



Summer Lodge

COUNTRY HOUSE HOTEL & RESTAURANT

CHRISTMAS AT SUMMER LODGE

2025 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.

CHRISTMAS EVE

WEDNESDAY 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

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

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

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.

CHRISTMAS DAY

THURSDAY 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 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

Roasted Parsnip Soup (D,N,Sd)

Roasted Chestnuts, Parsnip Crisps

Pâté en Croûte (D,E,G,N,Sd)

Duck Breast, Pork Farce, Pickled Vegetables

Smoked Salmon Terrine (D,F,G,Mu,Sd)

Horseradish Cream, Pickled Cucumber, Capers

Goat Cheese Mousse (D,G,N,Sd)

Glazed Beetroot, Apple, Hazelnut, Tarragon

Free Range Turkey Breast (D,G,Sd)

Traditional Accompaniments

Roast Sirloin of Dry Aged Beef (D,E,G,Sd)

Duck Fat Potatoes, Yorkshire Pudding, Red Wine Gravy

Pan Fried Turbot (D,F,Mo,Sd)

Saffron & Mussel Nage, Potato, Peppers, Pernod

Mushroom & Lentil Nut Roast (E,G,N,Sd)

Roast Potatoes, Honey Roasted Root Vegetables

Pear Parfait (D,E,G,S)

Cacao Crumble, Pear Tuille

Steamed Christmas Pudding (D,E,G,N,Sd)

Somerset Brandy Butterscotch, Brandy Snap

Cherry Soufflé (D,E,G,S,Sd)

Dark Chocolate, Kirsch Gel, Crème Brûlée

Toffee Apple (D,E,G,Sd)

Compressed Apple, Rum, Cinnamon Sable

South West Farmhouse Cheese (D,G,Sd)

(Also available as an additional course £15)

Orchard Chutney, Celery, Crackers, Grapes

Coffee & Mince Pies (G,Sd)

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.

BOXING DAY

FRIDAY 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

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

*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.



BOXING DAY

FRIDAY 26TH DECEMBER




GALA DINNER SAMPLE MENU

Dorset Crab (C,D,E,G,Sd)
Yuzu, Crème Fraîche

* * * * *

Venison Tartare (E,F,G,Mu,Sd)
Pomegranate, Egg Yolk, Caviar, Pine

* * * * *



Clementine & Anise Cured Salmon (C,D,F,Sd)
Fennel, Orange, Langoustine Bisque

* * * * *

Duo of Beef (D,E,Sd)
Celeriac, Fresh Winter Truffle, Pickled Mushroom

* * * * *

Pear Pommes Soufflé (D,E,G,N)



* * * * *



Chestnut Vacherin (D,E,G,N)
Vanilla, Meringue, Cassis

* * * * *

Coffee & Mince Pies (G,Sd)



*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.



SATURDAY 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	£2910	Courtyard Suites	£3690
Classic King	£3060	Duplex Cottage Suite	£3690
Superior Room	£3300	Master Bedroom	£3930
Superior Family Room	£3300	Ivy Cottage	£4200
Principal King	£3420	Garden Suite	£6060

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 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 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.