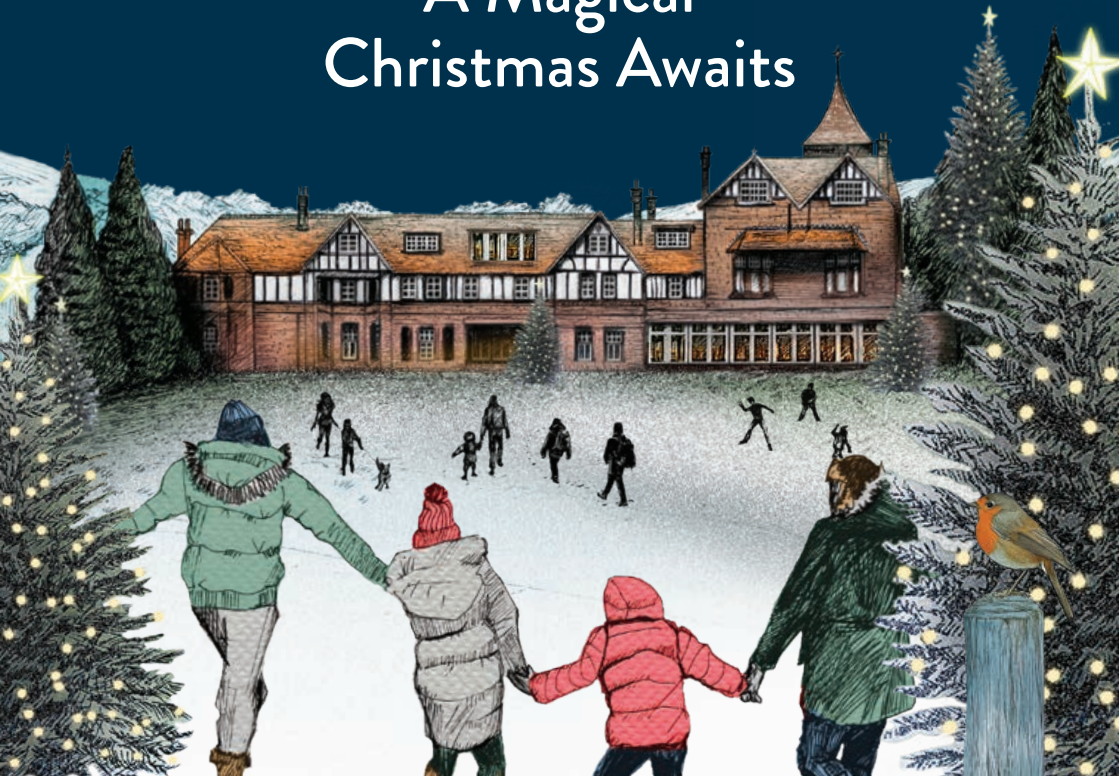




FOREST PARK  
COUNTRY HOTEL & INN

# A Magical Christmas Awaits



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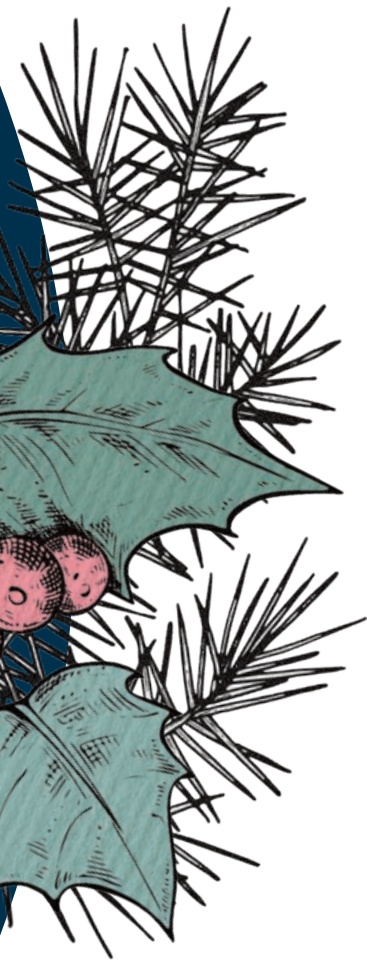
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## A MAGICAL CHRISTMAS AWAITS AT THE FOREST PARK HOTEL

This festive season, let us add the sparkle to your celebrations at The Forest Park Hotel. Whether you're gathering with loved ones, friends, or colleagues, we offer the perfect setting to create those unforgettable memories. From festive parties to a relaxing family retreat or a delicious meal, we're dedicated to transforming your Christmas into an enchanting celebration filled with laughter, love and moments to treasure forever.

