



RED HALL

Together,

MADE SPECIAL

RED HALL
- HOTEL -

ENTRANCE



Christmas is a season of cherished traditions, grateful hearts and the simple joy of being together.

A time to slow down, gather close to the people who matter most and create memories that linger long after the last candle burns low.

This festive season, allow us to take care of the details while you savour the moments. It would be our pleasure to serve you.

- Team Red Hall



Red Hall's Festive Lunch Menu

AVAILABLE MONDAY - SATURDAY | 12pm - 4pm

• STARTERS •

Spiced Sweet Potato & Squash Soup (V) (VE & GFA)

Roasted sweet potato and butternut squash soup with warming winter spices

Wild Mushroom en Croûte (V)

A medley of wild mushrooms in a light garlic cream, wrapped in golden pastry and served with fresh parmesan

Ham Hock Terrine (GFA)

Slow-cooked ham hock pressed and layered with herbs, served with cornichons, wholegrain mustard and toasted brioche

Smoked Salmon with Beetroot & Horseradish (GFA)

Delicately sliced smoked salmon served with sweet roasted beetroot and a smooth horseradish crème fraiche, finished with micro herbs and lemon

• MAINS •

Traditional Roast Turkey (GFA)

Seasonal vegetables, garlic roasted potatoes, bacon wrapped chipolata, sage & onion stuffing with a rich roast gravy

Slow Roasted Pork Belly (GF)

Slow-roasted pork belly served with apple purée, crackling, roasted baby vegetables and cider jus

Herb-Crusted Salmon (GFA)

Oven-baked salmon fillet coated in a crisp herb crust, served with a silky lemon beurre blanc, seasonal greens, and crushed new potatoes

Butternut Squash & Sage Risotto (GFA & VE)

Arborio rice with roasted squash, sage, and vegan butter, finished with toasted seeds & Pecorino cheese

• DESSERT •

Steamed Fruit Pudding (V) (GFA)

Served with rich brandy-infused custard

Gingerbread Cheesecake

Gingerbread biscuit base with winter spiced cheesecake filling and salted caramel glaze

Freshly Prepared Fruit Salad (GF, V) (VEA)

Topped with a scoop of Madagascan vanilla ice cream

• FESTIVE PRICING •

2 course £30.95 per person

3 courses £35.95 per person

Children (under 13) 3 courses £16.95 person

Add Tea, Coffee & Mince Pies for

£4.95 per person





Santa Sunday Brunch

6th , 13th and 20th December

Treat your little ones to a magical festive brunch featuring a choice of waffles, pancakes or a mini English breakfast, served with fresh juice.

Children can enjoy festive colouring activities before a special visit from Santa Claus himself, complete with a Christmas present for every child.

Adult tickets include a choice of any dish from our brunch menu.

First Sitting - 10.30am

Second Sitting - 12.30pm

*Tables are allocated for a period of 1.5 hours

Ticket Price

Children £26.95. Adults £15.

Pre-booking required, so if you would like to book
please call us on 01706 822476

*£10 deposit required per person for this event

Santa Sunday Brunch Menu

• BRUNCH MENU •

Eggs Benedict (GFA)

Toasted English muffin topped with ham, poached free range eggs and hollandaise sauce

Eggs Royale (GFA)

Toasted English muffin topped with smoked salmon, poached free range eggs and hollandaise sauce

Omelette (GF)

Choose from cheese or ham

Eggs Florentine (V & GFA)

Toasted English muffin topped with spinach, poached free range eggs and hollandaise sauce

Full English (V, VE, GFA)

Bacon, sausage, Bury black pudding, hash brown, mushrooms, roasted tomato, baked beans and your choice of eggs: poached, scrambled or fried

Organic Porridge Oats (V & VEA)

With semi skimmed milk or hot water

Poached Eggs & Avocado (V & GFA)

Served on granary toast

Smoked Salmon (GFA)

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 (V, VE, GFA)

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

Apple or Orange Juice



 RED HALL
- HOTEL -

Festive Party Nights

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 at 1:00am.

