

THE RED LION EVENTS PACK



A historical grade II listed public house, a stone's throw away from the train station and Hatfield House is the perfect location for any occasion.

We've thrown our share of parties in the past and have picked up a thing or two about throwing a party that all your guests will be talking about for years to come.

Whether you are having a business meeting, baby shower, celebration party or wake we have created this guide to enable you to plan your event here at The Red Lion.

OLIVER'S FUNCTION ROOM

SEATED - 54 GUESTS STANDING - 70-80 GUESTS

Our large dining room is the perfect private space for any grand occasion from birthdays to weddings.

BUSINESS MEETINGS

Our function room is available for hire. Monday – Friday 9am-4pm at a cost of £250. Additional drinks/food purchases on top.

FRONT ROOM DINING

SEATED - 20 GUESTS STANDING - 25 GUESTS

For something more intimate our front room dining is the ideal space for celebrating with family and friends.

It's also the perfect space to escape the office and bring your team meeting to the pub. We take your business as seriously as you do, so let us host your board meetings and working lunches.

BUFFET MENU

Build your own buffet

4 ITEMS £7^{PP} | 6 ITEMS £10^{PP} | 8 ITEMS £13^{PP} 10 ITEMS £16^{PP} | ALL ITEMS £20.50^{PP}

SELECTION OF SANDWICHES (GA) 290kcal

Pulled chicken, mayonnaise, sage & onion stuffing
Tuna, mayonnaise & sweetcorn
Cheddar cheese & Branston pickle (V)
Hummus, red pepper & spinach (E)

ROTISSERIE CHICKEN WINGS (64) 265kcal

Mac's chicken seasoning and a selection of our sauces: Ranch dressing, sticky BBQ sauce, buffalo, peri peri sauce

TORTILLA CHIPS & DIPS (V)(E)* 259kcal Hand fried tortilla chips, habanero salsa, sour cream, guacamole *Vegan option available

BUTTERMILK CHICKEN GOUJONS 301kcal Crumbed chicken breast with sticky BBQ sauce

HUMMUS & PITTA (E) (G) 205kcal
Guacamole, olive oil, toasted wholemeal pitta

HALLOUMI FRIES (V) (GA) 254kcal

WHOLETAIL SCAMPI 148kcal
Tartare sauce and lemon

SEASONED WEDGES (E) (E) 232kcal Hand cut potatoes with a cayenne pepper and paprika seasoning

SIGNATURE HEALTH KICK SALAD (F) (G) 36kcal

Spinach, carrots, diced tomato, cucumber and red onion, cabbage, pomegranate, red cabbage, pineapple, lemongrass and ginger dressing

VEGETABLE SAMOSAS (E) 225kcal Medium spiced

VEGETABLE SPRING ROLLS VE 188kcal

PORK SAUSAGE ROLLS 166kcal

DESSERT SELECTION 445kcal

Chocolate brownie $\[V\]$ $\[W\]$, salted caramel profiteroles $\[V\]$, mini Belgian waffles $\[V\]$, strawberries $\[W\]$ $\[W\]$, mini marshmallows, chocolate dipping sauce $\[W\]$

NIBBLES ON ARRIVAL (£2^{PP} SUPPLEMENT)

Smoked Nuts (V) 98kcal
Garlic Marinated Mixed Olives (E) 140kcal
Breads, Oil & Balsamic (V) 418kcal
Pork Crackling 210kcal

TEA & COFFEE AVAILABLE (£3^{PP} FOR ARRIVAL ON REQUEST)

V Suitable for vegetarians. E Suitable for vegans. Non-gluten option available.

AFTERNOON TEA

Our afternoon teas are available:

MONDAY - SATURDAY 12PM-5PM

£11.95^{PP} INCLUDING TEA & COFFEE

£15.95^{PP}
INCLUDING A GLASS OF PROSECCO

Enjoy a selection of sandwiches, scones with clotted cream & jam and a selection of mini petit fours



SEATED MEALS

WE CATER FOR A LARGE SIT-DOWN MEAL FOR BETWEEN 20 - 54 GUESTS

Please see our example 3 course menu

STARTERS

GRILLED CLUCKLESS	6.25	PRAWN COCKTAIL 695kcal	6.95		
VEGAN WINGS (E) 446kcal		Mushy peas, tartare sauce			
Mac's rub, pineapple & chilli		BUTTERMILK CHICKEN GOUJONS 638kcal	6.25		
HOMEMADE SOUP ♥/®*	5.25	BBQ dipping sauce			
Bloomer bread & butter (*without butter)					

MAINS

1/2 ROTISSERIE CHICKEN 809kcal	11.95	STEAK & ALE PIE 1004kcal	11.95
Mac's chicken rub & finished on the		Mashed potato, seasonal greens & grav	y
chargrill, served with skin on fries and	slaw	CHICKEN & HAM PIE 1109kcal	11.95
BABY BACK BBQ RIBS 1601kcal	15.95	Mashed potato, seasonal greens & grav	y
House 'slaw & skin-on chips 736kcal		MUSHROOM SUET PUDDING (F) 934kcal	11.95
GRILLED SALMON 728kcal	12.95	Mashed potato, seasonal greens & grav	'y
Buttered new potatoes, greens, parsley cream sauce		PLANT BASED CHICK'N STEAK ® 706kcal 10.75	
HUNTER'S CHICKEN 1068kcal	11.95	Skin on chips, slow roasted tomato,	
Chicken breast & smoked streaky bacon,		garden peas	
BBQ sauce & melted cheese, with hou			
'slaw & skin-on chips			

DESSERTS			
BAKED COOKIE DOUGH © 1014kcal Soft whipped ice cream	5.75	COOKIE-BUTTER CHEESECAKE (19 * 486kcal 5.75 Chocolate sauce, soft whipped ice cream +194kcal	
PEACH & RASPBERRY DELICE © 571kcal 5.75 Raspberry Coulis, soft whipped ice cream		or *vegan ice cream +146kcal CHOCOLATE BROWNIE © 808kcal Chocolate sauce, soft whipped ice cream 146kcal	

♥ Suitable for vegetarians. ♥ Suitable for vegans.