Located in the heart of the New Forest National Park in Brockenhurst, our award-winning hospitality, charming rooms, and refined festive dining make The Forest Park Hotel the ideal place to celebrate Christmas and the New Year. Be enchanted by mouth-watering seasonal menus, tempting tipples, dazzling party nights and relaxing getaways, all with our elegant hotel as your perfect backdrop.

We are pulling out all the stops so don your finest party outfit, (and maybe your dancing shoes!) and prepare to be dazzled by our range of festive party, dining and accommodation experiences.

**To book, just call our friendly team on 01590 622844.**

**We can't wait to celebrate with you this festive season.**

# WHAT'S ON THIS CHRISTMAS

## **27th November** **Our First Day of Christmas**

Join us from 6pm for the unveiling of our famous Festive Wonderland. The Forest Park rum infused mulled wine and mince pies are on us!

## **From 28th November** **Daily Treats**

**Daily Coffee Mornings:** Join us from 11am every day for a cup of fresh brewed coffee with a complimentary luxury mince pie. Our festive favourite gingerbread latte and cinnamon coffee cakes are also being served.

**Forest Park Rum & Ginger Infused Spiced Wine:** This festive treat is served daily from 11am with a complimentary luxury mince pie.

## **Every Sunday from** **23rd November to 21st December** **Famous Santa's Sunday Roast**

We're adding English roast turkey with all the trimmings to our delicious sirloin of beef, Christmas crackers and a warm welcome from our very own Santa Claus (1pm – 2pm).

## **28th November to 21st December** **Festive Dining**

Our festive menu, including favourites such as roast turkey and Christmas pudding, are served daily from 12 noon. See page 6 for details.

## **28th November to 21st December** **Enchanted Forest Afternoon Tea**

With a distinctive winter theme, the renowned creation is served Monday – Saturday, 3pm – 5pm with a glass of mulled wine. Bookings taken up to 24 hours in advance for this very special treat.

## **7th December** **Christmas Jumper Day**

Why not join the team and wear your most outrageous Christmas jumper on this special day.

## **Various date between** **5th and 23rd December** **Party Tribute Nights**

Our Tribute Party Nights are the perfect way to celebrate! They include a three-course menu with live entertainment. See page 8 for details.

## **To book any events, please call 01590 622844**

Pre-booking, pre-payment and pre-ordering are essential for some events.  
For full terms and conditions please see page 27.

## **24th December** **Christmas Eve Candlelit Dinner** **with Joe Glynn on the Saxophone**

Join us for a magical three-course candlelit dining experience with our resident Saxophonist Joe Glynn. See page 10 for details.

## **25th December** **Traditional Christmas Day Lunch**

We've got Christmas Day all wrapped up for you. See page 12 for details.

## **26th December** **Boxing Day Dining**

We look forward to you joining us for a delicious three-course lunch or dinner with our festive fayre. See page 14 for details.

## **26th December** **Boxing Day Dinner with Table Magic**

Prepare to be spelled bound. See page 16 for details.

## **31st December** **New Year's Eve Gala Dinner**

Enjoy our delicious four-course gala dinner with entertainment from the dynamic duo Jax Hall & Lee Martin. Over 18s only. See page 20 for details.

## **31st December** **New Year's Eve Tapas Evening**

The perfect choice if you're looking to enjoy a tranquil New Years Eve without the entertainment. See page 22 for details.

## **25th January** **Traditional Burns Night Supper**

Come and celebrate the legacy and poetry of Robert Burns with us through a Scottish-themed three-course menu. See page 24 for details.





# FESTIVE DINING

Each of our festive dishes has been carefully chosen by our talented kitchen team. With traditional chef driven menus designed using the wintertime's delicious produce, you'll find something for everyone this festive season. Using an abundance of locally sourced food you'll find the character of our chefs shining through in our menus, so all that remains is for you to come and try our delicious food.

Festive dining is available from 12 noon between Friday 28th November to Sunday 21st December.

