EST. 1988

NEW FOREST

COLLECTION



Festive Parties & Lunches

'Tis the Season

Join us in the New Forest and celebrate in style with one of our private parties or shared celebrations.

Whether you're planning to party with colleagues or enjoy a meal with family and friends, it's time to let us take care of everything and make sure your celebrations go perfectly!

With four hotels set in stunning locations to choose from, each with individual character and charm, we are sure to have the ideal venue for you.



Shared Party Nights

- Fizz on arrival
- Three-course festive menu
- Tea, coffee and mince pies
- Table novelties and crackers
- DJ, disco and dancing until midnight
- Complimentary onsite parking

£42 PER GUEST

Private Party Nights

- Fizz on arrival
- Exclusive use of function areas
- Three-course festive menu
- Tea, coffee and mince pies
- Table novelties and crackers
- · Complimentary onsite parking

£42 PER GUEST

Book 40 guests or more and we will include a DJ, at no additional cost!

(Minimum numbers apply.)





Festive Lunch & Dinner

- Three-courses from our festive menu
- Tea, coffee and mince pies
- Table novelties and crackers
- Complimentary onsite parking

FESTIVE LUNCH £31 FESTIVE DINNER £38

Festive Afternoon Tea

- Festive themed assortment of sweet & savoury treats
- Tea, coffee and mince pies
- Table novelties and crackers
- · Complimentary onsite parking

BARTLEY LODGE £25 BEAULIEU INN £25 BURLEY MANOR £30 FOREST LODGE £25



STARTERS

Ham hock & baby gherkin terrine, set on toasted brioche, egg and chive hollandaise (GFO)

Salt baked rainbow beetroots, beetroot gel, rosary goat cheese crumb, herb oil (GF)

Smoked salmon & horseradish mousse, pickled cucumbers, cucumber caviar, sourdough (GFO)

Leek & potato soup, crispy leeks, croutons (VE, GFO)

WARM INDULGENCES

Tea, coffee & mince pies (∨)

MAINS

Roast turkey, pigs in blanket, cranberry stuffing, roasted vegetables, herb roasted potatoes and red wine gravy (GFO)

Slow braised feather blade, pomme purée, bourguignon sauce, sticky red cabbage (GF)

Pan fried salmon, ratatouille, parmentier potatoes (GF) Roasted cauliflower steak, creamed wild mushrooms (VE, GF) (V) vegetarian \mid (VE) vegan \mid (GF) gluten-free (VGO) vegetarian option \mid (VEO) vegan option \mid (GFO) gluten-free option

Please let us know if you have any allergies or dietary requirements. While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

AFTERS

Christmas pudding, brandy sauce, ginger biscuit and red currants (V, VEO, GFO)

Chocolate & orange pavé, blood orange and mint salsa

Passion fruit tart, raspberry, meringue Mulled wine baked cheesecake, winter berries, white chocolate





Bartley Lodge, Cadnam, Near Lyndhurst, Hampshire, SO40 2NR



STARTERS

Cream of cauliflower and truffle soup, cheese straws (V, VEO)

Smoked salmon tartare, cranberry gel, gin cured cucumber, potato salad

Wild game terrine, fennel slaw, pickled shallots, grilled brioche (GFO)

Duck liver parfait set in orange, chanterelle, crisp bread

MAINS

Roast turkey, duck fat potatoes, chantenay carrots, honey glazed parsnips, pigs in blankets, stuffing balls (GF)

Grilled sea bass, caper and dill potato cake, artichoke fricassee, beurre blanc (GF)

Pan fried gnocchi, sautéed wild mushrooms, watercress purée (VE)

Saddle of venison, pomme purée, shallot, short rib bonbon, brussel sprouts, red wine jus

AFTERS

Christmas pudding, brandy sauce, red currants (V, GFO)

Chocolate & cherry cheesecake, shortbread crumb, champagne sorbet (GFO)

Lemon panna cotta tart, raspberry sorbet (VE, GF)
Sticky toffee pudding, toffee sauce, clotted cream ice
cream (GFO)

WARM INDULGENCES

Tea, coffee & mince pies (V)

(V) vegetarian \mid (VE) vegan \mid (GF) gluten-free (VGO) vegetarian option \mid (VEO) vegan option \mid (GFO) gluten-free option

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Burley Manor, 1 Ringwood Road, Burley, Hampshire, BH24 4BS



STARTERS

Roasted celeriac & parsnip soup, basil oil & croutons (VE, GFO)

Smoked chicken terrine, baby leaf salad, toasted sourdough, apricot & ginger chutney (GFO)

Goats cheese & caramelized onion tart, wild rocket, cherry tomatoes, aged balsamic glaze (V, VEO) Smoked salmon & spinach roulade, pickled

vegetables & citrus dressing (GF)

MAINS

Rolled free range turkey breast, rosemary & cranberry stuffing, pigs in blankets, roasted potato, seasonal vegetables, thyme jus (GFO)

Beef bourguignon, creamy potato, glazed chantenay carrots, mushroom & bourguignon sauce (GF)

Grilled sea bass fillet, fennel risotto, green bean, salsa verde, watercress (GF)

Curried vegetable pie, roasted potato, seasonal vegetables, red wine jus (VE, GFO)

