

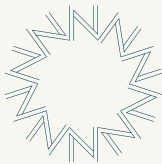
NEW FOREST

2026



**The
Holiday
Edition.**

THE NICI



FESTIVITIES AT THE NICI

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FESTIVE DINING

CHRISTMAS, THE MARTHA'S WAY.

Make a date with the season at Martha's. Settle in for a beautifully considered festive set menu, surrounded by Hamptons-inspired interiors, water-front views and all the ingredients for a meal worth lingering over.

2 COURSES **£35 PER PERSON**
3 COURSES **£42.50 PER PERSON**

Martha's
SEAFOOD • GRILL • BAR

BOOK NOW

FESTIVE DINING MENU

STARTERS

Duck Parfait

Brioche Soldiers, Clementine Gel, Truffle & Frisée Salad

Winter Squash Velouté ve

Whipped Feta Cheese, Crispy Sage, Focaccia

Cured Salmon Pastrami

Treacle Bread, Celeriac Slaw, Caper-Raisin Purée

MAINS

Turkey Ballotine

Bacon Wrapped Turkey, Fondant Potato, Pigs in Blankets, Sage & Truffle Stuffing

Seabass Fillet

Bouillabaisse Sauce, Mixed Shellfish, Shaved Fennel, Garlic Croutons

Gnocchi ve

Beetroot Gnocchi, Roasted Garden Beets, Chestnuts, Kale, Sage Brown Butter

Roasted Roots, Sprouts, Braised Red Cabbage for the Table

DESSERTS

Christmas Pudding

Brandy Anglaise, Brandy Snap

Ginger Pannacotta ve

Roasted Figs, Candied Walnuts

Chocolate Tart

Crème Fraîche Ice Cream, Black Cherry



FESTIVE DINING

FESTIVE FEASTING, ELMS STYLE.

Bring the family, gather your friends and make an occasion of it with our festive set menu, delicious drinks and the kind of setting that makes you want to order another round.

2 COURSES **£29 PER PERSON**
3 COURSES **£35 PER PERSON**



BOOK NOW

FESTIVE DINING MENU

STARTERS

Ham Hock Terrine
Toasted Sourdough, Piccalilli

Salmon Gravlax
Celeriac Slaw, Pickled Beets, Crème Fraîche

Squash Soup **VE**
Pork Terrine, Celeriac Slaw, Toasted Brioche, Apple

MAINS

Bacon Turkey Parcel
Traditional Garnish, Pigs in Blankets, Turkey Gravy

Bream Fillet
Gnocchi Arrabbita, Mixed Shellfish, Salsa Verde

Forest Mushroom & Nut Loaf **VE**
Tenderstem Broccoli, Cranberry Relish, Vegan Gravy

DESSERTS

Christmas Pudding
Brandy Custard

Baked Cheesecake
White Chocolate & Cranberry, Clementine Sorbet

Lemon Posset **VE**
Lemon Thyme Shortbread



PARTY WITH US

RAISE A GLASS TO THE SEASON

Gather your favourite people and celebrate Christmas your way. From long lunches to late-night celebrations, our festive packages are made for groups of 11 or more.

EVENING PACKAGES

Big tables, great food, somewhere seriously good to celebrate. From private dining to shared parties every Friday & Saturday, THE NICI New Forest makes a stylish setting for getting everyone together.

Package includes a 3-course menu, glass of fizz on arrival and half a bottle of house wine per person.

SUNDAY-WEDNESDAY – **£59 PER PERSON**
THURSDAY-SATURDAY – **£75 PER PERSON**

LUNCH PACKAGES

A long, leisurely festive lunch with plenty of time for good food and even better company. Includes a glass of fizz on arrival.

MONDAY-WEDNESDAY
2 COURSES – **£35 PER PERSON**
3 COURSES – **£42 PER PERSON**

THURSDAY-SATURDAY
2 COURSES – **£49 PER PERSON**
3 COURSES – **£55 PER PERSON**

MAKE A NIGHT OF IT

We offer preferential rates from **£125 PER ROOM** for the night of your party.

PRIVATE PARTIES

Make it yours. Hire one of our event spaces for a festive celebration tailored to your group. For groups of 100+, we can even bring in a DJ to get the party properly started. Ready to make a night of it? Talk to our expert events team.

JANUARY SALE

Celebrate into the New Year! Book your party for any date in January for just **£55 PER PERSON**.

