



Burley Manor

OCCASIONS

## A Delicious Choice

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.

Set within an eight-hundred year old estate and surrounded by deep green forests and a red deer sanctuary, Burley Manor is one of the most picture perfect backdrops in the New Forest.







## Setting the *Perfect Scene*

Whether you prefer our historic Drawing Room, intimate, sun lit Conservatory or our rustic Barn, we have just the right space to host up to 120 guests. In addition we have the most glorious terraces and gardens perfect for drinks, canapés, BBQ's and al fresco dining.

With a good selection of private rooms and barns we are sure to have just the place for intimate occasions, large parties or happy gatherings of varying sizes.

## Carefully Crafted, *Seasonal Menus*

Our commitment to working with high quality, local producers with an eye on our environment and sustainability is unwavering, therefore some dishes will change according to the seasons.

What never changes is that every plate is served with a sense of passion and occasion.



# 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.



Afters

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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# Afternoon Tea in the New Forest

£28 Per person



## Sandwiches & Savoury

Salmon and Dill, crème fraîche (GFO)  
Beef, horseradish (GFO)  
Cucumber, cream cheese (GFO)  
Coronation Chicken, brioche roll (GFO)

## Sweet Treats

Locally Sourced Honey Cake with Salted  
Caramel (GFO)  
Apple and Tonka Bean Mousse on Sable  
Breton (V, GFO)  
85% Dark Chocolate 'Rocher' (VEO, DF, GFO)  
Pistachio Paris Brest

## Freshly Baked

Plain & fruit scones, home-made strawberry jam  
and Dorset clotted cream (GFO)

## Tea Infusions

English Breakfast Tea  
Earl Grey  
Darjeeling  
Mao-Feng Green Tea  
Super Fruit  
Redbush Tea  
Redberry & Flower  
Lemongrass & Ginger  
Camomile Flowers  
Peppermint Tea

*Make it Sparkling!*

Add a glass of  
Fitz Sparkling Wine  
£8 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

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## 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

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### 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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