
Welcome to The Best Western Red Lion Hotel

Salisbury's Premier Banqueting Venue.....

Thank you for your interest recently shown in the Best Western Red Lion Hotel. I am delighted to enclose our Banqueting details for your perusal and hope that this will be of interest to you.

Our Rosette awarded Vine Restaurant has a delightful ambience, or for a more secluded affair some beautifully decorated private rooms will provide the perfect back drop to your special occasion. Just one call will put you in touch with a dedicated member of staff who will be happy to help and keen to ensure your event, however large or small, runs smoothly from start to finish.

History of the Best Western Red Lion Hotel

The Red Lion Hotel is possibly the longest running purpose built Hotel in England. It was built over 750 years ago to house the Draughtsmen working on the nearby Cathedral. During recent times, many modern facilities have been added to the Hotel without spoiling its unique character and atmosphere. There is a fine collection of antiques throughout the Hotel ~ especially the many clocks including 'Parliament Clocks' and in particular, the Skeleton and Organ Clock in reception.

Bedrooms

With a total of 52 en suite bedrooms, each one individually designed to offer charm, character and comfort. Special rates will apply for any of your guests requiring accommodation (subject to availability). All rooms have remote controlled satellite TV, radio, direct dial telephone, wireless internet access, hair dryers and tea/coffee making facilities. With three fabulous four poster rooms and two suites, it will really make your occasion a 'stay to remember'.

We look forward to hearing from you..... you can contact us on:

01722 32 33 34

Or

conference@the-redlion.co.uk

www.the-redlion.co.uk

General Information

We are delighted to be given the opportunity of hosting your special event and assure you that we will provide the following within your room hire fee:

- White Table Linen and Napkins
- Menus, Name Cards and Seating Plan, with sufficient advance notice
- Master of Ceremonies
- Cake Stand and Knife
- Entertainment booked on your behalf (deposits apply)
- Discounted Accommodation for your guests (subject to availability)

Banqueting/Private Dining Menus

We ask that groups of 10 or more select a menu comprising of one starter, one main and one Dessert.

This choice will then be served to the entire table.

Please advise us on any special dietary requirements.

The Red Lion Hotel is passionate about delivering exceptional experiences throughout the hotel. The kitchen

Brigade works relentlessly to source wherever possible the best seasonal ingredients from local

Suppliers.

For guests wishing to smoke there is a designated area in the courtyard and for guests with a mobile phone we suggest that they enjoy their meal in peace and save our guests from other's conversations! If you are awaiting an important call, feel free to leave your phone at reception where we will either take a message for you or contact you immediately.

Starters

Goats Cheese and Wild Mushroom Tart, Ratatouille Salsa (V)	£6.00
Smoked Haddock, Potato and Parsley Terrine, Sakura Cress with Chive Mayonnaise	£6.00
Tian of Avocado and Prawn with Ginger Chutney and Brioche	£7.00
Chicken Liver and Foie Gras Parfait, Red Onion Jam, Melba Toast	£10.00
Buffalo Mozzarella and Sun Blush Tomatoes, Pickled Vegetables and Piccalilli (V)	£6.00
Local Fjordling Smoked Salmon, Horseradish Crème Fraîche and Miniature capers	£7.00
Terrine of Smoked Ham and Parma Ham with Asparagus	£6.00
Veloute of Sweetcorn and Cornish Crab, Coriander Oil	£5.00
Cappuccino of Mushroom Soup, Cheese Straws (V)	£5.00
Pressed Foie Gras and Smoked Duck, Grape Relish, Toasted Brioche	£10.00

