



CHRISTMAS  
&  
NEW YEAR  
2024



From a small gathering to a large party, we have a range of options that are perfect for your festive get together!



# 'TIS THE SEASON



Welcome to a dazzling Christmas at Red Hall!

Christmas is a time of joy, a season to forget all worries and dive into the spirit of the festivities. At Red Hall, we are dedicated to transforming your Christmas into an enchanting celebration filled with laughter, love, and unforgettable moments.

Whether planning a grand gala or an intimate gathering, our expert events team is with you every step of the way to craft your perfect celebration. We promise a magical evening that will sparkle in your memories forever!

Red Hall is brimming with festive cheer, offering delectable dining, enticing drinks, and exclusive seasonal promotions throughout December.

Join us for an exhilarating, festive celebration at Red Hall—it's time to revel in the magic and merriment of the season! We can't wait to welcome you and your guests for a spectacular bash.





# RED HALL'S FESTIVE LUNCH MENU

AVAILABLE MONDAY - SATURDAY | 12pm - 4pm

2 course £22.95 per person

3 courses £24.95 per person

Children (under 13) 3 courses £12.95 person

## STARTERS

### Winter Vegetable Soup (V) (GF)

Warm bread roll

### Chicken Liver Pâté

Sourdough croute

### Wild Mushroom Croute (V)

Sourdough topped with buttered mushroom, garlic, herb & cheese emulsion

## MAINS

### Turkey Roast (GF)

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

### Pan Seared Sea Bass (GF)

New potatoes, winter greens, sauce vierge

### Mushroom, Cranberry & Cream Cheese Wellington (V)

Plum tomato, carrots, broccoli, green beans, brussels sprouts, roast potatoes & red pepper reduction

## DESSERT

### Christmas Pudding (GF)

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

### Winter Berry Eton Mess (V)

Crushed meringue with Chantilly cream

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

Double cream custard

# FESTIVE PARTY NIGHT'S

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

Join us this Christmas and enjoy a deliciously fabulous three course dinner then dance the night away with our resident DJ.

Arrival from 7:00pm, service at 7:30pm, carriages 1:00am

£39.50 *per person*

## STARTERS

**Winter Vegetable Soup (V)(VE)(GF)**

Warm bread roll

**Chicken Liver Pâté (GF)**

Caramelised red onion chutney, toasted sourdough croute

**Whipped Goat Cheese & Beetroot Salad (V)**

Balsamic drizzle

## MAINS

**Traditional Roast Turkey (GF)**

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

**Grilled Fillet of Seabream (GF)**

Dill crushed baby potatoes, baby carrots & lobster sauce

**Vegetable Wellington & Spinach Turnover (V)(VE)**

Carrot, orange & ginger marmalade wellington, spiced sweet potato wedges, vegan pesto

## DESSERT

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

Vanilla ice cream

**Christmas Pudding (GF)**

Brandy crème anglaise (V, VE options available)

**Chocolate Cheesecake**

Chocolate sauce & seasonal berries





# SANTA SUNDAY BRUNCH

Treat your little ones to a delicious brunch of waffles, pancakes or a mini English with fresh juice,  
as well as colouring activities and a present from Santa Claus himself!

Adult tickets include a choice of any dish from the brunch menu along with a glass of bucks fizz.

***Ticket Price £19.95***

## **Dates**

15th December & 22nd December

## **Times**

First Sitting - 10.30am

Second Sitting - 12.30pm

\* Tables are allocated for a period of 1.5 hours

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 BRUNCH

## BRUNCH MENU

### Eggs Benedict

English muffin topped with ham, poached free range egg & hollandaise sauce

### Eggs Royale

English muffin topped with smoked salmon, poached free range egg & hollandaise sauce

### Omelette

Choose from cheese or ham

### Eggs Florentine

English muffin topped with spinach, poached free range egg & hollandaise Sauce

### Full English

Bacon, sausage, Bury black pudding, hash brown, mushrooms, tomato, baked beans & choice of eggs

- Poached
- Scrambled
- Fried

### Organic Porridge Oats

With semi skimmed milk or hot water

### Poached Eggs & Avocado

Served on granary toast

### Smoked Salmon

Served with scrambled eggs & toasted sourdough

## KIDS BRUNCH MENU

### Waffles or Pancakes

Served with any 2 of the following:

- Nutella
- Maple Syrup
- Mixed Berries
- Streaky Bacon
- Ice Cream
- Banana

### Mini English Breakfast

1 sausage, 1 bacon, 1 hash Brown, baked beans & scrambled egg

*Apple or Orange Juice*



# FESTIVE AFTERNOON TEA

AVAILABLE MONDAY - SUNDAY | 12pm - 4pm

£22.50 per person

£12.95 per child under 10 years

Add a glass of Fizz or mulled wine for £5

Enjoy an array of delectable sandwiches, holiday cakes and treats, freshly baked scones, and a variety of teas and coffees during our Christmas afternoon tea affair. You can also raise a glass of bubbly to celebrate!

