



Here at the Home Cottage we pride ourselves on
being able to suit any occasion, from business
meetings to celebrations

We serve fresh, seasonal food, and boast the best
beer garden in Redhill

We offer a bespoke service for all parties
whether it's for light snacks, casual drinks or a
formal sit down dinner

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homecottageredhill



homecottage

Bookable Spaces

Available Monday to Saturday

The Starr Room

The Starr Room is ideal for events with buffets
This area comes complete with a flat screen TV and
direct access to the outside garden

 35 a mixture of standing and seated areas

 42 across two tables, back-to-back

The Stevens Room

The Stevens Room is a bright space best suited
to large formal dinners

 50 one long banquet-style table

The Stevens Room can also be divided into 2 smaller spaces,
making it perfect for more intimate dinners and celebrations

 20

 26

The Starr Room and back of the Stevens Room can also be combined to
accommodate a group of up to 60 people, seated or standing

The Starr Room and whole of the Stevens Room can accommodate up
to 80 people, standing

Where there is no room hire fee, please note that our bookable spaces
require a substantial food order (either a sit-down meal or buffet) to use on
Fridays, Saturdays and peak days

You are welcome to bring decorations, but please note that we do not allow
confetti or confetti balloons

Both rooms have AUX ports to play your own music through our speakers

Set Menu

Example menu subject to seasonality and preference
Minimum 10 guests | Set menus are available by preorder only
2 courses £24 • 3 courses £31

Starters

- Soup of the day, toasted sourdough (vg)
- Smoked ham & chicken terrine, beer wholegrain mustard,
toasted Young's sourdough
- Wild mushroom pâté, crispy sage, toasted focaccia (v)
- Ox cheek croquettes, chipotle mayonnaise

Mains

- Cumberland sausage swirl, mashed potatoes, Norfolk spring greens,
red onion & ale chutney gravy
- Beef & mushroom pie, mashed potatoes, mixed greens, gravy
- Aspall Cyder battered haddock, chunky chips, tartare sauce, mushy
peas, curry sauce, lemon | *Fish dishes may contain bones*
- Country beef burger, cheese, watercress mayonnaise, lettuce,
red onion, tomato, gherkin, red onion chutney, fries
- Plant-based burger, cheese, watercress mayonnaise, lettuce, red onion,
tomato, gherkin, red onion chutney, fries (vg)

Puddings

- Rhubarb & apple crumble, custard (v)
Vegan option available
- Sticky toffee pudding, toffee sauce,
salted caramel ice cream (v)
- Chocolate brownie, vanilla ice cream (v)

Upgrade to a premium menu

- 2 courses • £29
 - 3 courses • £36
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Buffets

Looking for something slightly more casual?
Why not choose one of our buffet menus!
Ideal for drinks receptions and private parties

Standard Buffet

£18 per person

Minimum order 15 guests

Available Monday to Saturday

Pepperoni pizza slices

Ox cheek & rocket sliders

Rosemary, thyme & garlic potato wedges (vg)

Sausage rolls

Courgette & Tenderstem broccoli bhajis, yogurt dip (vg)

Cheese straws (v)

Add Greek Salad side (vg) for £10 per bowl
(enough for 15 people)

Vegetarian and vegan alternatives available upon request

Fancy something sweet?

Add on some sweet treats to your buffet to make it even more special

£5 extra per person

Minimum order 15 guests

Mini meringues, topped with whipped cream & a berry (v)

Chocolate brownie bites (v)

Lemon curd tart slices (v)

Buffets

Fancy something a little more elevated?
Our premium buffet is perfect for showing off!
Ideal for drinks receptions and private parties

Premium Buffet

starting from £24 per person

Minimum order 20 guests

Available Monday to Saturday

Choose 3 minimum:

Rolled pork belly, rosemary & garlic salsa verde

£220 for 20 people, £11pp additionally

Slow cooked Picanha beef, harissa chimichurri

£200 for 20 people, £10pp additionally

Beetroot & courgette Wellington (vg)

£180 for 20 people, £9pp additionally

Lemon peri-peri whole spatchcock chickens

£200 for 20 people, £10pp additionally

Whole day boat fish, lemon vinaigrette

£220 for 20 people, £11pp additionally

Spiced cauliflower heads (vg)