• STARTERS •

Tomato & Smoked Paprika Soup (V) (VE & GFA)

A rich and velvety tomato soup, gently infused with smoked paprika

Ham Hock Terrine (GFA)

Slow-cooked ham hock pressed and layered with herbs, served with cornichons, wholegrain mustard and toasted brioche

Seafood Arancini

Golden fried arancini with a rich seafood risotto of crab and prawns, finished with lemon aioli and fresh parsley

• MAINS •

Traditional Roast Turkey (GFA)

Seasonal vegetables, garlic roasted potatoes, bacon wrapped chipolata, sage & onion stuffing with a rich roast gravy

Citrus Roasted Salmon (GF)

Citrus roasted salmon fillet with orange, lemon and dill, served with crushed new potatoes, wilted greens and a light herb dressing

Vegetable Wellington (VE)

A golden puff pastry filled with roasted winter vegetables, chestnuts, and herbs, served with a red wine jus

• DESSERT •

Steamed Fruit Pudding (V) (GFA)

Served with a warm brandy-infused custard

Gingerbread Cheesecake

Gingerbread biscuit with a winter spiced cream cheese filling and caramel top

White Chocolate & Raspberry Delice

Layers of white chocolate mousse, raspberry mousse & airy sponge, finished with white icing

• FESTIVE PRICING •

Friday / Saturday

2 Courses £44

3 Courses £52

Weekdays and day time

2 Courses £35

3 Courses £42

(all guests in the party must have the same combination)



RED HALL
HOTEL

Festive Afternoon Tea

AVAILABLE MONDAY - SUNDAY | 12pm - 4pm

£23 per person

£12.95 per child under 10 years

Add a glass of fizz or mulled wine for £6

Enjoy an array of delectable sandwiches, holiday cakes, 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*



Seniors' Festive Lunch Club

AVAILABLE MONDAY - FRIDAY

• STARTERS •

Spiced Sweet Potato & Squash Soup (V) (VE & GFA)

Roasted sweet potato and butternut squash, gently spiced with warming aromatics

Wild Mushroom en Croûte (V)

A medley of wild mushrooms in a light garlic cream, wrapped in golden pastry and served with fresh parmesan

Ham Hock Terrine (GF Available)

Slow-cooked ham hock pressed and layered with herbs, served with cornichons, wholegrain mustard and toasted brioche

Smoked Salmon with Beetroot & Horseradish (GF)

Delicately sliced smoked salmon served with sweet roasted beetroot and a smooth horseradish crème fraîche, finished with micro herbs and lemon

• MAINS •

Traditional Roast Turkey (GFA)

Seasonal vegetables, garlic roasted potatoes, bacon wrapped chipolata, sage & onion stuffing with a rich roast gravy

Slow Roasted Pork Belly (GF)

Slow-roasted pork belly served with apple purée, crackling, and roasted baby vegetables

Herb-Crusted Salmon (GFA)

Oven-baked salmon fillet coated in a crisp herb crust, served with a silky lemon beurre blanc, seasonal greens, and crushed new potatoes

Butternut Squash & Sage Risotto (GF & VE)

Arborio rice with roasted squash, sage, and vegan butter, finished with toasted seeds & prosociano cheese

• DESSERT •

Steamed Fruit Pudding (V) (GFA)

Served with rich brandy-infused custard

Gingerbread Cheesecake

Gingerbread biscuit with a winter spiced cream cheese filling and caramel top

Freshly Prepared Fruit Salad (GF,V) (VEA)

Topped with a scoop of Madagascan vanilla ice cream

2 courses £26.95 | 3 courses £31.95



A Luxurious Family Christmas Day

First sitting arrival at 12pm | Last sitting is at 3:30pm

Celebrate Christmas Day at Red Hall Hotel with an indulgent festive dining experience, thoughtfully prepared for you and your loved ones to relax, celebrate and create treasured memories together.

• STARTERS •

Wild Mushroom & Thyme Soup (V) (VE & GFA)

A rich, full-bodied soup finished with a touch of double cream

Beef Short Rib Bon-bons

Braised beef short rib bonbons, over a silky celeriac purée, red wine reduction dressing and crispy shallot garnish

White Crab Salad (GF)

Delicate white crab salad, served with a creamy avocado mousse and finished with caviar

• INTERMEDIATE COURSE •

Champagne Sorbet (GF, VE)

• MAINS •

Traditional Roast Turkey (GFA)

Seasonal vegetables, garlic roasted potatoes, bacon wrapped chipolata, sage & onion stuffing with a rich roast gravy