Mains

Wild Mushroom and Goats Cheese Tart with Pesto and Truffle Oil Dressing (V)	£11.00
Seared Loch Fyne Salmon, Leeks, Peas and Spinach, Fondant Potato, Beurre Blanc	£14.00
Duck Confit, Braised Red Cabbage and Bacon, Parisienne Potato, Red Wine Sauce	£15.00
Braised Lamb Shank, Root Vegetables, Mashed Potatoes, Lemon and Parsley Jus	£15.00
Braised Beef Daube Mashed Potatoes, Green Vegetables and Rosemary Jus	£16.00
Fresh Fettuccine with Broccoli, Baby Spinach, Pine Nuts and Roquefort Cream (V)	£11.00
Roast Breast of Free Range Guinea Fowl, White Wine Veloute, Braised Red Cabbage and Roast Carrots	£12.00
Baked Fillet of Cornish Brill, White Wine and Chive Veloute, Herb Glaze, Green Vegetables	£14.00
Free Range Corn Fed Chicken Breast, Wild Mushroom and Gorgonzola Risotto and Creamy Mustard Jus	£13.00
Salad of French Beans, Tomato Confit, Char-grilled Vegetables and Red Onion Salsa (V)	£11.00
Fillet of Brill, Sun Blush Tomato Compote, Caper and Rosemary Honey, Caviar and Balsamic Reduction	£15.00
Rack of Hampshire Lamb, Thyme Mashed Potatoes, Baby Carrots, Green Beans and Madeira Jus	£18.00

Desserts

Caramelised Lemon Tart, Fruits of the Forest Compote	£6.00
Warm "Seasonal Fruit" Bakewell Tart, Ice Cream	£6.00
Iced Pecan Nut and Maple Syrup Parfait	£7.00
Apple Tart Tatin, Bourbon and Vanilla Ice Cream	£6.00
White Chocolate Terrine Bread and Butter Pudding, Crème Anglaise	£7.00
Griotine Cherry Trifle	£6.00
Passion Fruit Crème Brulee, Sugar Coated Fruits	£5.00
Tia Maria Cheesecake, Chocolate Sauce	£5.00
Chocolate and Orange Tart, Grand Marnier sauce, Sweet Mandarin Segments	£6.00
Crème de Cassis Jelly, Wild berry Compote, Brandy Snap Crisps	£6.00

Additional Courses

These dishes can be served between courses with any of the set menu suggestions

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### ***Fish Courses - £12.00***

Escalope of Cold Smoked Salmon, Crispy Vegetables and Watercress, Sesame Dressing  
Seared Scottish Scallops Carrot Veloute  
Ravioli of Lobster Fennel Purée, Asparagus, Lemon Grass Veloute  
Fillet of Cornish Brill, Smoked Bacon and Peas, Braised Lettuce, Baby Onions, White Wine Sauce

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Sorbets - £4.00

Pink Champagne
Lemon
Apple Calvados
Blackcurrant
Lemon, Parsley and Gin

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### ***Cheese Courses - £10.00***

Crottin de Chavignol, Frisse Salad, Pine Nuts, Carpaccio of Beetroot, Chardonnay Vinaigrette  
Poached Pear, Dorset Blue Vinney, Apple and Walnut Salad  
Celtic Promise and Sun Blush Tomato Tart, Roquette Leaves, Balsamic vinaigrette  
Plated selection of French and Local English Cheeses and Biscuits

## Children's Menu Selection

### *Starters*

### *Main Courses*

Steamed Salmon with New Potatoes and Green Beans  
Roast Breast of Chicken with New Potatoes and Peas  
Spaghetti Napolitana  
Lightly Battered Goujons of Fish with Curly Fries and Baked Beans  
Hamburger with Bacon and Cheese served with Fries and Coleslaw  
Spicy Coated Chicken Fillets with Salad and Fries  
Cheese and Tomato Pizza

### *Desserts*

Banana Split with Chocolate Sauce  
Strawberry Trifle  
Chocolate Mousse  
Fresh Fruit Salad  
Jelly and Ice Cream

**£15 per person**

This menu is available for children aged 3 - 12 years.  
Children under 3 years old are free of charge.  
Prices valid from 1st January 2009 until 31st December 2009  
All prices are inclusive of VAT

## Vegetarian Menu Selection

### *Soups and Cold Starters*

Smoked Goats' Cheese and Aubergine Tian  
Caesar Salad  
Butternut Squash and Coriander Soup  
Cream of Mushroom Soup  
Tomato and Mozzarella Salad  
Avocado Pear with Apple, Celery, Walnuts and Mayonnaise  
Marinated Vegetable Crostini, Pesto Dressing  
Mediterranean Spiced Terrine, Bean Salad