ENQUIRE NOW

NEWFOREST.EVENTS@THENICI.COM

FESTIVE CELEBRATIONS MENU

STARTERS

Duck Parfait
Brioche Soldiers, Clementine Gel, Truffle & Frisée Salad

Winter Squash Velouté ve
Whipped Feta Cheese, Crispy Sage, Focaccia

Cured Salmon Pastrami
Treacle Bread, Celeriac Slaw, Caper-Raisin Purée

MAINS

Turkey Ballotine
Bacon Wrapped Turkey, Fondant Potato, Pigs in Blankets, Sage & Truffle Stuffing

Seabass Fillet
Bouillabaisse Sauce, Mixed Shellfish, Shaved Fennel, Garlic Croutons

Gnocchi ve
Beetroot Gnocchi, Roasted Garden Beets, Chestnuts, Kale, Sage Brown Butter

Roasted Roots, Sprouts, Braised Red Cabbage for the Table

DESSERTS

Christmas Pudding
Brandy Anglaise, Brandy Snap

Ginger Pannacotta ve
Roasted Figs, Candied Walnuts

Chocolate Tart
Creme Fraiche Ice Cream, Black Cherry



CHRISTMAS DAY

THE BIG ONE...

Make Christmas Day one to remember at Martha's, with a beautifully festive feast, a live pianist and the effortless atmosphere of our Hamptons-inspired waterfront restaurant.

Seasonal flavours, spectacular setting.

£135 PER ADULT
£65 PER CHILD

Martha's
SEAFOOD • GRILL • BAR

BOOK NOW

CHRISTMAS DAY LUNCH MENU

Chef's Canapé Selection

STARTERS

Lobster & Crayfish Cocktail

Cocktail Sauce, Avocado Salsa, Baby Gem, Pink Grapefruit

Duck Parfait

Brioche Soldiers, Clementine Gel, Truffle & Frisée Salad

Cured Salmon Pastrami

Treacle Loaf, Celeriac Remoulade, Caper-Raisin Purée

Winter Squash Velouté ve

Whipped Feta Cheese, Crispy Sage, Focaccia

MAINS

Martha's Beef Wellington

Rolled in Golden Puff Pastry

Norfolk Turkey

Roasted Crown, Leg Meat Farce, Pigs in Blankets, Duck Fat Roast Potatoes, Turkey Gravy

Prime Beef Fillet

Forest Mushroom Duxelle, Duck Fat Roast Potatoes, Red Wine Jus

Roast Butternut Squash ve

Wild Mushroom Stuffing, Roast Potatoes, Vegan Gravy

Avington Trout

Scallop & Caviar Mousse, Champagne Sauce, Potato Fondant

All Served with Brussels Sprouts & Glazed Root Vegetable

DESSERTS

Christmas Pudding

Brandy Flambé, Brandy Cream

Chocolate Tart

Crème Fraiche Ice Cream, Black Cherry, Gold Leaf

Rum & Ginger Pannacotta ve

Local Roasted Fig, Candied Walnut

British Cheese Selection

Truffle Honey, Quince Jelly, Crackers



CHRISTMAS DAY

CHRISTMAS LUNCH, ELMS STYLE

Gather everyone together and let Christmas Day unfold at Elms. Expect a generous festive feast, great drinks and a lively atmosphere that keeps the celebrations going long after lunch.

Enjoy a live singer from 12-4pm.

£105 PER ADULT
£50 PER CHILD

Keep the celebrations going into the evening with our Christmas Day Dinner Buffet, served from 7–9pm | £39pp.



BOOK NOW

CHRISTMAS DAY LUNCH MENU

Chef's Canapé Selection

STARTERS

Lobster & Crayfish Cocktail
Seafood Sauce, Avocado, Baby Gem

Duck & Ham Hock Terrine
Toasted Brioche, Piccalilli, Parsley Emulsion

Loch Duart Salmon Gravlax
Celeriac Salad, Blini, Crème Fraîche, Caviar

Winter Squash Soup ve
Roasted Winter Squash, Crispy Sage, Toasted Hazelnut

MAINS

Beef Wellington
Duck Fat Roast Potatoes, Hen of the Woods, Glazed Winter Vegetables, Red Wine Sauce

Halibut
Fondant Potato, Tiger Prawn, Tenderstem Broccoli, Champagne & Caviar Sauce

Norfolk Turkey
Pigs in Blankets, Duck Fat Roast Potatoes, Glazed Winter Vegetables, Sage & Onion Stuffing, Turkey Gravy

Celeriac & Truffle Risotto ve
Apple Caramel, Celeriac Crisps, Shaved Truffle

DESSERTS

Billion-Dollar Shortbread
Chocolate Tart, Shortbread, Gold, Toffee Ice Cream

Christmas Pudding
Brandy Custard, Candied Orange

Holiday Ice Cream
Soft Serve, Dark Cherries & Berries, Mulled Wine Syrup, Jelly Sweets

British Cheese Selection
Truffle Honey, Fig Jam, Crackers



BOXING DAY

READY FOR ROUND TWO?

