



FARINGTON LODGE CHRISTMAS DAY MENU GARDEN DINING ROOM

Pan Fried Chicken Livers with a wild mushrooms and smoked pancetta,
served on toasted brioche, Madeira sauce

Smoked Salmon Tartar, Cajun Salmon and Salmon fishcake

Cantaloupe Melon with a port, mango and rhubarb coulis

Goats Cheese, Basil and Shallot Tart with a red pepper reduction

Butternut Squash Soup

A Three Bird Roast of Turkey, Duck and Pheasant with duchess potato and a rich game jus,
Including all the traditional accompaniments.

Fillet of Beef on rösti potato with baby carrots and turnips, red wine jus

Fillet of Red Snapper with bubble and squeak potato, shrimp butter sauce

Chestnut, Spinach and Blue Cheese en croute

All served with seasonal vegetables and potatoes

Classic Christmas Pudding with a brandy sauce

Trio of Chocolate Desserts including white chocolate panna cotta,
dark chocolate parfait with blood orange, milk chocolate and hazelnut delicé

Individual Lemon Meringue Pie with a raspberry coulis

Locally sourced Cheese Selection and Biscuits, celery and grapes

Tea, Coffee and Mince Pies



Food Allergies and Intolerances - *Should you have concerns about a food allergy
or intolerance please speak to our staff before you order your food or drink.*

See over for terms & Conditions



YOUR PARTY NIGHT TERMS & CONDITIONS

Provisional reservations will be held for up to 14 days.

For party night reservations a non-refundable deposit of £15 per person is required within 14 days of making the reservation.

The Hotel reserves the right to amalgamate Party Nights to ensure optimum numbers. Please note that shared party tables may apply to groups of less than 8 guests.

Full pre-payment is required by, Monday 1st November 2021, or if you book after this date then full payment is requested at time of booking.

Deposits and any final payments made for guests who subsequently cancel are unable to be refunded and cannot be off set against final balance for the revised number of guests that finally attend.

For Christmas residential packages, a non-refundable deposit of £50 per person is required within 14 days of making the reservation and the balance is due no later than Monday 1st November 2021.

For Christmas Day luncheon bookings, a non-refundable deposit of £30 per person, and New Year's Eve deposit of £30 per person is required within 14 days of making the reservation and the balance is due no later than Monday 1st November 2021.

For Boxing Day luncheon bookings, a non-refundable deposit of £15 per person is required within 14 days of making the reservation and the balance is due no later than Monday 1st November 2021.

If deposits are not received within 14 days, the reservation may be automatically released without prior notification.

All prices include VAT.

Prices and details are based on classic accommodation and are subject to availability.

Supplements apply to bedrooms booked for single occupancy and upgraded room types.

All details in this brochure are correct at the time of going to press but may be subject to alteration without prior notice.

Certain functions may not be suitable for children under 18 years old. Please ask for details.

All pre-paid monies are non-refundable and non-transferable to any other hotel service.

Children under 3 dine free. Children 5 to 12 are half adult menu prices, unless otherwise stated.

Please let us know of any special dietary requirements or food allergies.

