

BUSH

HOTEL • FARNHAM

FESTIVE MENU

Enjoy a relaxing festive lunch or dinner here at the Bush Hotel with outstanding food in stylish and cozy surroundings. Our festive menu is served in the Garden Room and Oak Lounge between 1st December and 23rd December inclusive. Alternatively, we can offer a more intimate affair with private dining. Please enquire for more details.

STARTER

Roasted butternut soup, toasted croutons (v,vg)
Chicken liver parfait, plum & apple chutney, ciabatta croûtes
Ham hock terrine, caramelised onion jam, grilled bread
Salmon graylax, chive crème fraiche, frisée salad

MAINS

Traditional sage & sausage meat stuffed turkey roulade roast with all the trimmings, roast potatoes and vegetables, pigs in blankets & rich thyme gravy Confit duck leg, hasselback potato, braised red cabbage & rich thyme gravy Roasted seabass, olive & spring onion potato cake, spinach & tomato cream sauce Mushroom & leek pie, olive oil mash, green beans & rich thyme gravy (v,vg)

DESSERT

Classic Christmas pudding, brandy sauce (v)
Banoffee cheesecake (vg)
Chocolate truffle torte, vanilla Chantilly cream
Apple & mixed berry crumble pie with clotted cream

CAFÉ NOIR

Tea or Coffee with mince pies

3 courses £35.95 per person or 2 courses £29.95 Extra cheese course can be added on for £7.00 per person

















CHILDREN'S FESTIVE MENU

STARTER

Roast tomato soup, toasted croutons (v)
Cheesy garlic dough balls (v)
Festive cranberry hummus & crudités (v)

MAINS

Traditional sage & sausage meat stuffed turkey roulade with all the trimmings, roasted potatoes & vegetables, pigs in blankets & rich thyme gravy

Beef burger with cheese, lettuce, tomato & skin on fries

Battered fish & chips, garden peas

Macaroni cheese, toasted crumb & garlic bread (v)

DESSERT

Christmas pudding & Chantilly cream

Chocolate brownie, chocolate sauce & vanilla ice cream

Selection of ice cream (2 scoops)

3 courses £20.00 per child or 2 courses £15.00. Under 5's eat free.

We are unable to guarantee that food is completely allergen free. For those with allergies or intolerances who may wish to know about the food ingredients uses please ask your server. (v) vegetarian (vg) vegan

Reservations should be pre-booked. For groups over 8 we must receive pre orders no later than 10 days prior to arrival.

FOR MORE INFORMATION OR TO BOOK CONTACT EVENTS@FARNHAMBUSH.COM



Served from 1st to 24th December from 2.00pm to 5.00pm Booking essential

FESTIVE

FINGER SANDWICHES

Turkey & sausage meat, ham & mustard mayonnaise Smoked salmon & herbed cream cheese, Brie & cranberry sauce (v)

SCONES

TEA

Plain and fruit served with clotted cream & jam

CAKES

Selection of handmade cakes and mince pies Tea, Infusions, Coffee

£35.00 per person

Additional add on's

Glass of Mulled Wine £5.50 Glass of Prosecco Spumante Botter £7 Glass of Champagne Canard-Duchêne Cuvée Léonie Brut £11

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SHARED PARTY NIGHTS

Our traditional Christmas party nights are guaranteed to offer a great night of entertainment. Enjoy a glass of bubbles on arrival, 3 course festive dinner, Christmas novelties and disco for the evening.

