



Brockenhurst
College

In association with:



The
New
Forest

NEW FOREST

EATS

'N' TREATS

EVENT PROGRAMME

10:00am – 3:00pm

PLEASE NOTE: NO DOGS, SMOKING OR VAPING ON COLLEGE SITE

Welcome to New Forest **EATS N' TREATS**

Browse a wide variety of stalls and pick up some unique Christmas gifts. Also, get the kids involved with some arts and crafts, and choose from a wide range of lunch options.

Live Music Outside Lawn

10:30am Luke Backley

11:30am Matt Traher

12:30pm Carley Varley

1:45pm Jenaya Wilson

Kids' Zone Hard Brock Café (upstairs)

Free fun and creative activities for your little ones to enjoy.

Wishing TREE

Letter to SANTA

Colouring STATION

Make a Christmas DECORATION

Stick the nose on Rudolph

Raffle Prizes

Get your tickets from the Brockenhurst College stand by the Foyer, £2.00 per strip.

Careys Manor Hotel & SenSpa
Voucher for an Evening Indulgence spa for two

Corbins Florist
Festive plant

Cyclexperience
eBike rental gift voucher for two

Experience Hampshire
Southampton Vault Walks for two

Fairweather's Garden Centre
£10.00 gift voucher

Marwell Zoo
Family ticket (two adults, three children)

Forest Park Hotel, part of The Coaching Inn Group
Three-course dinner for two voucher

Forest Park Hotel, part of The Coaching Inn Group
Afternoon tea for two voucher

The Home of Interiors
Decorative cushion

Ultima Academy of Health, Beauty and Complementary Therapies
£30.00 voucher for treatment

Estd. 1888
CAREYS MANOR
& SENSPA



 **cyclexperience**

 **EXPERIENCE HAMPSHIRE**

Beautiful's Hidden Gem
FAIRWEATHER'S
GARDEN CENTRE

 **Marwell Zoo**



THE HOME OF INTERIORS


ULTIMA
Academy of Health, Beauty & Complementary Therapies

Vendors and Stallholders

Food Court

Ahh Roma Coffee (EXCLUSIVE PROVIDER)

Alpacca Apparel

Beaky Blinders

Black Butter Social Dining

Coffeewagen (EXCLUSIVE PROVIDER)

Fordingbridge Fudge

Hampshire Tater tots

Hillside Farm

Homemade Hollydays

Liguoris Handmade Pizza

Max the Woodie

Pig Beer Brewery (EXCLUSIVE PROVIDER)

Star Persian Food

Swedish Baking Studio

The Fabulous Catch Company

The Tipsy Toastie

Waffaholic (EXCLUSIVE PROVIDER)

Foyer

Alex Wright

Dorset Blends Limited

Ewelina's Home Pantry

Kate Smith Prints

Marchwood Candles Ltd

Naked Jam

New Forest Spirits

Spout House Cakes

The Little Sewing Table

Wild Close Bees

Hard Brock Café

Allison Jewellery

Bath Bomb Boutique

Be-Box

Christo's Confectionery

Cotton Glass Creations

Curious Odd Creations

ENTU

Experience Hampshire

Hampshire & Isle of Wight Wildlife Trust

Jonah's Mead

Kaztique Fashion Accessories

Lynn in Stitches

Memory Lane

Olives Direct

Quirky Crafts Mosaics

Real Jam & Chutney Co

SenSpa Boutique

Southern Counties German
Shepherd Rescue

Sue's Toys

The Countryside Education Trust

Main Hall

Alan Wilson Arts & Crafts

Forest Edge Roasting

Forest Foods/The Cocoa Trading Co

Graham Limburn

Hollyhock Flock

Jacquie's Artisan Soaps

Jasmin Makes Stuff

Jewellery Unique

La Patisserie Macaron

Live Edge Wood

Lottie's

New Forest Marque

New Forest Mohair

New Forest Shortbread

New Forest Tea Company

SaraInStitches

Textile Alchemist

The Heart of the New Forest

The New Forest

The New Forest Candle Company

The New Forest Fruit Co. Ltd.

