



EST. 1988

NEW FOREST

COLLECTION



Festive Lunches & Dinners



Join us in the New Forest this December and make your festive lunches, dinners and Sunday lunches truly special.

Whether you're gathering colleagues, friends, or family, let us handle everything to ensure your celebration is seamless.

With four beautiful hotels, each offering unique charm and character, we have the perfect setting for your December get-together.



Festive Lunches & Dinners

Celebrate the season with those special to you, whether you're planning an intimate private dining experience or a cheerful family lunch. Our talented chefs source the finest local, seasonal ingredients to create a three-course festive feast full of gastronomic delights. Naturally, we provide those all-important Christmas crackers for that extra touch of festive cheer!

- Three-courses from our festive menu
- Tea, coffee and mince pies
- Table novelties and crackers
- Complimentary onsite parking

Lunch

2 Courses - £28.50 per person

3 Courses - £32.50 per person

Dinner

3 Courses - £40 per person



Available
throughout
December

STARTERS

Celeriac & apple soup, roasted celeriac, herb oil (VE, GF)

Gin-Cured chalk stream trout, lemon crème fraîche, pickled fennel (GFO)

Confit duck leg terrine, brioche, spiced cherry chutney (GFO)

Baked heritage carrots, vegan feta, pomegranate, toasted seeds, herb oil (GF, VE)

MAINS

Roasted turkey breast, thyme roasted potatoes, honey glazed carrots & parsnips, charred sprouts

Braised brisket of beef, yorkshire pudding, roast potatoes, seasonal vegetables, red wine jus (GFO)

Pan-seared hake, chive beurre blanc, sautee potatoes, wilted samphire (GF)

Wild mushroom risotto, crispy tarragon, truffle oil, toasted pine nuts (VE, GF)

AFTERS

Christmas pudding, brandy sauce, red currants (VEO, GFO)

Dark chocolate & salted caramel delice, honeycomb, espresso chantilly (V)

Champagne & raspberry posset, vanilla shortbread (GF)

New Forest cheese selection, crackers, grapes, chutney (V, GFO)

WARM INDULGENCES

Tea, coffee & petit fours, chocolate truffles (V)

VENUES

Burley Manor

Bartley Lodge

Forest Lodge

Beaulieu Drift Inn





Festive Afternoon Tea

Treat yourself and those close to you to a delightful Festive Afternoon Tea in the heart of the New Forest this December. Enjoy an indulgent selection of seasonal treats, all beautifully presented to capture the magic of the season. Make this December one to remember with our charming and elegant Afternoon Teas, perfect for catching up and sharing in the joy of the season.

- Festive themed assortment of sweet & savoury treats
- Tea, coffee and mince pies
- Table novelties and crackers
- Complimentary onsite parking

BARTLEY LODGE £30 per person
BEAULIEU HOTEL £30 per person
BURLEY MANOR £30 per person

Festive Afternoon Tea

Available throughout December
£30 per person

SAVOURIES

Ham hock & apple chutney brioche roll, picked ham hock with a spiced apple chutney, served in a buttery brioche
Wild mushroom tartlet, wild new forest mushrooms in a rich shortcrust pastry (V)
Smoked trout & horseradish crème fraîche blini, soft mini blini topped with smoked new forest trout and a horseradish crème fraîche

SCONES

Classic buttermilk scones, served warm with clotted cream and blackberry preserve
Spiced pumpkin & pecan scones, infused with cinnamon, nutmeg, and pecan, accompanied by a maple butter

SWEET TREATS

Winter orchard spiced apple & honey cake, a light apple sponge with local honey, cinnamon, and a golden syrup drizzle
Chocolate & chestnut pavé, classic chocolate pave filled with chestnut cream and dusted with edible woodland snow
Cranberry & clementine meringue tart, a zesty clementine curd with a cranberry compote, topped with meringue
Brandy choux bun, choux bun filled with brandy and white chocolate cream

TEAS & INFUSIONS

Selection of teas or coffee

OPTIONAL ADDITIONS

Mulled sparkling wine, sparkling wine infused with winter spices
Sloe gin fizz, a festive cocktail with blackberries and sloe gin

VENUES

Burley Manor - Bartley Lodge - Beaulieu Hotel

(V) vegetarian | (VE) vegan | (GF) gluten-free
(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be happy to assist. Please note a discretionary optional 10% service charge will be added to your final bill.



