## THE MEIKLEOUR ARMS SAFE & CLEAN COVID CHARTER



We have spent a huge amount of time and resources, thinking through your entire journey with us, to make our beloved arms as safe and welcoming as possible. It isn't anymore about cashmere throws on huge beds, little touches and a helping hand to carry your luggage. We have implemented protocols to keep you and our staff safe and would like to share them with you. Update September 24: Following Government announcement our restaurant and bar will now close at 10pm (last food or drink order 9:30pm). Only 1 Household per Cottage. Maximum 2 households per table up to 6 guests. The large table in the private dining room allows social distancing for 6 guests (it usually seats up to 14 guests)

We want to offer our guests a safe and relaxing environment, where they can feel confident that our thoughtful trained staff will continue to provide a warm welcome while maintaining the necessary social distance between themselves and our patrons. Our establishment was clean and airy before this pandemic, you will be reassured to hear that we have implemented enhanced cleaning protocols for the safety of everyone at Meikleour. We are strong believer that we can offer the highest hygiene standards while still having a lovely atmosphere.

KEEPING OUR	CLEAN then SANITISE	LESS IS	AIRY AND
DISTANCE	(and REPEAT)	MORE	FRESH
We have removed tables and seats to ensure that at least 2m is maintained in the restaurant and resident lounge. We have added extra space outside by expanding our front garden and covered transformed our courtyard in an alfresco space.  In the kitchen and on our offices staff are always 2m apart.  Our joiners have fitted a smart glass screen at the bar and at the reception.	We strictly follow Government's guidance and sanitise high-touch items several times a day. In the rooms and cottages all surfaces are cleaned then sanitised with a British Standard tested virucidal solution. For enhanced hygiene we use steam machines on floors and furnishing. Cutlery and glasses go through professional dishwasher (85C). Public rooms are sanitised with ozone generators at night. Residents should use their room loo if possible, public loos have enhanced hygiene with disinfectants sprays available. Note: during your stay housekeeping will enter your room/cottage at your request only.	We love little touches but for the time being we have removed what is not necessary from the rooms, restaurant and lounges. We have stored away our gorgeous scattered cushions, cashmere throws, books, board games, hair driers, room booklet and our signature decanter of sherry in the bedrooms Please call the office if you need anything during your stay.	We have enhanced air circulation in our restaurant by fitting special new doors and windows.  We treat our restaurant rooms and lounge with ozone generators.  Note: we recommend that you leave your bedroom windows open when you leave.
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WASHING OUR HANDS	NEW CHECKING	PAPERLESS	CONTACTLESS
	TIMES	CHECKING / OUT	PAYMENT
We have installed hand sanitising	To allow for extra sanitising time,	To minimise contacts checking-	Card is our favourite type of
tations at all our entrances and you	checking is now at 4pm for all our	in is done electronically. Room	payment. If you wish to leave a
vill find sanitising products in your	properties.	information folder is available	gratuity for our lovely staff you can
oom or cottage.	M 34 3	to download on our home page.	do it on your card (one member of
Our staff and suppliers follow strict	30/2	Check-out can be done in the	staff ensures that all the tips are
nygiene protocols.	Tan D	comfort of your room by phone or	collected and shared equally)
nygiene protocois.		email.	
PROTECTING OUR STAFF AND YOU	RESTAURANT	BAR	BREAKFAST
Our staff have been trained and	We have significantly reduced our	Standing at the bar won't be	We will be serving breakfast at
are required to wear different	number of tables to ensure that	possible for the time being, table	the tables, there won't be any self
forms of PPE. Their temperature	at least 2m is maintained at all	service only, if tables available	service buffet but all buffet items
s checked before their shift. Our	time. To manage the number of	(priority will be given to residents	available on demand.
front of house team wear vizors	guests sitting at anytime we have	having meals ).	
so you can still enjoy their smile.	introduced 4 sitting times at dinner:	You are welcome to enjoy a drink	We may ask our guest to choose a
Our housekeepers will wear facial	6pm   6:30pm   8:00pm   8:30pm	outside in the beer garden (covered	breakfast time slot the night before
cover when they clean your room	We have replaced our menu covers	area).	in order to avoid waiting times.
during your stay. <i>Note: during your stay</i>	by single used recycled printed	Note about Beergarden:	
housekeeping will enter your room/cottage	menu and our linen napkins with	All visitors wanting to have a drink/coffee	Down BY
at your request only. (please hang the sign	high quality paper ones. We will	in the beer garden will need to give us a call	(MILITER)
	only set the table at your arrival.		
"makę my room" at your door)	Pepper grinders have been tidied	once arriving at the garden entrance (see	
	away (sachets available) but are	sign). After providing us with name and contact details your will be allocated an	///
	available on request. For non		
		outdoor table. Due to the limited amount of	
	resident pre-booking by providing	tables inside and social distancing we won't	
	contact details is essential. We use	be able to accommodate outdoor drinkers in	
	an online table management system	the building if the weather turns wet.	
	keeping record safe for 3 months.		

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