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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.



Be Inn the Know

Get all the latest news and offers for The Forest Park Hotel delivered to your inbox! Simply scan the code and add your details to sign up.



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 mulled wine and mince pies are on us!

From 28th November

Daily Treats

Daily Coffee Mornings: Join us from 11am every day for freshly brewed coffee with a complimentary luxury mince pie. Our festive favourite gingerbread latte and Dorset cinnamon and apple cake 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.

Throughout December

Festive Afternoon Tea

During December, our Afternoon Tea will be served with a Christmas theme. See page 24 for details.

Throughout December

Festive Dining

Our festive menu, with all your seasonal favourites, is served daily from 12 noon. See page 6 for details.

Selected dates in 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.

3rd December

Wreath Making Workshop

Unleash your creativity at our wreath-making workshop, led by local florists Corbins. Running 7pm – 9.30pm, the event includes all materials and a cup of glühwein on arrival. £65pp, advanced booking required.

4th, 11th & 18th December

Meet Santa Claus

Come and meet Santa Claus from 2pm – 5pm (10 minute slots allocated to meet the man himself). £25 per child with a gift from Santa along with a soft drink and shortbread. £3.50 per adult including a hot drink and luxury mince pie.

10th December

Christmas Jumper Day

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

To book, call 01590 622844

For full terms and conditions please see page 31.

13th & 20th 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).

24th December **Christmas Eve** **Candlelit Dinner**

Enjoy a delicious three-course meal while singer Charlie Greenwood entertains with a fantastic selection of much-loved Christmas songs, creating the perfect atmosphere for a memorable Christmas celebration. See page 10 for details.

25th December **Christmas Day Lunch**

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

26th December **Boxing Day Dining**

Indulge in a three-course menu with live entertainment from singer Charlie Greenwood between 1pm and 4pm or our Elton John Tribute between 9pm and 11pm. See page 14 for details.

31st December **New Year's Eve Celebrations**

Enjoy our delicious four-course gala dinner with table magic by Stephen Charret and entertainment from singers Ben & Zan. Over 18s only. See page 20 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 throughout December from 12 noon.

Two Courses: £44.00 per Adult, £22.00 per Child

Three Courses: £50.00 per Adult, £25.00 per Child



To book, call 01590 622844

For full terms and conditions please see page 31.



Starters

Courgette, Pea & Mint Soup

Carrot top pesto, granary sourdough, traditional churned butter **V, VEO, GFO / G, D, SE / N, E, CE, MU, SD / 913 kcal**

Salmon Gravlax

Apple, beetroot, crème fraîche, melba toast

GFO / F, D, SD, G / 194 kcal

Mushroom, Chilli & Chestnut Pâté

Cranberry chutney, wholegrain croutons

VE, GFO / SD, G / CE, MU / 137 kcal

Carbonara Arancini

Charred tomato & balsamic coulis

V / G, E, D, SD / F, S, CE, MU / 1213 kcal

Main Courses

Crown of English Turkey

Pigs in blankets, brussels sprouts with pancetta, crispy roast potatoes, maple-glazed carrot & parsnips,

Chef's gravy **G, S, D, SD / E, CE / 1418 kcal**

Guinness-Braised Ox Cheek

Truffled mash, tenderstem broccoli, tallow-roast carrots, Guinness gravy **D, G, SD / 836 kcal**

Spinach, Vegan Feta & Sweet Potato Strudel

Romesco sauce, watercress, radish, roasted cherry tomatoes **VE / G, N, SD / P, CE, MU / 811 kcal**

Roast Chalkstream Trout

Potato & seaweed pavé, braised fennel, lobster bisque **GF / C, MO, F, D, SD / CE / 1127 kcal**

Desserts

Christmas Pudding

Traditional brandy sauce **VEO, GFO / G, D, SD / 170 kcal**

Sherry Trifle

Vanilla sponge, raspberries, custard, chantilly cream, Amaretti biscuits **V / G, E, D, SD / N, S, MU / 601 kcal**

Apple Crumble

Cinnamon, cardamom, homemade custard

V, GF / E, D, SD / MU / 767 kcal

Festive-Spiced Panna Cotta

Rum-soaked raisins, redcurrant sauce

GF / S, E, D, SD / 259 kcal

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 with a variety of live entertainment options available. Sitings run from 5.45pm – 7.45pm with the main tribute act performing between 9pm and 11pm.

