



Bartley Lodge

OCCASIONS



Pick the *Right Spot*

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.

Grade-II listed, our historic lodge has it all; charm, personality and heaps of character. Tucked away at the end of a woodland drive and set in eight picturesque acres of grounds with beautiful landscaped gardens, sweeping lawns and an ancient oak tree that creates a perfectly-shaded gathering spot on a warm summer's day.

Showcasing *Best of British*

Offering laid-back country house dining, where classic-meets-contemporary, menus are bursting with the best-loved British dishes made from the finest locally-sourced produce.

Eat in our stylish restaurant, outdoors on the terrace, beneath the ceiling splendour of the baronial hall or in one of our various private rooms.





Local Food & *Seasonal Focus*

Showcasing a variety of ingredients found right on our doorstep; from the delicious, well-aged local meats, to fresh salads and vegetables that appear in our seasonal sides, to the free-range happy hen eggs we use, it's important to us that we know our food's provenance inside out.

Our commitment to working with high quality, local producers is unwavering, therefore some dishes will change according to the seasons. Think tasty traditional combined with seasonal flavours.

Seasonal Menu

Two-courses for £38.50 per person
Three-courses for £42.50 per person

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

Starters

Chicken liver pate, red onion marmalade, sourdough
Hampshire goats cheese, beetroot salad, walnut dressing (V)
Twice-cooked pork belly, black pudding crumb, apple purée, crispy crackling
Hampshire smoked haddock chowder
Sweet potato cake, broad bean and fennel salad (VE, GF)
Cajun chickpea, roasted butternut squash, semi dried tomatoes, spinach, pomegranate molasses (V)

Spring / Summer option

Courgette and ricotta tartlet, tomato and basil relish (V) (£2 supp)
Grilled mackerel, heritage tomato salad & salsa verde (£2 supp)

Autumn / Winter option

Crab fritters, paprika mayo, wilted spinach (£4 supp)
Heritage tomatoes, goats cheese, tarragon oil, pickled cucumber (V, GF) (£4 supp)

Local option

New Forest Wyrd Gin cured Chalkstream trout, fennel, lemon crème fraiche, sourdough crisp (£4 supp)
New Forest venison salami, rocket, pecorino, and blackberry vinaigrette (£2 supp)
Crispy ham hock, pea & broad bean fricassee, Hampshire cold-pressed oil, sourdough (£4 supp)

Mains

Choose one option

Roast chicken, stuffing, fondant potato, seasonal vegetables, chicken jus
New Forest mushroom risotto, truffle, old Winchester (V)
Pan-seared sea bass, clam risotto
Baked squash, pearl barley risotto, pine nuts, thyme (VE)
Slow cooked short rib, red wine glaze, layered potatoes, rocket, old Winchester, cherry tomato, apple balsamic
Cauliflower steak, baby leeks and hazelnut crumb, buttery mashed swede, sage oil (V)
Butternut squash and sage gnocchi, crispy kale and brown butter sauce (V)

Spring / Summer option

Roasted lamb, rump, sticky red cabbage, rosemary potato rosti (GF) (£6 supp)
Pea risotto, Hampshire cold-pressed oil, New Forest wild garlic (V, GF) (£4 supp)

Autumn / Winter option

Roasted hake, gremolata, new potatoes, samphire and lemon butter sauce (£6 supp)
Rolled brisket of beef, buttery mash, red wine gravy, honey glazed carrots (GF) (£6 supp)

Local option

New Forest venison loin, ratte potatoes, kale, pickled blackberries, red wine jus (£4 supp)
Hampshire Chalkstream trout fillet, herb crushed potatoes, Hampshire sea vegetables, lemon caper butter (GF) (£4 supp)

(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 2025.

Afterers

Choose one option

Sticky toffee pudding, salted caramel sauce, vanilla ice cream

Winter spiced bread and butter pudding, brandy custard

White chocolate & red velvet cheesecake

Giant choux, chantilly, warm double chocolate sauce (V)

Chocolate truffle torte (GF, VE)

Spring / Summer option

New Forest strawberry pavlova (GF) (£2 supp)

Hampshire plum and almond tart, crème anglaise (£4 supp)

Autumn / Winter option

Apple and frangipani tart, Crème Anglaise (£4 supp)

Tarte au citron (£2 supp)

Local option

Local cheese plate, 3 cheeses chutney, crackers (GF) (£4 supp)

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

£25 per person

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

Savoury Buffet

£25 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

Can't see your favourite?

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

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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

Wyrd cured Chalkstream trout
dill emulsion

Blini (VG)
beetroot hummus, Hampshire cold-pressed
oil

Crispy Ham Hock
pea puree

New Forest mushroom vol-au-vent (V)

Tomato and crispy caper bruschetta (VG,GF)

Roasted Butternut Squash arancini
harissa mayo

Confit chicken leg terrine
tarragon oil

Hot

Yorkshire Pudding
rib trimmings, braised onion

Spicy Thai Fish Cakes

Lamb & Mint Pie

Tomato & goey cheese Arancini (V)

Courgette & Corn Fritters (GF, VG)
lime zest crème fraîche

Glazed Tofu (VG/GF)
pickled ginger

Pork & black pudding Sausage Roll

Sweet

Apple & salted caramel cake

Nutella filled brioche buns

Mini egg custard tart
candid rhubarb

Brownie Bites
chantilly

New Forest chocolate Macarons



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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

Lemon tart

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

Lemon tart

Chocolate brownie (V, VEO)

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Alice in Wonderland AFTERNOON TEA

£28 per person, or enjoy with a glass of fizz for £35



EAT ME! SWEETS

Queen of Hearts raspberry tart

Cheshire Cat macaron

White chocolate Rabbit choux bun

Curiouser and curiouser coffee &
chocolate petit gateaux

SAVOURY

Egg mayonnaise sandwich

Smoked salmon and chive cream sandwich

Coronation chicken sandwich

Cucumber sandwich

FRESHLY BAKED

Tea party plain & fruit scones,
with jam & Dorset clotted cream

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DRINK ME! TEA INFUSIONS

Chamomile flowers - silky, sweet, floral

Darjeeling Earl Grey - light, citrus, fruity

Everyday brew - malty, zesty, rich

Honeybush & rooibos - sweet, nutty, calming

Lemon & ginger - warming, refreshing

Mao feng green tea - refreshing, light, pure,

Peppermint leaves - cooling, revitalising

Super fruit - punchy, fruity, tart

Make it Sparkling!

Add a glass of
Sparkling Wine
£8 Per Person



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





Fizz Bar

Enjoy a glass of English Sparkling or a delicious Fizz cocktail. Includes 6 bottles of 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