

Private Dining Rooms

We can accommodate up to:

14 in the Oak Room

24 in the Victorian Room

50 people in the Conservatory

*Minimum spend policy applies
please enquire for details*

Accommodation

We have 13 double bedrooms with rates from £75.00 per room per night including breakfast

Special rates may be available should you wish to offer accommodation to your dinner guests

Notable Wine List

Our wine list includes over 200 bins

We hold a wide selection of excellent wines to suit all budgets including 25+ wines for under £30

We also stock a large number of fine and rare wines that represent excellent value-for-money

New Years Eve

New Years Eve at Redcoats is a relaxed affair.

After dinner why not stay until midnight, watch our firework display and see in the new year with a glass of champagne!

Email us for our menu and bed & breakfast prices.

Gift Vouchers

Gift vouchers available for any amount

Perfect gift for any friend, colleague or family member who enjoys being spoilt!

Can be specific (eg afternoon tea for two) or for a certain value, it's up to you

A little slice of our history

We believe that, circa 1100, Baron De Radcote, a Norman Gentleman, was given the land - usually Normans were given pieces of land well away from the centre of London.

History does not relate what happened to his house (probably burnt down). The house was then rebuilt by either Henry Dene or John Sturgeon in the mid 1400's. In fact John Sturgeon, High Sheriff of Hertfordshire, referred to "my place called Radcotes" in his will.

Our grandparents Alfred and Elizabeth Butterfield, bought Redcoats and the farm in 1916. Their eldest daughter, Betty, had been invited to a tea party by the previous owners.

Bet immediately fell in love with Redcoats and encouraged her beloved parents to buy it. At the time Alfred was a director of Johnson & Johnson and when his American associates came to stay they loved to ride in the Hertfordshire countryside.

Most of the paintings and the clocks in the house are from Elizabeth's family home in Halifax. Silhouettes of our grandparents and a portrait of Great Grandmother keep a stern but friendly eye on us in the Victorian Room. Great Great Uncle Samuel Farrar watches out in the hall.

Grandfather farmed Redcoats and nurtured his herd of Shorthorn cattle, until he died in the late 1930's. Room 17 was the dairy, room 8 was the saddle room and rooms 9 and 10 were the loose boxes. His eldest son, our father, Richard (known as Dick), intended to carry on farming, but the 2nd World War interrupted these plans. We all lived here with loads of labradors, cats, chickens, rabbits, ducks and a grumpy goose!

In the early 70's we decided to 'have a go at' hotel life, mainly to keep the roof in one piece! The bar opened in August 1974 and generally we have gone from strength to strength. The conservatory, built in 1992, has proved to be very popular and has hosted many happy occasions.

In 2010 Jackie's son Ben returned to the fold

Redcoats Farmhouse

HOTEL & RESTAURANT

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Christmas Parties

Thinking of holding a dinner or lunch party in the run-up to Christmas this year?

Our festive party menus overleaf start at just £29.

Available Monday to Saturday
from 19th November - 22nd December 2012.

For smaller parties (up to 8) choose from the full a la carte. Our lunchtime menu, from £24 for 3-courses and coffee, will also be available.

To book please call and speak to Liz. Choose a menu and we will send over a version for you to forward on to your guests. We will require your final order a week in advance.

During our post-Christmas break we are open for dinner on 31st December. We then re-open for business as usual from Friday 4th January 2013.

A credit card will be required to confirm your booking.

Last minute cancellations or reduction in numbers may be subject to a £10 per head cancellation charge.

If you are a party of 14 or more it will be necessary for you to have exclusive use of a private dining room.

For parties of 8 or more we suggest a gratuity of 10% which will appear on your bill.

This is, of course, discretionary.

Party Menu - £29

for 3-courses

Homemade soup (v)

or

Homemade chicken liver and brandy parfait,
toasted olive bread

Roast Norfolk turkey, sage & onion stuffing,
chipolata, bacon roll, cranberry sauce, bread sauce,
Brussels sprouts, roast parsnips, roast potatoes,
gravy

or

Courgette, sweet potato and cashew nut roast,
Brussels sprouts, roast parsnips, roast potatoes,
vegetable gravy (v)

Madagascar vanilla crème brûlée,
mandarin coulis

or

John's Christmas pudding, brandy butter,
cinnamon ice cream

Select A La Carte - £49

for 3-courses, amuse bouche, sorbet course, coffee, fudge, mince pies and nuts

Bouillabaisse: Mediterranean fish stew,
chilli and saffron rouille, garlic bread

Salad of mango, melon, orange and lychee,
pink champagne syrup (v)

Scott's 'retro' prawn cocktail: Crevette, cocktail prawn and
tiger prawn medley, marie rose sauce, crisp apple salad

Kentdown exotic mushrooms on toasted ciabatta,
garlic and thyme butter, melted buffalo mozzarella (v)

Redcoats pâté board:

Ham hock terrine, chicken liver parfait, mixed game pâté,
homemade chutney, toasted olive bread

Roast Norfolk turkey and confit of duck leg,
chestnut stuffing, all the traditional trimmings

Cumin dusted monkfish,
lightly curried mussel broth, jasmine rice

Fillet steak rossini (served medium rare)
on a focaccia crouton with duck mousse de fois gras,
madeira and truffle sauce, goose fat fondant potato

Butternut squash and goats cheese filo basket,
watercress and pine-nut savoury cheesecake,
stuffed courgette (v)

John's Christmas pudding, pannacotta, rum caramel sauce

White chocolate and meringue torte, berry compote

Black cherry tartlet,
cognac steeped cherries, Disaronno cream

Chef's English cheese selection - Colston Bassett Stilton,
Godminster Cheddar, Wobbly Bottom goats cheese,
homemade Doverhouse chutney, biscuits, celery, grapes

Celebration Menu - £39

for 3-courses, amuse bouche, coffee, fudge, mince pies and nuts

Homemade soup (v)

Bouillabaisse: Mediterranean fish stew,
chilli and saffron rouille, garlic bread

Salad of mango, melon, orange and lychee,
pink champagne syrup (v)

Homemade chicken liver and brandy parfait,
toasted olive bread

Roast Norfolk turkey, sage & onion stuffing,
chipolata, bacon roll, cranberry sauce, bread sauce,
Brussels sprouts, roast parsnips, roast potatoes,
gravy

Chicken Wellington:

Breast of free-range chicken wrapped in
all butter puff pastry,
haggis and apple stuffing, lemon velouté

Pan seared fillet of sea bass,
chive potato cake, spinach, vermouth buerre blanc

Courgette, sweet potato and cashew nut roast,
Brussels sprouts, roast parsnips, roast potatoes,
vegetable gravy (v)

Banana and mascarpone cheesecake,
oat biscuit base, toffee and pecan-nut sauce

Madagascar vanilla crème brûlée,
mandarin coulis

John's Christmas pudding, brandy butter,
cinnamon ice cream

For an additional £3 per guest we will provide luxury crackers, party poppers, streamers, noisemakers and, if you are in a private room, rocket balloons

For an additional £8 per guest you can choose to have the Chef's English cheese selection as an additional course.

Unless otherwise specified all main course dishes are served with seasonal vegetables. The dishes above may be subject to minor changes