



Summer Lodge

COUNTRY HOUSE HOTEL & RESTAURANT



FESTIVE AFTERNOON TEA MENU

Monday to Saturday:

Served from 1:30pm to 4:30pm

Sunday:

Served from 3:30pm to 4:30pm



FESTIVE AFTERNOON TEA

All served with the hot drink of your choice

£40 per person

Finger Sandwiches

Chesil Smokery Salmon & Dill Cream Cheese (D,F,G)

Roast Turkey, Cranberry Sauce (G,Sd)

Mature Cheddar & Mulled Fruit Chutney (D,G,Sd)

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Pig in a Blanket, Honey Mustard Mayonnaise (E,G)

Goats Cheese & Beetroot Quiche (D,E,G)

Plain & Spiced Cranberry Scones with Strawberry Jam,
Dorset Clotted Cream (D,E,G)

Chocolate Orange, Hazelnut (D,E,N)

Clementine Meringue Tart (D,E,G)

Eggnog Macaron (D,E)

Toffee Apple Bauble (D,E)

Chestnut & Vanilla Choux, Cinnamon Craquelin (D,E,G,N)

CLASSIC CREAM TEA

All served with the hot drink of your choice

£17 per person

Plain & Spiced Cranberry Scones with Strawberry Jam
& Dorset Clotted Cream (D,E,G)

OUR BARTENDER CHOICES

THE 1798

£14

Earl Grey Infused Gin, Elderflower, Seasonal Fruit Kombucha
Shrub Soda, Local Sparkling Wine

Non-alcoholic option available using
non-alcoholic Seedlip gin

£10

Pimm's

Glass £14 / Jug £32

Allergen Key - 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)



SAVOURY AFTERNOON TEA

All served with the hot drink of your choice

£40 per person

Finger Sandwiches

Chesil Smokery Salmon & Dill Cream Cheese (D,F,G)

Roast Turkey, Cranberry Sauce (G,Sd)

Mature Cheddar & Mulled Fruit Chutney (D,G,Sd)

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Pig in a Blanket, Honey Mustard Mayonnaise (E,G)

Goats Cheese & Beetroot Quiche (D,E,G)

Local Goats Cheese & Pistachio Crumb (D,N)

Local Cheddar & Herb Scones with Cream Cheese
& Longmans Butter (D,E,G)

Dorset Charcuterie (Sd)

Somerset Brie & Quikes Vintage Cheddar (D)

Chesil Smoked Salmon (F)

Cornichons & Olives (Sd)



SPARKLING WINE AND CHAMPAGNE

Bride Valley Crémant

Glass £15 / Bottle £65

Dorset, England, NV

Lanson Père et Fils 'Black Label'

Glass £20 / Bottle £95

Champagne, France, NV

Brice Rosé

Glass £20 / Bottle £95

Bouzy, Champagne, France, NV



BOTTLE OF WATER

Belu Still 75 CL

£6.50

Belu Sparkling 75 CL

£6.50

HOT BEVERAGES SELECTIONS

£6 if taken without Afternoon Tea or Cream Tea



PMD TEA

Planters English Breakfast Tea

Planters Earl Grey

Halmari Assam

Souchong Serendipity

Okayati Estate Darjeeling

Planters Decaffeinated

Planters Green Tea

Jasmine Green

Peppermint

Camomile

Ceylon Chai

Rooibos

Lemongrass & Ginger

Apple and Cinnamon

Green Tea



ILLY COFFEE

Espresso

Café Latte

Americano

Cafetière

Cappuccino

Mocha

Macchiato

Flat White



HOT CHOCOLATE

Callebaut Hot Chocolate

Milk 45% / Dark 70%



*Alternative milk available, do not hesitate to ask your waiter.
Vegetarian, Vegan, Gluten-free and Dairy-free options
available when pre-booked.*

OUR LOCAL SUPPLIERS



The Summer Lodge Team (zero miles)

The hedgerows and woods are teeming with plants and perfect for foraging berries, wild garlic, mushrooms and edible flowers, while the garden team cultivates seasonal vegetables in the kitchen garden and poly tunnel.



Clive Samways - Samways, Bridport (16 miles)

Samways work with over 150 local boats every day to source top quality local fish for the menu and share our values of maintaining a sustainable supply for the future.



Steve Crate - Evershot Bakery, Evershot (50 yards)

Steve and Pete make the most delicious artisan breads for us daily which we use in addition to the breads made by our pastry team.



Mark Firth - Chesil Smokery, Bridport (16 miles)

Mark and his team are addicted to smoking delicious things and we are equally addicted to their fantastic salmon.



David & Karen Richards - Capreolus, Rampisham (two miles)

David and Karen began with two small smoker machines, creating amazing cured and smoked meats. They source locally bred and reared free range meat from traditional and rare breeds, and today they are world class artisan producers.



Sean Vining - Axminster (20 miles)

Sean works only with free range farmers who share his, and our, vision of high welfare for all the animals. His Devon lamb and pork are exceptional and his sausages are simply amazing.



Pete Lemmy - Liberty Farm (five miles)

Pete runs his organic herd on his family farm near Halstock. He is passionate about providing us with top quality milk and has even invented a machine which allows us to use his milk without any single use plastics being involved in the process.



Eric, Liz & James Sealey - Fossil Farm (23 miles)

The Sealeys founded Jurassic Coast meats to market their own free range Rose Veal and Aberdeen Angus beef. Today they work with a few hand-selected farmers to provide us with our exceptional beef.



Sarai Longman - Longman Cheese, North Leaze Farm, North Cadbury (10 miles)

The Longman family have been making cheese here for two centuries. They are passionate champions of West Country cheese, which we are proud to serve, as well as their cream and butter.



Jason & Rachael Goring - Barbers Cheddar & Black Cow Vodka (25 miles)

Jason and Rachael run the family farm which produces this fantastic cheddar cheese. They also dreamt up a use for the by-product, whey, and now also produce a fantastic, internationally renowned milk vodka.



Summer Lodge

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