**£50.00 per Adult, £25.00 per Child**

Private dining also available with room hire, contact [forestpark@innmail.co.uk](mailto:forestpark@innmail.co.uk) for more details.



**To book, please call 01590 622844**

For full terms and conditions please see page 27.

## Starters

### Christmas Spiced Pumpkin Soup

toasted pumpkin seeds, homemade granary bread  
V, VE & GF ON REQUEST G, CE, D

### Smoked Chalk Steam Trout Rillette

dill pickle, radish, pickled mustard seeds, sourdough crouton  
G, F, D, CE, MU, SD

### Maple-glazed Ham & Old Winchester Cheese Croquette

wholegrain mustard sauce G, CE, D, E, MU

### Salt-baked Celeriac Tartare

compressed mooli, coconut, pickled celery, miso aioli  
VE G, S, CE, MU, SD

## Mains

### Crown of English Turkey

pigs in blankets, brussels sprouts with pancetta,  
crispy roast potatoes, honey-roasted carrots & parsnips,  
chef's gravy G, CE, D, MU, SD

### Red Onion Tart Tatin

roasted cherry tomatoes on the vine,  
watercress & radish salad VE G, SD, MU, S

### Crispy Roast Pork Belly

braised red cabbage, braised butternut,  
tenderstem broccoli, mulled apple cider jus GF MU, SD

### Roasted Scottish Salmon

confit fennel, fondant potato,  
lobster granola & bisque sauce G, C, CE, D, F, SD

## Desserts

### Christmas Mince Pie Brownie

tonka bean cream V D, G, E

### Christmas Pudding

brandy sauce V & GF ON REQUEST E, D, SD

### Apple & Winterberry Crumble

vanilla pod crème anglaise V, GF D, E

### Ginger Caramel Trifle

ginger sponge, caramel custard,  
dulche de leche, Chantilly,  
bitter chocolate GF E, D

# TRIBUTE PARTY NIGHTS

Our Tribute Party Nights are the perfect way to celebrate the festive season with friends or family. They include a three-course menu (see page 7) with a variety of live entertainment options available.

Sittings run from 5.45pm – 7.45pm with the main tribute act performing between 9pm and 11pm.

**£55.00 per person**



**5th & 19th  
December:  
Cher & Madonna  
Tribute**



**6th December:  
Elton John Tribute**



**12th December:  
Tom Jones Tribute**



**20th December:  
Michael Bublé  
Tribute**



**23rd December:  
Christmas Dinner  
Show with The  
Hummingbirds**

**To book, please call 01590 622844**

Pre-booking, pre-payment and pre-ordering are essential.  
For full terms and conditions please see page 27.





# CHRISTMAS EVE CANDLELIT DINNER


The perfect way to enjoy Christmas Eve. Join us from 6pm and enjoy a magical three-course candlelit dining experience with our resident Saxophonist Joe Glynn in the Acorn Restaurant or cosy Inn. Christmas is all about giving, and we're delighted to offer a Christmas Eve to remember.

**£52.00 per Adult, £35.00 per Child**



**To book, please call 01590 622844**

Pre-booking, pre-payment and pre-ordering are essential.  
For full terms and conditions please see page 27.