Thursday 5th December, 12th December, 19th December
Friday 29th November, 6th December, 13th December, 20th December
Saturday 30th November, 7th December, 14th December, 21st December

STARTER

Roasted butternut soup, toasted croutons (v,vg)
Chicken liver parfait, plum & apple chutney, ciabatta croûtes
Salmon gravlax, chive crème fraiche, frisée salad

MAINS

Traditional sage & sausage meat stuffed turkey roulade roast with all the trimmings, roast potatoes and vegetables, pigs in blankets & rich thyme gravy Confit duck leg, hasselback potato, braised red cabbage, rich thyme gravy Mushroom & leek pie, olive oil mash, green beans & rich thyme gravy (v,vg)

DESSERTS

Classic Christmas pudding, brandy sauce (v,vg)
Banoffee cheesecake (v,vg)
Chocolate truffle torte, vanilla Chantilly cream

CAFÉ NOIR

Tea or Coffee with mince pies

Add a Cheese platter for £50.00 based on 10 guests

£54.50 per person

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PREPAID DRINK OFFERS & PACKAGES

Save time and money by pre-ordering our drinks package at a discounted rate.

PACKAGE ONE £45.00

10 x bottles of beer

PACKAGE TWO £85.00

2 x bottles of house white wine and 2 x bottles house red wine

PACKAGE THREE £85.00

3 x bottles Prosecco

PACKAGE FOUR £25.00

10 x bottles of soft drinks

PACKAGE FIVE £35.00

10 x bottles of Non-alcoholic beer

We will endeavour to seat all parties together however, groups of under 10 guests will be asked to sit together.

ORGANISER'S REWARD

Every party of 20 or more guests will receive a complimentary classic double room for two guests to include full English breakfast on the night of your party, subject to availability. Please contact the hotel directly to reserve your room.

STAY THE NIGHT

Fantastic overnight rates starting from £140.00 per room, bed and breakfast. Based on double occupancy in a classic double room. Rooms subject to availability.

Room upgrades available at a supplement cost.

Welcome drinks at 7pm followed by dinner at 7.30pm. Last dance at 12.30am and carriages at 1am.

Confirmation requires a non-refundable or non-transferable deposit of £10.00 per person. Final balance due 4 weeks prior.

PRIVATE FESTIVE PARTY



We can organise an exclusive Christmas party for you and your guests to include a glass of bubbles on arrival, 3 course festive dinner, Christmas novelties and disco for the evening.

Minimum numbers of 60 guests applies.

STARTER

Roasted butternut soup, toasted croutons (v,vg)

Chicken liver parfait, plum & apple chutney, ciabatta croûtes
Salmon gravlax, chive crème fraiche, frisée salad

MAINS

Traditional sage & sausage meat stuffed turkey roulade roast with all the trimmings, roast potatoes and vegetables, pigs in blankets & rich thyme gravy Confit duck leg, hasselback potato, braised red cabbage, rich thyme gravy Mushroom & leek pie, olive oil mash, green beans & rich thyme gravy (v,vg)

DESSERTS

Classic Christmas pudding, brandy sauce (v,vg)

Banoffee cheesecake (v,vg)

Chocolate truffle torte, vanilla Chantilly cream

CAFÉ NOIR

Tea or Coffee with mince pies

Add a Cheese platter for £50.00 based on 10 guests

£59.00 per person

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(v) vegetarian (vg) vegan



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PACKAGE THREE £85.00

3 x bottles Prosecco

PACKAGE FOUR £25.00

10 x bottles of soft drinks

PACKAGE FIVE £35.00

10 x bottles of Non-alcoholic beer

ORGANISER'S REWARD

Every party of 20 or more guests will receive a complimentary classic double room for two guests to include full English breakfast on the night of your party, subject to availability. Please contact the hotel directly to reserve your room.

STAY THE NIGHT

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Room upgrades available at a supplement cost.

Confirmation requires a non-refundable or non-transferable deposit of £10.00 per person. Final balance due 4 weeks prior.

CHRISTMAS EVE CANDLELIT DINNER

Build up to the big day by celebrating Christmas Eve in style in our Garden Restaurant & Oak Lounge. At 7pm, start the evening with festive music, mulled wine and delicious canapés, followed by a 4 course candlelit Christmas Eve dinner.