12 December Neil Diamond Tribute Night

19 December Michael Bublé Tribute Night

£65.00 per Adult

Boxing Day evening with Elton John

Join our Elton John Tribute for an indulgent evening with a delicious three-course Boxing Day dinner. Please see page 14 for more details.



To book, call 01590 622844

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 31.



Starters

Courgette, Pea & Mint Soup

Carrot top pesto, granary sourdough, traditional churned butter **V, VEO, GFO / G, D, SE / N, E, CE, MU, SD / 913 kcal**

Salmon Gravlax

Apple, beetroot, crème fraîche, melba toast

GFO / F, D, SD, G / 194 kcal

Mushroom, Chilli & Chestnut Pâté

Cranberry chutney, wholegrain croutons

VE, GFO / SD, G / CE, MU / 137 kcal

Carbonara Arancini

Charred tomato & balsamic coulis

V / G, E, D, SD / F, S, CE, MU / 1213 kcal

Main Courses

Crown of English Turkey

Pigs in blankets, brussels sprouts with pancetta, crispy roast potatoes, maple-glazed carrot & parsnips,

Chef's gravy **G, S, D, SD / E, CE / 1418 kcal**

Guinness-Braised Ox Cheek

Truffled mash, tenderstem broccoli, tallow-roast carrots, Guinness gravy **D, G, SD / 836 kcal**

Spinach, Vegan Feta & Sweet Potato Strudel

Romesco sauce, watercress, radish, roasted cherry tomatoes **VE / G, N, SD / P, CE, MU / 811 kcal**

Roast Chalkstream Trout

Potato & seaweed pavé, braised fennel, lobster bisque **GF / C, MO, F, D, SD / CE / 1127 kcal**

Desserts

Christmas Pudding

Traditional brandy sauce **VEO, GFO / G, D, SD / 170 kcal**

Sherry Trifle

Vanilla sponge, raspberries, custard, chantilly cream, Amaretti biscuits **V / G, E, D, SD / N, S, MU / 601 kcal**

Apple Crumble

Cinnamon, cardamom, homemade custard

V, GF / E, D, SD / MU / 767 kcal

Festive-Spiced Panna Cotta

Rum-soaked raisins, redcurrant sauce

GF / S, E, D, SD / 259 kcal

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 singer Charlie Greenwood in the Acorn Restaurant or cosy Inn. Christmas is all about giving, and we're delighted to offer a Christmas Eve to remember.

£50.00 per Adult, £25.00 per Child



To book, call 01590 622844

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 31.



