



Summer Lodge

COUNTRY HOUSE HOTEL & RESTAURANT

CHRISTMAS AT SUMMER LODGE

2024 BROCHURE

Christmas is traditionally a time to be spoilt and pampered. Celebrate the holiday with us at Summer Lodge and enjoy fine food, friendly personal service and luxurious surroundings.

This beautifully restored Georgian manor house lies in the heart of Thomas Hardy's Dorset, within four acres of private grounds. Each of the twenty-five bedrooms offer the ultimate in luxurious comfort. Guests can relax in the elegant Drawing Room overlooking the gardens or sit by the fireside in the cosy bar.

Our Executive Chef has created a selection of menus to be savoured in the delightful restaurant. Offering a choice of both traditional and innovative dishes, you will enjoy the very finest cuisine. To complement your meals, our sommelier will be on hand to provide advice on the extensive wine selection.

Let us cosset you over the festive season and make this Christmas a magical one that will linger in your memory for many years to come.

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CHRISTMAS EVE

TUESDAY 24TH DECEMBER

Arrive at your leisure from 3pm onwards to a warm welcome. Once you have settled into your room join us for a traditional Dorset cream tea and finger sandwiches served in front of a blazing fire.

Our sommelier will host a wine tasting in The Dorchester Room from 4pm to 5pm - an ideal opportunity to discover new and interesting wines and present you with some ideas for the forthcoming festivities.

The Spa will be open, should you wish to unwind before dinner with a gentle swim in the heated conservatory-enclosed pool, use the sauna or Jacuzzi. Health 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.

There will be Carol singing in Evershot church (CoE) at 6pm.

The evening festivities begin with a delicious three-course meal served in the candle-lit restaurant. Light musical entertainment will be provided for your enjoyment.

SAMPLE DINNER MENU

Ham Hock and Foie Royale Terrine

Glazed Figs, Fig Jam, Brioche Crumb

Duo of Lyme Bay Mackerel

Cucumber Granité, Preserved Elderflower, Coconut Tigers Milk, Charcoal Tuille

Dorset Blue Vinny Canneloni

Caramelised Walnuts, Grapes, Textures of Apple

Salmon & Samphire Mosaic

Shaved Fennel, Dorset Wasabi, Yuzu Gel, Dill Buttermilk Sauce, Seaweed Cracker

Pan Fried Halibut

Saffron Pearl Barley, Roasted Pepper, Crispy Squid

Line Caught Cod Loin

Sauteed Sprouts, Crispy Bacon, Roasted Chestnuts, Beurre Blanc

Aged Creedy Carver Duck Breast

Duck Rissolle, Fermented Plum, Kombucha Plum Sauce, Kohlrabi, 5 Spice Duck Jus

Roasted Lamb Rump

Salt Baked Celeriac, Crispy Kale, Wild Mushrooms, Pesto Jus

Apple Crumble Soufflé

Caramel Custard, Calvados Ice Cream

Dark Chocolate Crémeux

Chocolate Soil, Raspberries

Lime and Coconut Entremet

Lime Gel, Coconut Sorbet

Selection of Local Farmhouse Cheese

Homemade Chutney, Celery, Walnuts and Biscuit

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CHRISTMAS DAY WEDNESDAY 25TH DECEMBER

Wake up on Christmas Day and enjoy delving into a Christmas basket filled with plenty of treats. A Champagne breakfast will be served in the restaurant from 8am to 10.30am.

The morning can be spent admiring some of the many picturesque villages that surround Evershot, taking a walk along quiet country lanes or venturing down to the sea for a stroll along the Jurassic coastline. We can provide both bicycles and Wellington boots!

Enjoy a traditional mouth-watering five course Christmas lunch (including amuse bouche and pre-dessert) accompanied by all the trimmings and piano music. Our Christmas Day lunch is served from 12:30pm, with the last sitting at 2.30pm. In the evening enjoy a delectably light supper, and relax to end a fine Christmas Day.

