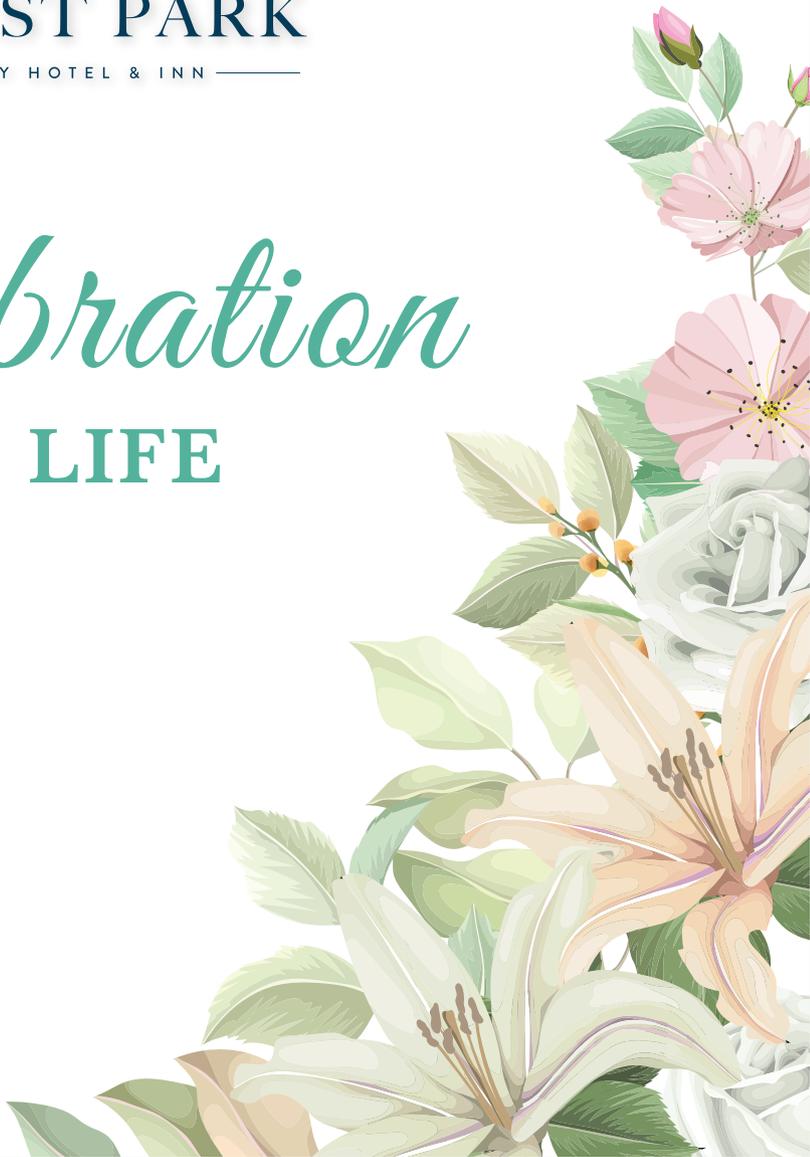




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FOREST PARK

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COUNTRY HOTEL & INN
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Celebration
OF LIFE



CELEBRATION OF LIFE

Saying goodbye to a loved one is never easy, at The Forest Park County Hotel, we make goodbyes into a Celebration of Life.

Centred at the heart of The New Forest, this well-appointed, picturesque, and historical country hotel offers you the perfect setting to celebrate the life of your loved one, offering a tranquil and unique setting.

The at Forest Park team offers you all the support along with our dedicated professionals that specialise in hosting wakes, general remembrances, and memorials.

Your day will be of upmost importance to us, so please do not hesitate to contact us at The Forest Park Hotel to arrange a meeting or viewing and guide you through challenging times.



SAYING GOODBYE

With room hire from £100.00, we can offer you three beautiful private rooms to host your personal event, The Meerut, The Rhinefield and The Acorn, all of which can accommodate between 10 to 70 persons and overlook our well-manicured garden. Here you can create the perfect setting that is fitting for your loved one.

We offer a selection of buffet and platters, all served with New Forest Teas & Red Garage New Forest roasted coffee. We can accommodate you and your guests from small intimate wakes to grand celebrations. We have listed below some options for you to choose from which can be combined or added to or tell us your exact requirements for a bespoke event.

You may have friends and family who will be traveling from a far and may require a room. We also offer special room rates, if you would like a personal quote, then please ask for details.



