OCCASIONS AT

New Forest Hotels

EST. 1988

NEW FOREST HOTELS

Burley Manor

Dating back centuries, Burley Manor is a truly special New Forest setting where heritage meets contemporary country-house style. Surrounded by beautiful grounds and woodland, in the heart of Burley, it offers an atmospheric backdrop for intimate celebrations, memorable dinners and gatherings that deserve something a little different.

- Historic Grade II listed estate with centuries of character
- Drawing Room or Conservatory available for private hire in the manor
- Main Barn and Deer Park Barn for larger private functions
- Private bar option in the barns
- Locally sourced menus for memorable dinners and special occasions
- Beautiful lawns and grounds for photographs, with a neighbouring deer park
- A memorable alternative to traditional venues, with a relaxed, stylish feel

Beaulieu Hotel & The Drift Inn

Set in the heart of the New Forest, Beaulieu Hotel is a former coaching house surrounded by beautiful heathland and open countryside. With its generous spaces, relaxed atmosphere and wonderfully versatile setting, it's the perfect place to bring everyone together for a celebration, from milestone birthdays and family gatherings to festive occasions.

- Ideal for larger celebrations, with up to 130 seated or 250 informal guests
- Four private event spaces, including the spacious Beaulieu Suite
- Light, airy rooms that work beautifully with any colour scheme
- Private bar option for a more self-contained celebration
- Garden access, perfect for summer BBQs, drinks and photographs
- 35 bedrooms for guests to stay and enjoy the occasion
- Heart of the New Forest, close to Beaulieu and its attractions

Bartley Lodge

Tucked away among the trees of the New Forest, Bartley Lodge is a country house full of history, character and charm. From its beautifully panelled interiors to its peaceful gardens, it has a wonderfully relaxed feel – the kind of place where celebrations unfold naturally, whether you're raising a glass with family, dancing into the evening or simply enjoying time together.

- Four private spaces to suit different celebrations and guest numbers
- Grade II listed Georgian country house full of history and character
- Beautifully panelled Baronial Hall, with the option to divide the space
- Up to 80 seated or 150 informal guests
- Function spaces opening onto the gardens, ideal for summer BBQs and drinks
- 39 bedrooms and on-site bar for a celebration that can continue into the evening
- Great access from the M27, with complimentary on-site parking

Forest Lodge

In the heart of Lyndhurst, Forest Lodge has all the warmth and character of a much-loved New Forest townhouse. Cosy, welcoming and wonderfully informal, it's a place to gather, celebrate and stay awhile. Whether it's a milestone birthday, family get-together or festive occasion, the relaxed atmosphere makes it easy to feel at home from the moment you arrive.

- Four characterful spaces – Forest Room, Glade, Dowry and Cellar
- Up to 70 seated or 120 informal guests
- Flexible layouts to suit smaller, more intimate celebrations
- Courtyard space for drinks and outdoor moments
- 36 bedrooms for guests travelling from further afield
- On-site bar, dining and catering all under one roof
- Lyndhurst location with the New Forest on the doorstep

Seated Menu

Two-courses for £38.50 per person
Three-courses for £42.50 per person

Includes up to three choices, including dietary options.

CANAPÉS

Upgrade £9.50 - choose three options

Smoked salmon blinis, crème fraîche and dill
Grilled chicken skewers, sweet chilli glaze (GF)
Pigs in blankets
Vegetable spring rolls (V)
Roast vegetable and hummus crostini
Caprese skewers, balsamic glaze (VE, GF)
Mini Yorkshire pudding and roast beef, horseradish and gravy glaze (£1 supp)

TO BEGIN

Roasted tomato and basil soup, herb croutons (VE)
Goats Cheese and caramelised onion tart, rocket, balsamic glaze (V)
Mozzarella, cherry tomatoes, basil, basil oil (V, GF, VEO)
Smoked salmon, avocado, pickled shallots, capers and lemon dressing (GF)

Chef recommends
Duck salad, orange segments, crispy shallots and citrus vinaigrette dressed leaves (GFO)

Chicken terrine, spiced plum chutney, cornichons, toasted brioche and herb salad (GFO)
Crispy pork belly, apple purée, cider jus and crackling shards (£2 supp) (GF)

(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. Menu items may be subject to change.