The New Forest Tartan Company

Truly Irresistible

Waterside Apiaries

William Handley-Garland Artist

Live Demonstrations in MJ's

10:30am Louis Haynes (Sous Chef)

Careys Manor Hotel & SenSpa, Cambium restaurant

Louis will be cooking roast cod, smoked bacon anna potato, tempura oyster, mustard lettuce, smoked butter sauce.

Louis' career began at Brockenhurst College on the Professional Cookery course. While in his third year of college he took a part-time job at Careys Manor Hotel as Commis Chef. Following the completion of his course he started full-time at Careys Manor, where he is still working now – currently as Sous Chef at the Cambium restaurant.

11:15am Neal Jepson (Head Chef)

New Park Manor

Neal will be cooking pan fried hake, lobster bisque and charred tender stem, and cous cous salad, pickled winter vegetables.

Neal Jepson has been in the industry for over 25 years, trained in London at a private gentleman's club called Boodles for six years. He then travelled and worked in France, Portugal and Sardinia in top restaurants. He has worked for Harbour Hotels / Jetty for six years and opened the only Five star hotel in Southampton. He has been at New Park Manor for four years, classical trained.

12:15pm Dylan James (Head Chef)

Careys Manor Hotel & SenSpa, Cambium restaurant

Dylan will be cooking Linguine Vongole.

Dylan's career began at The Goring Hotel in London, where he experienced many memorable moments. Top of his list is cooking for the late Queen and being part of the brigade that achieved a Michelin Star. In 2018 Dylan joined the brigade at Careys Manor and has since been promoted to Head Chef.

1:00pm Holly Read

Homemade Hollydays

Christmas Cocktails, Christmas Punch, Christmas Royals, Baby Guinness, Passionfruit Martinis, Blackberry Drizzle, Sloe Fizz.

With a background in the culinary world, flavour has always been at the centre of our craft. Today, that expertise shines in our bespoke spirits and curated cocktail creations, designed to evoke warmth, connection, and a touch of festive wonder all year long.