## Starters

### Roasted IOW Tomato Soup

basil pistou, English butter, artisan bread

V, VE & GF ON REQUEST G, CE, D

### Chicken Liver Pâté

apple chutney, sourdough croutons

G, E, D, MU, CE, SD

### Whole Prawn Tikka Kebab

lime aioli GF C, MU, D, S

### Smoked Scottish Salmon

potato pancake, dill crème fraîche,

Keta caviar G, F, E, D

### Red Lentil & Spinach Dahl

minted tzatziki, poppadom VE, GF S, MU

## Mains

### Roast Chicken Supreme

potato fondant, braised shallots, mushroom fricassée,

charred cherry tomatoes, red wine gravy GF CE, D, SD

### Maple & Orange Glazed Gammon

smoked mash, creamed savoy cabbage & leeks,

heritage carrots GF CE, D, SD

### Oven-roast Cod

charred corn & clam chowder, crushed new potatoes,

bacon crumb GF D, MO, F, SD

### Aubergine & Chickpea Bake

vegan feta, pomegranate seeds VE, GF CE

## Desserts

### Eggnog Tart

nutmeg custard,

rhubarb & mint compôte V G, E, D, SD

### Sticky Pineapple Upside-down Cake

vanilla bean ice cream V E, D, G

### Cinnamon Roll Cheesecake

mulled wine spiced pear,

Chantilly cream V E, D, G

### Christmas Brownie

spiced fruit & chocolate,

berries compôte,

rum & raisin ice cream

V, GF ON REQUEST G, E, D, SD

# CHRISTMAS DAY LUNCH

We understand how magical Christmas Day should be. It's a time to cherish your loved ones and enjoy quality food, relax and make those all-important memories. Take the pressure off and let us handle your Christmas Day dining, so you can focus on creating unforgettable memories together.

Christmas Day Lunch is served from 12 noon.

**£139.00 per Adult**

**£69.50 per Child**

**To book, please call 01590 622844**

Pre-booking, pre-payment and pre-ordering are essential.  
For full terms and conditions please see page 27.



## Starters

### **New Forest Wild Mushroom & Walnut Soup**

truffled croutons, English butter,  
artisan bread V, VE & GF ON REQUEST G, CE, D

### **New Forest Game Terrine**

toasted brioche, seasonal leaves,  
blackberry chutney G, CE, D, E, SD

### **Beetroot & Brock Gin Cured Gravadlax**

fennel slaw, sourdough croutons  
G, CE, F, MU, SD

### **Roast Jerusalem Artichoke Salad**

pear, pickled blackberries,  
honey mustard dressing  
VE, GF SD, MU





## Mains

### Roasted Crown of English Turkey

chipolatas wrapped in bacon, brussels sprouts with pancetta,  
crispy roast potatoes, honey-roasted carrots & parsnips,  
homemade stuffing, chef's gravy G, CE, D, MU, SD

### Beef Wellington

honey & herb roasted vegetables,  
bacon wrapped green beans, smoked mashed potatoes,  
sauce Béarnaise G, CE, D, E, MU, S, SD

### Salmon en Croûte

creamed spinach, roasted crushed potatoes,  
tenderstem broccoli, sauce Charonne  
C, CE, D, E, F, G, MU, S, SD

### Roasted Celeriac Steak

celeriac cream, pickled celery, seasonal greens,  
truffle vegan gravy VE G, CE, MU, SD

## Desserts

### Christmas Pudding

traditional brandy sauce  
V, VE & GF ON REQUEST E, D, SD

### Mini Croquembouche

vanilla crème pâtissière,  
chocolate ganache G, E, D, N

### Ginger Caramel Trifle

ginger sponge, caramel custard,  
dulche de leche, Chantilly,  
bitter chocolate GF E, D

### Winterberry Pavlova Roulade

toasted flaked almonds GF E, N, D

# BOXING DAY LUNCH

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in a sumptuous three-course menu, allowing you to relax and savour special moments with those who mean the most.

Boxing Day dining is served 12 noon – 8pm.

**£49.50 per Adult**

**£25.00 per Child**

**To book, please call 01590 622844**

For full terms and conditions please see page 27.

## Starters

### Curried Root Vegetable Soup

cucumber raita, farmhouse bread

V, VE & GF ON REQUEST G, CE, D

### Prawn Cocktail

avocado mousse, iceberg lettuce,

Marie Rose sauce

GF C, F, E, D, CE, MU, SD

### Duck & Orange Parfait

homemade chutney, toasted brioche

GF ON REQUEST G, D, CE, MU, SD

### Baked Fish Brandade

herbed crostinis GF ON REQUEST G, D, F

### Caesar Salad

crisp lettuce, smoked anchovies,  
shaved Parmesan, herb croutons

G, F, D, MU, SD

add chicken or Atlantic prawns c

### Grilled Halloumi Buddha Bowl

quinoa, pickled onion, red cabbage,  
avocado, radish, sweet chilli dressing

V, GF P, S, D





## Mains

### Roast Sirloin of Beef or Roast Pork

seasonal vegetables, roast potatoes,  
cauliflower cheese, Yorkshire pudding,  
gravy GF ON REQUEST G, E, D, MU, SD

### Homemade Nut Roast

seasonal vegetables, roast potatoes,  
cauliflower cheese, Yorkshire pudding,  
vegan gravy V, VE ON REQUEST G, N, D, CE, MU, SD

