

BURLEY

MANOR







A jolly warm welcome to the New Forest

Picture this - a frosted forest playground, 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, Burley Manor 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.

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Christmas Break

CHRISTMAS EVE

Welcome tea, coffee and mince pies upon arrival
If you would like to dine in our restaurant, please speak to ou
reservations team
Conclude your first day with parlour games in the drawing
room

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

BOXING DAY

Freshly cooked full English and continental breakfast The day is yours to plan, whether that be a light stroll or quietly indulging in the lounge with Christmas films If you wish to indulge in Burley Manor's Boxing Day feast, 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 veg)

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, blackberry sorbet

Classic lemon meringue tart

CHEESE

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

WARM INDULGENCES

Tea, coffee & mince pies (\lor)

£129 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.



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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 fizz, 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.

Your New Year Cetaway

30[™] DECEMBER

Mince pies and a cuppa awaits downstairs
Enjoy your favourite tipple in the Drawing Room and join our
evening quiz
If you would like to dine in our restaurant, please speak to our
reservations team

NEW YEAR'S EVE

Freshly-cooked full English or continental breakfast
Head out into the forest for our 'famous' treasure hunt drive
Enjoy a glass of perfectly chilled fizz 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 and enjoy the last of the
Christmas films
If you wish to indulge in Burley Manor's New Year's Day menu,
please let our reservations team know

2ND JANUARY

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 Served at the bar.

Gin cured salmon on blinis & beetroot "caviar", Smoked duck and plum vol au vent, Brie and cranberry en croute, Wild mushroom, tarragon and truffle mousse

STARTERS

Braised pork cheek, celeriac and truffle puree, pickled apple, chestnut

Smoked haddock scotch egg, sauteed wild mushrooms

Duck & port parfait, toasted brioche, onion marmalade

Spinach and mushroom tortellini, sage and sultana butter

PALATE CLEANSER

Gin and tonic granita, chilli and lime

MAINS

(All served with roast potatoes, braised red cabbage, root vegetables, greens family style)

Beef wellington, red wine jus Pan roasted turbot supreme, fish veloute Pan fried brill, sauteed new potatoes, sea vegetables, mussel velouté

Butternut squash & sage wellington, mushroom jus

AFTERS

Dark chocolate delice, candied hazelnut, salted caramel

Apple and tonka bean mille feuille, blackberry gel, creme patissiere

Cappuccino creme brulee, tia maria, hazelnut biscotti

WARM INDULGENCES

Tea, coffee & petit fours

£90 PER GROWN-UP (Included in your 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.



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Are we your perfect match?

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