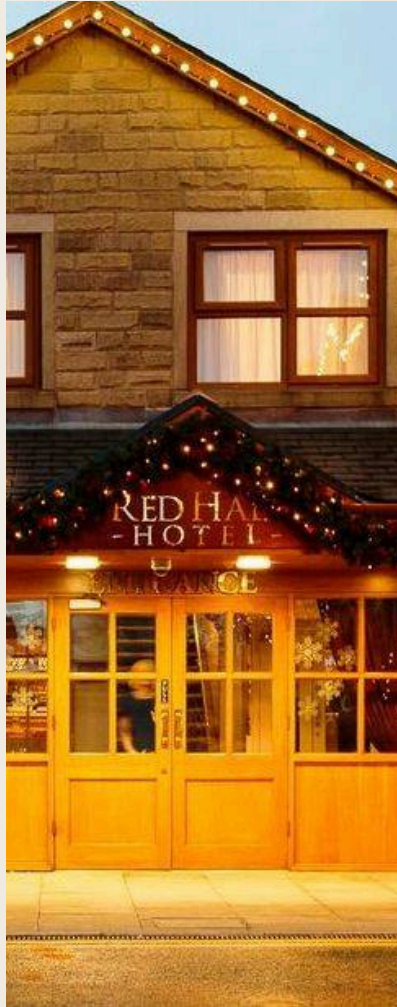




CHRISTMAS
&
NEW YEAR
2024



From small to large groups, we have a range of options that will work well 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.





OSCAR'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 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 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
Macarons
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 & drizzle of balsamic

Crispy Duck Salad

Chestnut, orange & chilli 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 music just £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

Chicken Tikka Breast

Turmeric roasted cauliflower purée, bombay potatoes, masala sauce

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.





Please enquire with your events coordinator to pre-order drink packages

DRINKS PACKAGES

Beer Buckets

Includes 10 mixed lager beer bottles

£45

Cider Buckets

Includes 8 mixed cider bottles

£50

Wine for the table

*Includes 3 bottles of red, white & rose
starting from*

£70

Prosecco Pour

Single Sparkle: One bottle from just **£28**

Twin Cheers: Two bottles from **£55**

Triple Toast: Celebrate with three bottles, starting from **£82**

Bottle of Spirit & Mixers

Please enquire for prices

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

Discounted rates above only on pre-orders

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 co-ordinator 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