## 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*





# SENIOR CITIZEN'S FESTIVE LUNCH MENU

**AVAILABLE MONDAY - FRIDAY**

*2 courses £17.95*

*3 courses £19.95*

## **STARTERS**

### **Winter Vegetable Soup (V) (GF)**

Warm bread roll

### **Chicken Liver Pâté**

Sourdough croute

### **Wild Mushroom Croute (V)**

Sourdough topped with buttered mushroom, garlic, herb & cheese emulsion

## **MAINS**

### **Turkey Roast (GF)**

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

### **Pan Seared Sea Bass (GF)**

New potatoes, winter greens, sauce vierge

### **Mushroom, Cranberry & Cream Cheese Wellington (V)**

Plum tomato, carrots, broccoli, green beans, brussels sprouts, roast potatoes & red pepper reduction

## **DESSERT**

### **Christmas Pudding (GF)**

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

### **Winter Berry Eton Mess (V)**

Crushed meringue with Chantilly cream

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

Double cream custard





# CHRISTMAS DAY

Adult: £99.00

Children 10-13: £50.00

Children under 10: £35.00

Under 2: FREE

First sitting arrival at 12pm | Last sitting is at 3:00pm

## STARTERS

*Glass of Bucks Fizz upon arrival*

### King Prawn Bruschetta

Crispy bruschetta topped with prawns, fresh tomatoes & a drizzle of balsamic

### Crispy Duck Salad

Chestnut, orange & chili dressing

### French Onion Soup (GF)

Gruyere cheese, croutons & crusty bread

### Mediterranean Vegetable Tart (V)

Pomegranate reduction

## INTERMEDIATE COURSE

Strawberry 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, brussels sprouts, Yorkshire pudding & red wine jus

