



## *Summer Lodge*

COUNTRY HOUSE HOTEL & RESTAURANT

# NEW YEAR'S EVE AT SUMMER LODGE

## 2024-2025

See in 2025 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.

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

# NEW YEAR'S EVE MENU

TUESDAY 31ST DECEMBER

## SAMPLE GALA DINNER MENU

Dorset Crab (C,D,E,G,Sd)

*Yuzu, Crème Fraîche*

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Beef Bolognese Raviolo (Ce,D,E,G,Sd)

*Aged Parmesan, Bone Marrow, Truffle*

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Turbot in Beurre Noisette (D,F,Mo,Sd)

*Jerusalem Artichoke, BBQ Leek, Oyster Beurre Blanc*

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Aged Beef Fillet Wellington (D,E,G,Sd)

*Pomme Purée, Roasted Onion, Madeira Jus*

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Mexican Chocolate Millefeuille (D,E,G,S,Sd)

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'Black Diamond' (D,E,G,N,S,Sd)

*Cacao, Black Truffle, Mascarpone*

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Coffee & Petit Fours

*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

WEDNESDAY 1ST JANUARY

Allow yourself the luxury of a lie-in and then enjoy brunch from 8am until 2.30pm

## SAMPLE BRUNCH MENU

*In addition to the normal breakfast menu*

### French Toast (E,G,N)

*Roasted Plum, Toasted Almond*

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### Waffles (D,E,G)

*Streaky Bacon, Maple Syrup or Chocolate Sauce*

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### Free-Range Egg Omelette (D,E)

*Mature Cheddar Cheese, Baked Ham or Roasted Mushrooms*

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### Eggs Benedict or Florentine (D,E,F,G,Sd)

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

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### Smoked Salmon & Scrambled Egg (E,F)

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### 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.

*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

WEDNESDAY 1ST JANUARY

## 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*

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### 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*

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### 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)*

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# THURSDAY 2ND JANUARY

A hearty breakfast will be served from 7.30am 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 2025.

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

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 2024.**

*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 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.*