



EST. 1988

NEW FOREST

COLLECTION



Festive Parties
& Lunches



'Tis the
Season

Join us in the New Forest and celebrate in style with one of our private parties or shared celebrations.

Whether you're planning to party with colleagues or enjoy a meal with family and friends, it's time to let us take care of everything and make sure your celebrations go perfectly!

With four hotels set in stunning locations, each with individual character and charm, we are sure to have the ideal venue for you.



Shared Party Nights

- Fizz on arrival
 - Three-course festive menu
 - Tea, coffee and mince pies
 - Table novelties and crackers
 - DJ, disco and dancing until midnight
 - Complimentary onsite parking
- £45 PER GUEST

Shared Tribute Party Nights

- Fizz on arrival
 - Three-course festive menu
 - Tea, coffee and mince pies
 - Table novelties and crackers
 - Tribute act, disco and dancing until midnight
 - Complimentary onsite parking
- £50 PER GUEST

Private Party Nights

- Fizz on arrival
 - Exclusive use of function areas
 - Three-course festive menu
 - Tea, coffee and mince pies
 - Table novelties and crackers
 - Complimentary onsite parking
- £45 PER GUEST

Book 40 guests or more and we will include a DJ, *at no additional cost!*





Festive Lunch & Dinner

- 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

Festive Afternoon Tea

- 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.



Bartley Lodge, Cadnam, Near Lyndhurst, Hampshire, SO40 2NR

Festive Shared Party nights

Shared Party Nights
£45 per guest
inc DJ & Dancing

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 & mince pies

BARTLEY LODGE DATES

Friday 5th December
Friday 12th December
Saturday 13th December
Friday 19th December
Saturday 20th December

FOREST LODGE DATES

Friday 5th December
Saturday 6th December
Friday 12th December
Saturday 13th December
Friday 19th December
Saturday 20th December

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

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Forest Lodge, Pikes Hill, Romsey Road, Lyndhurst, SO43 7AS



Festive Private party



Private
Party Nights
£45 per guest
inc novelties

STARTERS

Celeriac & apple soup, roasted celeriac, herb oil b (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)

VENUE & DATES

Burley Manor from 40 to 80 guests

Bartley Lodge from 40 to 80 guests

Forest Lodge from 40 to 65 guests

Beaulieu Hotel from 40 to 120 guests

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

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Burley Manor, 1 Ringwood Road, Burley, Hampshire, BH24 4BS



Beaulieu Hotel Shared Party Nights

Shared
Party nights
£50 per guest
inc Tribute
Act

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)

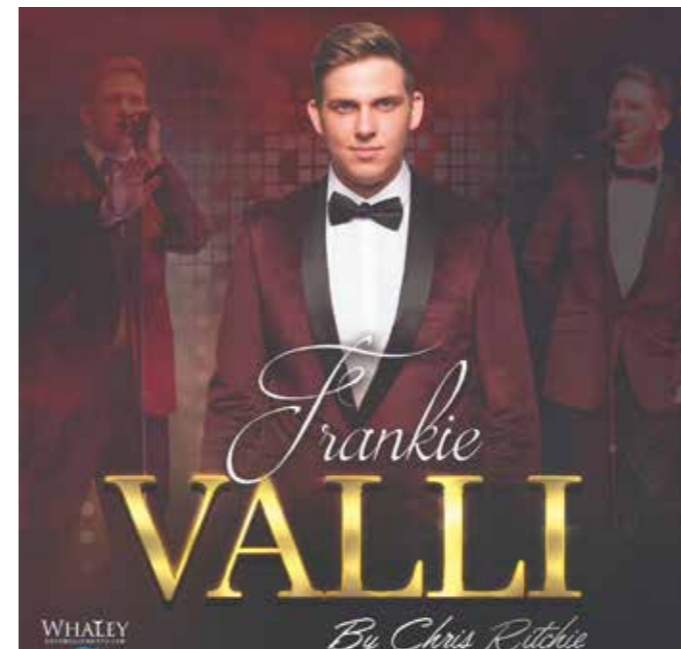
WARM INDULGENCES

Tea, coffee & Petit Fours, Chocolate Truffles (V)

DATES

- 5th Dec - Michael Buble Tribute
- 6th Dec - Franki Valli Tribute
- 12th Dec - Michael Buble Tribute
- 13th Dec - Blues Brothers Tribute

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(VGO) vegetarian option | (VEO) vegan option | (GFO) gluten-free option
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Beaulieu Hotel, Beaulieu, Hampshire, SO42 7YQ

Stay the Night

Make the most of the occasion with our special overnight bed and breakfast rates from just £110 per room based on two sharing. Once the party is over, there's not far to go, just steps away from the perfect night sleep.

ROOM TYPE	BARTLEY LODGE BEAULIEU HOTEL FOREST LODGE	BURLEY MANOR
SNUG	£110	£150
CLASSIC	£120	£170
DELUXE	£130	£190
GRAND DELUXE	£140	£210

All rooms include:

- En-suite bath or shower room
 - Complimentary Wi-Fi
 - Flat screen TV with freeview
- Use of indoor heated pool *(except Burley Manor)*
 - Hairdryer, iron & ironing board
 - Tea & coffee making facilities

Supplement applies for single occupancy.



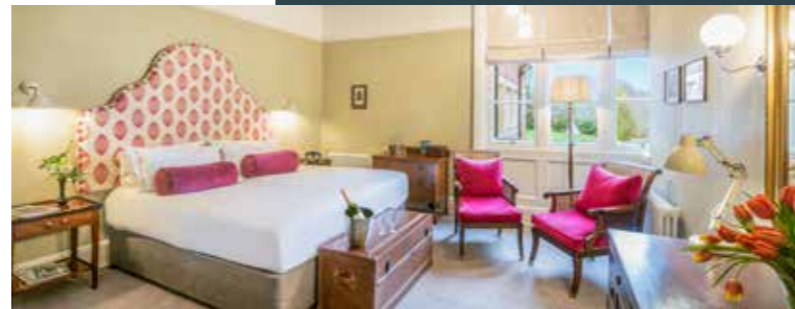
FOREST LODGE
LYNDHURST



BEAULIEU HOTEL
BEAULIEU



BARTLEY LODGE
CADNAM



BURLEY MANOR
BURLEY



Terms & Conditions

£10pp deposit is required for Christmas Parties at time of booking and £15pp deposit for the accommodation if booked. Final balance is due by 31st October 2025. All deposits are non-refundable and non-transferable.

Choose Your Location

- BARTLEY LODGE
- BEAULIEU HOTEL
- BURLEY MANOR
- FOREST LODGE

BOOK TODAY

Call 02380 286126 or email
events@newforesthotels.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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