Maple & Honey Glazed Gammon (GFA)

Seasonal vegetables, garlic roasted potatoes, bacon wrapped chipolata, sage & onion stuffing and rich roast gravy

Seared Hake with Champagne Velouté (GFA)

Pan-seared hake served with a champagne velouté, tender seasonal greens and crushed new potatoes

Vegetable Pithivier (VE)

Oven roasted winter vegetables encased in Vegan puff pastry, served alongside sweet potato puree, caramelised onions and red wine jus

• DESSERT •

Steamed Fruit Pudding (V) (GFA)

Served with a brandy infused custard

Cranberry and White Chocolate Snowflake Tart

White chocolate ganache, cranberry and orange compote, almond pastry & berries

Artisan Cheese Platter (V) (GFA)

A selection of cheeses, grapes, celery & chutney with artisanal cracker

VE desserts available upon request

• FESTIVE PRICING •

Mélange Restaurant Adult: £115 Child
(2-12) £59

Function Suites Adult £105 Child
(2-12) £54

Under 2 FREE



Boxing Day & New Year's Day

AVAILABLE 12pm - 8pm

• STARTERS •

Spiced Sweet Potato & Squash Soup (V) (VE & GFA)

Roasted sweet potato and butternut squash, gently spiced with warming aromatics

Goat's Cheese & Beetroot Salad (V) (GFA)

Silky whipped goat's cheese with finely sliced roasted beetroot, complemented by caramelised walnuts and a gentle balsamic reduction

Pork, Duck & Orange Pâté (GFA)

A rich pork and duck pate, delicately infused with orange, served with toasted brioche & spiced fruit chutney

Beef Short Rib Bonbons

Braised beef short rib bonbons, over a silky celeriac purée, red wine reduction and crispy shallot garnish

• MAINS •

Root Vegetable Hotpot with Red Wine Style Gravy (GF)

Slow-roasted seasonal root vegetables in a rich herb and red wine-style gravy, served with creamy mash

Half Roast Chicken (GFA)

Seasonal vegetables, garlic roasted potatoes, bacon wrapped chipolata, sage & onion stuffing with a rich roast gravy

Honey Roasted Gammon (GFA)

Seasonal vegetables, garlic roasted potatoes, bacon wrapped chipolata, sage & onion stuffing with a rich roast gravy

Citrus Roasted Salmon (GF)

Citrus roasted salmon fillet with orange, lemon and dill, served with crushed new potatoes, wilted greens and a light herb dressing

8oz Prime Cut Sirloin Steak (£15 Supplement)

Thick cut chips, roasted vine tomatoes, Portabella Mushroom and a peppercorn sauce

• DESSERTS •

Steamed Fruit Pudding (V) (GFA)

Served with a brandy infused custard

Gingerbread Cheesecake

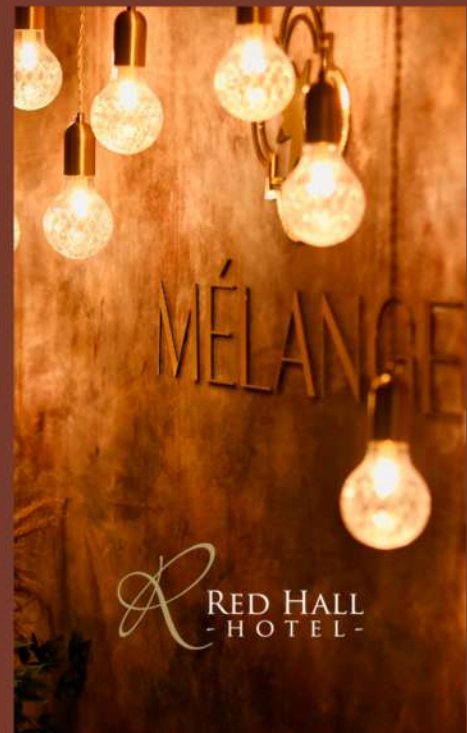
Gingerbread biscuit with a winter spiced cream cheese filling and caramel top

Freshly Prepared Fruit Salad (GF, V) (VEA)

Topped with a scoop of Madagascan ice cream

2 Course : £39 | Child £21

3 Course : £49 | Child £26



New Year's Eve Family Party

IN THE PEEL AND HAYDOCK SUITE

• STARTERS •

Celeriac & Truffle Soup (V) (VE & GFA)