Shake off Christmas Day with Boxing Day dining at Martha's. Start with a pre-lunch walk, settle in for a long, indulgent lunch, then head outside for fire pits and hot toddies as the afternoon rolls on.

2 COURSES **£45 PER PERSON**

3 COURSES **£52.50 PER PERSON**

Martha's
SEAFOOD · GRILL · BAR

BOOK NOW

BOXING DAY MENU

STARTERS

Cured Salmon Pastrami
Treacle Bread, Celeriac, Caper-Raisin Purée

Winter Squash Velouté VE
Whipped Feta Cheese, Crispy Sage, Focaccia

Prawn & Crayfish Cocktail
Cocktail Sauce, Avocado Salsa, Baby Gem, Pink Grapefruit

Duck Parfait
Brioche Soldiers, Clementine Gel, Truffle & Frisée Salad

MAINS

Beef Wellington
Wild Mushroom & Truffle Stuffing, Duck Fat Roast Potatoes, Red Wine Jus

Stuffed Pork Belly
Duck Fat Roast Potatoes, Glazed Root Vegetables,
Caramelized Apple Sauce

Seabass Fillet
Bouillabaisse Sauce, Mixed shellfish, Shaved fennel, Garlic Croutons

Gnocchi VE
Beetroot Gnocchi, Roasted Garden Beets, Chestnuts, Kale,
Sage Brown Butter

DESSERTS

Chocolate Tart
Crème Fraîche Ice Cream, Black Cherry

Ginger Pannacotta VE
Roasted Fig, Candied Walnut, Rum Syrup

Selection of Sorbets & Ice Creams
Please ask your server for flavours

British Cheese Selection
Truffle Honey, Quince Jelly, Crackers



NEW YEAR'S EVE GALA

MAKE IT A NIGHT TO REMEMBER

Raise a glass and welcome 2027 at Martha's. Our New Year's Eve Gala pairs a beautifully crafted dinner with canapés and free-flowing fizz, before the evening moves to High Tides for a live band and dancing.

LIVE MUSIC AND ENTERTAINMENT
DINNER AND PARTY

£149 PER PERSON

Martha's
SEAFOOD • GRILL • BAR

BOOK NOW

NEW YEAR'S EVE MENU

Chef's Canapé Selection & Free Flowing Fizz

Tuna Tartare Cup

Crab Arancini

New Forest Mushroom Tart

Hand Dived Scallop

Creamed XO Leeks, Chilli Oil

Duck Duo

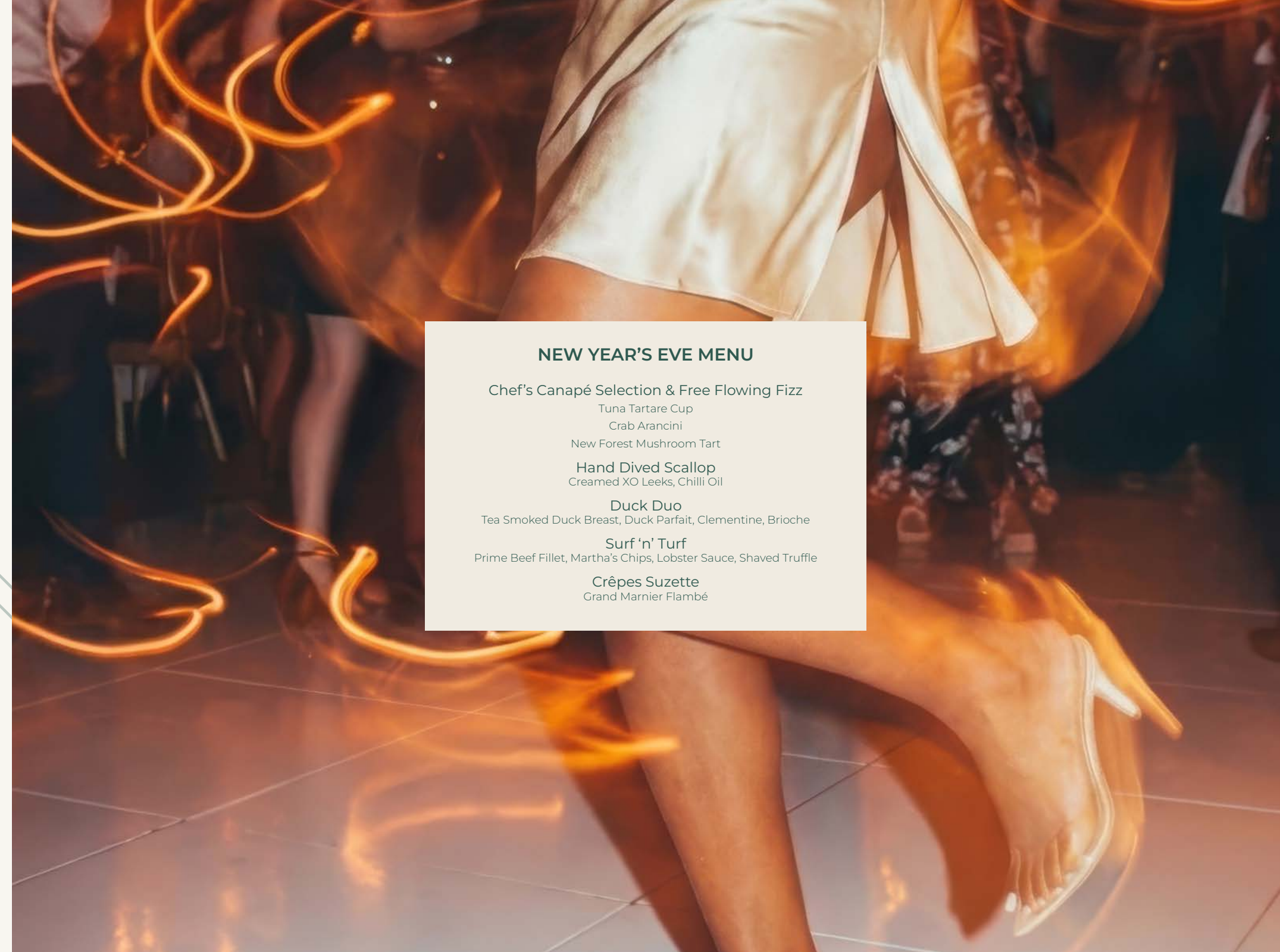
Tea Smoked Duck Breast, Duck Parfait, Clementine, Brioche

