

BARTLEY

LODGE







A jolly warm welcome to the New Forest

Picture this—a frosted forest wonderland, sumptuous feasts, and countless cosy nooks to lose yourself in a good book, savour a glass of 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 breaks.

2

Christmas Break

CHRISTMAS EVE

Welcome tea, coffee and mince pies upon arrival
The evening is yours to plan. If you would like to dine in our
restaurant, please let our reservations team know.
Conclude your first day with parlour games

CHRISTMAS DAY

Freshly cooked full English and continental breakfast
Bucks fizz to toast to the morning
Canapes and fizz in the bar before the main event - a four
course Christmas day lunch
King's speech followed by everyone's favourite Christmas films
Light buffet supper
Evening quiz to test everyone's festive knowledge
Sweet treats to conclude the day

BOXING DAY

Freshly cooked full English and continental breakfast
The morning is yours to plan, whether that be a light stroll or
quietly indulging in the lounge with Christmas films.
The evening is yours to plan. If you would like to dine in our
restaurant, please let our reservations team know

27TH 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







Christmas Day Lunch

WELCOME FIZZ & CANAPÉS Served at the bar.

Smoked salmon mousse blini, Roasted butternut squash arancini, Ham hock & sweet apple chutney, Heritage tomato bruschetta

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

(All served with family style seasonal vegetables)

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 crumb, blood orange sorbet
Green apple cheesecake, pickled blackberries,

Classic lemon meringue tart

CHEESE

blackberry sorbet

New Forest cheese, celery, grapes, quince jelly, crackers

WARM INDULGENCES

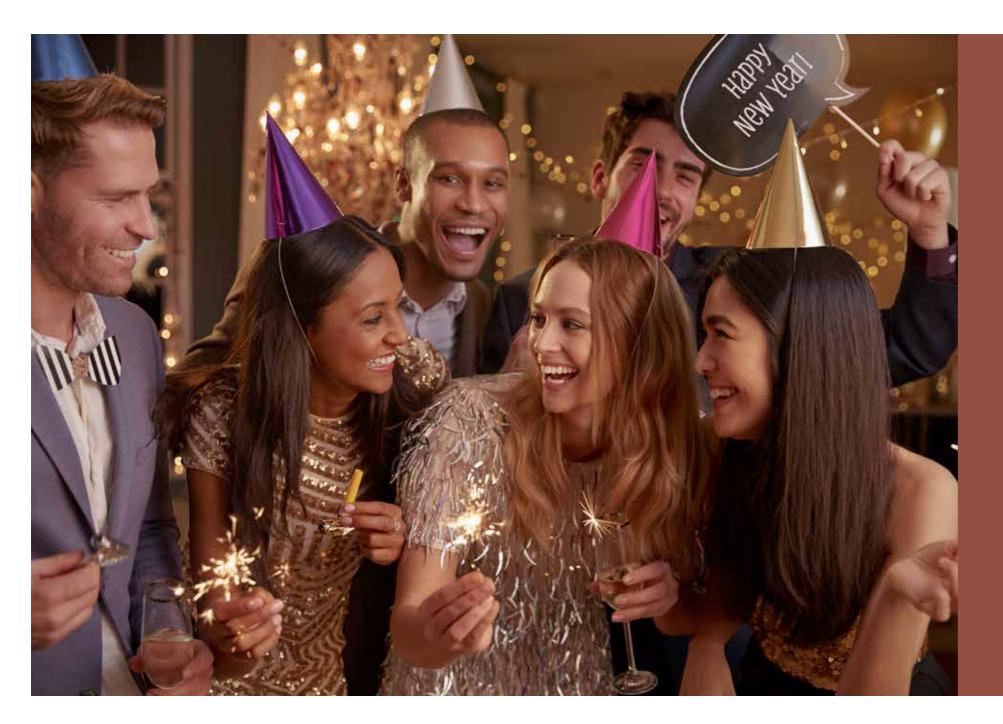
Tea, coffee & mince pies (∨)

£109 PER GROWN-UP £60 PER LITTLE ONE UNDER 12 (Included in Christmas Break package)

(V) vegetarian | (VE) vegan | (GF) gluten-free (VGO) vegetarian option | (VEO) vegan option (GFO) gluten-free option Please let us know if you have any allergies or dietary requirements.



6



New Forest New Year

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

Make yourself at home and welcome 2026 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 breaks.

Your New Year Cetaway

30[™] DECEMBER

Warm mince pies and a cuppa awaits you downstairs
The evening is yours to plan. If you would like to dine in our
restaurant, please let our reservations team know.
Enjoy your favourite tipple in the lounge and join our evening quiz

NEW YEAR'S EVE

Freshly-cooked full English and continental breakfast Head out into the forest for our treasure hunt 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

