



Summer Lodge

COUNTRY HOUSE HOTEL & RESTAURANT

NEW YEAR'S EVE AT SUMMER LODGE 2025-2026

See in 2026 at Summer Lodge. Our fabulous two-night celebration is packed with fantastic cuisine, wine and luxurious accommodation.

Arrive at your leisure from 3pm onwards to a warm welcome, settle into your room and then join us for a Dorset cream tea and finger sandwiches.

The Spa will be open should you wish to unwind before dinner with a gentle swim in the heated pool or use the sauna. Wellness and beauty treatments will be available, for a supplementary charge, but we recommend that these are booked in advance of your arrival to avoid disappointment.

The celebrations begin with Champagne and canapés from 7pm in the Drawing Room, followed by a Black Tie Gala Dinner with matching wines. Live music will be played throughout by: Jack Daniels, Benny Wain, and Caroline D'Cruz.

Guests are seated at party tables. Individual tables are available upon request.

NEW YEAR'S EVE MENU

WEDNESDAY 31ST DECEMBER

SAMPLE GALA DINNER MENU

DORSET CRAB (C,D,E,G,SD)
Yuzu, Crème Fraîche

BEEF BOLOGNESE RAVIOLO (CE,D,E,G,SD)
Aged Parmesan, Bone Marrow, Truffle

TURBOT IN BEURRE NOISETTE (D,F,MO,SD)
Jerusalem Artichoke, BBQ Leek, Oyster Beurre Blanc

AGED BEEF FILLET WELLINGTON (D,E,G,SD)
Pomme Purée, Roasted Onion, Madeira Jus

MEXICAN CHOCOLATE MILLEFEUILLE (D,E,G,S,SD)

'BLACK DIAMOND' (D,E,G,N,S,SD)
Cacao, Black Truffle, Mascarpone

COFFEE & PETIT FOURS

7.00pm – 10.00pm: Caroline D'Cruz

10.00pm – 12.30am: Jack Daniels & Benny Wain

Celery (CE), Crustaceans (C), Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L), Molluscs (MO), Mustard (MU),
Nuts (N), Peanuts (P), Sesame Seeds (SE), Soya (S), Sulphur Dioxide (SD)

Vegan alternatives and special dietary requirements will be catered for wherever possible, please inform us at the time of booking.

NEW YEAR'S DAY MENU

THURSDAY 1ST JANUARY

Allow yourself the luxury of a lie-in and then enjoy brunch from 8.30am until 2pm

SAMPLE BRUNCH MENU

In addition to the normal breakfast menu

FRENCH TOAST (E,G,N)

Roasted Plum, Toasted Almond

WAFFLES (D,E,G)

Streaky Bacon, Maple Syrup or Chocolate Sauce

FREE-RANGE EGG OMELETTE (D,E)

Mature Cheddar Cheese, Baked Ham or Roasted Mushrooms

EGGS BENEDICT OR FLORENTINE (D,E,F,G,SD)

Poached Eggs, Toasted Muffin, Hollandaise, Streaky Bacon
or Smoked Salmon & Spinach

SMOKED SALMON & SCRAMBLED EGG (E,F)

STEAK & EGGS (D,E)

Traditional Breed Sirloin, Sautéed Onion, Fried Egg

The remainder of the day is free for you to enjoy as you wish; blow away the cobwebs with an exhilarating walk through Melbury Deer Park or along the Jurassic coastline. Perhaps borrow a bicycle and take a scenic ride through the quiet country lanes, have a swim in the pool, book a relaxing spa treatment or sit by the fire with a good book. Alternatively, we have a selection of board games in the Drawing Room.

To round off the first day of the year a delicious three-course dinner will be served in the restaurant.

7pm - 9pm: Live music by Jack Daniels & Benny Wain

Celery (CE), Crustaceans (C), Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L), Molluscs (MO), Mustard (MU),
Nuts (N), Peanuts (P), Sesame Seeds (SE), Soya (S), Sulphur Dioxide (SD)

Vegan alternatives and special dietary requirements will be catered for wherever possible, please inform us at the time of booking.