IMPORTANT INFORMATION

Our sound system is able to be turned on or off as per each section so we can play our music as background or you are more than welcome to bring along a speaker.

We do also have resident DJ's for any parties should you wish on request.

Should you choose our function room for your event you may wish to decorate the room. However, we kindly ask that you use blue tac for any photo's/banners and that glitter or confetti type decorations are not used.

Why not take advantage of our TV by putting together a presentation to celebrate your event or even use as an opportunity to show off your photos or business meeting slides

Children are welcome here at The Red Lion; however we must ask that parents supervise their children at all times whilst on the premises

> 18th Birthday Celebrations. We regret to inform you that we are unable to accept 18th birthday party bookings.

WEDDINGS

AT THE RED LION OLIVER'S FUNCTION ROOM



Oliver's holds up to 54 guests for a sit-down meal and approximately 20 additional guests for an evening reception.

Menu choices for guests are required at least 14 days in advance of your booking.

Minimum spends apply.

£500 room hire as a deposit will be required to book the room this is not included in the minimum spend.

DRINKS

ARRIVAL DRINKS FOR YOUR GUESTS

There's nothing quite like the nostalgia of a traditional champagne toast.

Should you wish to have wine readily available on the table for your guests please do let us know and we will send over our wine list.

Please note that any wine/drinks must be pre-ordered alongside your food, two weeks in advance to ensure you get your first choice.



EXAMPLE WEDDING MENU

STARTERS

BUTTERMILK CHICKEN GOUJONS

Marinated in buttermilk covered in crispy crumb with BBQ sauce

PRAWN COCKTAIL

Butterhead lettuce, diced cucumber and tomato and a wedge of lemon served with prawn cocktail sauce and fresh bloomer bread and butter

SOUP OF THE DAY W/®*

With bloomer bread and butter (*without butter)

MAINS

ROTISSERIE CHICKEN

With house slaw and skin on chips

GRILLED SALMON

Buttered new potatoes, greens and parsley cream sauce

MUSHROOM, RED WINE & TARRAGON SUET PUDDING ®

With mash and seasonal vegetables

DESSERTS

SALTED CARAMEL PROFITEROLES (V)

Chocolate sauce and soft whipped ice cream

PEACH DELICE

Raspberry coulis and soft whipped ice cream

V Suitable for vegetarians. E Suitable for vegans.

WEDDING BUFFET MENU

ALL ITEMS £20.50PP

SELECTION OF SANDWICHES (GA) 290kcal

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Tuna, mayonnaise & sweetcorn
Cheddar cheese & Branston pickle (V)
Hummus, red pepper & spinach (E)

ROTISSERIE CHICKEN WINGS @ 265kcal

Mac's chicken seasoning and a selection of our sauces: Ranch dressing, sticky BBQ sauce, buffalo, peri peri sauce

TORTILLA CHIPS & DIPS V/VE* 259kcal

Hand fried tortilla chips, habanero salsa, sour cream, guacamole *Vegan option available

BUTTERMILK CHICKEN GOUJONS 301kcal

Crumbed chicken breast with sticky BBQ sauce

HUMMUS & PITTA (VE) (NGA) 205kcal

Guacamole, olive oil, toasted wholemeal pitta

HALLOUMI FRIES (V) (GA) 254kcal

WHOLETAIL SCAMPI 148kcal

Tartare sauce and lemon

SEASONED WEDGES (F) (GA) 232kcal

Hand cut potatoes with a cayenne pepper and paprika seasoning

SIGNATURE HEALTH KICK SALAD (VE) (NGA) 36kcal

Spinach, carrots, diced tomato, cucumber and red onion, cabbage, pomegranate, red cabbage, pineapple, lemongrass and ginger dressing

VEGETABLE SAMOSAS **(E)** 225kcal

Medium spiced

VEGETABLE SPRING ROLLS (VE) 188kcal

PORK SAUSAGE ROLLS 166kcal

DESSERT SELECTION 445kcal

Chocolate brownie (V) (G), salted caramel profiteroles (V), mini Belgian waffles (V), strawberries (E) (G), mini marshmallows, chocolate dipping sauce (F) (G)

HOW TO CONTACT US

If you have any questions or if you would like to check availability for a certain date, then speak to the manager on duty or send us an email at

redlion.hatfield@mcmullens.co.uk



A non-refundable deposit for your room hire is required to confirm your booking within 2 weeks of initial enquiry. The deposit is redeemable against your final balance, providing there is no damage or late cancellation. You can cancel your event with a full deposit refund within 14 days in advance. The Red Lion does not accept liability for any loss or damage to guests or their property. Events are scheduled to finish at 11.30pm. All prices quoted are inclusive of V.A.T. Menus can be discussed with us and a preorder will be required 14 days in advance of the booking and full payment for food.

Please notify us of any guests that have food related allergies or special dietary needs. We cannot guarantee that our products do not contain traces of nuts and/or seeds, fish or poultry

Between November 20th – December 31st we run our Xmas Fayre menu only for large parties. Please speak to a member of the management team who will be happy to help.

Menu choices & Full payment for food is required

14 days in advance of your booking

We would like to thank you for your interest in booking with us here at The Red Lion and we look forward to hearing from you soon...