A creamy celeriac soup enhanced with the subtle aroma of truffle

Pork, Duck & Orange Pâté (GFA)

A rich pork and duck pâté, delicately infused with orange, served with toasted brioche & spiced fruit chutney

Seafood Arancini

Golden fried arancini with a rich seafood risotto of crab and prawns, finished with lemon aioli and fresh parsley

• MAINS •

Fillet of Seabass (GF)

Pan seared sea bass, served with creamed leeks, samphire and a light citrus beurre blanc

Braised Daube of Beef (GF)

Slow cooked with rosemary and red wine, served with creamy mash, winter greens & pan jus

Vegetable Wellington (VE)

A golden puff pastry filled with roasted winter vegetables, chestnuts, and herbs, served with a red wine jus

• DESSERTS •

Artisan Cheese Platter (V) (GFA)

A selection of cheeses, grapes, celery & chutney with artisanal cracker

White Chocolate & Matcha Cheesecake

Served with white chocolate shards and fresh raspberries

Dark Chocolate & Cherry Tart (V)

A rich dark chocolate tart topped with glazed cherries

*Children can choose from the above menu or from the children's menu.
Available on request.*

Adult; £65 per person. Glass of Prosecco on Arrival

Children 2-12; £34 per person - Mocktail on Arrival and Soft Drink with meal

Resident DJ | Guest Arrival 7pm | Service 7:30pm

Happy New Year



New Year's Eve in Mélange

• FOR THE TABLE •

A Selection of Breads alongside Hummus and Balsamic Oil

• STARTERS •

Celeriac & Truffle Soup (V) (VE & GFA)

A creamy celeriac soup enhanced with the subtle aroma of truffle

Pork, Duck & Orange Pâté (GFA)

A rich pork and duck pâté, delicately infused with orange, served with toasted brioche & spiced fruit chutney

Seafood Arancini

Golden fried arancini with a rich seafood risotto of crab and prawns, finished with lemon aioli and fresh parsley

• MAINS •

Fillet of Seabass (GF)

Pan seared seabass, served with creamed leeks, samphire and a light citrus beurre blanc

Braised Daube of Beef (GF)

Slow cooked with rosemary and red wine, served with creamy mash, winter greens & pan jus

Vegetable Wellington (VE)

A golden puff pastry filled with roasted winter vegetables, chestnuts, and herbs, served with a red wine jus

• DESSERTS •

Artisan Cheese Platter (V) (GFA)

A selection of cheeses, grapes, celery & chutney with artisanal cracker

White Chocolate & Matcha Cheesecake

served with white chocolate shards and fresh raspberries

Dark Chocolate & Cherry Tart (V)

A rich dark chocolate tart topped with glazed cherries

*Children can choose from the above menu or from the children's menu.
Available on request.*

Adult; £45 per person

Children 2-12; £25 per person



MÉLANGE
bar-restaurant

Cheers to

2027



RED HALL
HOTEL

New Year's Great Gatsby Ball

IN THE HOLCOMBE SUITE

Celebrate the arrival of 2027 with an evening of exceptional dining, entertainment and dancing.

Glass of Prosecco and canapés on arrival

● STARTERS ●

Celeriac & Truffle Soup (V) (VE & GFA)

A creamy celeriac soup enhanced with the subtle aroma of truffle

Pork, Duck & Orange Pate (GFA)

A rich pork and duck pate, delicately infused with orange, served with toasted brioche & spiced fruit chutney

Seafood Arancini

Golden fried arancini with a rich seafood risotto of crab and prawns, finished with lemon aioli and fresh parsley

● INTERMEDIATE COURSE ●

Champagne Sorbet (GF, V, VE)

● MAINS ●

Fillet of Seabass (GF)

Pan seared sea bass, served with creamed leeks, samphire and a light citrus beurre blanc

Braised Daube of Beef (GF)

Slow cooked with rosemary and red wine, served with creamy mash, winter greens & pan jus

Vegetable Wellington (VE)

A golden puff pastry filled with roasted winter vegetables, chestnuts, and herbs, served with a red wine jus

● DESSERTS ●

Artisan Cheese Platter (V) (GFA)

A selection of cheeses, grapes, celery & chutney with artisanal cracker

White Chocolate & Matcha Cheesecake

Served with white chocolate shards and fresh raspberries

Dark Chocolate & Cherry Tart (V)

A rich dark chocolate tart topped with glazed cherries

● COFFEE COURSE ●

Tea & Coffee served with petit fours



 **RED HALL
- HOTEL -**

£95 per person.