Surf 'n' Turf

Prime Beef Fillet, Martha's Chips, Lobster Sauce, Shaved Truffle

Crêpes Suzette

Grand Marnier Flambé





NEW YEAR'S EVE PARTY

NYE, TURNED UP

Leave the quiet night in behind. Elms is going all in for New Year's Eve with great food, cocktails, live sax and a DJ taking you straight through to midnight and beyond.

LIVE MUSIC AND ENTERTAINMENT
DINNER AND PARTY
£95 PER PERSON



BOOK NOW

NEW YEAR'S EVE MENU

Snacks

Smoked Beef Tartare
Prawn & Saffron Arancini
Salmon & Caviar

Shellfish Bisque

Crab Tian, Granny Smith Apple, Tarragon Oil
or

Ham Hock Terrine

Toasted Sourdough, Piccalilli, Parsley Emulsion

Surf 'n' Turf

Beef Fillet, Lobster Ravioli, Lobster Sauce

Millionaire's Shortbread

Chocolate Tart, Shortbread, Toffee Ice Cream
or

Lemon Posset

Lemon Thyme Shortbread





NEW YEAR'S DAY DINING

NEW YEAR'S RESOLUTIONS START ON THE 2ND...

Kick off 2027 the right way at THE NICI New Forest. Start with a pre-lunch walk from 12-2 PM on the Lymington coast, then settle into Martha's for a three-course feast - the ultimate Hamptons-style toast to the year ahead.

3 COURSES **£45 PER PERSON**

Martha's
SEAFOOD · GRILL · BAR

BOOK NOW

NEW YEARS DAY MENU

STARTERS

Cured Salmon Pastrami
Treacle Bread, Celeriac, Caper-Raisin Purée

Winter Squash Velouté ve
Whipped Feta Cheese, Crispy Sage, Focaccia

Prawn & Crayfish Cocktail
Cocktail Sauce, Avocado Salsa, Baby Gem, Pink Grapefruit

Duck Parfait
Brioche Soldiers, Clementine Gel, Truffle & Frisée Salad

MAINS

Beef Wellington
Wild Mushroom & Truffle Stuffing, Duck Fat Roast Potatoes, Red Wine Jus

Stuffed Pork Belly
Duck Fat Roast Potatoes, Glazed Root Vegetables,
Caramelized Apple Sauce

Seabass Fillet
Bouillabaisse Sauce, Mixed shellfish, Shaved fennel, Garlic Croutons

Gnocchi ve
Beetroot Gnocchi, Roasted Garden Beets, Chestnuts, Kale,
Sage Brown Butter

DESSERTS

Chocolate Tart
Crème Fraîche Ice Cream, Black Cherry

Ginger Pannacotta ve
Roasted Fig, Candied Walnut, Rum Syrup

Selection of Sorbets & Ice Creams
Please ask your server for flavours

British Cheese Selection
Truffle Honey, Quince Jelly, Crackers

