



CHRISTMAS AT  
RED HALL



From small to large groups, we have a range of options that will work well for your festive get together.



# 'TIS THE SEASON



Introducing our 2023 festive programme at Red Hall.

At Red Hall, we believe that Christmas should be a time of enjoyment, free from stress and worries. We understand the challenge of organising Christmas events for colleagues, friends and family, which is why we're here to help!

Our dedicated events team is ready to assist you every step of the way in planning your perfect event. Whether it's an intimate gathering or a large party, we'll make sure it's a night to remember!

From exquisite food, drinks, festive specials and events throughout the festive month, Red Hall has something for everyone.

We look forward to hosting you and your guests for a wonderful, festive knees-up!





# OSCAR'S FESTIVE LUNCH MENU

**AVAILABLE MONDAY - SATURDAY | 12pm - 4pm**

*2 course £20.95 per person*

*3 courses £22.95 per person*

*Children (under 13) 3 courses £12.95 person*

## STARTERS

**Sweet Potato and Roasted Red Pepper Soup with Truffle Oil and Basil (V) (GF)**

Served with a warm bread roll

**Pressed Ham Hock and Parsley Terrine (GF)**

Served with homemade piccalilli

**Warm Lightly Fried Breaded Camembert (V)**

Cranberry chili jam

**Traditional Prawn Cocktail (GF)**

Marie Rose sauce and brown bread

## MAINS

**Turkey Roast (GF)**

Traditional turkey roast served with pigs in blankets, sage & onion stuffing, roast potatoes, carrots, honey glazed parsnips, sprouts and red wine jus

**Beef Bourguignon (GF)**

Served with a duo of mash and winter root vegetables

**Pan Seared Sea Bass (GF)**

Served with new potatoes, winter greens and caperberry & dill cream sauce

**Mushroom, Cranberry & Cream Cheese Parcel (V)**

Served with wilted spinach, toasted chestnuts and roast potatoes

## DESSERT

**Christmas Pudding (GF)**

Traditional Christmas pudding served with brandy crème anglaise (VE available)

**Chocolate Yule Log (V)**

Served with Chantilly cream and chocolate shavings

**Baileys Cheesecake (V)**

Homemade cheesecake served with vanilla ice cream

**Apple & Sultana Crumble (GF)(V)**

Served with double cream custard

# CHRISTMAS PARTY NIGHT RETRO DISCO

**Weekend dates available throughout December, please enquire for availability.**

Join us this Christmas and enjoy a deliciously fabulous three course dinner, after dinner pick your decade and dance the evening away with our resident DJ.

Arrival from 7pm, service at 7:30pm

*£35 per person*

## STARTERS

**Leek and Potato Soup with Chive Oil & Croutons (V) (VE) (GF)**

Served with crusty bread

**Chicken Liver and Port Pâté (GF)**

Caramelised red onion chutney, toasted bread

**Wild Mushroom Croute (V)**

Buttered mushrooms, garlic and herb cream cheese, with a balsamic drizzle

## MAINS

**Traditional Roast Turkey (GF)**

Pigs in blankets, sage and onion stuffing, roast potatoes, sprouts, roast carrots, honey roast parsnips, red wine jus

**Grilled Fillet of Salmon (GF)**

Served with dill crushed baby potatoes, baby carrots and lobster sauce

**Carrot, Mushroom & Spinach Turnover (V) (VE)**

Spiced sweet potato wedges and vegan pesto

## DESSERT

**Apple and Sultana Crumble (V) (GF)**

Served with vanilla ice cream

**Christmas Pudding (GF)**

Brandy crème anglaise (V, VE options available)

**Cookies & Cream Cheesecake**

Served with chocolate sauce, white chocolate ice cream and seasonal berries





# SANTA SUNDAY LUNCH

Our Santa Sunday Lunch is the perfect way for families to get together for some pre-festive fun. Enjoy a delicious three-course lunch, freshly prepared by our chefs and enjoy a visit from the big man himself with a gift for the children.