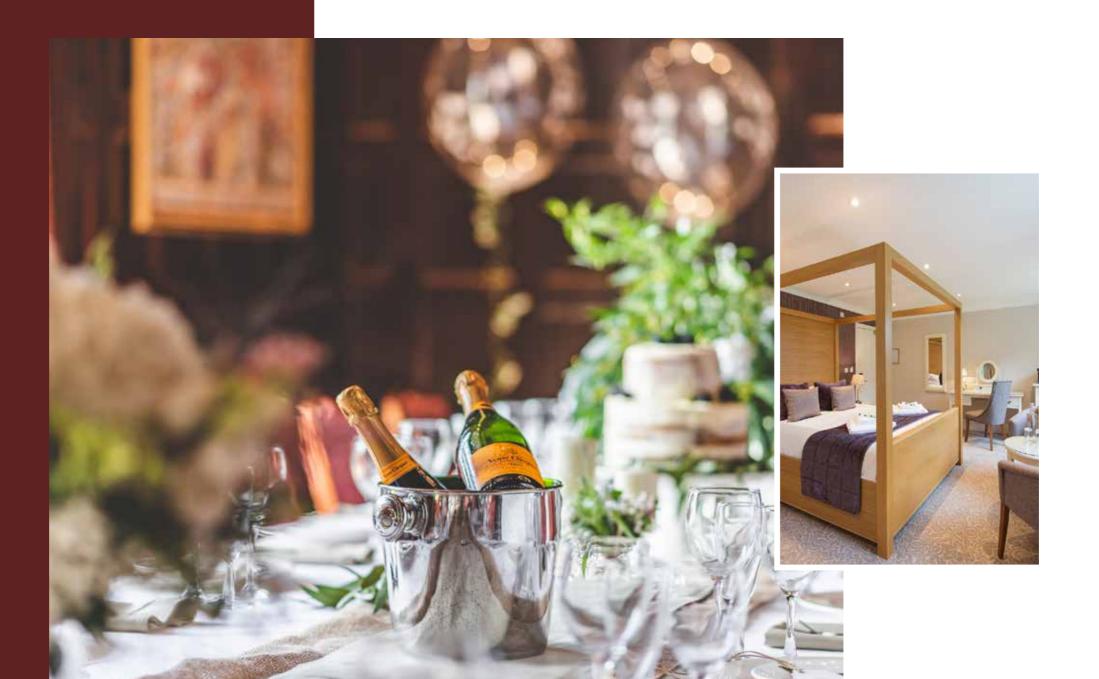
Freshly-cooked full English and continental breakfast served a little later

The day is yours to plan

If you would like to dine in our restaurant, please let our reservations team know.

2ND JANUARY

Freshly-cooked full English and 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



New Year's Eve Dinner

WELCOME FIZZ & CANAPÉS

Whipped Chalk Stream Trout Blini

Served at the bar.

Mini Yorkshire Pudding with Rare Roast Beef and Horseradish New Forest Wild Mushroom and Mozzarella Arancini (V) Smoked Ham Hock and Pea Tartlet (GF)

STARTERS

Cured mackerel, artichoke crisp, dill mayonnaise, sea herbs (GF)

Beetroot terrine, whipped Goats Curd, Pickled Baby Beetroots (V, GF)

Oak smoked duck, figgs, ricotta (GF)
Pressed smoked ham hock and chicken, piccalilli, sourdough (GFO)

MAINS

Beef daube, creamy mash potato, glazed carrots, rich red wine sauce

British pork belly, dauphinoise potato, buttered kale, new forest cider sauce

Pan roasted salt cod, root vegetable ratatouille, beurre blanc sauce

Celeriac steak, burnt onion puree, chard onion, baby vegetables

AFTERS

Black forest choux bun with mascarpone and white chocolate ganache, cherry kirsch and purbeck cherry ice cream

Raspberry cheesecake, prosecco and lemon cured, meringue kisses

Cinnamon crème brulee, pistachio and cranberry biscotti

Chocolate and hazelnut delice, salted caramel, hazelnut cream and vanilla ice cream

CHEESE

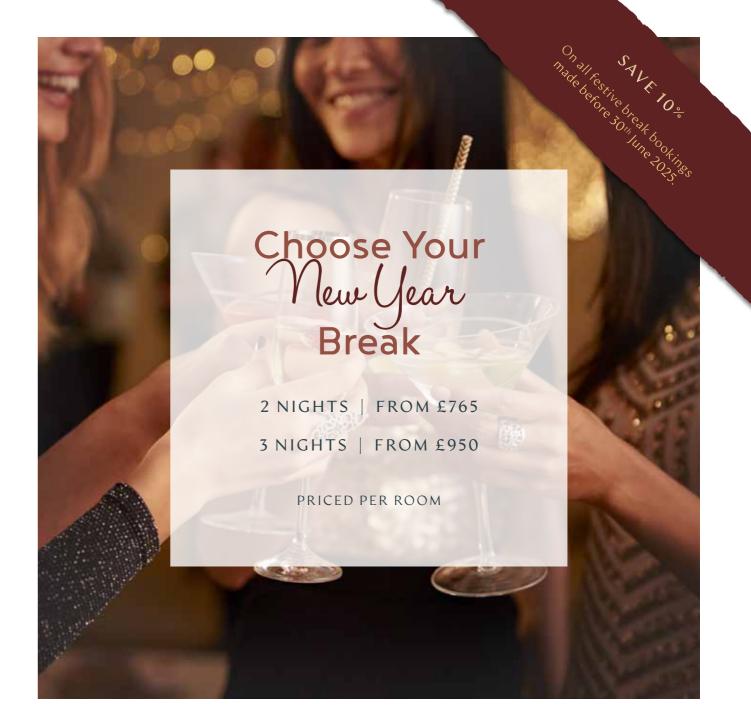
New Forest Cheese, wafers, grapes, fruit chutney (V)

WARM INDULGENCES

Tea, coffee & mince pies (V)

£90 PER PERSON (Included in New Year Break Package)

(V) vegetarian | (VE) vegan | (GF) gluten-free (VGO) vegetarian option | (VEO) vegan option (GFO) gluten-free option Please let us know if you have any allergies or dietary requirements.



12



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