Choose Your Location

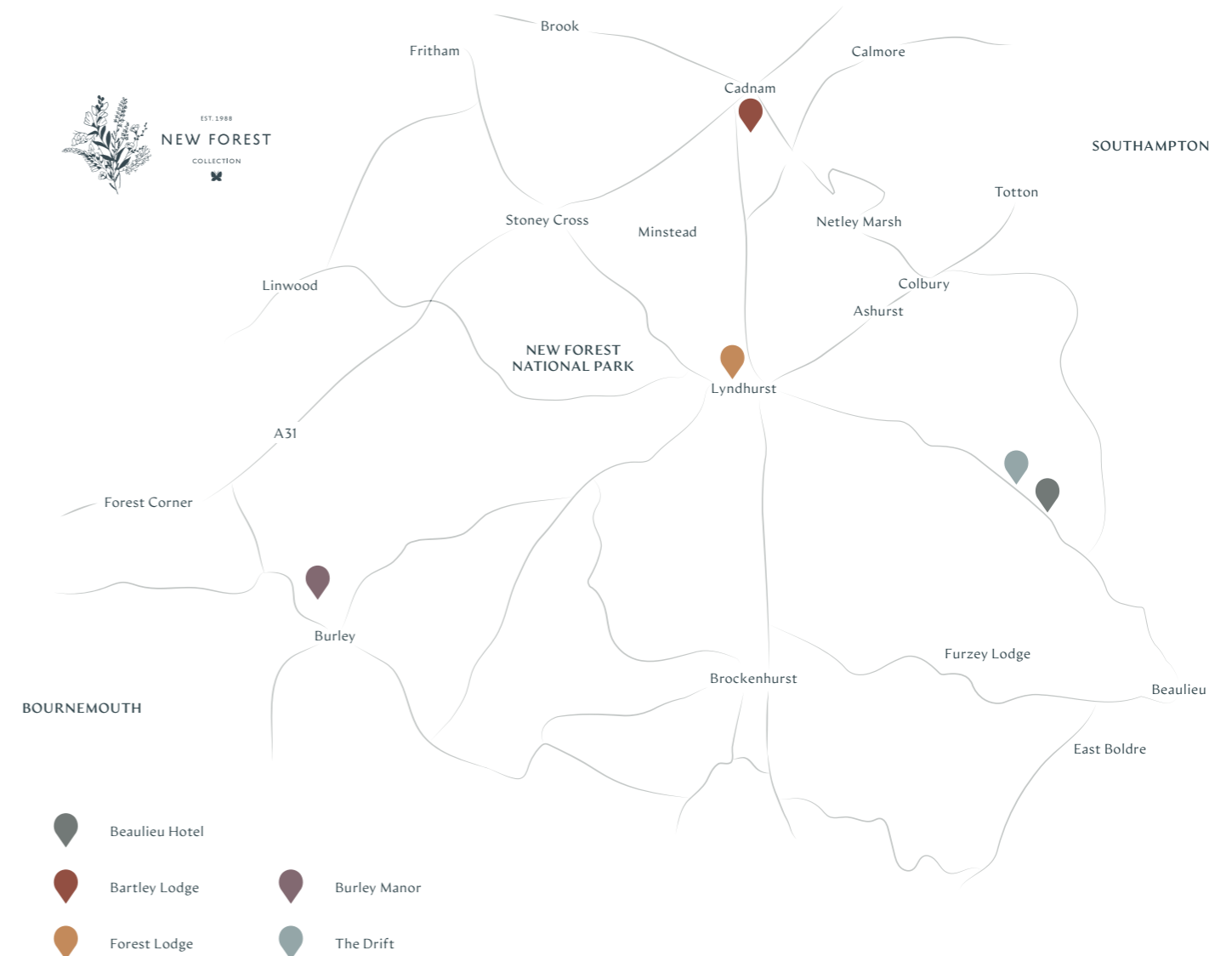
BARTLEY LODGE
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Call 02380 286126 or email
events@newforesthoteles.co.uk

Collection Map

New Forest Hotels is a vibrant team of country house hotels and restaurants in the New Forest.





Feel festive in the Forest

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