



BARTLEY

LODGE



New Year Breaks

| NEW FOREST HOTELS |



## 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 *Getaway*

30<sup>TH</sup> 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.

2<sup>ND</sup> 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

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)  
Whipped Chalk Stream Trout Blini

## 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.

On all festive break bookings made before 30<sup>th</sup> June 2025.

SAVE 10%

# Choose Your New Year Break

2 NIGHTS | FROM £765

3 NIGHTS | FROM £950

PRICED PER ROOM



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