£160 for 20 people, £8pp additionally

Served with:

Cavalo nero, chestnut, orange & rocket salad (vg)

Garlic & herb crushed potatoes (vg)

Cavalo nero & raisin slaw (vg)

add Macaroni cheese, crispy onions (v) for £2pp

Buffets

Afternoon Tea Buffet

Perfect option for afternoon get-togethers

£17 per person

Minimum order 15 guests

Available Monday to Saturday between 12pm & 4pm

Ham & Dijon mustard sandwich

Egg & mayonnaise sandwich (v)

Cheddar cheese & chutney sandwich (v)

Smoked salmon & dill crème fraîche sandwich

Greek salad (vg) or Chips (vg)

&

Mini meringues, topped with whipped cream & a berry (v)

Chocolate brownie bites (v)

Lemon curd tarts (v)

Vegetarian and vegan alternatives available upon request

Hot Drinks

Add unlimited tea and filter coffee on to your buffet for £2pp

Buffet T&Cs:

All buffets are priced as one plate of food per person

The minimum order is 80% of your expected guest total

We require final numbers for the buffet 10 days in advance

It is not possible to add more on the day

Drinks

Want to make life easy?

Preorder some drinks to be ready when you arrive

Prices subject to change

Bubbles

75cl

Nyetimber Classic Cuvee | West Sussex, England | 66.50

Nyetimber Blanc de Blancs 2016 | West Sussex, England | 80.50

Nyetimber Rosé MV | West Sussex, England | 75.50

Tempio Prosecco DOC | Italy | 35.25

Casa Canevel Prosecco Rosé | Italy | 38.50

Nooh La Coste Alcohol-Free Sparkling Provence Rosé | France | 44.50

Steinbock Alcohol-Free Sparkling | Germany | 33.00

Beer Buckets

12 bottles

Estrella | 64.80

Peroni | 64.80

Corona Extra | 64.20

Corona Cero 0% | 53.40

Magnums

150cl

Nyetimber Classic Cuvee | White Sparkling | West Sussex, England | 133.00

Mezza di Mezzacorona | White Sparkling | Italy | 75.50

Ca'Di Mezzo Gavi | White | Italy | 70.50

M de Minuty Côtes de Provence | Rosé | France | 76.00

Bodega Norton Finca La Colonia Colección Malbec | Red | Argentina | 74.00

Please ask for the full drinks preorder menu to see more

Terms & Conditions

Securing Your Booking

We are more than happy to provisionally hold a booking date for you once enquired. However, please be advised that should we receive another enquiry during this time, we reserve the right to request immediate confirmation or to pay the agreed deposit otherwise we may release the date due to popular demand.

If you are pre-ordering any food, we ask that you confirm the final number of people attending your event at least 10 days before your booking. Please note that this will be the number charged to your final food bill.

Deposits & Payments

Your booking will only be confirmed once we have received the agreed deposit payment which will be redeemed on the day of your booking. Our deposits are typically £100 for a buffet, or £10pp for a sit-down meal.

Depending on the chosen date of your booking, a minimum spend may be required, and we may ask for full payment before the date of your booking.

The deposit is fully refundable up to 7 days prior to the date of your event. After this, it becomes non-refundable.

If you need to change the date of your reservation, your deposit can be transferred to a date within 3 months of the original booking, it must be used within this time.

Bookings for sit-down meal are subject to a discretionary service charge of 12.5%.

Special Requests

Please let us know if you have any particular requests and we will do our best to accommodate. If you would like a specific area or room within the pub, please let us know when you make the booking. If the unlikely occurs and damage is caused to our premises, we will ask you to cover the cost of the repairs.

Catering

Please make us aware of any allergies or dietary requirements when you make the booking. Unfortunately, we cannot allow customers to bring their own food, with the exception of a cake on a special occasion.

All prices are inclusive of VAT and are subject to change.

All buffets are priced as one plate of food per person. The minimum order is 80% of your expected guest total. We require final numbers for the buffet 10 days in advance. It is not possible to add more on the day.
