



Beaulieu Inn

OCCASIONS

| NEW FOREST COLLECTION |



Forest Setting

From work parties to get-togethers, family catch ups to friends for lunch, there really is no better time to gather for a celebration, reflection, or simply just because...

We have an abundance of ways to meet and enjoy our wonderful New Forest hospitality, surrounded by rebalancing countryside and feel good service.

Beaulieu Inn and The Drift pub & restaurant, deep in the forest, combine to present a great selection of space to host your event. It starts with the modern country interiors; clean, cosy and individually styled – think natural plaids, neutral colours and stylish, nature-inspired rooms.

The Right *Place for You*

One of the largest venues in the New Forest in a picturesque location at the centre of open heathland makes it ideal for young families, larger groups and events or dramatic Afternoon Tea parties. And, come summer, the garden and outdoors make delicious party and celebration spot.





Classic New Forest *Dishes + Flavours*

Menus are bursting with modern pub classics and beloved British dishes and there's always something seasonally new to try thanks to our talented team.

Showcasing a variety of ingredients found right on our doorstep Our commitment to working with high quality, local producers is unwavering, therefore some dishes will change according to the seasons. Think Beloved British Pub Classics with tasty seasonal flavours.

Seasonal Menu

Two-courses for £33.50 per person
Three-courses for £38.50 per person

Please choose three dishes from each course for your guests to pre-order from your bespoke menu.

Starters

Pressed ham hock (GFO)
pickled vegetables, caper dressing

Smoked chicken & herb terrine (GFO)
rocket oil, green tomato chutney & bread

Slow cooked brisket croquette (GFO)
beetroot relish

Smoked salmon
capers, lemon, watercress & bread

House terrine
rocket salad, onion chutney & bread

Rosary ash goats cheese (GFO)
fig, croûte

Isle of Wight heritage tomatoes (VE, GFO)
vegan mozzarella, leaf, basil oil, ciabatta bread

Charcuterie plate (GFO)
cornichons, olives, balsamic onions, sourdough, pesto

Roast Isle of Wight tomato & red pepper soup (VE, GFO)
basil oil, bread

Vegetable antipasti board (VE)
chargrilled pepper, courgette, olives, balsamic onions, sourdough, vegan pesto

Hampshire watercress & potato soup (V, GFO)
baked sourdough crumb

Mains

Sautéed chicken supreme (GF)
New Forest mushroom, roasted leeks, tender stem broccoli, jus, crushed new potato

Roast chicken supreme (GF)
crispy chorizo, tomatoed ratatouille, crushed new potato

Honey & rosemary basted rack of pork (GF)
caramelised pear, rosemary jus, fondant potato, roast carrot & parsnip

Roast lamb rump (GFO)
charred endive, white bean ragout

Lamb rump (GF)
champ potato, green peppercorn jus, roast tomatoes, greens

Baked salmon fillet (GF)
sautéed samphire, new potatoes, buttered greens, vierge dressing

Chalk Stream trout (GFO)
watercress puree, seasonal greens, bacon lardons, white wine cream sauce

Spelt leek & pea risotto (VE)
oyster mushroom, vegan parmesan

Butternut squash (V, VEO)
spinach & mushroom en croûte, roast tomato sauce, tender stem broccoli, fondant potato

Blue Vinney and caramelised onion open tartlet (V)
watercress, new potatoes

Can't see your favourite?

We are happy to discuss tailor making menus and upgrading selection options. Just let us know!

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

Prices are subject to changes in VAT & Duty. Valid for celebrations held in 2023.

Afters

Sticky toffee pudding (GF)
toffee sauce, clotted cream ice cream

Vanilla crème brûlée (GFO)
caramelised sugar, butterfly shortbread

Berry summer fruit pudding
vanilla mascarpone (May – August)

Orange crème brûlée (GFO)
caramelised sugar, shortbread

Passion fruit tart (GFO)
raspberry sorbet, passion fruit coulis

White chocolate cheesecake (GFO)
white chocolate and shortbread crumb

Chocolate tart (V, VEO)
passion fruit sorbet, chocolate sauce, passion fruit crumb

Elderflower jelly (V, VEO)
summer fruits, crème fraîche

White chocolate & raspberry meringue roulade (V)
berry drizzle

Lemon cheesecake (V)
honeycomb crumb

Double chocolate brownie (V, VEO)
berry crème fraîche

Local cheese plate (V, GFO)
local Dorset Blue Vinney, Old Lyburn, Isle Wight soft, chutney, wafers and grapes

Tea & Coffee

Semi-skimmed milk only, or your choice of oat, soya, almond.
From £3.80

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Boards & Tables

A relaxed and informal way to try a little of this or a lot of that!

