



LYMORE LIFE

Add onto your stay. Our devoted and hand-picked extended family of staff and local service providers are all committed to share with you the indulgent, yet mellow, lifestyle that is Lymore Life

PRIVATE CHEF

We are incredibly lucky, our private in-house chef Lio Sene, works exclusively for Lymore, creating local, seasonal menus

From Epemay in the champagne area in France, Lio is a Michelin star chef with a passion for creating incredible experiences with food.





EXAMPLE SPRING MENU

Lio will Liaise directly with you on your seasonal menu.

Starters

- Cod croquette, courgette, lime and vanilla jam, cauliflower
- Local Asparagus "Mimosa", crouton, truffle dressing
- Baby squid, preserved lemon, chargrilled fennel, chorizo puree & crisps
- Goat's cheese, pickled vegetables, soft boiled egg, spinach puree

Main course

- Rump of lamb, aubergine caviar, spring greens, rosti potato, lamb jus
- Tender loin of pork, pea "a la francaise", braised shallots, confit potatoes, madeira jus
- Wild seatrout, peppers and cucumber tartare, confit beetroot, shrimp sauce vierge
- Roti of Monkfish with basil wrapped with Parma ham, leeks, Jerusalem artichoke, blow torch corn, red wine sauce

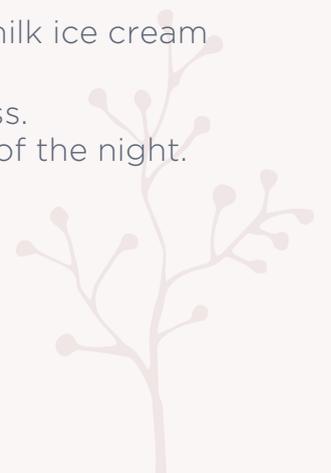
Dessert

- Tart Tatin, apple caramel and vanilla ice cream.
- Pineapple parfait, champagne cake, coconut puree and mango sorbet
- Poached rhubarb, toasted oats, yoghurt sorbet
- Chocolate ganache, blueberry puree, coffee cake and milk ice cream

The evening includes, canapes, home made bread and a waitress.
Your table is laid up for you and everything cleaned at the end of the night.

Price £135 pp

All prices are for adults, concessions for children available





FUN & INFORMAL

with Lio

LOBSTER & BURGER

The perfect way to spend a long and lazy lunch, in the outdoor kitchen, around the pool.

Menu

- Half a lobster cooked in lemon and garlic butter with homemade 5oz burger.
- Brioche bun, homemade pickle, marinated tomato and cheese. Served with: Dirty chilli fries, summer coleslaw and baby gem with blue cheese sauce
Followed by: Selection of home-made ice creams & toppings

£65 per person

Cheese & Wine Tasting Evening

- 8 wines and cheeses paired with condiments. A decadent evening in the bar or dining room with Lio.

£65 per person





FOOD HAMPERS

Flora is a multi-award-winning supplier of locally sourced New Forest Hampers, Picnics and Cook at home meals

THE SALTERNS

Packed with some magnificent local seafood - caught off the Isle of Wight, a fresh and tangy Salsa and Hampshire Sparkling wine...
The Salterns hamper is utterly spoiling.

Local Dressed Crab
Locally Caught Cooked Lobster*
Mango, Chilli & Lime Salsa
The Garlic Farm, Isle of Wight Garlic Mayonnaise
Freshly Baked Sourdough Bread
Farmhouse Butter
Green Salad, French Dressing
Brook Hill Sparkling Wine, New Forest

Please allow a few days' notice to ensure we give notice to our fisherman!
Lobster availability will vary seasonally.

*We will provide some tools - a cracker and a fork pick for the claws, they will be served halved.