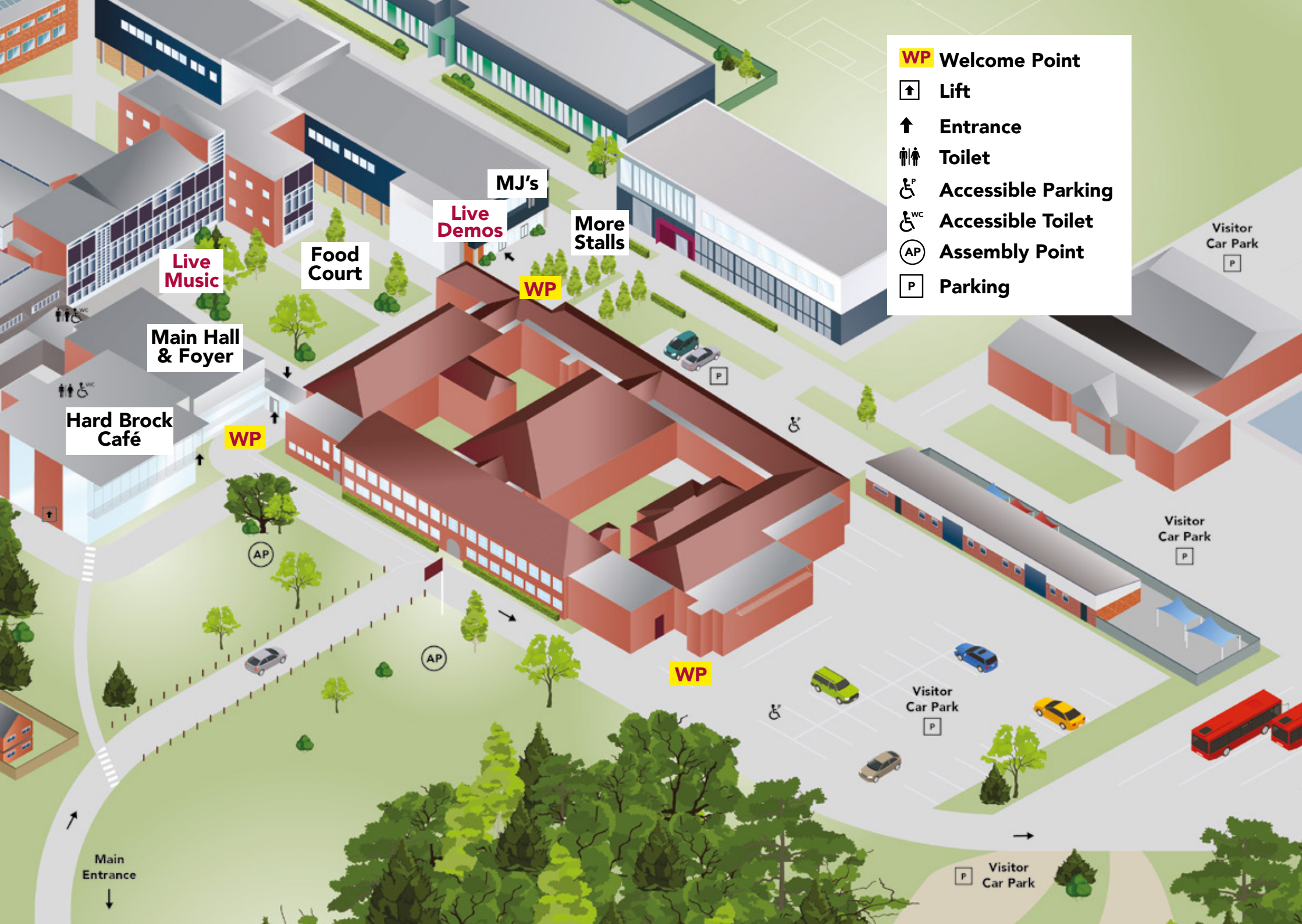
1:45pm Steph Neale

Jane Bidwell Flowers

Christmas wreath making demonstration.

Jane Bidwell Flowers is a friendly, family run flower shop based in Hythe in the New Forest. They have been open for over 20 years supplying the local community with beautiful fresh flowers for births, weddings, funerals and everything in between.





- WP** Welcome Point
-  Lift
-  Entrance
-  Toilet
-  Accessible Parking
-  Accessible Toilet
-  Assembly Point
-  Parking

Live Music

Main Hall & Foyer

Hard Brock Café

Food Court

Live Demos

MJ's

More Stalls

Visitor Car Park

Visitor Car Park

Visitor Car Park

Visitor Car Park

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Main Entrance

For the chance to win a £20.00 Amazon voucher, please scan the QR code and leave your feedback.





Brockenhurst College

At Brock we are the first-choice Sixth Form for around 3,000 school leavers from across our region. Leavers mainly progress to university and/or a range of careers, locally, nationally and internationally. Our consistently strong results and impressive student progression stand as evidence of our commitment to learning excellence.



The New Forest Marque is a local food and produce scheme set up to champion businesses who pride themselves on producing food, drink and craft with defined New Forest provenance. Look for the distinctive New Forest Marque logo and help support your local community.

The New Forest

The New Forest aims to support and represent local businesses and the New Forest's visitor economy. The organisation follows an integrated strategy to ensure the sustainability of the New Forest as a tourist destination, a high-quality environment and a vibrant place to live.

WESTBEAMS
TREE CARE & FIREWOOD

PROVIDING PROFESSIONAL TREE & LANDSCAPE MANAGEMENT SINCE 2007

TREE SURGERY	TREE PLANNING APPLICATIONS	SITE VEGETATION CLEARANCE	FIREWOOD	HEDGE CUTTING	STUMP REMOVAL	FENCING	SKIDDER TRAILER
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Thanks to Westbeams for sponsoring our Christmas trees.