AFTERS

Traditional Christmas pudding, warm brandy sauce (VEO, GFO)

White chocolate blondie, café curls & berry coulis Sticky toffee pudding, vanilla ice cream, toffee sauce (V, GF)

New Forest cheese, wafers, grapes, fruit chutney (V, GFO)

WARM INDULGENCES

Tea, coffee & mince pies (V, GFO)

(V) vegetarian \mid (VE) vegan \mid (GF) gluten-free (VGO) vegetarian option \mid (VEO) vegan option \mid (GFO) gluten-free option

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orest Lodge, Pikes Hill, Lyndhurst, Hampshire, SO43 7AS



STARTERS

Carrot & coriander soup, crusty roll (VE, GFO) Smoked mackerel pâté, horseradish crème fraiche, melba toast (GFO)

Slow roast ham hock & caper terrine, sticky onion jam, mixed baby leaves (GF)

Carrot, courgette & red onion bhaji, coconut mint yoghurt (VE, GF)

MAINS

Free range roast turkey, chestnut & cranberry stuffing, duck fat roast potatoes, pigs in blankets, seasonal vegetables (GFO)

Roasted cured pork belly, apple purée, fondant potato, winter greens, cider sauce (GF)

Butternut squash & wild mushroom risotto, sage oil, crispy mushrooms (VE, GF)

Pan roasted salmon supreme, samphire, crushed new potatoes, white wine cream, dill oil (GF)

AFTERS

Traditional Christmas pudding, brandy sauce or Purbeck vanilla bean ice cream (VE, GF)

Warm triple chocolate brownie, chocolate soil, Purbeck vanilla bean ice cream (VEO)

Winter berry crème brulee, homemade butterflyshaped shortbread (V)

New Forest cheese selection, crackers, grapes, celery, chutney (V, GFO)

WARM INDULGENCES

Tea, coffee & mince pies (∨)

(V) vegetarian \mid (VE) vegan \mid (GF) gluten-free (VGO) vegetarian option \mid (VEO) vegan option \mid (GFO) gluten-free option

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Beaulieu Inn, Beaulieu, Hampshire, SO42 7YQ

Stay the Night

Make the most of the occasion with our special overnight bed and breakfast rates from just £55 per person (per room based on two sharing). Arrive early and relax in one of our comfortable bedrooms before getting ready for the party, then once the party is over, there's not far to go, just steps away from the perfect night sleep.

ROOM TYPE	BARTLEY LODGE BEAULIEU INN FOREST LODGE	BURLEY MANOR
SNUG	£110	£150
CLASSIC	£120	£170
DELUXE	£130	£190
GRAND DELUXE	£140	£210

All rooms include:

- En-suite bath or shower room
 - Complimentary Wi-Fi
- Flat screen TV with freeview
- Use of indoor heated pool (except Burley Manor)
 - Hairdryer, iron & ironing board
 - Tea & coffee making facilities

PRICED PER GUEST

Supplement applies for single occupancy.









FOREST LODGE
LYNDHURST

BEAULIEU INN
BEAULIEU

BARTLEY LODGE
CADNAM

BURLEY MANOR
BURLEY



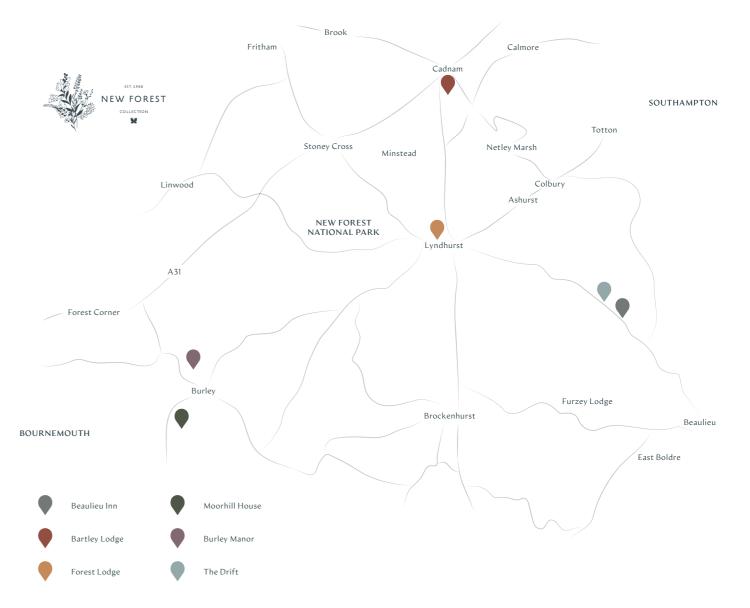
Terms & Conditions

£10pp deposit is required for Christmas Parties at time of booking and £15pp deposit for the accommodation if booked. Final balance is due by 31st October 2024. All deposits are non-refundable and non-transferable.

Choose Your Location BARTLEY LODGE BEAULIEU INN BURLEY MANOR FOREST LODGE **BOOK TODAY** Call 02380 286126 or email events@newforesthotels.co.uk

Collection Map

New Forest Collection is a vibrant team of country house hotels and restaurants in the New Forest.





Feel festive in the Forest

02380 286126 events@newforesthotels.co.uk newforesthotels.co.uk

| NEW FOREST COLLECTION |