### Roast Striploin of Beef (GF)

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

### Salmon

Maple glazed salmon, fried kale, brussel sprouts & potatoes

### Butternut Squash & Sweet Potato Tart (V)

Seasonal vegetables & vegetarian gravy

## DESSERT

### Steamed Christmas Pudding (GF)

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

### White Chocolate & Lime Cheesecake (GF)

Tequila rose cream sauce

### Lemon Meringue Tart

Medley of Winter berries

### Luxury Cheeseboard (V)

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

# BOXING DAY AND NEW YEAR'S DAY

**AVAILABLE 12pm - 8pm**

*Adult: £39.95*

*Children 10-13: £24.99*

*Children under 10: £14.95*

## STARTERS

### **Broccoli & Stilton Soup (V)(GF)**

Warm Crusty bread

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

Sesame glazed pak choi, sweet chili & lime dipping sauce

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

Petite salad & lemon mayonnaise

### **Crispy Fried Eggplant (V)**

Parmesan, garlic & mushroom

## MAINS

### **Roast Supreme of Chicken (GF)**

Roasted potatoes, carrots, seasonal vegetables, parsnips & red wine jus

### **Honey Glazed Ham**

Roasted potatoes, carrots, seasonal vegetables, parsnips & red wine jus

### **Pan Seared Cod (GF)**

Creamy mash, wilted spinach & caper berry sauce

### **Mushroom & Truffle Risotto (V)(VE)**

Scented with basil & extra virgin olive oil

## DESSERT

### **Sticky Toffee Pudding (GF)**

Rich butterscotch sauce & vanilla ice-cream

### **Chocolate Cheesecake**

Madagascan vanilla ice-cream

### **Madagascan Vanilla Orange Crème Brulée (V)(VE)(GF)**

Tuile biscuit

### **Winter Berry Eton Mess**

Crushed meringue with crème chantilly





# FESTIVE DATE NIGHT

**Friday 27th December**

Enjoy a 3 course meal, a bottle of house wine or 2 beers & live entertainment

£69.95 *per couple*

## **STARTERS**

**Creamy Butternut Squash Soup**

Artisan bread

**Bacon Wrapped Scallops**

Tangy lemon & garlic aioli

**Lamb Kofta**

Mixed salad, mint & yoghurt sauce

## **MAINS**

**Sesame Crusted Pork Belly**

Sweet potato & scotch bonnet chilli mash, herb pesto, pork jus

**Sopa de Pescado**

Mussels & our fish of the day, white wine & prawn stock

**Creamy Mushroom & Spinach Risotto**

Wild mushrooms, parmesan, rocket

**28 Day Aged Sirloin**

8oz Sirloin, Flat Mushroom, Tomato, Chunky Chips, Onion Rings (GF option)

\*£10 supplement applies

## **DESSERT**

**Tiramisu**

Tia Maria sauce, chocolate shard

**Chocolate Profiterole Stack**

Chocolate sauce

**Luxury Cheese Selection**

Savoury Biscuits, Grapes, Fruit Chutney

# MEDITERRANEAN NEW YEAR'S EVE DINNER WITH ENTERTAINMENT

£105 per person

Arrival from 7:30pm, service starts at 8:00pm

Carriages at 1:00am

*Glass of Champagne and canapés on arrival*

## APPETIZER

### Tapenade & bread

A Mélange of cherry tomatoes, olives, roasted garlic & capers in olive oil with warm bread

## STARTERS

### Keftedes (GF)

Spiced beef meatballs in a rich tomato sauce

### Prawn Skewers (GF)

Lemon & Herb

## INTERMEDIATE COURSE

### Champagne Sorbet

## MAINS

### Garlic & Rosemary Roasted Lamb (GF)

Roasted shallots, dauphinoise potatoes & greens with red current jus

### Trio Of Tarts From The Meds (V) (GF)

Piquillo pepper reduction & chargrilled vegetables

## DESSERT

### Tiramisu

Layers of coffee dipped lady fingers

### Chocolate Panacotta

Berry compote, caramel & chocolate sauce

### Luxury Cheese Board (GF)

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

## COFFEE COURSE

Tea & Coffee served with Petite fours





# NEW YEAR'S EVE PARTY

IN THE PEEL AND HAYDOCK SUITE

*Adult; £65 per person*

*Children under 13; £35 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 2025 as the house DJ will make you groove until midnight and beyond.**

**Glass of Rose Prosecco on arrival**

## STARTERS

**Crispy Calamari (GF)**

Wasabi & lime mayo

**Spiced Butternut Squash Soup (GF)**

Cheese crouton & a warm bread roll

**Garlic Mushroom Croute (V)**

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

## MAINS

**Roast Supreme of Chicken (GF)**

Fondant potatoes, baby vegetables & madeira and tarragon jus

**Pan Seared Sea Bass (GF)**

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

**Roasted Vegetable Tian (V)**

Plum tomato reduction, sauce vierge & baby rocket

**The Steak Experience**

**\*£10.95 supplements applies\***

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

Parsley butter, onion rings, seasoned chunky chips, balsamic beef tomato & a steak sauce of your choice.

**Choose your steak sauce:**

Three Peppercorn / Stilton & Blue Cheese / Diane Sauce

## DESSERT

**Christmas Pudding (GF)**

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

**Raspberry Cheesecake (V)**

Chocolate sauce & seasonal berries

**Chocolate Pannacotta**

Berry compote, caramel & chocolate sauce

## COFFEE COURSE

Tea & Coffee served with Petite fours

## MAKE IT AN EXPERIENCE

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







## DRINKS PACKAGES

Drinks packages are available for your party, please ask for more details.

## PRIVATE DINING

Experience the magic of the season in our private dining space, tailored for bespoke Christmas dinners and celebrations. Create unforgettable memories in an intimate, beautifully decorated setting designed just for you and your loved ones.

## DIETARY REQUIREMENTS

Dietary requirements catered to, please inform your events coordinator to discuss options.

## POST CHRISTMAS CELEBRATIONS

Can't join us in December? Don't worry, we have the perfect option for you for January, The festive season may be over but you can still celebrate with friends family and colleagues..





# TERMS & CONDITIONS

## Information for booking

- A. Bookings will not be taken or confirmed until a deposit of £25 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** or **call us on 01706 822476**

**[www.red-hall.co.uk](http://www.red-hall.co.uk)**