Dress to Impress!

Arrival from 7:30pm | service starts at

8:00pm | carriages at 1:00am.

Drinks Packages

BEER & CIDER BUCKETS

10 Beers £50 - buy more than one bucket and pay £45 per bucket

8 Ciders £51.20 - Buy more than one bucket and pay £46 per bucket

HOUSE WINE

£26 per bottle, buy 5 & get the 6th bottle free

PROSECCO

£31 per bottle, buy 5 & get the 6th bottle free

CHAMPAGNE

£58 per bottle, buy 3 & get the the 4th bottle free

MULLED WINE

£25 per Jug

BOTTLED WATER

£5.20 reduced to £4



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 Ball - Strictly over 18's only with the exception of M^élange 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 & Seating Arrangements

- A. Smaller parties may be combined with others to complete a table arrangement.
- B. Tables will be identified by party name on the evening.
- C. Christmas events take place in the Holcombe Suite, Peel Suite and Haydock Suite.
- D. Management reserves the right to relocate your party to another suitable room within the hotel if deemed necessary.
- E. Party Nights are subject to minimum attendance numbers. Should minimum numbers not be reached, the event will still proceed; however, entertainment may be provided via the hotel's in house sound system rather than a resident DJ.
- F. Larger parties may be seated across multiple tables.

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.



Corporate Parties & Exclusive Venue Hire

From elegant corporate celebrations and festive parties to awards evenings and staff appreciation events, Red Hall Hotel offers stylish spaces, bespoke packages and exceptional hospitality designed to impress.

Whether you are planning an intimate gathering or a full venue takeover, our experienced team will help create an event that feels seamless, professional and memorable from start to finish.

Early booking offers and exclusive full venue hire packages now available.

Private Dining

Looking for the perfect setting to make your festive season unforgettable? Whether it's a cozy gathering with loved ones or a stylish soiree with friends, our beautiful private dining spaces offer the ideal backdrop for your Christmas festivities.

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 in November & January to celebrate with friends, family and colleagues at a reduced rate.

Our pre & post Christmas party nights are the perfect way to celebrate with colleagues, friends or family. Add an overnight stay to your package and enjoy a comfortable room, a great nights sleep and a hearty breakfast the next morning - all under one roof!

No taxis, no hassle, just a relaxed and festive evening from start to finish.



Start January with a Bang

TWO FOR ONE ON ALL MAINS

Beat the January blues and join us for two meals for the price of one throughout the whole of January at Mélange.

The perfect excuse to dine out more.

Good food is better when shared.

25% OFF YOUR TOTAL BILL

Discover the taste of refined dining at Mélange Restaurant. Indulge in our beautifully crafted menu, where every dish is thoughtfully prepared using the finest ingredients.

Throughout February and March we are offering our guests 25% off their total bill.

The perfect reason to gather, celebrate and indulge.



 **MÉLANGE**
bar-restaurant

**RED HALL**
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25% offer valid every day apart from Date Night, Valentines and Mothers day

Wedding Packages

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



Visit our Winter Wedding Showcase on Sunday 10th January 2027 from 12pm-3:30pm.

Looking for the Perfect Venue

From elegant weddings, birthdays, corporate events, baby showers, anniversaries, gender reveals and celebration of life gatherings, our beautiful function suites provide the ideal setting for every event.

Stunning countryside surroundings.

Flexible suites for intimate gatherings or larger celebrations.

Delicious catering options tailored to you.

Accommodation for you and your guests.

Experienced events team to help you plan every detail.



 RED HALL
- HOTEL -

Did you know ...



Mélange is Available for Exclusive Hire

Contact our events team for more details.



MÉLANGE

Wishing a very Merry Christmas to all of our wonderful guests. Thank you so much for dining and staying with us this year.



RED HALL
- HOTEL -

Scan to book now!



Manchester Road
Bury, Lancashire
BL9 5NA



events@red-hall.co.uk



01706 822476



www.red-hall.co.uk