BUFFETS & PLATTERS

All buffets & Platters are served with New Forest Tea & Coffee

CELEBRATION 19.00 - per person

Our Elegant Selection of Sandwiches & Cakes. Egg Mayonnaise, Jubilee Chicken, Cream Cheese and Cheddar Cheese & Pickle with Sausage Rolls, Cheese Puffs, Potato Crisps and Olives.

THE FOREST 28.00 - per person

Traditional British Finger Buffet. A Selection of Finger Sandwiches, Egg Mayonnaise, Jubilee Chicken, Cream Cheese and Cheddar Cheese & Pickle, Pork Pie, Cheese & Chive Puffs, Mushroom Vol Au Vents, Fresh Pineapple & Lyburn Winchester Cheese, Chef's Hummus with Flat Breads, Seasoned Local Farm Sausage Bites with Curried BBQ Sauce, Chicken Wings with Blue Cheese Sauce, Vegan Spring Rolls.

ENGLISH GARDEN - 33.00 - per person

A Selection of Finger Sandwiches, Smoked Salmon & Cream Cheese, Egg Mayo, Jubilee Chicken, and Cheddar Cheese & Pickle, Pork Pie, Cheese & Chive Puffs, Mushroom Vol Au Vents, Fresh Pineapple & Lyburn Winchester Cheese, Chef's Hummus with Flat Breads, Local Farm Sausage Bites with Curried BBQ Sauce, Seasoned Chicken Wings with Blue Cheese Sauce, Vegan Spring Rolls, Mini Fish & Chips with Tater Sauce, Forest Park Beetroot & Carrot Slaw.

PLATTERS

SEASONAL ANTIPASTI - 20.50 - per person

Grilled Marinated Courgette, Aubergine Caviar, Roasted Red, Green & Yellow Peppers, Heritage Tomatoes, Charred Halloumi Cheese, Roasted Apricot, Confit Shallots and Red Hummus & Pitta Bread.

LOCAL MEAT PLATTER – 23.00 - per person

Saldrige Farm Honey Roasted Ham with Salami, Mortadella, Kalamata & Vinci Olives, Sun Blushed Tomatoes and Homemade Ciabatta Bread.

FISH PLATTER – 23.00 - per person

Smoked Salmon, Smoked Trout, Atlantic Prawns, Caper Berries, Lemon & Dill Crème Fraîche Lemon & Lime Premium Fish Platter, Homemade Salmon Gravlax, Citrus Cured with Forest Park Brock Gin, Dill, Mustard, Tiger Prawns, Lobster Tail, Baby Capers, Focaccia & Rye Bread, Remoulade Sauce, Homemade Aioli.

BANQUET COLD PLATTER 35.00 - per person

Game Pie, Pork Pie, Atlantic Prawns, Poached Salmon, Selection of Roasted Meats, Tomato & Onion Salad, Waldorf Pear Salad, Gorgonzola & Hazelnut Salad, Homemade Relish & Pickles, Coriander, Lime & Cucumber Salad Strawberries & Clotted Cream or Chocolate Mousse Caesar Salad with Chicken, Crispy Pancetta, Parmesan & Baby Gem Lettuce Heritage Carrot, Dorset Apple & Sultana, and Pecan Nut Salad

FOREST PARK TAPAS & CHEESE PLATTER – 42.00 - per person

Chorizo Sausage, Marinated Cheese Cubes, Kalamata Olives, Vinci Olives, Marinated Artichoke Hearts, Grilled Peppers & Charred Asparagus, Romesco Sauce, Tiger Prawns with Blood Mary Sauce, Selection of Local Cheeses Celery, Grapes, Fresh Fruit, Cornichons, Truffle Honey, Dried Apricots, Crackers, and Fresh Breads.

ADDITIONAL SALADS 3.00 - per person

Green Leaves Watermelon, Cucumber & Mint Salad Grilled Corn & Chickpea Salad Tomato, Basil & Mozzarella Salad Selection of Sauces.

DRINK RECEPTION

If you would like to add a drinks reception, then we are pleased to offer you the following packages. We are pleased to be able to offer you a selection of drinks packages from our list below or tell us if you have a desired drink in mind and we will be happy to provide a quote.

The Orchards Lake	Prosecco & Elderflower	From 4.20 – 6.50 per-person
Woods Corner	Prosecco & Elderflower & Wine	From 4.20-12.00 per-person
The Wilverley	Forest Park Merlot & Sauvignon	28.00 per bottle



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01590622844

forestpark@innmail.co.uk

