

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 in our private spaces.

EVENING PACKAGES

Big tables, great food, somewhere seriously good to celebrate, THE NICI New Forest makes a stylish setting for getting everyone together. For groups of 100+, we can even bring in a DJ to get the party properly started.

Package includes a 3-course Festive Celebration 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.

SHARED PARTIES

Fancy something different? Join our Shared Parties every in Elms Café with a vibrant evening of food, fizz, and fun. Package includes a 3-course Elms Festive Dining Menu, a glass of fizz on arrival and half a bottle of house wine per person.

£75 PER PERSON

Drinks packages are available from £15 per person.

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