### Pan-fried Cod

creamed mashed potatoes, braised lettuce & peas,  
Parma ham crisp, crème fraîche sauce GF F, D

### Spinach & Ricotta Ravioli

sage butter sauce, toasted pine nuts,  
truffle oil, Parmesan V G, D, E

### Roasted Chicken Supreme

warm salad of new potatoes, green beans,  
broccoli, spinach, herb pesto GF D, S, SD

### Forest Park Gourmet Prime Mince Steak Burger

onion marmalade, crispy onions, gherkins,  
Forest Park burger sauce, skinny fries G, E, MU, SD

### Vegan Burger

tomato, onion marmalade, crispy onions, gherkins,  
Forest Park burger sauce, skinny fries  
VE G, S, MU, SD

## Desserts

### Homemade Apple Strudel

vanilla custard G, E, D

### After Eight Chocolate Mousse

mint liqueur, Chantilly cream, citrus tuile  
GF E, D, SD

### Individual Coffee Tiramisu

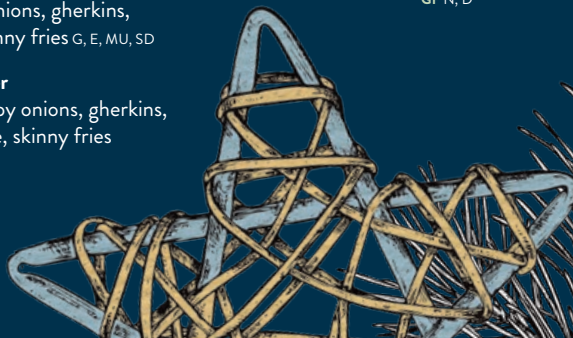
bitter chocolate & cocoa tuile G, E, D

### Pina Colada Panna Cotta

pineapple salsa, toasted coconut shavings  
GF D, SD

### Festive Pavlova Wreath

macerated berries, pistachio crumb  
GF N, D



# BOXING DAY DINNER & TABLE MAGIC

Choose any two courses from our Boxing Day menu and marvel at the table magic of Roger Lapin.

Dinner served between 6pm – 8.45pm.

