



BURLEY

MANOR



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 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 Getaway

30TH DECEMBER

Mince pies and a cuppa awaits downstairs
Enjoy your favourite tippie 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 and 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 and 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.

Choose Your New Year Break

2 NIGHTS | FROM £999

3 NIGHTS | FROM £1235

PRICED PER ROOM

SAVE 10%
On all festive break bookings
made before 30th June 2025.



Are we your perfect match?

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