Small (2 people): £120 | Medium (4 people): £200 | Large (6 people): £285



THE NEEDLES

The classic 'Fruits de Mer' platter, an impressive seafood celebration to treat yourself to. Most of our seafood is caught just off the Isle of Wight - hence the 'Needles' now

Brook Hill Sparkling Wine
Freshly Cooked Lobster*
Fresh Mussels which have been cooked in wine & shallots
Large Crevettes
Cockles
Dressed Crab
Garlic Mayonnaise, The Garlic Farm, Isle of Wight
Freshly Baked Bread
Farmhouse Butter
Fresh Oysters available for £2 each as a supplement**

Small (2+ people): £130 | Medium (4+ people) £240 | Large (6+ people) £350

THE BOLDRE

A mind-blowing tasty combination of Dorset based Book & Bucket Cheese - Blyton which is ready to be oven roasted until oozing with even more flavour, complimented by 'A Pinch of Salt Curing' charcuterie which is made from meat from farms across the New Forest and cured using traditional methods with blackthorn salt and sugar.

Blyton - a Dorset Brie from The Book & Bucket Cheese Company
- prepared with fresh garlic, and fresh home-grown rosemary.
(And a smart terracotta dish to roast it in)
A Selection of Local Charcuterie from A Pinch of Salt Curing, New Forest
Freshly Baked Sourdough Bread
Garlic Stuffed Olives, from The Garlic Farm (Isle of Wight)
The Forest Foodie Chilli Jam
Cornichons
And a Bottle of Gran Cerda Tempranillo, Spain

Small (2-4 people): £70 | Medium (4-6 people) £95 | Large (6-8 people) £140

THE SOLENT

Our Signature Hamper, The Solent is our version of Subfunctor... a match made in heaven. We will include a healthy selection of the below, varying in quantities depending on how many you are and the size of the lobsters.

- Freshly Cooked Lobster*
- Rare Sliced Fillet of New Forest Beef
- Homemade Chimichurri
- Garlic Butter Dipping Pot
- Isle of Wight Garlic Mayonnaise
- Freshly Baked Sourdough Bread & Farmhouse Butter
- Green Salad, Local Microgreens, French Dressing
- Brook Hill White Wine 2020, New Forest, Hampshire
OR a Bottle of Gran Cerdo Tempranillo, Solent Cellar, Lymington

Small (2 people): £140 | Medium (4 people): £260 | Large (6 people) £360





COOK AT HOME

Bring the dinner party to you! All the prep is done and Floras menus are packed with local ingredients, the very best she can source.

Included are super simple instructions of how to finish them in the kitchen All you need is an oven, a hob ...and a glass of wine in hand tends to help!

Starters

- Smoked Salmon Mousse wrapped in Smoked Salmon, on a bed of rocket and pea shoots
- Coquilles Saint Jacques (Scallops cooked in white wine, in a gruyere cream sauce, served in their shells, topped with gruyere and breadcrumbs and grilled.)
- Local White Crab Meat, dressed with fresh herbs, chilli, and lime, served with sourdough crispbreads
- King Prawn Gratin cooked in ginger, chilli, garlic in a creamy tomato sauce, topped with breadcrumbs

Main course

- Beef Wellington, Truffle Mash Potato, Broccoli & Asparagus roasted with garlic, Red Wine & Demi-Glace sauce
- Herb Crusted Rack of Lamb, Dauphinoise Potatoes, Garlic & Parmesan Baked Tenderstem broccoli, Red Wine & Demi-Glace sauce
- Slow Cooked, Crispy Duck Leg served with Braised Red Cabbage, Dauphinoise potatoes, Redcurrant & Red Wine Sauce.
- Thai Salmon Filo Parcels, Roasted New Potatoes, Broccoli and Asparagus roasted with garlic

Dessert

- Lemon & Passion Fruit Possets with New Forest Shortbread
- Salted Chocolate Tart with Clotted Cream
- French Apple Tart with cream

From £45 per person, Exclusive Durns group discounts available. Childrens menus on request



AFTERNOON TEA

A lovely English tradition that celebrates a mix of sweet and savoury treats to make your occasion that little bit more extra special.

