Hollywood Themed Parties Fridays and Saturdays 7th - 22nd December

Enjoy our Hollywood themed party nights.

Upon your arrival you will be greeted with Prosecco and canapes.

Join us for a delicious two course festive carvery followed by tea and coffee. Then dancing to music from the movies with our resident DJ.

Optional - competition to win an Oscar for best dressed movie star.

Price: £35.95 per person

Festive Afternoon Tea

Finger sandwiches, scones jam & cream including a selection of festive treats.

Tea or coffee

Price: £16.95 per person (Add £3 to include a glass of mulled wine)

Call today to make a booking with a deposit.

Farnham House Hotel
Alton (A31) Road
Farnham
GU10 5FR

Tel: 01252 716908

Email: functions@farnhamhousehotel.com

Stay the night over the testive season from £35 per person (based on two sharing a double or twin room)

farnhamhousehotel.com



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Festive Menu



Vegetable soup topped with crème fraiche & chives Chicken liver pate, chutney, toasted bloomer Crab cakes, sweet chilli sauce, watercress garnish Seasonal melon, mixed berries, raspberry coulis

Mains

Roast turkey, chestnut stuffing, bacon wrapped chipolata, gravy
Slowly braised beef, bourguignon sauce, puff pastry crust
Fillet of salmon, lemon, hollandaise sauce
Spinach & ricotta tortellini

Desserts

Christmas pudding, brandy sauce

Duo of cheeses, savoury biscuits, celery, grapes

Fresh cream filled profiteroles, chocolate sauce

Individual lemon tart, clotted cream, berries

Freshly brewed tea or coffee

Lunch:

2 courses £19.95 p.p. 3 courses £24.95 p.p.

Dinner

2 courses £23.95 p.p. 3 courses £28.95 p.p.

(£5 supplement Fridays and Saturdays) (3 course dinner includes mince pies)

Call us to discuss your private party event!

Christmas Day Menu New Years' Eve Menu

Starters

Cream of parsnip soup, parsnip crisps
Game terrine, cranberry & kumquat marmalade,
melba toast

Salmon Gravalax, capers, pickled cucumber salad, rye bread

Duo of melon, winter berries in a port jelly, ginger syrup

Mains

Roast turkey, chestnut stuffing, bacon wrapped chipolata, gravy

Roast sirloin of beef, wild mushrooms, roasted shallots, rich tarragon jus

Halibut supreme, herb & peppercorn crust, asparagus & crab sauce

Roasted Mediterranean vegetables wrapped in filo pastry, Provencale sauce

Desserts

Christmas pudding, brandy sauce
Strawberry shortbread tower, clotted cream
Chocolate caramel torte, raspberry coulis
with Chantilly cream
Selection of cheese, savoury biscuits, grapes, celery

To finish

Coffee & mince pies

Sit back and enjoy Christmas Day in style with treats for the children!

Adults £59.95 Children under 12 £29.50

On Arrival

Chef's choice of canapés

Buffet Dinner

Chicken curry
Vegetable stroganoff
Beef stroganoff
Rice
Jacket potatoes
Clove studded gammon
Dressed cold salmon
Selection of salads
Variety of breads



Desserts

Selection of chef's desserts

To finish

Cheese & savoury biscuits

Welcome 2019 in style, join us for a buffet dinner and dancing to the disco until the early hours.

Adults £35.00

Stay the night

£80 per person, based on two people sharing a twin/double room, includes dinner, room and brunch the next morning.