**£39.50 per Adult**

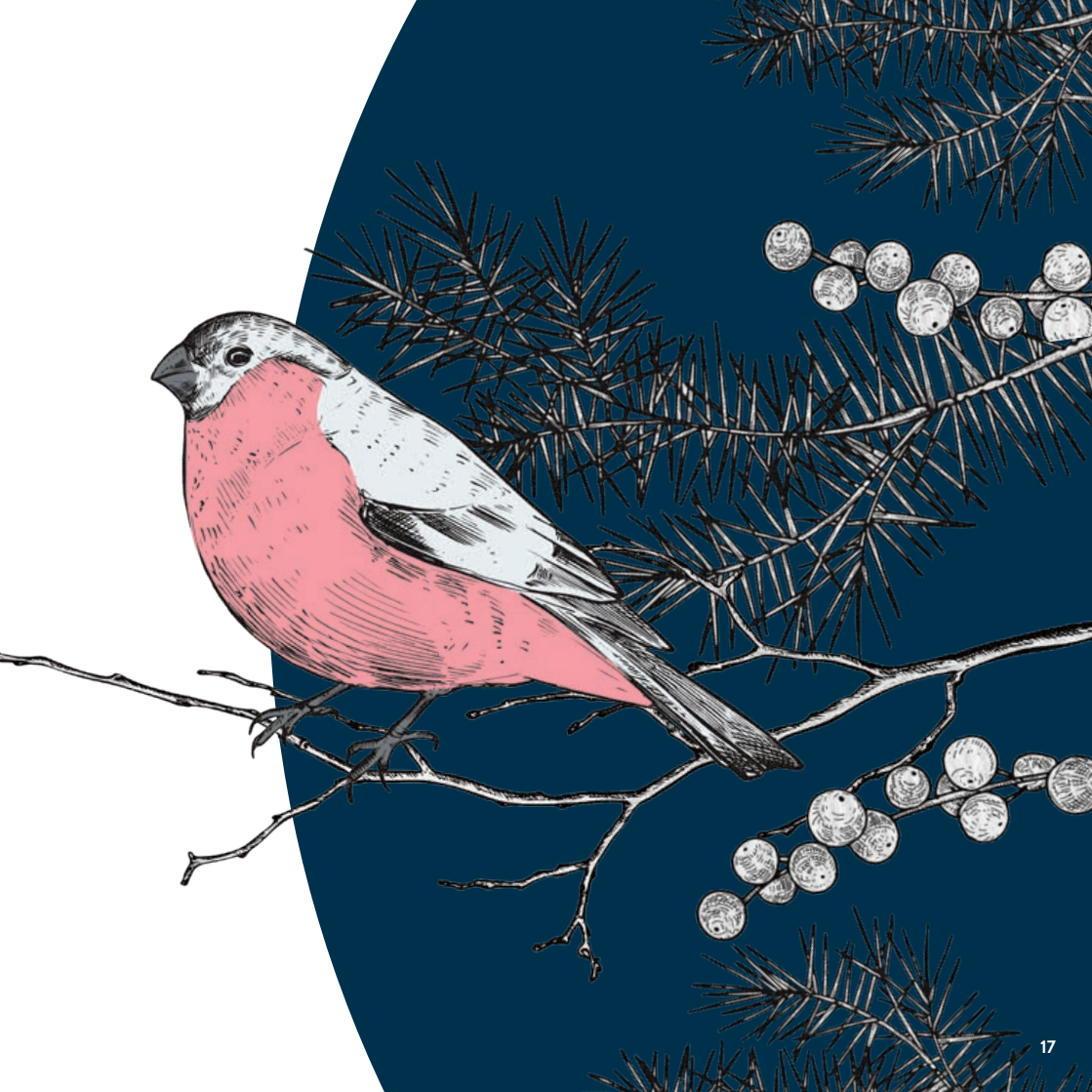
**£29.50 per Child**

Boxing Day Dinner and Table Magic are included in our three- and four-night Christmas Residential Packages – see page 18 for details.



**To book, please call 01590 622844**

Pre-booking, pre-payment and pre-ordering are essential.  
For full terms and conditions please see page 27.



# CHRISTMAS RESIDENTIAL PACKAGES

Relax and unwind at The Forest Park Country Hotel this Christmas. Our dedicated team is here to ensure your festive stay is as comfortable and enjoyable as possible. From the moment you arrive and throughout your stay you'll feel the warmth and care that sets us apart. Take advantage of our exclusive Christmas packages, designed to make your festive season even more magical.

## **Three-night Christmas Package, 24th – 27th December**

Our three-night package includes superior room with buffet breakfast daily. Christmas Eve welcome drinks reception of mulled wine or prosecco, entertainment from saxophonist Joe Glynn with a three-course candlelit dinner. Christmas Day luncheon and relaxed Christmas evening finger buffet. Three-course Boxing Day lunch and Boxing Day two-course dinner with table magic from Roger Laplin.

**From £900.00 per person**

## **Four-night Christmas Package, 23rd – 27th December**

Our four-night package includes superior room with buffet breakfast daily. Welcome arrival cream tea and three-course dinner with vintage entertainment from the Hummingbirds. Christmas Eve drinks reception of mulled wine or prosecco, entertainment from saxophonist Joe Glynn with a three-course candlelit dinner. Christmas Day luncheon and relaxed Christmas evening finger buffet. Three-course Boxing Day lunch and Boxing Day two-course dinner with table magic from Roger Laplin.

**From £1,000.00 per person**

## **To book, please call 01590 622844**

To extend your Christmas break with us please call for extra night room rates. Prices are based on two people sharing a superior double room. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 27.





## **What your 2024 Christmas could look like...**

### **23rd December**

Arrive from 3pm and unwind with our homemade cream tea served with New Forest Naked Jam and Clotted Cream. Enjoy a three-course dinner and show as The Hummingbirds provide vintage music with a modern twist.

### **Christmas Eve**

If you missed joining us the day before, arrive from 3pm and start your festive holiday with a friendly greeting. Indulge in a glass of prosecco or mulled wine, listen to the talented saxophonist Joe Glynn, and savour a delightful three-course candlelit dinner. If you plan to attend Midnight Mass, our reception team can offer information on nearby church service schedules.