THE MAIN EVENT

Pan-roasted chicken supreme, dauphinoise potato, honey-glazed carrots and tarragon jus (GF)
Crispy herb butter chicken, potato fondant, creamed spinach and roast garlic sauce (GF)

Chef recommends
Honey and ginger glazed loin of pork, roasted baby potatoes, seasonal vegetables, apple purée and cider jus (GF)

Butternut squash and lentil Wellington, roast potatoes and vegetable jus (VE)
Saffron and pea risotto, parmesan and herb oil (V, GF)
Poached salmon, potato purée, charred baby leeks and shellfish reduction (GF)
Slow-braised beef blade, celeriac purée, buttered kale, crispy onion rings and red wine reduction (£2 supp) (GF)

SOMETHING SWEET

Sticky toffee pudding, rich sauce, vanilla bean ice cream and caramel shards
Eton mess, berries and coulis (GF)
Chocolate sponge pudding, orange and citrus syrup (VE)
Profiteroles filled with mascarpone mousse, orange-infused cream and dark chocolate shavings
Vanilla cheesecake, spiced poached pear and caramel sauce
Chocolate truffle torte, chocolate ganache and berries

Our most popular dish
Trio of desserts tasting plate: mini chocolate truffle torte, mini lemon meringue finger and macaron (£2 supp)

For Little Guests

Three-courses for £15.95 per person
For our smaller guests (under 12's)

DRINKS

Squash during the meal

TO BEGIN

Choose one option

Selection of crudités, hummus dip (VE, GF)
Garlic bread fingers (VEO,GFO,DFO)
Loaded nachos, cheddar cheese, salsa, sour cream, smashed avocado (GF)
Tomato soup (VEO, GFO)

THE MAIN EVENT

Choose one option

Sausage and mash, peas/beans (GFO)
Fish goujons, fries and peas/beans
Mac & cheese, (V, GFO)
Burger, fries and peas/beans (GFO)

SOMETHING SWEET

Choose one option

Churros, chocolate dip
Ice cream, with popping candy (VEO, GFO)
Brownie (VEO, GFO)
Fruit salad (VE, GF)

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

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Childrens Party Menu

SERVED BUFFET SYLE

Fresh vegetables & crudités (VE, GF)
Plain ham, cheese & jam sandwiches (GFO)
Crisps
Mini sausage rolls (VEO)

Fresh melon (VE, GF)
Chocolate brownies (GFO, VEO)

£12.50 per child

BBQ & Boards

A relaxed and informal way to try a little of this or a lot of that!

NEW FOREST BBQ

Served with breads, dips and sauces

Mains

Butchers beef burger (GF)
Bratwurst German sausage (GFO)
Vegetarian sausages (VE)
Peri-peri vegetable skewers (VE)

Sides

Rolls and buns (GFO)
Corn on the cob (GF, VE)
Potato and herb salad (GF,V,VEO)
Mixed leaf salad (GF, VE)
Coleslaw (GF,V,VEO)

Desserts

Eton mess (V, GF)
Chocolate brownie (V, VEO, GFO)

£25 PER PERSON (2027)

HOG BOARD

Served on rustic boards

Mains

Roast pork (GF)
BBQ pulled jack fruit (VE, GF)

Sides

Soft rolls (GFO)
Apple sauce (VE, GF)
Stuffing (GFO)
Roast potatoes (GF)
Coleslaw (GF)

Desserts

Sticky toffee pudding
Fruit platter (V, VEO, GFO)

£25 PER PERSON (2027)

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Grazing Buffet

£25 per person

You will receive all of the options below, with a selection laid out on the buffet for everyone to enjoy. If you are looking to enhance the offering further, additional options can be added from £1.50 per person

