BARTLEY

| FESTIVE BREAKS |





Picture this - a frosted forest playground, roaring log fires, the finest of feasts and plenty of nooks and crannies to enjoy a good book, brandy or simply snooze.

Set in eight acres of tranquil landscaped grounds, Bartley Lodge during the winter months is a serene escape, oozing grandeur from the moment you pass the cattle grids onto its long and winding driveway. The 18th century, grade II listed building encompasses the best of a traditional New Forest Christmas.

The cellars will be stocked, the kitchen will be prepped and the halls will be decked with boughs of holly, ready to welcome you and your guests for the most magical festivities.

Choose between a two, three or four night break.

Ho Ho Ho

A jolly warm welcome to the New Forest



CHRISTMAS EVE

Welcome tea, coffee and festive cake upon arrival Retreat to the bar for cocktails and canapés Conclude your first day with parlour games

CHRISTMAS DAY

Freshly cooked full English or continental breakfast Bucks fizz to toast to the morning Four-course Christmas Day Lunch King's speech followed by everyone's favourite Christmas films Light supper Evening quiz to test everyone's festive knowledge Sweet treats to conclude the day

BOXING DAY

Freshly cooked full English or continental breakfast The morning is yours to plan, whether that be a light stroll or quietly indulging in the lounge with Christmas films, freshly made scones and warming tea Coffee and sweet treats to follow

27^{TH} DECEMBER

The day is yours to plan, simply speak with a member of our team and they will help guide you on your merry way





WELCOME FIZZ & CANAPÉS Served at the bar.

Smoked Salmon Mousse Blini Roasted Butternut Squash Arancini, Harissa Mayo Ham Hock, Sweet Apple Chutney Heritage Tomate Bruschetta, Crispy Capers

STARTERS

Hot Smoked Salmon, Yuzu Cucumber, Dill Emulsion, Keta Jerusalem Artichoke Soup, Caramelised Pear & Walnut VE GF Duck & Port Parfait, Toasted Brioche, Onion Marmalade Handpicked Crab, Dill & Lemon Crème Fraiche, Avocado Puree, Radish, Apple

MAINS

Roast Turkey, Pigs in Blankets, Thyme & Bacon Stuffing, Honey Roasted Carrots & Parsnips, Seasonal Greens, Herb Roasted Potatoes and Rich Home-Made Gravy (GFO) Slow Roasted Shin of Beef, Pomme Puree, Cavallo Nero, Pan Jus Pan Fried Brill, Sauteed New Potatoes, Sea Vegetables, Mussel Velouté Roasted Butternut Squash, Feta, Spinach Wellington, Maple Roasted Carrots & Parsnips, Seasonal Greens, Herb Roasted Potatoes

AFTERS

Christmas pudding, Whipped Brandy Butter, Red Currants Chocolate Orange Cremieux, Charred Orange, Chocolate Crum, Blood Orange Sorbet Green Apple Cheesecake, Pickled Blackberries, Blackberry Sorbet Classic Lemon Meringue Tart

CHEESE

New Forest Cheese Selection, Celery, Grapes, Quince Jelly, Crackers

WARM INDULGENCES

Tea, coffee & mince pies (V)





2 NIGHTS | FROM £948 3 NIGHTS | FROM £1239 4 NIGHTS | FROM £1405

PRICED PER ROOM





If ever there was a reason to don your finest attire, this would be it!

Make yourself at home and welcome 2025 in style. A positive mix of celebration and restoration with cocktails, dancing and superb dining alongside stunning space to revive, reset and rejuvenate.

There is plenty of time to wander around the house or grounds before joining friends old and new for festive nibbles and a cocktail.

Choose between a one, two or three night break.

New Forest New Gear



30^{TH} DECEMBER

Warm mince pies and a cuppa awaits downstairs Enjoy your favourite tipple in the lounge and join our evening quiz

NEW YEAR'S EVE

Freshly-cooked full English or continental breakfast Head out into the forest for our treasure hunt Afternoon hot drinks and treats Enjoy a glass of perfectly chilled sparkling wine and canapés A delicious four-course forest feast Hit the dancefloor or retreat quietly back to your room

NEW YEAR'S DAY

Freshly-cooked full English or continental breakfast served a little later The morning is yours to plan Retreat to your home away from home for freshly prepared scones and the last of the Christmas films

2ND JANUARY

Freshly-cooked full English or continental breakfast The day is yours to plan, simply speak with a member of our team and they will help guide you on your merry way





WELCOME FIZZ & CANAPÉS Served at the bar.

Smoked salmon mousse blini Sun-dried tomato bruschetta (VEO) Ham hock tartlet with mint pea purée Whipped chicken liver parfait, red onion chutney

STARTERS

Beef carpaccio, crispy parsnips, parsnip purée, baby herbs (GF) Duck rillette, spiced chutney, crostini (GFO) Gin cured gravadlax, wasabi gel, lemon pearls, pickled cucumber (GFO) Carrot Marrow, glazed carrot purée, purple carrot gel, walnut crumb (VEO, GF)

MAINS

Roast turkey, pigs in blanket, stuffing, roasted vegetables, herb roasted potatoes and red wine gravy

Roast striploin of beef, Yorkshire pudding, onion purée, roasted vegetables, herb roasted potatoes and red wine gravy

Nori wrapped cod, prawn mousse cabbage, cauliflower purée

Portabella mushroom, tofu, roasted vegetable wellington, spiced red pepper sauce

AFTERS

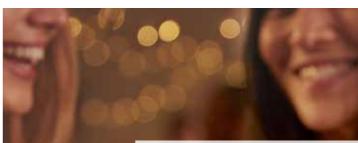
Xmas pudding, brandy sauce, ginger biscuit and red currants (VEO) Chocolate mousse bar, raspberry jelly, raspberry gel, chocolate soil Blueberry cheesecake, white chocolate crumb, blueberry sauce Clementine tart, meringue, raspberries

CHEESE

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

WARM INDULGENCES

Tea, coffee & mince pies (V)



Choose Your Mew Year Break

2 NIGHTS | FROM £815 3 NIGHTS | FROM £1000

PRICED PER ROOM

EST. 1988

NEW FOREST

COLLECTION

0800 44 44 41 events@newforesthotels.co.uk bartleylodge.newforesthotels.co.uk