Starters

Roasted Tomato & Red Pepper Soup

Leek oil, English butter, artisan bread

V, VEO, GFO / G, D, SE / N, CE, MU, SD / 515 kcal

Chicken Liver Pâté

Cranberry chutney, beer-pickled onions, toasted brioche

GFO / G, E, D / N, CE, MU, SE, SD / 624 kcal

Smoked Chalkstream Trout Tian

Avocado crema, pickled cucumber, radish, crispy capers

GF / F, D, SD / L, CE / 631 kcal

Crispy-Fried King Oyster Mushroom

Vegan tzatziki, rose harissa oil **VE, GF / S / G, N, CE, MU / 220 kcal**

Asian Beef Croquette

Pickled red onions, gochujang aioli **G, S, E, D, SD / 749 kcal**

Main Courses

Chicken Supreme

Pomme purée, ratatouille vegetables,

red wine jus **GF / SD / L, CE, MU / 527 kcal**

Pork Belly

Creamed leeks, mustard mash, heritage carrots,

cider jus **GF / D, MU, SD / CE / 1376 kcal**

Oven-Roast Cod

Fondant potatoes, charred leeks, tenderstem broccoli,

clam & white wine sauce **GF / MO, F, D, CE / C, N, MU / 760 kcal**

Chickpea, Cashew & Coconut Curry

Mango chutney, naan bread, steamed basmati rice

V, VEO, GFO / G, N, D, SD / P, CE, MU / 1343 kcal

Desserts

Double Chocolate Brownie

Chantilly cream, chocolate sauce, berry compôte

V, GF / S, E, D, SD / G, C, MO, F, P, N, CE, MU, SE / 822 kcal

Vanilla Bean & Passion Fruit Cheesecake

Mango, passion fruit, mint salsa **G, D, SD / E, CE / 472 kcal**

Panettone Bread & Butter Pudding

English custard **V / G, E, D, SD / P, N, S, MU, SE / 945 kcal**

Mont Blanc

Chocolate pavlova, chestnut purée, chantilly cream,

chocolate sauce, blackberries **V, GF / S, E, D, SD / 420 kcal**

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.

£145.00 per Adult, £72.50 per Child



To book, call 01590 622844

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 31.



Starters

Creamed Celeriac Soup

Hazelnut crumb, English butter, artisan bread

V, VEO, GFO / G, N, D, SE, CE / P, S, E, MU, SD / 540 kcal

Dorset Crab & Prawn Salad

Lemon & chive mayonnaise dressing, lamb's lettuce **GFO / C, SD / MO / 223 kcal**

Confit Duck Terrine

Pistachios, plum & ginger chutney, herbed crostini **GFO / N, G / P, L, CE / 100 kcal**

Cumin Roasted Beetroot

Whipped vegan Feta mouse, truffled pear, hazelnut crumb

VE, GF / N, SD / G, P, S, E, CE, MU, D / 372 kcal

Main Courses

Beef Wellington

Maple & thyme-glazed roasted root vegetables,
bacon-wrapped green beans, smoked mashed potato,
béarnaise sauce **G, E, D, CE, MU, SD / 1677 kcal**

Sea Bass

Saffron fondant potato, buttered samphire, mushroom
& prawn thermidor sauce **G, C, F, D, CE, MU, SD / MO / 443 kcal**

Roast Crown of English Turkey

Chipolatas wrapped in bacon, brussels sprouts with pancetta,
crispy roast potatoes, maple-glazed carrots & parsnips,
homemade stuffing, Chef's gravy **G, S, D, SD / E, CE / 1418 kcal**

Aubergine & Tomato Casserole

Basil pistou, herbed couscous **V, VEO / G, D / P, N, SE / 571 kcal**

Desserts

Christmas Pudding

Traditional brandy sauce **VO, GFO / G, D, SD / 170 kcal**

Sherry Trifle

Vanilla sponge, raspberries, custard, chantilly cream,
Amaretti biscuits **G, E, D, SD / N, S, MU / 601 kcal**

Eggnog Panna Cotta

Rum-soaked raisins, redcurrant sauce **GF / S, E, D, SD / 259 kcal**

Festive Pavlova Wreath

Mulled wine-poached pear, tonka bean cream, champagne-macerated
berries, pistachio crumb **GF / N, E, D, SD / P, MU / 431 kcal**

Three Hand-Picked Local Cheeses

Candied nuts, chutney, grapes, artisan crackers

GFO / G, N, E, D, CE, SD / P, L, S, MU, SE / 631 kcal

Boxing Day Dining

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in a sumptuous three-course menu with live entertainment from singer Charlie Greenwood between 1pm and 4pm, or our Elton John Tribute between 9pm and 11pm.

Boxing Day dining is served between 12 noon and 8pm.

Boxing Day Lunch: £50.00 per Adult, £25.00 per Child

Boxing Day Dinner: £65.00 per Adult



Starters

Winter Root Vegetable Soup

Coconut milk, white or granary bread

V, VEO, GFO / G, D, CE, SE / N, MU, SD / 785 kcal

Caesar Salad

Herb croutons, shaved Parmesan,
smoked anchovies **GFO / G, E, D, F / SE / 403 kcal**

Add chicken 149 kcal

Asian Chopped Salad

Red cabbage, edamame beans, soba noodles,
carrot, beansprouts, chilli, crispy onion, citrus
ponzu dressing **VE / G, S / N, CE, MU, SE / 528 kcal**

Avocado Prawn Ritz

Oven-dried cherry tomatoes, Marie Rose sauce

GFO / C, E, D, CE, MU, SD, G / 297 kcal

Potted Smoked Chalkstream Trout

Pickles, farmhouse bread

GFO / G, E, D, MU / S, E, CE / 480 kcal

Bacon & Parmesan Arancini

Tomato fondue **G, E, D, SD / F, S, CE, MU / 1213 kcal**

Duck & Orange Pâté

Homemade chutney, toasted brioche

G, E, D / S, CE, MU / 554 kcal

To book, call 01590 622844

For full terms and conditions please see page 31.