### **Christmas Day**

Merry Christmas! Start your morning with a leisurely breakfast between 8am and 10am. Relax and join us for a festive Christmas Day luncheon from noon. The Kings speech is shown at 3pm and you'll be able to enjoy a walk in the beautiful nature that surrounds us at the heart of the New Forest National Park. A light evening finger buffet is served from 7pm.

### **Boxing Day**

Celebrate Boxing Day with a delicious breakfast between 8am and 10am. Explore the Boxing Day sales in nearby Southampton or Portsmouth or catch a local Pantomime after our Boxing Day Lunch. For dinner you'll savour a two-course meal from our Boxing Day menu with a hint of magic!

### **27th December**

Enjoy one final breakfast between 8am and 10am before our team bids you farewell, with check-out at 11am.

# NEW YEAR'S EVE GALA DINNER

Join us in the New Year's Eve countdown to 2026! It's taken years to secure superb live music entertainment from dynamic duo Jax Hall and Lea Martin so don't delay and book today. Showtime is 9pm – 12.30am. It's the perfect way to spend this big night of the year and ring in 2026 in style

Dress code: Smart casual or dress to impress.

**£125.00 per Adult** (Over 18 years only)

**To book, please call 01590 622844**

Pre-booking, pre-payment and pre-ordering are essential.  
For full terms and conditions please see page 27.

## Starters

### Jerusalem Artichoke Soup

caramelised shallots & tomato focaccia  
V, VE & GF ON REQUEST G, CE, D

### Local Venison Carpaccio

smoked Maldon salt, rocket,  
Parmesan shavings, celeriac rémoulade  
GF CE, D, E, MU

### Seared Scallop

yuzu aioli, pickled cucumber,  
scallop bottarga G, MO, F, SD, S

### Vegan Smoked Salmon

carrot lox, caper popcorn,  
pickled shallots, carrot caviar,  
micro-herb salad VE G, MU, SD





## Intermediate

### Sorbet

prosecco, winter berries VE, GF SD

### Mains

#### Beef Rossini

beef fillet, cognac & chicken liver pâté,  
Parmesan dauphinoise potatoes,  
beef fat carrot with crispy onion,  
black garlic tuile, truffle jus G, D, E, MU, SD

#### Pan-fried Sea Bass

saffron potatoes, buttered samphire,  
prawn thermidor sauce  
GF F, C, CE, D, MU, SD

#### Butternut Squash & New Forest

##### Wild Mushroom Wellington

maple-roasted seasonal vegetables,  
truffle vegan gravy VE G, CE, MU

## Desserts

### New Forest

#### Honey-spiced Poached Pear

puff pastry, caramel cream,  
mulled wine syrup V G, D, SD

#### Crème Brûlée

champagne-macerated berries,  
poppy seed tuile V, GF D, SD

#### Bitter Chocolate Mousse

profiterole, vanilla Chantilly cream  
V G, D, E

#### Hand-picked Local Cheeses

grapes, candied nuts, homemade chutney,  
crackers V G, D, SD, MU, N



# NEW YEAR'S EVE TAPAS EVENING

Looking to enjoy a tranquil New Years Eve without the entertainment? Then why not cosy up in our delightful Inn for an evening of delicious tapas dishes with a glass of Bottega Poeti prosecco on arrival.

Served from 7pm.

**£55.00 per Adult, £25 per Child**

**To book, please call 01590 622844**

Pre-booking, pre-payment and pre-ordering are essential.  
For full terms and conditions please see page 27.





## Choose four dishes per person

### **Caramelised Onion Houmous**

warm pitta bread VE, G, D, SE, SD, MU

### **Prawns in Olive Oil**

garlic, chilli G, C, SE

### **Crispy Pork Belly Bites**

apple sauce, charred lime GF, MU, CE

### **Herb-crusted Baked Camembert Slices**

honey & rosemary, puff sticks V, G, D, S

### **Lyburn Cheese & Potato Croquettes**

chipotle mayonnaise V, G, E, D, MU, SD, CE

### **New Forest Mushroom Arancini**

shaved Parmesan V, G, D, E

### **Turkey Croquettes**

spiced plum relish G, CE, D, E, MU, SD

### **Roasted Patatas Bravas**

bravas sauce, garlic chips VE, GF, CE

### **Chorizo Bites**

honey red wine sauce GF, SD

### **Salmon Pâté**

homemade pickles, crisp Melba G, F, D, SD, MU

### **Beef Koftas**

minted tzatziki GF, CE, MU

## Desserts 8.50

### **Crème Brûlée**

champagne macerated berries,  
poppy seed tuile V, GF, D, SD

### **Bitter Chocolate Mousse**

profiterole, vanilla Chantilly cream V, G, D, E

# TRADITIONAL BURNS NIGHT SUPPER

**Saturday, 24th January 2026**

This year, we are commemorating the 265th anniversary. Come and celebrate the legacy and poetry of Robert Burns with us through a Scottish-themed three-course menu and the ceremonial cutting of the haggis.

