

Terms & Conditions

- ★ All deposits are non refundable and must be paid at time of booking.
- ★ Full payment and food orders are required at least two weeks prior to the event.
- ★ Additional room hire will apply if numbers fall below the minimum amount of guests.
- ★ Own food or alcohol must not be consumed on the premises without prior consent.
- ★ Although every care is taken to meet dietary requirements during preparation, we cannot guarantee that some items have not come into contact with other foods.
- ★ The management reserves the right to cancel your booking at any time if they feel it necessary.



CHRISTMAS & NEW YEARS EVE 2019

Forest Inn

Forest Links Road, Ferndown, Dorset, BH22 9PH

☎ 01202 894 990

✉ eventsforestinn@gmail.com

🌐 www.ferndownforestgolfclub.co.uk

📍 Forest Inn



CELEBRATE CHRISTMAS WITH US

Available 25th November until 24th December

The Forest Inn, situated on the grounds of the beautiful Ferndown Forest Golf Course is the perfect place to celebrate this festive time of year. With our cosy country style bar complete with a log fire and our Garden Room with views over the frosty 18th green, there is no better place to be.

If you would like to book or require any further information, please do not hesitate to contact one of The Forest Inn team who will be happy to help.



OUR MENUS

Festive Breakfast

All our Festive Breakfasts include unlimited Tea or Filter Coffee and Christmas Novelties. Served 8am - 12noon.

£5 deposit required per person.

£8.50 per person

Full Dorset (vo, gfo)

2 x back bacon, 2 x Dorset sausages, fried free range egg, grilled tomato, hash brown, button mushrooms and Heinz baked beans.

Served with farmhouse style toast.

Continental Buffet (v, gfo)

Freshly baked croissants, selection of mini danish pastries and white & malted brown farmhouse style toast. Served with butter, strawberry jam and orange marmalade.

OUR MENUS

Festive Lunch

Two Course* - £17.95, Three Course - £21.95

All our Festive Lunches include Christmas Novelties

Available 12noon - 3pm

Minimum of 2 guests, maximum of 60 guests

Free exclusive use for 40+ guests (fee applies for less than 40)

£5 deposit required per person

Festive Dinner

Three Course - £25.95

All our Festive Dinners include Christmas Novelties

Available 6pm - 9pm

Minimum of 2 guests, maximum of 60 guests

Free exclusive use for 40+ guests (fee applies for less than 40)

£5 deposit required person



* All guests must choose the same combination of courses e.g. starter & main or main & dessert

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OUR MENUS

Starter

French Onion Soup (veo, gfo)

Served with a cheese croutes

Breaded Whitebait

Served with a garlic aioli dip & a lemon wedge

Duck & Orange Pate (gfo)

Served with bruschetta toasts

Breaded Brie Wedges (v)

Served with a fig and cranberry sauce

Main

Dorset Roast Turkey (gfo)

Served with sage and onion stuffing, mini sausage wrapped in bacon, crispy roasted potatoes, honey glazed roasted carrots and parsnips, seasonal greens and our Chef's rich gravy

The 'Kevin' Christmas Pie (ve)

Shortcrust pastry filled with mushrooms, tomato, quinoa and baby onions. Served with crispy roasted potatoes, seasonal greens and our Chef's rich gravy

Gourmet Beef Burger (gfo)

Topped with creamy French brie, mixed leaves, and a fig and cranberry sauce. Served in a brioche bun with potato wedges and pickled red cabbage

Oven Baked Salmon Fillet (gf)

Served with a dill potato cake, honey glazed roasted carrots and parsnips, seasonal greens and a parsley sauce

Dessert

Traditional Christmas Pudding (v)

Served with brandy sauce and a fresh cranberry compote

Salted Caramel Cheesecake (v)

Vanilla cheesecake smothered with a salted caramel sauce and smashed honeycomb

Black Forest Brownie (v, gfo)

Served with New Forest clotted cream ice cream and a winter berry compote

Freshly brewed coffee and mini mince pies

Dog's Christmas Dinner - £2.25

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OUR MENUS

Festive Buffet

Our Festive Buffet is perfect for 40 - 100 guests and includes exclusive use of The Garden Room. £100 deposit is required.