Sandwiches:

Cheese & Pickle • Ham & Mustard • Egg Mayo • Cucumber & Cream Cheese
Smoked Salmon & Cream Cheese

Plain & Fruit Scones • Clotted Cream • Strawberry Jam

Fresh Strawberries

Carrot Cake • Lemon Drizzle • Victoria Sponge • Chocolate Brownie

Sausage Rolls • Sun-dried Tomato, Pesto & Goats Cheese Tartlets

Dorset Tea

£15 per person





PIZZA KITS

Use our Gozney Dome
in the outdoor kitchen

BASIC KIT

Freshly made dough,
passata and cheese
£12 per person

Additional toppings:

- Mixed Peppers
- Mushrooms
- Olives
- Onion
- Parma Ham
- Ham
- Sundried Tomato
- Pesto
- Rocket
- Feta
- Mozzarella
- Goats Cheese
- Fresh Chilli
- Tuna
- Anchovies
- Pepperoni
- Pineapple

All additional toppings come in tubs

Small £2 | Medium £4 | Large £6

Delivered fresh to Durns





CONTINENTAL BREAKFAST

Plain Croissant
Chocolate Croissant
Pastry
Baguette
Sour Dough
Jam/Butter
Ham/Parma Ham
Cheese selection
Fruit

£14 per person





AERO POWERBOAT CHARTER

Possibly the most cherished part of Lymore Life is being by the sea.

We offer you the ultimate adventure aboard our sleek, private powerboat: '**Aero**'

If you long for watery thrills in the shadow of the mighty 'Needles', a sundrenched lunch at 'The Hut' at Colwell Bay or sundowners at Hurst Castle, the speed and grace of the iconic 'Aero' will leave you feeling exhilarated, sunkissed and free.





TREATMENTS

We work with two local therapists to offer treatments with in the privacy of Durns.

Two treatments Minimum from each therapist.

Hannah is a Sports Massage and Soft Tissue Therapist from Hampshire, UK.

Helping here clients managing pain, optimising recovery time and reducing further injury.

SPORTS MASSAGE/SOFT TISSUE THERAPY

Duration varies:

£30 for 30 minutes or £60 for 60 minutes

Sports massage can increase and enhance blood circulation which helps to relieve muscle tension, reduce soreness and aims for faster recovery.

HOLISTIC OR REMEDIAL MASSAGE

Duration varies:

£30 for 30 minutes or £60 for 60 minutes

Targeting any area of the body for general relaxation, musculoskeletal pain and stiffness. Massage can be tailored to client's request.





FACIALS • Local experienced therapist Kerry

• 25 minutes Express Facial £40

Target specific areas of concern, while helping to improve the texture and overall appearance of the skin. Enjoy cleanse, exfoliation, mask, tone and hydrating moisturiser to finish.

• 45 minutes Prescription Facial £55

Using a more in-depth skin analysis than the Express, Products matched to suit your skin type. Enjoy a pre-cleanse, cleanse, exfoliation, relaxing massage followed by mask, tone and moisturiser to finish.

• 60 Minutes Facial £90

Enjoy a longer and more relaxed take on the 45-minute facial. Using specific products to suit your skin, be it dry, oily, congested or combination, start with pre-cleanse, followed by cleanse, exfoliation, relaxing face and chest massage followed by mask, tone and moisturiser to finish.

MANICURES

- File & Polish £20
- Basic Manicure £30
Nail Shape, Cuticle Care followed by Polish
- Luxury Manicure £40
Hand Soak, Nail Shape, Cuticle Care, Exfoliation,
Hand Mask followed by Polish

PEDICURES

- Basic Pedicure £40
Nail Shape, Cuticle Care followed by Nail Polish
- Luxury Pedicure £50
Foot Soak, Nail Shape, Cuticle Care, Exfoliation,
Foot Mask, Leg Massage followed by Polish





FOODIE FUN

Chocolate Making Workshops

Kerry Witt is a local award-winning Artisan Chocolatier

FAMILY Adults £55, Children £25 per head.

Minimum of 2 adults, 2 children. In this 90-minute workshop you will learn

- Piping skills
- Make a chocolate ganache
- Tempering chocolate
- Making milk chocolate truffles

CHILDREN Up to 6 children

£150, for 60 minutes.

- Make a tasty selection of beautiful milk chocolate sea salt shells, with mermaid tails galore!
- Learn how to temper chocolate, pipe chocolate eat chocolate!
- Shimmer with dust to make New Forest pony lollipops.
- Other options to make chocolate men, chocolate bricks

ADULTS £70 per person

You will make at least 21 chocolate each to go in 3 beautiful boxes which they will decorate with beautiful ribbons.