Main Courses

Roast Sirloin of Beef or Roast Pork

Roast potatoes, seasonal vegetables,
homemade Yorkshire puddings,
Chef's meat gravy

Ask for allergens and calories

Homemade Nut Roast

Roast potatoes, seasonal vegetables,
homemade Yorkshire puddings,
Chef's vegan gravy

V, VEO / Ask for allergens and calories

Spinach & Ricotta Tortellini

Sunblushed tomato & oregano sauce,
shaved Parmesan

V / G, E, D / C, F, N, S, CE, MU / 942 kcal

Roast Chicken Supreme

Crushed new potatoes,
semi-dried vine tomato,
mushroom cream, bacon crumb

GF / D, CE, MU, SD / 860 kcal

Forest Park Gourmet Prime Mince Steak Burger

Tomato, onion marmalade, crispy onion,
gherkin, Forest Park Burger sauce,
chunky chips **G, E, MU, SD** / L, CE / 850 kcal

Vegan Burger

Tomato, onion marmalade,
crispy onions, gherkins,
vegan mayonnaise, chunky chips

VE / G, S, MU, SD / P, L, N, CE / 911 kcal

Stone Bass

Creamed mashed potato, charred leeks,
tenderstem broccoli, watercress,
caper & shallot beurre blanc

GF / E, D, SD / CE, MU / 1169 kcal

Forest Park

Ale-Battered Haddock

Chunky chips, garden peas,
homemade tartare sauce,

GFO / G, F, E, MU, SD, MO / S, CE / 1395 kcal

Desserts

Fruits of the Forest Eton Mess

Mixed forest berries, meringue
shards, chantilly cream

V, GF / E, D, SD / MU / 297 kcal

Spiced Apple Crumble

Warm custard

V, GF / E, D, SD / MU / 767 kcal

Chocolate Mousse

Chantilly cream, cocoa tuile,
brandied cherries

GF / S, E, D, SD / 547 kcal

Lemon Posset

Candied citrus,
thyme shortbread

V / G, D, SD / S / 1081 kcal

Affogato Chocolate Bomb

Rum & raisin ice cream,
chocolate sphere, shot of espresso

V, GF / E, D / G, N / 204 KCAL



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 singer Charlie Greenwood, with a three-course candlelit dinner. Christmas Day luncheon and relaxed Christmas evening finger buffet. Three-course Boxing Day lunch with music from Charlie Greenwood. Boxing Day two-course dinner, followed by entertainment from our Elton John Tribute Act.

From £965.00 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. Christmas Eve drinks reception of mulled wine or prosecco, entertainment from singer Charlie Greenwood, with a three-course candlelit dinner. Christmas Day luncheon and relaxed Christmas evening finger buffet. Three-course Boxing Day lunch with music from Charlie Greenwood. Boxing Day two-course dinner, followed by entertainment from our Elton John Tribute Act.

From £1,100.00 per person

To book, call 01590 622844

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 31.





What Christmas 2026 could look like...



23rd December

Arrive from 3pm and unwind with our homemade cream tea served with New Forest Naked Jam and Clotted Cream. In the evening, enjoy a three-course dinner.

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 singer Charlie Greenwood 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 those who wish to stay at the hotel, singer Charlie Greenwood will perform from 1pm. For dinner you'll savour a two-course meal from our Boxing Day menu, followed by live entertainment from our spectacular Elton John Tribute Act, performing from 9pm.



27th December

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

Christmas Bed & Breakfast

We've got room at the inn! If you're visiting family or friends in the surrounding area this Christmas, enjoy the night with us while you spend time with your loved ones. The perfect choice for those looking for a cosy night's sleep and a delicious breakfast to set you up for your festivities.





