



FRENHAM POND

• COUNTRY HOUSE HOTEL & SPA •



Celebrate the season!

This year, make the most of the Christmas magic with a celebration in the enchanting surrounds of the Frensham Pond Hotel and Spa. My team and I have compiled a fabulous programme of entertainment with a whole host of party nights throughout the festive period. You can enjoy sensational tribute acts, casino nights and our acclaimed New Year's Eve gala dinner and disco. Our head chef has also worked closely with his expert catering team to put together an exciting range of mouth-watering menus to tantalise your taste buds.

On behalf of my team at the Frensham Pond Hotel, we look forward to welcoming you and making your Christmas one to remember.

Mala Dowd

Operations Manager



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PRIVATE PARTIES & PARTY NIGHTS

Our spacious facilities allow us to cater for up to 160 guests. Let us customise a magical event just for you.

Fridays from £38.50 (24th November from £30)

Saturdays from £40 (25th November from £33)

Sundays through to Thursdays from £35

BRUNO MARS EVENING

Albie J brings the magic of Bruno Mars to the Frensham Pond Hotel. Celebrations last late into the night with a disco for you to dance the night away. Enjoy a welcome drink and a delicious three-course meal.

Thursday 7th December / £44.95 pp

MICHAEL BUBLE EVENING

Albie J performs as Michael Bublé and Motown, singing all the best-loved classics to get the party started. Celebrations last late into the night with a disco for you to dance the night away. Enjoy a welcome drink and a delicious three-course meal.

Wednesday 20th December / £44.95 pp

CASINO NIGHT & DISCO

A thrilling night to get your pulse racing with the excitement of blowing a fortune in fun money. Try your luck at the roulette and blackjack tables to win some fabulous prizes. Enjoy a welcome drink and a delicious three course meal.

Thursday 21st December and Friday 22nd December / £44.95 pp

Stay the night

Extend the fun and stay the night with us! We offer special accommodation rates from only £99 twin/double and £95 single, including a full English breakfast.

PARTY NIGHTS

STARTERS

Curried sweet potato soup, coriander crème fraiche 
Goat's cheese en croute with mix leaf salad and balsamic glaze

Cajun spiced fish cakes, creole dressing 

Pressed ham hock terrine, orange and beetroot salad, mixed leaves and sour dough

Carpaccio of cantaloupe melon, dressed with orange and lime, parma ham, micro basil leaves

MAIN COURSE

Traditional roast turkey breast, lemon and chestnut seasoning, pigs in blankets, fresh gravy made with all the roasting juices

Braised silverside of beef, horseradish mash, baby onion and button mushroom sauce

Stone bass on scallion mash, prawn with brandy sauce

Pappardelle pasta, roast Mediterranean vegetables, baby mozzarella and basil 

Roasted rack of pork, braised red cabbage, cider and sage jus

DESSERTS

Christmas pudding, brandy custard

Chocolate and cherry yuletide log, homemade cherry ice-cream

Fresh fruit salad marinated in Malibu, mint and lime with apricot and mango ice cream

Baked cheesecake with Bailey's ice cream

Our fabulous & festive afternoon tea

Selection of finger sandwiches

Roast turkey and cranberry

Honey roast ham, grain mustard mayonnaise

Poached salmon and tarragon mayonnaise

Egg mayonnaise and cress 

Cucumber and cream cheese 

Cranberry and plain scones

Served with clotted cream and jam

Mini eclairs

Macarons

Christmas cake

Warm mince pies

Mixed fruit tart

Tea or coffee of your choice

Only £19.95 pp

Available daily
throughout December



Nestled in the heart of the Surrey countryside overlooking Frensham Great Pond, our newly refurbished hotel offers an idyllic setting for those seeking a peaceful Christmas with just the right level of entertainment.

All you need to do is relax as we will take care of your every need.