ON ARRIVAL

Mulled wine and canapés of arrival

STARTER

Roast butternut soup, toasted croutons (v,vg)
English crab & fish beignets, lemon mayo, crispy seaweed
Ham hock terrine, caramelised onion chutney, grilled bread
Salmon gravlax, chive crème fraiche, frisée salad

MAINS

Mozzarella stuffed chicken breast wrapped in bacon with kale, potato & balsamic glaze

Confit duck leg, Hasselback potato, braised red cabbage & rich thyme gravy Roasted seabass, olive & spring onion potato cake, spinach & tomato cream sauce

Wild mushroom, pea & truffle risotto with rocket & parmesan shavings (v,vg)

DESSERT

Coffee & walnut cake, vanilla ice cream
Chocolate truffle torte, Chantilly cream
Banoffee cheesecake (vg)
Apple & mixed berry crumble & clotted cream

CAFÉ NOIR

Tea or Coffee with mince pies

£49.00 per person and £24.00 for children between 5 and 12, Under 5's eat free

All reservations must be pre booked and pre-paid. Menu orders are also required in advance.

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CHRISTMAS DAY LUNCH

Enjoy a traditional Christmas day lunch in the Garden Restaurant & Oak Lounge. A welcome glass of Prosecco will be served on arrival followed by a 6-course gourmet Christmas lunch. Our pianist will play during the meal and into the afternoon when Father Christmas will bring presents to the children.

CANAPÉS

Brie & cranberry parcels

Date, blue cheese & Parma ham polenta stacks

Hot smoked salmon mousse on cucumber

STARTER

Roasted tomato & red pepper soup, crisp basil leaves & croutons (v,vg) Blue cheese, pear & walnut tart, truffle honey & lambs lettuce (V) Chicken & apricot terrine, caramelized onion jam, toasted ciabatta King prawn, avocado & chili bruschetta

PALETTE CLEANSER

Sprite granita

MAINS

Traditional sage & sausage meat stuffed turkey roulade roast with all the trimmings, roast potatoes and vegetables, pigs in blankets & rich thyme gravy Seared beef fillet steak cooked to your liking, chunky Pont Neuf potatoes, split cherry tomatoes on the vine, wild mushroom cream sauce Roasted monkfish tail, dauphinoise potato, spinach & fennel, mango salsa Vegan nut roast with all the trimmings (v,vg)

DESSERT

Traditional Christmas pudding and boozy brandy sauce (v,vg)
Lemon meringue pie
Chocolate yule log & Baileys cream
Apple & berry crumble, vanilla custard

CAFÉ NOIR

Tea, coffee & mince pies

£98.00 per person, £45.00 for children between 5 and 12, under 5's eat free.

All reservations must be pre booked and pre-paid. Menu orders are also required in advance. Bookings between 12pm and 4pm.

BOXING DAY LUNCH



Wind down from Christmas Day and join us for lunch with all the trimmings served in the Garden Restaurant. Bookings between 12pm and 4pm.

STARTERS

Roast butternut soup, warm bread roll (v,vg)

Prawn cocktail, Marie Rose sauce, crisp baby gem, buttered granary bread Duck & pork liver parfait, fig chutney, toasted ciabatta

Chicken & ham hock terrine, caramalised onion & croûtes

MAINS

Slow cooked pork belly, spring onion mash, spinach & mustard gravy
Pan fried salmon, dauphinoise potato, mango salsa
Crispy spiced yoghurt chicken, thick cut chips, coleslaw &
pesto mayonnaise dip
Mushroom & leek pie, mash potato, garlic greens & thyme jus (v,vg)

DESSERT

Chocolate brownie, rich chocolate sauce & vanilla ice cream (v,vg)
Toffee cheesecake with salted popcorn
Bread & butter pudding, hot custard
Selection of ice cream & sorbets (v,vg)

CAFÉ NOIR

Tea or Coffee with mince pies

£39.95 per person, £20.00 children between 5 and 12, under 5's eat free.

Advanced booking and pre-payment required.