**To book,
call 01590 622844**

New Year's Eve Celebrations

Join us in beautiful Brockenhurst to ring in the New Year. Our New Year's Eve celebration offers a drink on arrival, table magic by Stephen Charret, delicious four-course gourmet dinner, followed by live entertainment from high-energy, acoustic vocal duo, Ben & Zan.

Dress code: Smart casual or dress to impress. Over 18s only.

£130.00 per Adult



**To book,
call 01590 622844**

Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 31.

Starters

Roast Parsnip & Apple Soup

Crispy onion & sweet garlic bread

V, VEO, GFO / G, D, CE, SE / N, MU, SD / 572 kcal

Cod Mosaic

Nori, samphire, caviar champagne cream

GF / MO, F, D, SD / C, L, CE, MU / 455 kcal

Herb-Crusted Local Venison Carpaccio

Smoked sea salt, rocket, wasabi mayonnaise,

Parmesan shavings **GF / E, D, MU / CE / 195 kcal**

Caramelised Carrot Rosette

Harissa spice, vegan herbed yoghurt, carrot top pesto

VE, GF / S / N, CE, MU / 335 kcal

Palate Cleanser

Green Apple & Prosecco Sorbet SD / 29 kcal

Mains

Sole Meunière

Served on the bone, capers,
crème fraîche pomme purée, tenderstem broccoli

G, D, F / S / 1459 kcal

Tournedos Rossini

Beef fillet, cognac & chicken liver pâté,
garlic & thyme dauphinoise, beef fat carrots,
black garlic tuile, truffle jus **G, S, E, D, SD / 743 kcal**

Vegan Wild Mushroom & Walnut Wellington

Fondant potato, maple-roasted root vegetables,
vegan truffle jus **V, VE / G, N, CE, MU, SD / P, SE / 1074 kcal**

Desserts

Honey-Spiced Poached Pear

Sticky toffee pudding, salted caramel ice cream

VE / G, S, SD / F, N / 939 kcal

Vanilla Crème Brûlée

Champagne-macerated berries, lemon poppy seed tuile

VE / G, E, D, SD / N, C, MO, F, P, S, SE, MU, CE / 1129 kcal

Bitter Chocolate Mousse

Mint syrup, chantilly cream, chocolate chards **GF / S, D / E / 588 kcal**

Three Hand-Picked Local Cheeses

Candied nuts, chutney, grapes, artisan crackers

GFO / G, N, E, D, CE, SD / P, L, S, MU, SE / 631 kcal



New Year's Residential Packages

Enjoy a one or two-night stay and ring in the New Year with us at The Forest Park Hotel, Brockenhurst. Join in the fun of our New Year's Eve Celebration, then retire to one of our cosy rooms. Stay an extra night and experience our full 'Hospitality from the Heart' with an additional dinner, bed & breakfast on the night before New Year's Eve.

One-night New Year's Package

Our one-night package includes bed & breakfast, and tickets to our New Year's Eve Celebrations.

From £210.00 per person

Two-night New Year's Package

Our two-night package includes bed & breakfast, tickets to our New Year's Eve Celebrations and an additional three-course dinner.

From £505.00 per person



To book, call 01590 622844

Prices are based on two people sharing a Classic Twin/Double Room. Single supplements apply from £50 per room per night. Room upgrades are subject to availability, at an additional cost. For full terms and conditions please see page 31.



Festive 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.

Classic Afternoon Tea: £34.95 per person

Champagne Afternoon Tea: £42.95 per person

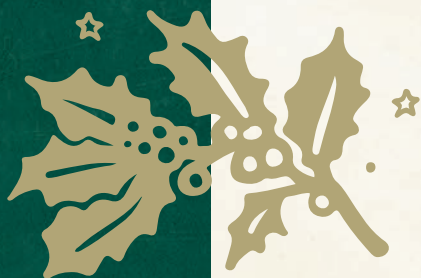
Gin Tasting Afternoon Tea: £53.00 per person

Whisky Tasting Afternoon Tea: £57.00 per person



To book, call 01590 622844

Limited availability. Pre-booking, pre-payment and pre-ordering are essential. For full terms and conditions please see page 31.