Sandwich & wraps

Smoked salmon & dill cream cheese (GFO)
toasted sourdough
Turkey, cranberry & mixed leaf focaccia
Egg mayo & cress sandwich (GFO,V)
Avocado, vegan cream cheese & cucumber sandwich (GFO,VE)

Salads

Mediterranean cous cous & chickpea salad (VE)
Tomato & herb salad (GF,VE)

Hot savoury

Mini meat pies
Mixed quiche selection
Falafel bites (V)
Pigs in blankets

Sharing platters

Tortilla chips with salsa, guacamole & sour cream (GF,VE)
Crudités with hummus (GF,VE)

Sweet

Vanilla cheesecake
Chocolate brownie (GFO,VEO)
Fruit platter (GF,VE)

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Hot Buffets

£25 per person

Minimum twenty people required - Choose one menu

Menu One

Chickpea chana dhal
Chicken Tikka masala
Cumin Carrots & Peas
Kachumber Indian salad
Sticky toffee pudding
Fruit platter

Menu Two

Chicken and leek pie
Vegetable pie
Buttered new potatoes
Roasted root vegetables
Apple crumble & custard
Fruit platter

Menu Three

Beef lasagna
Roasted butternut squash lasagne
Garlic bread
Steamed greens
Vanilla cheesecake
Fruit platter

Menu Four

BBQ pulled pork
Roasted root vegetable tagine
Potato wedges
Braised red cabbage
Chocolate brownie
Fruit platter

3 course set menu

£30 per person

Availble Monday - Thursday. Includes tea and coffee, minimum twenty people required.
Choose one menu

Menu One

Prawn cocktail (GFO)

Roast beef and Yorkshire pudding
served with potatoes, seasonal veg
(GFO)

Sticky toffee pudding

Menu Two

Cream of cauliflower soup (VE)

Sausages and onion gravy
served with potatoes, seasonal veg
(GF)

Apple crumble & custard

Menu Three

Smoked salmon (GF)

Braised blade of beef
served with potatoes, seasonal veg
(GFO)

Chocolate brownie

Menu Four

Parma ham, melon (GF)

Gammon steak, pineapple, fried egg
served with potatoes, seasonal veg
(GFO)

Eton mess

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Afternoon Tea in the New Forest

£28 Per Person

Sandwiches & Savoury

Cheese and pimento sandwich (GFO, DFO)
Ham & mustard sandwich (GFO, DFO)
Prawn Marie Rose sandwich (GFO, DFO)
Homemade sausage roll

Sweet Treats

Macaron (GF)
Carrot cake
Mini Mango and Passionfruit Torte
Mini Opera Slice
Mini Pecan Tart

Freshly Baked

Plain & fruit scones, strawberry jam and Dorset clotted cream (GFO, VEO)

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 Sparkling Wine
£8 per person

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Little Extras

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.
£55 FOR 2 CRATES (2027)

Donut Wall

Treat everyone to something sweet with our donut wall. Includes a variety of flavour choices to savour.
£65 FOR 40 PEOPLE (2027)
£90 FOR 60 PEOPLE (2027)

Sweets Station

A ladder of your favourite treats to create your perfect pick & mix. Includes 8 selections of retro penny sweets.
£99 FOR 60 GUESTS

Hot Chocolate Station

Warm the evening up with a hot chocolate station. Includes mini marshmallows, whipped cream and sprinkles.
£4.25 PER PERSON
MAKE IT BOOZY FOR £7.25

The Spritz Bar

A little extra boozy treat. Add a stylish Spritz Bar with Aperol, Hugo and alcohol-free serves - a relaxed, colourful touch your guests will love.
£380 FOR 40 GUESTS

Pimms Station

A sunshine staple, treat your guests to a kilner jar of Pimms and lemonade with traditional mint and mixed fruit garnish.
£300 FOR 40 GUESTS

Bucket of Beer

Enjoy the refreshing taste of chilled Peroni and Corona.
£33 PER BUCKET
(8 BOTTLES, 4 OF EACH)

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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