### Hot Appetisers

Asparagus and Wild Mushroom Risotto  
Spinach and Ricotta Tortellini with Herb Sauce  
Leek and Goats' Cheese Tartlet, Seasonal Leaves, Beetroot Dressing  
Flamed Roasted Mediterranean Vegetable Lasagne with Parmesan

### Main Dishes

Almond and Prune Roast with Mushroom Red Wine Sauce  
Pumpkin Risotto, Roasted Mediterranean Vegetables, Pesto Dressing  
Vegetable and Brie Strudel with Celery Cream Sauce  
Baked Courgettes, stuffed with a Spicy Cous Cous, wrapped in Aubergine served with a Tomato and Basil Sauce  
Stir Fry of Oriental Vegetables and Noodles with a Shitake Bean Sprout Spring Roll  
Fricassée of Wild Mushrooms with Asparagus and Vegetables served in a Puff Pastry Case

All main courses served with vegetables and potatoes.  
The Vegetarian Menu Selection is offered at the same price as the  
Wedding Menu selected.  
Please be advised that the vegetarian option may change on the day,  
if the number of portions required exceeds the number requested.  
All prices are inclusive of VAT

## **Buffet Menu**

*We recommend that you cater for 100% of your wedding guests to avoid disappointment. However, a minimum of 65% must be catered for.*

### ***Finger Buffet Selection Menu***

**£13.95 per person for a selection of 6 items**

**Additional items are £2 per person**

*Chicken Drumsticks of your choice: - Tandoori, Honey and Mustard, Barbeque or Garlic & Thyme  
Breaded Butterfly Prawns & Sweet Chilli Dip  
Egg Mayonnaise & Smoked Salmon Bouchees  
Aubergine and Feta Rolls  
Vegetable Samosas  
Quiche Lorraine  
Cheese & Tomato Quiche  
Mini Pork Pies  
Sausage Rolls  
Tomato, Basil & Mozzarella Bruschetta  
Goats Cheese Crostini  
Chicken Satay Skewers  
Lamb Koftas, Mint Yogurt  
Sausages in Honey and Mustard  
Open Sandwiches  
Traditional Sandwiches*

### ***Hot Fork Buffet Selection Menu***

**£13.95 per person for a selection of 3 items**

*Sausage & Mash with Onion Gravy  
Beef Lasagne  
Vegetable Lasagne  
Seafood Pie with Dauphinoise Crust  
Chilli Con Carne with Rice  
Lamb Hot Pot  
Chicken Tikka Marsala with Rice  
Mushroom and Apple Tikka with Rice  
Penne Pasta Carbonara  
Penne Pasta with Seafood Thermidor Sauce*

**All hot dishes are served with Coleslaw, Dressed Leaves, Tomato Basil & Onion Salad and bread Rolls**

## Drinks Packages

### Package 1

Glass of Fruit and Rum Punch or glass of Pimms or bottle of Budweiser on arrival  
Glass of House Red or White wine with the meal  
Glass of sparkling wine for toasts  
£14.50 per person

### Package 2

Glass of Bucks Fizz or glass of Pimms or bottle of Budweiser On arrival  
Glass of Resort red or white wine with the meal  
Glass of sparkling wine for toasts  
£15.50 per person

### Package 3

Glass of Bucks Fizz or glass of sparkling wine or glass of Pimms On arrival  
Two glasses of Resort red or white wine with the meal  
Glass of sommelier selection Champagne for toasts  
£24.50 per person

### Package 4

Glass of sommelier selection Champagne or glass of Bucks Fizz or Glass of any other drink from package 1, 2 or 3  
Two glasses of Resort red or white wine with the meal  
Glass of sommelier selection Champagne for toasts  
£29.50 per person

### Non-alcoholic drinks Package

Glass of fresh fruit punch or non-alcoholic beer  
One glass of non-alcoholic red or white wine with the meal  
Glass of non-alcoholic sparkling wine for toasts  
£12.00 per person