THREE NIGHTS PACKAGE

£425 per person sharing a double/twin room

£485 for a double room for sole occupancy

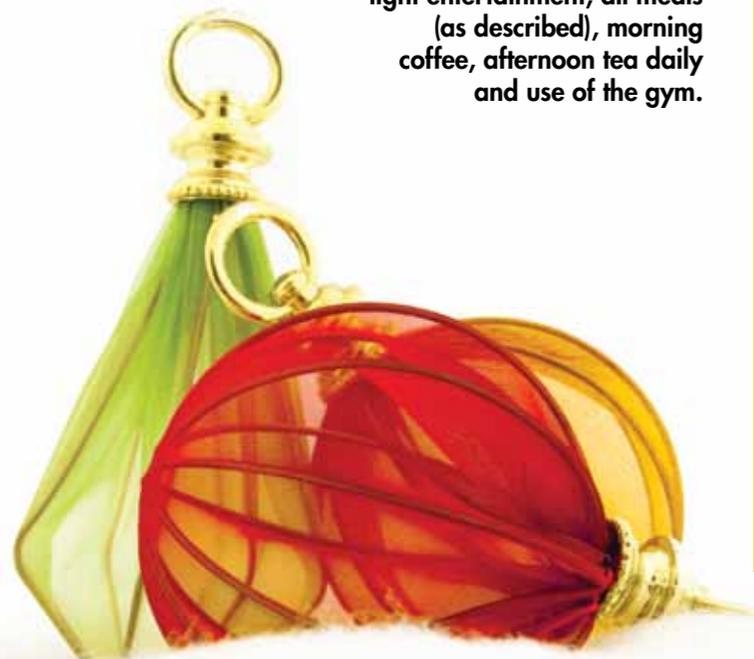
We have a number of superior rooms and suites – our more exclusive rooms also offer landscape views over the pond (supplement charge applicable).

FOUR NIGHT PACKAGE

£485 per person sharing a double/twin room

£525 for a double/twin room for sole occupancy

The package include accommodation, light entertainment, all meals (as described), morning coffee, afternoon tea daily and use of the gym.



Christmas packages

CHRISTMAS EVE

Arrive at your leisure in time for afternoon tea

Enjoy a Kir Royale welcome reception with your fellow guests and hotel management

Candlelit dinner in our Watermark Restaurant with light entertainment

If you would like to take in Midnight Mass at a local church, we will serve up warm mince pies on your return

CHRISTMAS DAY

Hearty English breakfast

Guess the weight of the Christmas cake, morning tea/coffee and pastries

Mulled wine reception followed by a fantastic six-course grand Christmas day luncheon, the Queen's Speech, afternoon tea/coffee and cake, Chef's buffet supper and light entertainment

BOXING DAY

Hearty English breakfast

Morning tea/coffee and pastries

Luncheon

Afternoon tea/coffee and Christmas cake

Dinner followed by light entertainment

CHRISTMAS LUNCH

1st December - 23rd December

STARTERS

● **Roasted sweet potato soup**, cumin spiced coriander, crème fraiche

Cajun spiced fish cakes, creole dressing

● **Warm filo pastry tart of crumbled goat's cheese**, cherry tomato and basil, tomato coulis

Hot smoked salmon with brown shrimps and cockles, brown bread and butter (£2.50 supplement)

MAIN COURSES

Traditional roast turkey breast, lemon and chestnut seasoning, pigs in blankets, fresh gravy made with all the roasting juices

Braised beef, horseradish mash, baby onion and button mushroom sauce

● **Pappardelle pasta**, roast Mediterranean vegetables, tomato and basil sauce, wild rocket

Stone bass on scallion mash, prawn with brandy sauce

DESSERTS

Christmas pudding, brandy custard

Chocolate and cherry yuletide log, homemade cherry ice cream

Fresh fruit salad marinated in Malibu, mint and lime, served with mango and apricot ice-cream

Local Cheeses from Hampshire, Surrey and Sussex, homemade fruit chutney and crackers (£2.50 supplement)

Coffee and tea served with mince pies

£22.50 per adult and £12 per child under 12 years old

CHRISTMAS SUNDAY LUNCH

2nd December - 23rd December

STARTERS

Chef's homemade soup

Cajun spiced fish cakes, creole dressing

Warm duck confit rillettes, red wine, poached pears and sourdough bread

Hot smoked salmon tartare, granary bread (£2.50 supplement)

Warm filo pastry tart of crumbled goat's cheese, cherry tomato and basil, tomato coulis ●

MAIN COURSES

Traditional roast turkey breast, lemon and chestnut seasoning, pigs in blankets, fresh gravy made with all the roasting juices

Roast Sirloin of beef, Yorkshire pudding, red wine gravy

Roast loin of pork with apple puree, red wine gravy

Pan-fried stone bass with prawn and brandy sauce, creamed potato

DESSERTS

Christmas pudding, brandy custard

Chocolate and cherry yuletide log, homemade cherry ice cream

Fresh fruit salad marinated in Malibu, mint and lime, served with coconut ice-cream

Apple and blackberry crumble, vanilla ice cream

Local Cheeses from Hampshire, Surrey and Sussex, homemade fruit chutney and crackers (£2.50 supplement)

Coffee and tea served with mince pies
£23.95 per adult, £14.75 per child under 12 years old,
£7.95 per child under 4 years old

