

BARTLEY

LODGE







A jolly warm welcome to the New Forest

Picture this - a frosted forest playground, roaring log fires, the finest of feasts and plenty of nooks and crannies to enjoy a good book, brandy or simply snooze.

Set in eight acres of tranquil landscaped grounds, Bartley Lodge during the winter months is a serene escape, oozing grandeur from the moment you pass the cattle grids onto its long and winding driveway. The 18th century, grade II listed building encompasses the best of a traditional New Forest Christmas.

The cellars will be stocked, the kitchen will be prepped and the halls will be decked with boughs of holly, ready to welcome you and your guests for the most magical festivities.

Choose between a two, three or four night break.

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Christmas Break

CHRISTMAS EVE

Welcome tea, coffee and festive cake upon arriva Retreat to the bar for cocktails and canapés Conclude your first day with parlour games

CHRISTMAS DAY

Freshly cooked full English or continental breakfast
Bucks fizz to toast to the morning
Four-course Christmas Day Lunch
King's speech followed by everyone's favourite Christmas film
Light supper
Evening quiz to test everyone's festive knowledge
Sweet treats to conclude the day

BOXING DAY

Freshly cooked full English or continental breakfast
The morning is yours to plan, whether that be a light stroll or
quietly indulging in the lounge with Christmas films, freshly
made scones and warming tea
Coffee and sweet treats to follow

27TH DECEMBER

The day is yours to plan, simply speak with a member of our team and they will help guide you on your merry way







Christmas Day

WELCOME FIZZ & CANAPÉS Served at the bar.

Smoked Salmon Mousse Blini Roasted Butternut Squash Arancini, Harissa Mayo Ham Hock, Sweet Apple Chutney Heritage Tomate Bruschetta, Crispy Capers

STARTERS

Hot Smoked Salmon, Yuzu Cucumber, Dill Emulsion, Keta Jerusalem Artichoke Soup, Caramelised Pear & Walnut VE GF Duck & Port Parfait, Toasted Brioche, Onion Marmalade Handpicked Crab, Dill & Lemon Crème Fraiche, Avocado Puree, Radish, Apple

MAINS

Roast Turkey, Pigs in Blankets, Thyme & Bacon Stuffing, Honey Roasted Carrots & Parsnips, Seasonal Greens, Herb Roasted Potatoes and Rich Home-Made Gravy (GFO)
Slow Roasted Shin of Beef, Pomme Puree, Cavallo Nero, Pan Jus
Pan Fried Brill, Sauteed New Potatoes, Sea Vegetables, Mussel Velouté
Roasted Butternut Squash, Feta, Spinach Wellington, Maple Roasted Carrots & Parsnips, Seasonal Greens, Herb Roasted Potatoes

AFTERS

Christmas pudding, Whipped Brandy Butter, Red Currants
Chocolate Orange Cremieux, Charred Orange,
Chocolate Crum, Blood Orange Sorbet
Green Apple Cheesecake, Pickled Blackberries,
Blackberry Sorbet
Classic Lemon Meringue Tart

CHEESE

New Forest Cheese Selection, Celery, Grapes, Quince Jelly, Crackers

WARM INDULGENCES

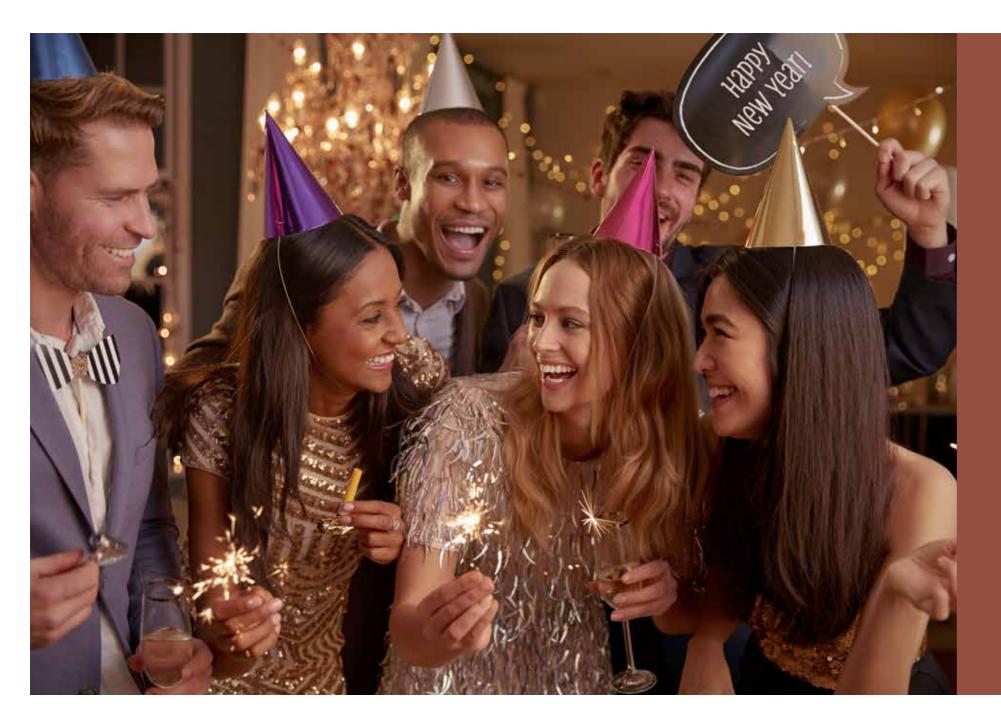
Tea, coffee & mince pies (V)

£109 PER GROWN-UP £60 PER LITTLE ONE UNDER 12 (Included in Christmas 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.



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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 2025 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 break.

Your New Year Cetaway

30[™] DECEMBER

Warm mince pies and a cuppa awaits downstairs Enjoy your favourite tipple in the lounge and join our evening quiz

NEW YEAR'S EVE

Freshly-cooked full English or continental breakfast
Head out into the forest for our treasure hunt Afternoon hot
drinks and treats
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 or continental breakfast served a
little later
The morning is yours to plan
Retreat to your home away from home for freshly prepared
scones and the last of the Christmas films

2ND JANUARY

Freshly-cooked full English or 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.

Smoked salmon mousse blini Sun-dried tomato bruschetta (VEO) Ham hock tartlet with mint pea purée Whipped chicken liver parfait, red onion chutney

STARTERS

Beef carpaccio, crispy parsnips, parsnip purée, baby herbs (GF)
Duck rillette, spiced chutney, crostini (GFO)
Gin cured gravadlax, wasabi gel, lemon pearls, pickled cucumber (GFO)
Carrot Marrow, glazed carrot purée, purple carrot gel, walnut crumb (VEO, GF)

MAINS

Roast turkey, pigs in blanket, stuffing, roasted vegetables, herb roasted potatoes and red wine gravy

Roast striploin of beef, Yorkshire pudding, onion purée, roasted vegetables, herb roasted potatoes and red wine gravy

Nori wrapped cod, prawn mousse cabbage, cauliflower purée

Portabella mushroom, tofu, roasted vegetable wellington, spiced red pepper sauce

AFTERS

Xmas pudding, brandy sauce, ginger biscuit and red currants (VEO)
Chocolate mousse bar, raspberry jelly, raspberry gel, chocolate soil
Blueberry cheesecake, white chocolate crumb, blueberry sauce
Clementine tart, meringue, raspberries

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.



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