



CHRISTMAS PARTY MENU 2024

STARTERS

Ham Hock & Foie Royale Terrine, Puffed Buckwheat, Ginger Gel (D,G,Sd)

Smoked Mackerel Pâté, Avocado Purée, Pickled Cucumber, Caviar, Sourdough (D,G,F,Sd)

Parsnip Velouté, Parsnip Crisps, Curried Crème Fraîche (D,N)

MAIN COURSES

Summer Lodge Christmas Dinner, Turkey Breast Ballottine, Leg Beignet,
Pig In Blanket, Honey Glazed Parsnip, Bread Sauce Espuma (D,G,Sd)

Roasted Cod, Crushed Potato, Butternut Squash, Smoked Haddock Chowder (D,F)

Truffle, Mushroom & Chestnut Risotto, Roasted Chestnuts,
Pickled Shimeji, Parmesan Crackling (D,Sd)

DESSERTS

Christmas Pudding Crème Brûlée, Walnut & Cinnamon Cake, Olive Oil Ice Cream (D,G,E,N)

Dark Chocolate Torte, Orange Compote, Grand Marnier (D,E)

South West Farmhouse Cheese, Homemade Chutney, Celery, Crackers (D,G,N,Sd)

Lunch 2 Courses £50, 3 Courses £55

Dinner 2 Courses £70, 3 Courses £75

All prices include VAT. A discretionary service charge of 12% will be added to your bill.

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)

THE SUMMER LODGE – LOCAL SUPPLIERS



The Summer Lodge Team (0 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.



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.



Pete Lemmy - Liberty Farm (5 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.



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.



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.



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.



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.