A discretionary 10% service charge will be added to your bill

CHRISTMAS EVE DINNER

STARTERS

Carrot and coriander soup slightly spiced with ginger

Smoked chicken and mango tian, flavoured with sweet chilli, coriander and lime

Portobello mushroom filled with dolce latté and spinach topped with toasted pine nuts and rocket

Terrine of seafood wrapped in smoked salmon, watercress and horseradish coulis

MAIN COURSES

Braised short rib roasted with a maple glaze sautéed sweet potato and watercress salad

Corn fed chicken breast wrapped in pancetta, baby onion with button mushroom sauce on a pesto mash

Crusted cod fillet with crushed new potatoes, cherry tomato salsa

Filo basket filled with Mediterranean vegetables, mozzarella and cherry tomato, wild rocket

DESSERTS

Terry's Chocolate Orange parfait with crushed honeycomb

Pavlova with mango cream and passion fruit syrup

Cappuccino coffee cup with an Amaretto ice cream

Local Cheeses from Hampshire, Surrey and Sussex, homemade fruit chutney and crackers (£2.50 supplement)

Coffee and tea served with mince pies
£29.50 per adult
£16.95 per child under 12 years old

CHRISTMAS DAY LUNCH

The scent of a burning log fire, the aroma of mulled wine showcase the elegance of the newly refurbished Frensham Pond Hotel and set the scene for a sumptuous 6 course lunch with a glass of mulled wine on arrival.

STARTERS

Heritage tomatoes with a light goat's cheese mousse, micro basil and tapenade

Prawn and salmon cocktail dressed with lemon and lime, spicy Bloody Mary sauce, granary bread

Parsnip and apple soup

Baked fig & Norbury blue cheese wrapped in Parma ham

Carpaccio of cantaloupe melon, fruits of the forest

MAIN COURSES

Traditional roast turkey breast, lemon and chestnut seasoning, pigs in blankets, fresh gravy made with all the roasting juices

Pan fried halibut, crayfish and scallion sauce on saffron crushed new potatoes

Pork fillet flavoured with Dijon mustard wrapped in pancetta, served with chestnut, glazed apples, hazy hog cider sauce and roast potatoes

Risotto with asparagus, baby onion and peas, shaved parmesan and rocket

DESSERTS

Christmas pudding, brandy custard

Poached pear set on chocolate cream, mulled wine syrup

Lemon and lime ice parfait with ginger nut crumbs

Baked cheesecake served with Armagnac prunes, Amaretto ice-cream

Enjoy a selection of fine cheeses, fruit, celery and crackers
Freshly brewed coffee and warmed mince pies

£79.50 per adult, £45 per child under 12 years old
£25 per child under 6 years old

CHRISTMAS TABLE D'HÔTE DINNER

STARTERS

Goat's cheese en croute with mix leaf salad and balsamic glaze

Cajun spiced fish cakes creole dressing

Soup of the day

Hot smoked salmon tartare, granary bread (£2.50 supplement)

Carpaccio of cantaloupe melon, dressed with basil and lime, Parma ham, micro basil leaves

MAIN COURSES

Traditional roast turkey breast, lemon and chestnut seasoning, pigs in blankets, fresh gravy made with all the roasting juices

Braised beef, horseradish mash, baby onion and button mushroom sauce

Stone bass on scallion mash, prawn with brandy sauce

Pappardelle pasta, roast Mediterranean vegetables, baby mozzarella and basil.

Roasted rump of lamb with tapenade and herb crust, basil jus, fondant potatoes (£3.50 supplement)

DESSERTS

Christmas pudding, Brandy custard
Chocolate and cherry yuletide log, homemade cherry ice cream

Fresh fruit salad marinated in Malibu, mint and lime with coconut ice cream

Local Cheeses from Hampshire, Surrey and Sussex, homemade fruit chutney and crackers (£2.50 supplement)

Coffee served with warm mince pie (£2.50 supplement)

3 Courses £28.50
2 Courses £23.50

BOXING DAY

STARTERS

Homemade winter vegetable soup

Smoked trout mousse served with warm granary toast, baby capers and chopped red onions

Chorizo cooked in red wine and brandy served in a filo pastry cup

Goat's cheese panna cotta served with tomato and basil coulis

MAIN COURSES

Roast Sirloin of beef, Yorkshire pudding, red wine gravy and roast potatoes

Roast loin of pork with apple purée, crispy crackling and roast potatoes

Pan-fried cod fillet, pesto crushed new potatoes with tomato & herb sauce

Ricotta gnocchi, sautéed mushrooms and herbs, Parmesan cream and wild rocket

DESSERTS

Apple and fruits of forest crumble served with cinnamon ice cream

Chocolate brownie with vanilla ice cream, warm chocolate and orange sauce

Coffee crème brûlée with Amaretto biscuits

Fresh fruit salad marinated in Malibu, mint and lime with mango and apricot ice cream

£26.95 per adult
£14.95 per child under 12 years old
£8.50 per child under 6 years old

A Discretionary 10% service charge will be added to your bill for all Festive menus

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New Year's Eve MASQUERADE BALL

Join us for the most exciting night of the year for a glittering celebration. Our exclusive black tie gala dinner and disco begins with a crisp Bellini and canapés, after which you will be seated for a sumptuous eight-course dinner.