- Sea Salt Caramels - a creamy caramel centre with adding as much or little sea salt to taste. followed by covering your truffles in delicious caramel chocolate. Heaven in a mouthful.
- Gin a Ching - love Gin? time to make the most indulgence chocolate using Bombay Sapphire or a Gin of your choice. A perfect couple of hours while sipping on a G&T.
- Velvety milk chocolate truffles - a silky-smooth milk chocolate centre to pipe in to a crisp truffles shell, then hand roll your truffles in milk chocolate and finish coat in cocoa.





FITNESS

Swimming Lessons

Courtney can provide swimming lessons during your stay. Our pool is heated all year round.

Private swimming lessons, up to three guests if same ability. 45 mins £45

Cold water therapy and introduction to sea swimming

Location - Hordle Cliffs

£45 for 45 mins up to 3 people, £10 per additional person up to 12 people

Mel Rayner - Personal Trainer

- Personal Training
- Aqua Aerobics
- Forest Trail Running
- Core Stability Pilates

£40 per hour - Groups of up to 12

Bike Tours

Direct from Durns

2 Hour tour of the Forest direct from your door, using the in-house mountain bikes.

£90 Per six guests





ELECTRIC BIKE HIRE

Be prepared to turn heads on retro-cruiser electric bike! Designed for pleasure and leisure, they will take you wherever you want to go, with a little bit of extra help for those tricky bits.

Whizz around the New Forest with easy access to miles of off-road tracks and trails, quiet country roads, and stunning beaches and coastline.

The New Forest is abundant with off road tracks, trails and quiet country lanes.

Off road. On road. Any road.

Our bikes also have big, fat, knobbly tyres, and a squidgy seat, which makes for a super comfy ride wherever you go, be in on or off-road or track. It can handle most terrains, has a nice long battery charge and turns lots of heads!

Book online at

● www.jaunt-ebikes.co.uk

- Full day hire £65, half day £45 (per bike)
- Full emergency callout service provided
- Multi day hire available at discounted rates

Unique Door2Door delivery service option for Durns and Lymore guests, meaning you can hang up your keys and go car free for your holiday (delivery slots are pre bookable by email – they are very popular and book up very quickly)

● [Click for more info](#)





ON WATER ACTIVITIES

SUP - Kayaking - Winging

New Forest Paddle Sport Company

Based in the beautiful coastal hamlet of Keyhaven, The New Forest Paddle Sport Company offering you the chance to explore the stunning Keyhaven river and salt marshes with Hurst Castle and the scenic coastline of the New Forest by Stand-Up Paddle Board or Kayak

Experienced and knowledgeable instructors will help guide you every paddle stroke at a time.

It really is the perfect place to start your paddling adventure.

Book online.

● www.thenewforestpaddlesportcompany.co.uk

or email

● info@thenewforestpaddlesportcompany.co.uk

● [Click for more info](#)





ARTS & CRAFTS

Art Experiences 8 years+

60 minutes. Longer sessions are available.

Perfect for little and big hands! Our local artist will lead the session, tailoring it specially to suit your child's ability. We ask to bring along a photo of their favourite view or place and artist Emma will help the children to recreate this. for one person.

£50 per person

Messy Art 3-8 years

60 minutes.

For little hands to explore the world of modelling and painting. Our messy art is great fun, adapted for all ages and abilities.

£40 per hour per person

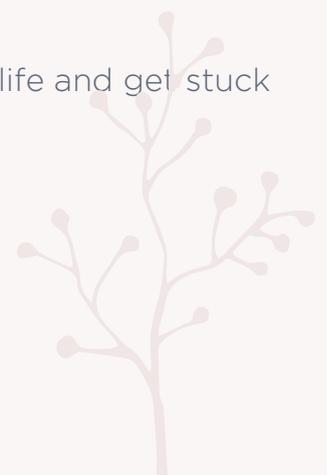
Clay Workshop - All Ages

60 Minutes

Loved by all the generations. Bring your Children's creativity to life and get stuck into moulding and sculpting the air-dry clay.

£50 per hour per person

Adult Art Classes available on request
Group booking discounts available



NANNY, BABYSITTING AND CRECHE SERVICE

Freedom are specialist in children's services offering childcare, babysitting, creche and nanny services.

Durns has been inspected and passed by their team.

- www.freedomchildcare.com

Contact is to be made directly

- [Click for more info](#)





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