SAMPLE LUNCH MENU

Chicken Liver Parfait

Fig Jam, Toasted Brioche, Baby Leaf

Smoked Salmon Terrine

Horseradish Cream, Pickled Cucumber, Caper

Roasted Parsnip Soup

Crème Fraîche, Roasted Chestnuts, Parsnip Crisps

Free Range Turkey Breast

Traditional Accompaniments

Roast Sirloin of Dry Aged Beef

Duck Fat Potatoes, Yorkshire Pudding, Red Wine Gravy

Pan Fried Turbot

Saffron Pearl Barley, Roasted Pepper, Crispy Squid

Cranberry & Pistachio Nut Roast

Roast Potatoes, Honey Roasted Root Vegetables

Steamed Christmas Pudding

Brandy Sauce, Redcurrant

Chocolate Orange Torte

Hazelnut Feuilletine, Grand Marnier

Poached Pear

Honey, Pain d'Épices Ice Cream

South West Farmhouse Cheese

Orchard Chutney, Celery, Crackers, Grapes



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BOXING DAY

THURSDAY 26TH DECEMBER

After a leisurely brunch served from 8.30am to 2pm, enjoy a brisk walk through the adjacent deer park or embark on a sightseeing visit of the many treasures of Dorset.

You may also decide to retire to the Drawing Room with a book, board game, relax in the Spa with a dip in the pool, gentle work out or a pre-booked beauty treatment.

The evening begins with a Champagne reception at 7pm in the bar and Drawing Room, followed by a Black Tie Gala Dinner, five-course dinner including wines, in the candle-lit restaurant. Light musical entertainment will be provided for your enjoyment.



BRUNCH SAMPLE MENU



In addition to the normal breakfast menu and buffet

Bucks Fizz

Bloody Mary

French Toast

With caramelised apple and vanilla

Waffles



Free-Range Egg Omelette

Aged Cheddar cheese, baked ham, fine herbs or woodland mushrooms

Summer Lodge Eggs Benedict

Poached eggs on toasted muffin with Dorset streaky bacon and hollandaise



Smoked Salmon and Scrambled Egg

Steak and Eggs

Casterbridge beef fillet and sautéed onions with fried eggs

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





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BOXING DAY

THURSDAY 26TH DECEMBER

GALA DINNER SAMPLE MENU

With matching wines

Lobster Cocktail

Ham Hock Terrine

Black Pudding Crumb, Quail Egg, Piccalilli

Clementine & Anise Cured Salmon

Fennel, Orange, Langoustine Bisque

Local Sika Venison

Celeriac, Fresh Winter Truffle, Brassicas

Baked Alaska

Raspberry, White Chocolate

Coffee & Mince Pies



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FRIDAY 27TH DECEMBER

A hearty breakfast will be served from 7.30am until 10.30am. As we bid you farewell, we hope you'll be returning home with many happy memories of your stay at Summer Lodge.

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.

CHRISTMAS TARIFF

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

Cosy Double	£3060	Courtyard Suites	£3930
Classic King	£3300	Duplex Cottage Suite	£3930
Superior Room	£3420	Master Bedroom	£4200
Superior Family Room	£3420	Ivy Cottage	£4500
Principal King	£3690	Garden Suite	£6650

Prices include:

Three nights' accommodation

Cream Tea on Christmas Eve

Wine tasting on Christmas Eve

Three-course dinner on Christmas Eve

Champagne breakfast on Christmas Day

Lunch on Christmas Day

Light supper on Christmas Day

Brunch until 2pm on Boxing Day

Five-course Gala Dinner with Champagne aperitif
and matching wines on Boxing Day

Breakfast on the 27th December

VAT

Use of the Spa facilities

Why not avoid the rush and arrive a day or two earlier! A 30% discount will be applied to our room and breakfast rates on nights prior to 24th December.

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 2024. 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 Boxing Day is black-tie and on any other evening is smart casual. T-shirts, shorts and sandals are not permitted.

A discretionary service charge of 5% 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.