*2 Course: £24.95*

*3 Courses £27.95*

*Children (under 13) 3 courses £13.95 person*

## **Date**

Sunday 10th December & Sunday 17th December 2023

## **Time**

Arrival 12pm, sit down prompt at 12:30pm

Arrival 3pm, sit down prompt 3:30pm

Pre-booking required, so if you would like to book  
please email us via [events@red-hall.co.uk](mailto:events@red-hall.co.uk) or  
call us on 01706 822476

\*£5 deposit required per person for this event



# SANTA SUNDAY LUNCH

## STARTERS

**Sweet Potato and Roasted Red Pepper Soup with Truffle Oil and Basil (V) (GF)**

Served with a warm bread roll

**Pressed Ham Hock and Parsley Terrine (GF)**

Served with homemade piccalilli

**Warm Lightly Fried Breaded Camembert (V)**

Served with cranberry chili jam

**Traditional Prawn Cocktail (GF)**

Marie Rose sauce and brown bread

## MAINS

**Turkey Roast (GF)**

Traditional turkey roast served with pigs in blankets, sage & onion stuffing, roast potatoes, carrots, honey glazed parsnips, sprouts and red wine jus

**Beef Bourguignon (GF)**

Served with a duo of mash and winter root vegetables

**Pan Seared Sea Bass (GF)**

Served with new potatoes, winter greens and caperberry & dill cream sauce

**Mushroom, Cranberry & Cream Cheese Parcel (V)**

Served with wilted spinach, toasted chestnuts and roast potatoes

## DESSERT

**Christmas Pudding (GF)**

Traditional Christmas pudding served with brandy crème anglaise (VE available)

**Chocolate Yule Log (V)**

Served with Chantilly cream and chocolate shavings

**Baileys Cheesecake (V)**

Homemade cheesecake served with vanilla ice cream

**Apple & Sultana Crumble (GF)**

Served with double cream custard

## KIDS MENU

### STARTERS

Tomato Soup

Cheesy Garlic Bread

### MAINS

Roast Turkey with all the trimmings

Battered chicken goujons, chips and peas

Cheese and tomato pasta

### DESSERT

Ice cream and chocolate sauce

Chocolate brownie and vanilla ice cream





# SENIOR CITIZEN'S FESTIVE LUNCH MENU

**AVAILABLE MONDAY - FRIDAY**

*2 courses £15.95*

*3 courses £17.95*

## **STARTERS**

**Leek and Potato Soup with Chive Oil & Croutons (V) (GF)**

Served with crusty bread

## **MAINS**

**Turkey Roast (GF)**

Traditional roast turkey served with pigs in blankets, sage & onion stuffing, roast potatoes, sprouts, roast carrots, honey roast parsnips and turkey gravy

**Mushroom, Cranberry & Cream Cheese Parcel (V)**

Served with wilted spinach, toasted chestnuts and roast potatoes

## **DESSERT**

**Christmas Pudding (VE) (GF)**

Traditional Christmas pudding served with brandy crème anglaise

# VINTAGE FESTIVE AFTERNOON TEA

**AVAILABLE MONDAY - SUNDAY | 12pm - 4pm**

*£19.95 per person*

**Add a glass of Fizz for £5**

Come and indulge in a festive Afternoon Tea, packed with scrumptious sandwiches, festive cakes & treats, homemade scones and a selection of teas and coffee. You can also get into the festive spirit with a glass of fizz!

## WHAT'S INCLUDED

### SELECTION OF SANDWICHES

Slow roast turkey and cranberry  
Roast beef and horseradish  
Smoked salmon and cream cheese  
Honey and mustard pigs in blankets

### SELECTION OF CAKES & TREATS

White chocolate and cranberry scone  
Milk chocolate glazed shortbread  
Gingerbread man  
Fruit tart  
Chocolate and orange brownie  
Macaroons  
Festive mini mince pies

**Unlimited tea and coffee**

***Advanced booking required***

*\*Vegan and vegetarian options available*





# CHRISTMAS DAY

Adult: £95.00

Children 10-13: £50.00

Children under 10: £35.00

## Two sittings available:

First sitting arrival at 12pm, for prompt 12:30pm service

Second sitting arrival at 3pm, for prompt 3:30pm service

## STARTERS

*Glass of Bucks Fizz upon arrival*

### Pan Seared Scallops (GF)

Pan seared scallops with green pea puree, crispy Bury black pudding and apple jam

### Crispy Duck Salad

Served with chestnuts, orange segments and a pomegranate dressing

### French Onion Soup (V)(GF)

Served with a Gruyère crouton and crusty bread

### Wild Mushroom & Spinach Arancini (V)

Served with tomato sauce & pesto

## INTERMEDIATE COURSE

Lemon Sorbet

## MAINS

### Traditional Turkey (GF)

Hand carved turkey breast served with pigs in blankets, sage & onion stuffing, beef dripping roast potatoes, carrots, honey roasted parsnips, brussel sprouts, Yorkshire pudding and red wine jus

### Roast Sirloin of Beef (GF)

Roast potatoes, seasonal vegetables and Yorkshire pudding with a rich beef and red wine gravy

### Salmon

Herb crusted salmon, fried kale, chorizo potatoes, pearl onions and a seafood bisque