Dance the night away with our disco classics and enjoy welcoming in 2018!

SUNDAY 31 DECEMBER 2017

Arrive in time for a traditional afternoon tea
Make full use of our fitness centre before sprucing up for the evening's main event
Complimentary Bellini cocktails and canapés prior to dinner and Masquerade Ball
Excellent entertainment through to 1.30am

One night Package
£180.00 per person (very limited availability)
£75.00 single supplement

MONDAY 1 JANUARY 2018

There's no need to get up early today because we are serving brunch from 10am through to 12pm
Enjoy a late check-out time of 1pm

Two nights Package
£240.00 per person (very limited availability)
£90.00 single supplement

*Find a mask and wear it well
So your true identity
No one can tell*



NEW YEARS EVE

Chicken and mushroom consommé

Escalope of salmon with peppered scallop, white wine, chive, tomato and butter sauce

Light goat's cheese mousse, sliced heritage tomatoes, artichoke hearts, baby beetroot and micro basil 

Strawberry and champagne sorbet

Fillet of beef bordelaise, baby vegetables and fondant potatoes
Mille-feuille of baby ratatouille layered with mozzarella, tomatoes and balsamic sauce 

Trio of chocolate: White chocolate and raspberry torte, warm chocolate brownie, chocolate ice cream

Enjoy a selection of fine cheeses, fruit, celery and crackers
Freshly brewed coffee or tea and petit fours

£89.50 per person

A discretionary 10% service charge will be added to your bill

TERMS AND CONDITIONS

Christmas Party Nights

- A. Provisional bookings must be confirmed within 14 days of booking with payment of a £15 per person deposit (non-refundable). Only one cheque per booking will be accepted.
- B. The full balance is required 14 days prior to your chosen date.
- C. Cancellation policy – 28 days prior to the date of the event
- D. All extras are to be settled on departure unless agreed beforehand and confirmed by the hotel in writing.
- E. Should any of your party be unable to attend, deposits paid are not transferable or refundable.
- F. All guests must pre-order and provide their menu choices at least 21 days prior to arrival.
- G. Exclusive use parties have separate terms and conditions.
- H. Please tell us of special dietary requirements prior to your arrival and we will do our best to cater to your needs.
- I. Party guests are not permitted to bring their own beverages into the hotel.
- J. Account bar facilities are not permitted unless prearranged with hotel management.
- K. Party organisers are responsible for the behaviour / conduct of their guests. The hotel will seek indemnity for any loss or damage to any part of the hotel, fixtures or fittings.
- L. The management reserves the right in unusual circumstances or in the case of low occupancy to cancel or re-organise events. In this case, an alternative date will be offered or a full refund given.

Christmas Booking Conditions

Christmas Day lunch, Boxing Day, lunches, dinners and New Year's Eve dinner and dance

- A. A deposit of £40 per person is required at the time of booking (non-refundable).
- B. The balance is required 21 days prior to the arrival date.
- C. All extras are to be settled on departure.
- D. Before placing your order, please inform us if a person in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may contain or be processed in facilities that use nuts.
- E. Cancellation policy – 28 days prior to the date of the event

Residential Christmas programme and New Year's programme

- A. A deposit of £100 per person is required at the time of booking.
- B. Full prepayment is required by December 1st.

Payment

Payment can be made using any of the following credit/debit cards: Mastercard, Visa, American Express, Diners or Switch. Personal cheques can also be accepted but please allow three working days for bank clearing. Company cheques can only be accepted by prior arrangement.

We strongly advise that you take out insurance in the event of unavoidable cancellation as Frensham Pond Hotel and The Donnington Manor retain the right to charge for cancellations unless we can resell the accommodation or table space booked. All information is correct at the time of going to print.



DATES FOR THE DIARY

Valentines Dinner - 14th February 2018

Mother's Day Lunch - 11th March 2018

Easter Sunday Lunch - 1st April 2018

Father's Day Sunday Lunch - 17th June 2018

FRENSHAM POND HOTEL

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DONNINGTON MANOR HOTEL

01732 462681 // www.bw-donningtonmanor.co.uk