£12.95 per person

Roast Dorset Turkey and Cranberry Baguettes (gfo)

Brie and Cranberry Baguettes (v, gfo)

Mini Sausages wrapped in Bacon

Mini Beef and Horseradish Yorkshire Puddings

Sage & Onion Stuffing (v)

Seasoned Roast Potatoes (v, gf)

Tempura Prawns with a Sweet Chilli Dip

Oak Smoked Cheese and Red Onion Bites (v)

Add a selection of Mini Desserts for £4.95 per person

Strawberry Trifle (gfo)

Strawberry jelly topped with vanilla custard and crushed sponge fingers

Mini Chocolate Orange Cupcakes (v)

Chocolate orange sponge topped with chocolate orange icing

Baileys Mousse (v,gf)

Topped with a white chocolate flakes

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NEW YEARS EVE

Dinner

Welcome in 2020 at The Forest Inn. Enjoy a 4 course dinner in The Garden Room, then dance the night away to SOULution.

A buffet will be available throughout the evening will see us into the New Year.

£59.95 per person

or

New Year's Eve Buffet

Includes buffet and evening entertainment.

£35.95 per person

EARLY BIRD OFFER!

★ Book and pay in full before 31st October 2019 and receive a complimentary bottle of Prosecco for your table.*

★ Members priority booking available now.

★ General sale available 1st September 2019.

£5 per person is required at time of booking. Full payment and food orders are due by the 14th December 2019. Tickets can not be purchased on the evening.

*Bottle of Prosecco is available when booking for 4 or more guests.

Only one bottle per booking.

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NEW YEARS EVE

Dinner guests arrive from 7pm
Dinner served at 7.30pm
Evening guests arrive from 8pm
SOULution from 9pm
Buffet served from 9.30pm
Carriages at lam



OUR MENUS

Starter

Salt & Pepper Squid
Served with a garlic aioli and a lemon wedge

**Garlic & Rosemary Infused
Mini Camembert** (v, gfo)
Served with celery sticks and
homemade bread sticks

Duck & Orange Pate (gfo)
Served with bruschetta toasts

**Roasted Tomato & Red
Pepper Soup** (v, gfo)
Served with crusty bread

Main

Ham Hock (gf)
Served with whole grain mustard mashed potato, honey glazed
roasted carrots and parsnips, tender stem broccoli and a cider sauce

Chicken Supreme (gf)
Stuffed with a sundried tomato and basil mousse. Served with a mini baked
potato, vine tomatoes, sautéed garlic green beans and our Chef's rich gravy

Roasted Red Mullet (gf)
Served with a dill and potato cake, sautéed garlic leeks
and a cherry tomato and balsamic pesto dressing

Wild Mushroom & Pea Risotto (v, gf)
Topped with vegetarian parmesan shavings & pea shoots

Dessert

Trio Of Mini Desserts (v, gfo)
Baileys Cheesecake topped with white chocolate shavings
Sherry Trifle with a crushed sponge finger topping
Warm Chocolate Brownie topped with winter berries

Cheese Board

Selection of local cheeses (v, gfo)
Served with a selection of biscuits and breads,
celery sticks, grapes and an apple and cranberry chutney

Freshly Brewed Coffee and Mint Chocolate Crisps

EVENTS IN DECEMBER

Christmas with RP3

Friday 6th December £29.95 per person
includes our 2 Course Festive Menu

Christmas Quiz Night

Tuesday 17th December £12 per person
includes our Festive Buffet Menu

Christmas Live Music Showcase

Thursday 19th December Free Entry
Festive Dinner Menu available

Christmas with Michael Jackson

Friday 20th December £25 per person
includes our 2 Course Festive Buffet Menu

Boxing Day with Wild Ash Hill

Thursday 26th December
includes our Festive 'Left Overs' Lunch - please enquire for details

All events must be pre booked

THE FOREST INN...

The Forest Inn hosts a number of different events from Quiz Nights and Live Music Nights to Wine Tasting Evenings and Coffee Mornings. Whatever your interests, there is sure to be something that you will want to come back for. We also show both BT and Sky Sports so you can catch all the sporting action.

The Forest Inn is a family friendly pub and we even welcome the dog, so much so that we sell dog beer and have a doggy dinner menu! We pride ourselves on our delicious, locally sourced, home cooked food and friendly service.

The Garden Room can be hired for private use for a celebration or an important meeting. Take a look at one of our brochures for more information.

So whether your next visit is for a catch up with friends over lunch, a pit stop for a cuppa and cake or for a private function, we look forward to seeing you again soon.

Merry Christmas & a Happy New Year!