### Butternut Squash and Lentil Wellington (V)

Roast potatoes, seasonal vegetables, Yorkshire pudding and vegetarian gravy

## DESSERT

### Steamed Christmas Pudding (GF)

Traditional Christmas pudding served with red berry compote and brandy crème anglaise

### Gold Dusted Chocolate Bauble (GF)

Caramel sauce and chocolate soil

### Clementine Tart

Refreshing clementine tart with orange salsa and ginger spiced cream

### Luxury Cheeseboard (V)

A selection of smoked Applewood cheese, brie, cheddar and Blacksticks Blue cheese served with artisan biscuits, red onion marmalade, celery and grapes



# BOXING DAY

**AVAILABLE 12pm - 8pm**

*Adult: £35.95*

*Children 10-13: £19.95*

*Children under 10: £14.95*

## STARTERS

**Roasted Red Pepper and Tomato Soup (V)(VE)(GF)**

Served with crusty bread

**Jackfruit, Carrot & Coriander Spring Roll (V)**

Served with sesame glazed pak choi, sweet chilli and lime dipping sauce

**Cod & Prawn Dill Fishcake (GF)**

Petite salad and lemon mayonnaise

**Ham Hock & Wholegrain Mustard Croquettes**

Beer braised onions and cheese sauce

## MAINS

**Roast Supreme of Chicken (GF)**

Served with dripping potatoes, carrots, seasonal vegetables, parsnips and red wine jus

**Braised Featherblade Steak (GF)**

Served with colcannon mash, seasonal vegetables and red wine jus

**Pan Seared Hake (GF)**

Pan seared hake, served with pomme purée, fried kale, caper and dill sauce

**Roasted Red Pepper Linguine (V)(VE)**

Served with courgettes, tomatoes and scented with basil and extra virgin olive oil

## DESSERT

**Sticky Toffee Pudding (GF)**

Served with rich butterscotch sauce and vanilla ice-cream

**Chocolate Fudge Cake**

Served with Madagascan vanilla ice-cream

**Seville Orange Crème Brûlée (V)(VE)(GF)**

Served with a tuile biscuit

**Lemon Tart**

Served with fruit coulis and lemon sorbet



# OSCAR'S NEW YEAR'S EVE THEMED DINNER

£95 per person

Arrival from 7:30pm, service starts at 8pm

Carriages at 1am

Celebrate 2023 New Year's Eve in style and dance the night away with a live west-end performance, taking you through the timeless hits of ABBA until the clock strikes 1am.

## STARTERS

*Glass of Champagne and canapés on arrival*

### Beetroot and Gin Cured Salmon (GF)

Served with chive, cucumber and lemon mayonnaise

### Carrot & Orange Soup (GF)

Served with a warm bread roll

## INTERMEDIATE COURSE

Champagne Sorbet

## MAINS

### Beef Wellington (GF)

Served with dauphinoise potatoes, asparagus, green beans, roasted shallots and rich red wine jus

### Sweet Potato Roulade (V)(GF)

Cajun spiced sweet potato roulade, served with asparagus, sun blushed tomatoes, seasonal vegetables and saffron cream sauce

## DESSERT

### Luxury Belgian Chocolate Trifle

Layers of Belgian chocolate mousse topped with Chantilly cream and chocolate shavings

### Luxury Cheese Board (GF)

A selection of smoked applewood cheese, brie, cheddar and Blacksticks Blue cheese served with artisan biscuits, red onion marmalade, celery and grapes

### Teas and Coffees

Served with petit fours

# NEW YEAR'S EVE PARTY

## IN THE PEEL AND HAYDOCK SUITE

Adult; £60 per person

Children under 13; £30 per person

Come and join us to celebrate new beginnings with your family and friends. With a glass of Prosecco and an evening of great food, the music will count you down to 2024 as the house DJ will make you groove until midnight and beyond.

### Prosecco Reception

Glass of Rose Prosecco on arrival

## STARTERS

#### Crispy Calamari (GF)

Served with wasabi and lime mayo

#### Carrot & Orange Soup (V)(VE)(GF)

Served with a warm bread roll

#### Garlic Mushroom Croute (V)

Button mushrooms, served in a garlic, herb and cream cheese sauce

## MAINS

#### Roast Supreme of Chicken (GF)

Served with fondant potatoes, baby vegetables and madeira and tarragon jus

#### Pan Seared Sea Bass (GF)

Pan seared sea bass fillet, served with crushed new potatoes, peas, beans, samphire and sauce vierge

#### Kale and Asparagus Risotto (V)

Served with parmesan crisp, peas and baby rocket

#### The Steak Experience

\*£10.95 supplements applies\*

#### 28 Day Aged Sirloin Steak 8oz (GF)

Served with parsley butter, onion rings, seasoned triple cut chunky chips, balsamic beef tomato and a steak sauce of your choice.