NEW YEAR'S DAY MENU

THURSDAY 1ST JANUARY

SAMPLE DINNER MENU

TO BEGIN

BRAISED OXTAIL (D,G,N,SD)

Carrot, Hazelnut, Beef Fat, Blue Cheese, Chive

DUO OF MACKEREL (D,F,SD)

Preserved Rhubarb, Cucumber, Dill, Horseradish, Buttermilk

BEETROOT TARTARE (CE,G,N,S,SD,VEGAN)

Umeboshi Plum, Ponzu, Pickled Onion, Shiso, Black Onion

JERUSALEM ARTICHOKE VELOUTE (D,E,SD)

Mushroom Duxelle, Quail Egg, Black Winter Truffle

SIGNATURE MAINS

VENISON LOIN (D,G,SD)

Faggot, Celeriac, Praline, Pickled Blackberry, Brassicas

TASTING OF PORK (D,E,G,SD)

Mangalitza Black Pudding, Apple, Black Garlic, Red Cabbage

ROASTED COD (D,F,SD)

Salsify, Potato, Leek, Shallot, Chive Beurre Blanc

CURRIED CAULIFLOWER (N,SD,VEGAN)

Coconut Curry Sauce, Toasted Seeds, Coriander

TO FINISH

PEAR BELLE-HÉLÈNE SOUFFLÉ (D,E,G,N,S,SD)

Dark Chocolate, Pear Schnapps

LIMONCELLO SEMIFREDDO (G,SD,VEGAN)

Lemon Soil, Raspberry, Verbena

CHOCOLATE FUDGE CAKE (D,E,G,S,SD)

Dorset Caramel Butterscotch, Malted Milk, Tonka Bean

SOUTH WEST FARMHOUSE CHEESE (CE,D,G,N,SD)

Homemade Chutney, Celery, Crackers

Celery (CE), Crustaceans (C), Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L), Molluscs (MO), Mustard (MU),
Nuts (N), Peanuts (P), Sesame Seeds (SE), Soya (S), Sulphur Dioxide (SD)

Vegan alternatives and special dietary requirements will be catered for wherever possible, please inform us at the time of booking.

FRIDAY 2ND JANUARY

A hearty breakfast will be served from 8am until 10:30am. As we bid you farewell we hope you'll be leaving with happy memories and that we will have ensured an excellent start to 2026.

If you're planning on making any detours en route to take in some of the delightful sightseeing that Dorset has to offer, let us know, and we'll prepare a picnic for you.

NEW YEAR TARIFF

Prices quoted are per room for two nights based on double occupancy of rooms.
Rates for single rooms and children are available on request.

Cosy Double	£1660	Courtyard Suites	£2180
Classic King	£1760	Duplex Cottage Suite	£2180
Superior Room	£1920	Master Bedroom	£2340
Superior Family Room	£1920	Ivy Cottage	£2520
Principal King	£2000	Garden Suite	£3760

Prices include:

Two nights' accommodation

Brunch on New Year's Day and a Full English Breakfast
on the morning of the 2nd of January

Dinner on both evenings with live music

The following inclusions on New Year's Eve: Cream tea and finger sandwiches, Champagne reception, matching wines with dinner, as well as a glass of Champagne at midnight to toast the New Year

VAT at the current rate

Why not stay a day or two longer and receive 30% discount
Room and Breakfast rate on nights after 1st January 2026.

In order to secure a reservation, we request a non-refundable deposit of £500 per room. Please note that the balance of payment is required in full by 1st December 2025. We regret that deposits and final payments are non-refundable in the event of cancellation, unless we are able to re-let the room(s). We propose that travel insurance is taken out to cover any unfortunate cancellations.

Dress for dinner on New Year's Eve is black-tie and on any other evening is smart casual. T-shirts, shorts and sandals are not permitted. Guests are seated at party tables. Individual tables are available upon request.

A discretionary 5% service charge will be added to your total bill.

Vegetarian alternatives and special dietary requirements will be catered for wherever possible.

All details and timings within this brochure are correct at the time of printing. Summer Lodge reserves the right to amend any details within this brochure without prior notice.