Arrive to a chilled glass of New Forest Brook Hill Cuvée and the sounds of our piper ushering you into the Acorn Restaurant. Experience the recitation of the address to a Haggis followed by the themed three-course dinner and the customary cutting of the haggis at 7pm.

**£55.00 per Adult, £25 per Child**

**10% Early Bird Offer:** Book before 2nd January to enjoy a 10% discount on your meal.

**To book, please call 01590 622844**

Pre-booking, pre-payment and pre-ordering are essential.  
For full terms and conditions please see page 27.

## Piped Presentation of the Haggis

...

### Starters

#### Cullen Skink Soup

smoked haddock, leek, onion,  
potato, cream V, GF D, F

#### Crispy Haggis Croquettes

piquant whisky mayonnaise  
CE, D, G, MU, SD

#### Scottish Buffalo Mozzarella

citrus braised radicchio,  
heirloom tomatoes,  
champagne vinegar glaze V D, SD





## Mains

### Haggis, Neeps & Tatties

Balmoral whisky cream sauce CE, D, G, SD

### Balmoral Free Range Chicken Breast

stuffed with haggis, seasonal greens,  
wholegrain mustard sauce G, MU, D

### Scottish Salmon Fillet

confit fennel, pickled shallots, fondant potato,  
lobster granola, bisque sauce GF ON REQUEST G, F, D, SD

### Roasted Red Pepper & Tomato Risotto

kale crisps, roasted tenderstem broccoli,  
almond truffle oil V, VE ON REQUEST N, D

## Desserts

### Drambuie Panna Cotta

toasted Scottish oat granola,  
poached pear GF SD, D, E

### Cloutie Dumpling Pudding

clotted cream, a dram of whisky D, G, SD

### Scottish Cranachan Cheesecake

sweet raspberries, whipped crowdie,  
whisky, honey, toasted oats GF D, SD



# COACHING INN GROUP HOTEL LOCATIONS

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 36 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature Hospitality from the Heart.

Discover all of our locations by scanning this code with your smart phone or by visiting [www.coachinginngroup.co.uk](http://www.coachinginngroup.co.uk).



Part of The Coaching Inn Group





# TERMS AND CONDITIONS

## **Festive Dining, Events, Tribute Party Nights and Burns Night**

A non-refundable booking fee of £10 per person is required in order to hold space, at the time of booking. All events are pre-payable and full payment, final numbers and completed pre-order forms are required by 21st November 2025. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed. Should any reduction in final numbers take place, refunds will not be made, nor will the money be offset against any other services or additional guests. Organisers are requested to make their guests aware of this. If pre-orders for every attendee are not received by the given date a default menu will be selected for them. No amendments can be made to pre-orders after 21st November 2025. If booking on behalf of a group, the organiser is responsible for collecting payment and pre-orders, not the individuals.

## **Christmas and New Year Packages**

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable booking fee. Full payment is required by 21st November 2025 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

## **Christmas Eve, Christmas Day, Boxing Day and New Year's Eve Celebration**

A non-refundable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment, final numbers and completed menu pre-order forms are required by 21st November 2025. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products. Infant prices are for ages 0 – 4 years, child prices are for ages 5 – 11 years. Children aged 12 years and over will be charged the adult price.

## **Additional Information**

Guests are not permitted to bring their own food and drink to consume on the premises.

We include a discretionary 10% service charge on all food and beverage purchases. All gratuities are given directly to our team members. Please inform your server if you prefer to have this charge removed.

## **Allergies and Intolerances**

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts

MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds

V: Vegetarian / VE: Vegan / GF: Gluten-Free



**The Forest Park Country Hotel**

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