#### Choose your steak sauce:

Three Peppercorn / Long Clawson Stilton & Blue Cheese / Diane Sauce

## DESSERT

#### Christmas Pudding (GF)

Traditional Christmas pudding served with brandy crème anglaise (VE available)

#### Chocolate Yule Log (V)

Served with Chantilly cream and chocolate shavings

#### Teas and Coffees

Served with petit fours



## MAKE IT AN EXPERIENCE

Extend your stay and elongate your festive celebrations in one of our beautifully cosy rooms, some of which offer a stunning look over the countryside landscape.



# JANUARY PICK ME UP PARTY

*Adult; £30 per person*

*Arrival from 6:30pm, service at 7.30pm*

If you, your family or team have been busy over the festive period, why not book a January Pick Me Up Party? You can still enjoy the festivities, with a delicious three course meal, followed by an evening of music by our resident DJ.

## STARTERS

**Leek & Potato Soup with Chive Oil & Croutons (V) (VE) (GF)**

Served with crusty bread

**Chicken Liver and Port Pâté (GF)**

Caramelised red onion chutney, toasted bread

**Wild Mushroom Croute (V)**

Buttered mushrooms, garlic and herb cream cheese, with a balsamic drizzle

## MAINS

**Traditional Roast Turkey (GF)**

Pigs in blankets, sage and onion stuffing, roast potatoes, sprouts, roast carrots, honey roast parsnips and red wine jus

**Grilled Fillet of Salmon (GF)**

Served with dill crushed baby potatoes, baby carrots and lobster sauce

**Carrot, Mushroom & Spinach Turnover (V) (VE)**

Spiced sweet potato wedges and vegan pesto

## DESSERT

**Apple & Sultana Crumble (V) (GF)**

Served with vanilla ice cream

**Christmas Pudding (V) (VE) (GF)**

Brandy crème anglaise

**Traditional Chocolate Yule Log (V)**

Served with Chantilly cream, chocolate shavings



## DRINKS PACKAGES

### **Beer Buckets**

*includes 10 beers*

**£40**

### **Cider Buckets**

*includes 8 ciders*

**£45**

### **Wine for the table**

*starting from*

**£20**

### **Bottle of Spirit & Mixers**

*Please enquire for prices*

**To pre-order drinks packages please enquire with your events co-ordinator**

***Drink packages must be returned two weeks prior to your event date***

## PRIVATE DINING

Private dining rooms available for group bookings, ask our team for more details.

## DIETARY REQUIREMENTS

Dietary requirements catered to, please inform your events co-ordinator to discuss options.

## TERMS & CONDITIONS

### *Information for booking*

- A. Bookings will not be taken or confirmed until a deposit of £20 per person has been paid to the venue.
- B. All payments are non-transferable and non-refundable and cannot be used for any other goods or services.
- C. The final payment is due six weeks prior to the event. Non-payment may result in your booking being cancelled. Any bookings made within six weeks prior to the event must be paid in full immediately.
- D. Any adjustments must be confirmed in writing and are subject to approval by the venue.
- E. Additional places are subject to availability.
- F. Food pre-orders are essential and must be returned six weeks prior to the event. Any dietary requirements must also be stated so that alternative dishes can be prepared. We reserve the right to pre-order your food if you fail to return a pre-order six weeks prior to the event.
- G. Drinks packages need to be pre-ordered two weeks in advance.
- H. Party Nights and New Year's Eve - Strictly over 18's only with the exception of Oscar's Restaurant.

### *Cancellation by the venue*

- A. In the event that the venue has to cancel any event or package, an alternative date or venue will be offered or a full refund given.
- B. The venue reserves the right to alter any content, menus or prices in the brochure should circumstances demand.

### *Table and seating plans for party nights*

- A. Parties may be combined with others to make up a complete table.
- B. Tables will be indicated by party name on the night.
- C. Christmas events take place in the Holcombe Suite, Oscars Restaurant and Bar Area, Peel Suite and Haydock Suite.
- D. Management reserves the right to move your party to another suitable room within the Hotel if deemed necessary.
- E. Party Nights will take place once we have reached minimum numbers. If minimum numbers are not reached, the night will continue to take place without a DJ. Festive/dance music will be provided through our in-house sound system.
- F. Parties may be on more than one table.

## WEDDING PACKAGES

Our wedding packages are available, if you are interested in discussing further, please contact our events team on:

**[events@red-hall.co.uk](mailto:events@red-hall.co.uk) or call us on 01706 822476**