Finger Sandwiches

Egg Mayonnaise & Watercress

Cucumber & Cream Cheese

Turkey & Cranberry

Smoked Salmon & Cucumber

Sweet Treats

Chocolate Soil with Coconut

Mini Mince Pies

Orange Cake

Brandy Snaps with
Chantilly Cream & Strawberries

Basil Sponge

Mushroom
Italian Meringue

Fruit Scones

Plain Scones

Strawberry Jam
& Clotted Cream

Tea or Coffee

With refills

Allergens and calories available on request



Drinks Bundles

Get the party started with our festive drinks packages, available to pre-order with your Christmas celebration. Book your drinks package before 20th November to take advantage of these exclusive pre-order rates.

For more information and to explore our full range of drinks packages and discounts, including cocktails and champagne, simply scan the QR code below.

Beer Bucket: £24.00

5 bottles of beer from the following options:
Sol, Birra Moretti, Birra Moretti Zero,
Peroni Nastro Azzurro Gluten Free

Cider Bucket: £30.00

5 bottles of cider from our range of Old Mout
flavoured ciders

Bronze Wine Package: £97.50

5 bottles of our House red or white wine

Silver Wine Package: £140.00

5 bottles of Pinot Grigio or Malbec

Gold Wine Package: £175.00

5 bottles of Sauvignon Blanc or Rioja

Fizz Package: £155.00

5 bottles of either Prosecco or Prosecco Rosé





Gift Cards

Foodies are covered with our dining gift cards. Make a grand romantic gesture by treating your loved one to an overnight stay, with optional champagne and chocolates on arrival for that extra special touch. We even have gift cards you can purchase on the same day and receive by email, so if you're caught out on Christmas Eve they'll never know you forgot!

Three steps to a stress-free Christmas:

1. Go to www.coachinginnngroup.co.uk and click on the gift card link.
2. Pick and purchase the gift card to suit your special someone.
3. Choose to have the gift card posted or emailed straight to your inbox.





Celebrating 30 Years of Hospitality

This year marks a very special milestone for The Coaching Inn Group as we celebrate 30 years of welcoming guests, creating memorable stays and bringing people together.

Since 1996, our inns and hotels have been at the heart of their local communities - places to gather, celebrate, relax and make lasting memories. As we mark our 30th anniversary throughout 2026, we'd like to thank all of our guests, teams and communities for being part of the journey.

This Christmas, we invite you to celebrate with us and enjoy the warm hospitality, festive atmosphere and memorable moments that have defined The Coaching Inn Group for three decades.





Coaching Inn Group Hotel Locations



Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have 43 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.coachinginnsgroup.co.uk.



THE
COACHING
INN GROUP

Part of The Coaching Inn Group

Terms and Conditions

Festive Dining

A £10 per person authorisation is required for all pre-booked tables, at time of booking. Should you need to amend or cancel your reservation, we require 48 hours' notice. After this time, any reduction in numbers or non-arrival, will be charged at £10 per person. Completed pre-order forms are required for groups of 6 or more guests by 20th November 2026. If booking on behalf of a group, the organiser is responsible for collecting pre-orders. Please speak to a member of the team for separate Terms & Conditions that apply for Private Events.

Christmas Day, New Year's Eve Dining , Party Nights & Boxing Day

A non-refundable, non-transferable 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 20th November 2026. 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.

Christmas & 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 and non-transferable booking fee. Full payment is required by 20th November 2026 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.

Additional Information

Guests are not permitted to bring their own food and drink to consume on the premises. For children aged between 0 – 11 years please speak with a member of our team for prices. Adult prices will be charged for aged 12 years and over.

Allergies & 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.

Allergens (Contains / May Contain): C: Crustaceans / CE: Celery / D: Dairy / E: Eggs
F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts / MO: Molluscs / MU: Mustard / S: Soy
SD: Sulphur dioxide / SE: Sesame Seeds

V (VO): Vegetarian (on request) VE (VEO): Vegan (on request)
GF (GFO): Gluten-Free (on request)

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EST. 1996

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