We are unable to guarantee that food is completely allergen free. For those with allergies or intolerances who may wish to know about the food ingredients uses please ask your server. (v) vegetarian (vg) vegan



CHRISTMAS RESIDENTIAL PACKAGE



Traditionally the festive season is a time for giving, but why not treat yourself to a special gift this year with a break at the unique Bush Hotel Farnham. The relaxing rooms, fine food, impeccable service, good wines and beautiful surroundings make us an ideal choice for all your festive celebrations.

CHRISTMAS EVE

After you have checked in, enjoy a traditional cream tea in our Oak Lounge served from 3pm to 5pm, then relax and make yourself at home, playing games in the oak lounge or stroll around Farnham for some last-minute Christmas shopping.

At seven o'clock, start the evening with a glass of mulled wine and delicious canapés, followed by a 4 course candlelit dinner.

Should you wish to celebrate Midnight Mass we are just 5 minutes' walk from the nearest churches. Churchgoers will be welcomed back to the hotel with a bedtime glass of egg nog or hot chocolate in our bar.

Don't forget to take part in our Christmas competition, "Guess the weight of the Christmas Cake".

CHRISTMAS DAY

Enjoy a relaxed Bucks Fizz breakfast in the Garden Restaurant from 6.30am to 10.30am. Why not follow this with a leisurely walk in the beautiful Farnham Park before Christmas lunch which is served from 12.30pm - 4pm.

Our pianist will play during the meal and into to the afternoon when Father Christmas will bring present to the Children.

At 3pm watch His Majesty the King's Christmas Day broadcast in the Bush Bar.

From 6.30pm to 8.30pm a light buffet will be served in the Garden Restaurant. Board games are available for anyone wanting to play after the meal.



BOXING DAY

Breakfast is served in the Garden Restaurant from 6.30am to 10.30am. For guests continuing their Christmas celebrations with us, a Boxing day lunch will be served from 12.30pm.

From 7.30pm join fellow guests for a farewell dinner in the restaurant.

2 Day Package arriving 24th December £640.00 per couple - £480.00 single occupancy

3 Day Package arriving 24th December £895.00 per couple - £652.00 single occupancy

A non-refundable deposit of 20% will be required on booking with the final balance for the accommodation due 4 weeks prior to arrival.

Meal choices for Christmas eve and Christmas day lunch will need to be pre-ordered ahead of arrival. Choices must be submitted to the team 4 weeks prior.

If you were to cancel your reservation your deposit will be non-refundable and non-transferable.

Rates quoted for accommodation are based on classic rooms, room upgrades are available at a supplement cost. Check in on day of arrival is from 2pm and check out on day of departure is 11am.

NEW YEAR'S EVE GALA DINNER



Celebrate the arrival of the New Year at our black-tie gala dinner. Arrive from 7pm for a welcome glass of Champagne and canapés in the Redgrave Rooms Bar, before indulging in a 5-course dinner accompanied by live music from a jazz trio. Our resident DJ will then be on hand until 1am to provide the entertainment and lead the count down to 2025.

ON ARRIVAL

Glass of Champagne Canard-Duchêne Cuvée Léonie Brut NV, accompanied by a selection of canapés

STARTER

Parsnip soup with vegetable crisps

FISH COURSE

Smoked mackerel rillette, toasted ciabatta, plum chutney

PALETTE CLEANSER

Lemon & Prosecco sorbet

MAIN COURSE

Lamb rump, basil mash, braised choucroute & rich red wine jus

DESSERT

Chocolate & orange delice

Tea or Coffee with petit fours

We will endeavour to seat all parties together however groups of under 10 quests will be asked to sit together.

Dress code - Black tie optional.

£140.00 per person.

** Vegan options available upon request **

Provisional reservations held for a maximum of 10 days. Confirmation requires full payment on booking.



NEW YEAR'S EVE PACKAGE

Why not add on an overnight stay with us and get to enjoy the build up to the big celebrations. Arrive from 2pm and enjoy a leisurely afternoon in the lounge by the log fires or a walk around the historic town of Farnham before getting ready for the gala dinner. On New Year's Day take advantage of a complimentary late check out until 12.30pm so you can enjoy a late breakfast which will be served until 12noon.

