBER
IT'S THE LAST FRIDAY BEFORE
CHRISTMAS, LETS PARTY! BOOK A
TABLE FOR DINNER OR POP IN
FOR A DRINK. FREE ENTRY

ALL MUSIC NIGHTS & FESTIVE MENU BOOKINGS
ARE ADVANCED BOOKINGS ONLY. ALL DEPOSITS
ARE NON REFUNDABLE/NON TRANSFERABLE.

2 Courses: £31.95 **3 Courses:** £36.95

Music Nights: From £39.95

Parsnip, Sage & White Bean Soup V

FINISHED WITH WATERCRESS OIL & CRISPY SAGE LEAF SERVED WITH WARM CRUSTY ROLL SALTED BUTTER

King Prawn Salad

AVOCADO LIME CREAM, BABY GEM, CUCUMBER, CHERRY TOMATO. TOPPED WITH CRUNCHY PANKO CRUMB

Ham Hock & Pea Terrine

SLOW COOKED HAM HOCK WITH MUSTARD & HONEY. PICALILLI & CROSTINI

Individual Baked Camembert V

RED ONION & CRANBERRY CHUTNEY, CRUSTY ROLL

Roast Turkey Ballotine OR Festive Nut Roast

STUFFED WITH PORK & CRANBERRIES, WRAPPED IN BACON. SERVED WITH ALL THE TRADITIONAL ROAST TRIMMIINGS

Hearty Beef Casserole

SLOW COOKED IN MALBEC WITH WINTER VEGETABLES FINISHED WITH HORSERADISH DUMPLING

Smoked Haddock Fish Cake

CHEDDAR & LEEK FONDANT CENTRE ON A BED OF FINE GREEN BEANS

Mushroom Bourgignon Pie V

SAUTEED MUSHROOMS, BABY ONIONS IN SMOKY RED WINE SAUCE. SERVED WITH CREAMED MASH, GLAZED CARROTS & GRAVY

Salted Caramel & Gingerbread Cheesecake

STEM GINGER SPONGE & CARAMEL PIECES

Sticky Toffee Christmas Pudding

APRICOT, ALMONDS & COGNAC WITH BRANDY SAUCE

Espresso Martini Tiramisu Torte

BRANDY & ESPRESSO FLAVOURED SPONGE, DARK CHOCOLATE SHAVINGS

Blood Orange Panna Cotta Tart

COINTREAU & DARK CHOCOLATE SAUCE