



PRIVATE DINING at RED RESTAURANT

Our Private Dining Room is situated below the Restaurant, tucked away in our Wine Cellar. The room has been designed to give a unique & exclusive dining experience.

The table holds a maximum of twelve guests, serving options of our Set Menus or A La Carte Menu.

Seasonal Set Menu - £66 per person
(available for 8 or more guests)

Sharing Appetiser Platter

*Salt and Pepper Squid, Lamb Lolipops, Austrian Sausage,
Josper Grilled King Prawns, Stilton & Watercress Arancini,
Boneless Chicken Wings*

*

35 Day Dry Aged Aberdeen Angus Sirloin and Rib on
the bone

selection of side dishes and sauces to share

(we are happy to cater for any dietaries on individual basis)

*

Bergamot Mousse, Strawberry Sorbet,
Black Pepper Meringue

* **

Additional Courses

Selection of 3 Cheeses

quince, homecrafted baguette (£13.00 supplement)

Freshly Baked Madelines with Orange Curd

Dozen £16 , half dozen £8

Paired with Chateau Simon, Sauternes 2016 £7.50 / 75ml

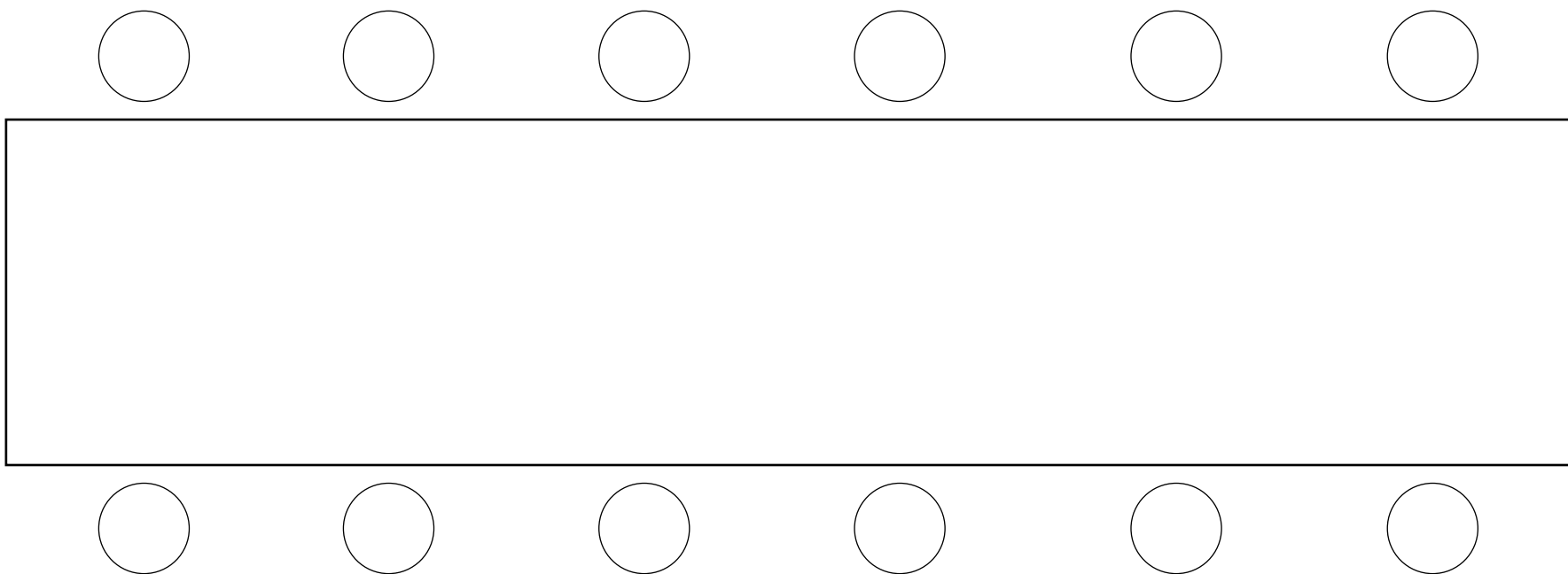
Vegan / Vegetarian option available on request

* A Full Pre Order will be required if your party would like to choose off the A La Carte Menu



SAMPLE MENU

NB: Bespoke Wine Tasting / Pairing Menus available on request



SEATING PLAN

The room holds a maximum of 12 guests, seated around our bespoke French Oak hand crafted table.

FOR ALL OCCASIONS

Capacity: 12 Guests

Offering: Set Menus / A La Carte
(Tasting Menu / Pairing on request)

No Hire Fee: Minimum Spend
Requirement £850 for dinner
£650 for lunch

(plus 10 % service charge) -

£950 during December lunch / dinner

From business meetings, to birthday celebrations, the Private Dining Room provides an exclusive & special environment for all.

We will provide place cards and personalised menus on request.
If you require additional decorations or displays, please speak to our team.

to book email eat@red.gg or call 700299