From £419.00 based on 2 guests sharing a classic double room, including tickets to the gala dinner, breakfast on New Year's Day and a late check out at 12.30pm.

Room upgrades available at a supplement cost.

A non-refundable deposit of 20% will be required on booking with the final balance for the accommodation package due 4 weeks prior to arrival.

If you were to cancel your reservation your deposit will be non-refundable and non-transferable.

Rates quoted for accommodation are based on a classic double, room upgrades are available at a supplement cost.

NEW YEAR'S DAY BRUNCH

Continue the celebrations with our New Year's Day Brunch being served until 12noon. If you are looking for something more substantial, we will be serving our traditional 3 course roast dinner from 12noon – 6pm.

Brunch - £17.95

Booking essential.

JANUARY SALE

DINE FOR FREE IN JANUARY

Book an overnight stay on a Bed and Breakfast basis for 2 people and have dinner on us!

Terms and Conditions

Only valid on selected dates to stay from 1st January – 31st January 2025. Reservations must be booked directly with the hotel and not through a third party agent. Table for dinner must be pre-booked.

STILL TIME TO PARTY

Book your Christmas party for January 2025 for only £45.00 per person!

Terms and Conditions

Only valid on selected dates from 1st January - 31st January 2025.

Minimum numbers apply.

£10.00 non-refundable non-transferable deposit will be required at the time of booking.

FOR MORE INFORMATION OR TO BOOK CONTACT

EVENTS@FARNHAMBUSH.COM



EVENT BOOKING TERMS & CONDITIONS

- Your Provisional booking will be held for a maximum of 10 days pending receipt of written
 confirmation and a £10 deposit per person, after which time the booking will be released. All
 deposits are non-refundable and non-transferable thereafter. Guests booking a bedroom will
 be required to guarantee the full cost by Credit card and will be subject to the hotel's standard
 accommodation terms
- Under 16's are not permitted to attend any evening event without express prior consent and if staying overnight must be supervised by a parent or guardian at all times.
- Full pre-payment with final numbers is required a minimum of 14 days prior to your event or by 1st December 2024, whichever is the earliest.
- All payments must be settled as a whole by the organiser and not by individuals. All monies are non-refundable and non-transferable.
- Final numbers and menu selections for all guests must be confirmed no later than 14 days prior to arrival, any decrease in the number of guests attending after this time will be charged, in full, to the credit card held on file.
- If a member of the party drops out at the last minute and a replacement guest is added they will need to have the same meal ordered as the original guest.
- Please note that some dishes may contain nuts or nut products, please ask for clarification. All special dietary requirements should be requested at least 14 days prior to the event.
- Party organisers or company representatives will be liable for any misconduct by their guests that result in damage to the property of the hotel or its associated assets.
- · Management reserves the right to refuse admission.
- All drinks consumed on the premises must be purchased at the hotel.
- When dancing at an event, drinks are not permitted on the dance floor and shoes must be worn at all times.
- Guests are asked to always behave in a responsible manner and dress appropriately.
 Unacceptable behaviour from any guest will not be tolerated and will be asked to leave the premises if asked to do so.
- · We reserve the right to refuse sale of alcoholic beverages.
- For the safety and comfort of all our guests and to prevent noise disturbance, post event parties may not be held in any guest bedroom or hotel area after the event has finished.
- The proposed licensing times for our bars at the time of printing are subject to approval by local licensing authority.
- The hotel reserves the right to transfer a party to alternative room should the existing confirmed numbers increase or decrease and to alter or amend any content enclosed.
- The hotel reserves the right to cancel any event when minimum numbers have failed to be reached. In such cases, at least 7 days working notice will be given if possible and either a full refund or offer of alternative dates will be offered. If alternative dates are offered the price may change.



BUSH

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FARNHAMBUSH.COM 01252 715237 @FARNHAM_BUSH_HOTEL