Cheese & Charcuterie

£21 per person

Cured meats
Cold cutting pies
Local cheeses
Chutneys
Pickles
Crusty home-baked bread
Crackers

Savoury Buffet

£21 per person

Lyburn cheese, spring onion & ale chutney, white bloomer
Egg mayonnaise, Hampshire watercress, malted bloomer
Hot roasted smoked salmon, cream cheese, malted bloomer
Tortilla wrap, roasted vegetable, red pepper hummus (VE)
Sausage rolls with red onion & rosemary
Onion bhaji, mango chutney (VE)
Sundried tomato & vegan mozzarella potato skins (VE)
Camembert bites, tomato salsa

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Canapés & Nibbles

£8 Per person

Please choose four canapé options between Hot, Cold and Sweet.
If you wish to offer more choices, it is an additional £1.50 per person per canapé.

Cold

Prawn, ginger & coriander tartlet
Smoked salmon rillettes on blini
Vegan mozzarella (VE)
tomato, red onion & basil skewer
Shot of gazpacho (VE)
cold tangy tomato soup
Dorset Blue Vinney (V)
cream cheese & chive scone
Old Lyburn cheese shortbread
smoked trout, dill mayonnaise
Smoked mackerel
cream cheese & horseradish, crostini
Pulled ham hock
caper vierge, melba toast
Savoury profiterole (V)
blue cheese & pear mousse
Asparagus (V, VEO)
thyme shortbread, lemon crème fraîche
(May - September only)

Hot

Beef brisket croquette
horseradish dip
Toad in the hole
onion chutney
Sundried tomato & vegan mozzarella
arancini (VE)
Tempura prawns
sweet chili sauce
Salmon roll
tartare dip
Red onion & goats cheese tartlet (V)
Smoked haddock croquette
lemon mayonnaise
Goats cheese & fig bruschetta (V, VEO)
honey drizzle
Pancetta & Old Lyburn muffin
Beef strips
Dijon dressing, Yorkshire pudding
Falafel bites (V, VEO)
mint yoghurt
Shallot & Dorset Blue Vinney Tartlet (V)
Lemon, garlic & thyme chicken skewer
Wild mushroom tartlet (V, VEO)
Onion bhaji (VE)
mango chutney

Sweet

Mini scone (V)
clotted cream & jam
Lemon meringue tartlet (V)
Triple chocolate brownie (VE)
Chocolate eclair (V)
Strawberry shortbread (V)
Pineapple & mango rum-soaked kebab (VE)
Raspberry tartlet (V)
Dark chocolate & marmalade tartlet (V, VEO)
Bakewell tartlet (V, VEO)
Macaroon (V)
Chocolate dipped strawberries in white,
dark & milk chocolate (V, VEO)
(May - September only)

Unsure?

Here are some
suggestions!

SUMMER

Shot of gazpacho (VE)
Asparagus (V, VEO)
Tempura prawns
Red onion & goats cheese
tartlet (V)

Beef brisket croquette
Shallot & Dorset Blue
Vinney Tartlet (V)
Smoked mackerel
Toad in the hole

WINTER



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New Forest BBQ

£30 Per person

Minimum twenty people required. All served with baps, bread, dressing and dips.

Butchers beef burger (GF)

Pork & herb sausage

Vegan sausage (VE)

Grilled smoked paprika,
chipotle & sea salt chicken thighs

Mediterranean Skewers (VEO)
courgette, red onion, mushroom, aubergine
& halloumi, herb marinade

Rocket & peppery leaf salad (VE)
house dressing

Tomato (VE)
cherry tomato, red onion & olive oil

Summer/winter coleslaw (V, VEO)

Sides – please choose one

Potato salad (V, VEO)
chive mayonnaise

Warm potato salad (VE)
red onion & chive oil

Butter minted new potatoes (V)

Afters

Eton mess (V)

Rich chocolate brownie (V, VEO)



Hampshire Hog Feast

£30 Per person

Minimum twenty people required. All served with baps, sage & onion stuffing and apple sauce.

Slow roasted shoulder of pork
pulled and seasoned

Sticky pork ribs
molasses, cumin and chilli

Crackling
sea salt & cracked pepper

Rocket & peppery leaf salad (VE)
house dressing

Tomato (VE)
cherry tomato, red onion & olive oil

Summer/winter coleslaw (V)

Sides – please choose one

Potato salad (V, VEO)
chive mayonnaise

Warm potato salad (VE)
red onion & chive oil

Butter minted new potatoes (V)

Afters

Eton mess (V)

Rich chocolate brownie (V, VEO)

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Afternoon Tea in the New Forest

£24.50 Per person



Sandwiches & Savoury

A plentiful selection of delicate, crustless sandwiches served on a mix of freshly baked white & brown bloomer bread, and our signature selection of teas.

Smoked salmon & cucumber

Old Winchester cheese & chutney (V)

Egg mayonnaise & mustard cress (V)

Hampshire ham & grain mustard

Chefs seasonal savoury tartlets

Jam or Cream First?

Warm home-baked plain & fruit scones with New Forest jam and clotted cream

Sweet Treats

Traditional classic Victoria sponge (V)

New Forest strawberry cream tart (V)

Velvety chocolate brownie & salted caramel butter cream (V)

Zingy lemon posset & buttery shortbread (V)

Make it Sparkling!

Add a glass of
Fitz Sparkling Wine
£8 Per Person

Add a glass of
Pink Fitz Sparkling Wine
£10 Per Person

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Something Extra

Add those finishing touches to your special occasion with our available-to-hire extras.

Popcorn Station

Popcorn crates with a selection of sprinkle flavours. Sprinkles include cinnamon, salt, sugar, lemon & thyme.

£50 for 2 crates



Soft Drinks Station

A selection of your go-to soft drinks on ice. Includes 3 Coca Colas, 3 Diet Cokes, 2 Appletisers, 3 Fantas and 3 Sprites.

£35 per bucket



Hot Chocolate Station

Warm the evening up with a hot chocolate station. Includes mini marshmallows, whipped cream and sprinkles.

£4 per person, or make it boozy for £7



Sweets Station

A ladder of your favourite treats to create your perfect pick & mix. Includes 8 selections of retro penny sweets.

£95 for 60 guests



Donut Station

Treat everyone to something sweet with our donut wall. Includes a variety of flavour choices to savour.

£60 for 40 people
£85 for 60 people





Pimms Station

A sunshine staple, treat your guests to a kilner jar of Pimms and lemonade with traditional mint and mixed fruit garnish.

£280 for 40 guests

⋮



Cocktail Station

A little extra boozy treat. Includes a kilner jar of either Margarita, Mojito, or Passion Fruit Martini with a tray of garnishes to compliment.

£360 for 40 guests



Bucket of Beer

Enjoy the refreshing taste of chilled Peroni and Corona.

£30 per bucket (8 bottles, 4 of each)

⋮

Gin Bar

Choose three bottles of your favourite Warner's or Didsbury Gin. Includes a selection of garnishes and Schweppes tonics to compliment any gin.

£700

⋮





Fitz Bar

Enjoy a glass of English Sparkling or a delicious Fitz cocktail. Includes 6 bottles of Fitz Sparkling Wine, a jug of peach juice and mixed berry juice, and fruit garnishes.

£300

Chambord Royal Bar

6 bottles of refreshing Prosecco on ice, 70cl bottle of Chambord, finished with delicious glazed cherries.

£330



Prosecco Bar

3 bottles of Prosecco and 3 bottles of Rosé Prosecco on ice. Includes a jug of peach juice and mixed berry juice, topped off with fruit garnishes.

£230



Room hire varies depending on the chosen room and event numbers, we are happy to provide this once we know a little more about the right space for you.





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www.newforesthoteles.co.uk