NEW YEAR'S EVE
at
Summer Lodge

See in 2015 at Summer Lodge. Our fabulous two-night house party is packed with music, fantastic cuisine, wine and luxurious accommodation.

NEW YEAR'S EVE
WEDNESDAY, 31st DECEMBER

Arrive at your leisure from 3pm onwards to a warm welcome, settle into your room and then join us for Dorset Afternoon Tea.

Our Cellar Master, Eric Zwiebel, Master Sommelier, will host a wine tasting in The Dorchester Room from 4pm to 5pm. This is an ideal opportunity to experience new and interesting wines and make your choices for the festivities ahead.

The Spa will be open should you wish to unwind before dinner with a gentle swim in the heated pool, or use the sauna or steam room. 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.

The celebrations to welcome in the New Year begin with a Champagne Reception from 8pm in the Drawing Room, followed by a Black Tie Gala Dinner, including wines, with light musical entertainment. Seating could be arranged on party tables.

Summer Lodge Country House Hotel, Restaurant and Spa, 9 Fore Street, Evershot, Dorset, United Kingdom DT2 0JR Tel: +44 (0) 1935 48 2000 Web: www.summerlodgehotel.co.uk

New Year's Eve Black-Tie Dinner with matching wines

Sample menu (the actual menu will not differ much from this menu)

Baked New Potato with Crème Fraîche and Osetra Caviar

Ballottine of Marinated Foie Gras with Port Jelly and Pain d'Epice Foam

Pan Seared Local Turbot with Jerusalem Artichokes,
Pancetta and Tomato Dressing

Corn Fed Chicken and Wild Mushroom Consommé

Medallion of Casterbridge Beef with Parsnip Puree,
Roasted Baby Onions and Cumin Scented Jus

Homemade Crackers with Dorset Blue Vinny, Cave Aged Cheddar and Winter Truffle

Citrus Pannacotta, Szechuan Pepper Foam

Summer Lodge carrot Cake, Cream Cheese Sorbet

Coffee and Petit Fours

At midnight, toast the arrival of 2015 with streamers and Champagne, plus, of course, a rousing chorus of 'Auld Lang Syne'

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NEW YEAR'S DAY
THURSDAY, 1st JANUARY

Allow yourself the luxury of a lie-in and then enjoy brunch from 8am until 2pm.

New Year's Day Brunch

Sample menu (the actual menu will not differ much from this 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)

The remainder of the day is free for you to enjoy as you wish; blow away the cobwebs with an exhilarating walk along the Jurassic coastline or borrow a bicycle and take a ride through the quiet country lanes. Alternatively we have a selection of board games and a wide variety of DVDs that can be watched in the comfort of your room. If your New Year resolution is to improve your fitness, then you may decide to use the gym for a gentle workout.

Afternoon tea will be available from 3.30pm to 5.30pm

To round off the first day of the year a delicious four-course dinner will be served in the restaurant to a little light musical entertainment.

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New Year's Day Dinner

Sample menu (the actual menu will not differ much from this menu)

Lyme Bay Scallops with Local Pumpkin Puree, Sage and Pine Nut Butter

Roulade of Quail Breasts wrapped in Dorset Bacon with Crispy Confit Leg, Celeriac Remoulade and Mustard Jus

Summer Lodge Salad of Winter Leaves with Dorset Blue Vinny,
Pears and Candied Walnuts

Cream of White Onion and Thyme Soup, Truffle 'Gougères'

Loin of Dorset Lamb with Ratatouille Vegetables,
Tomato Puree and Kalamata Olive Jus

Roast Breast of 'Creedy Carver' Duck with Caramelised Apple,
Champ 'Croquette' and Foie Gras Sauce

Open Lasagne of Cornish Sole, Cucumber and Dill with Noilly Prat Sauce

Pan Seared Line Caught Sea Bass with Potato Fondant, Cauliflower and Caper Jus

Summer Lodge Trio of Lemon,
Tart, Sherbet and Mousse

Valrhona Chocolate 'Baked Alaska' with Macerated Cherries and Cherry Sorbet

Hot Banana Soufflé, Popcorn Ice Cream

Selection of British Farmhouse Cheeses

Coffee and Petit Fours

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FRIDAY, 2nd JANUARY

A hearty breakfast will be served from 7.30am until 11am. As we bid you farewell, we hope you'll be leaving with happy memories, and that we will have ensured an excellent start to 2015.
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.

Classic Room	£ 1,662.00
Superior Room	£ 1,702.00
Principal Room	£ 1,782.00
Principal de Luxe	£ 1,852.00
Suites	£ 1,942.00
Master Bedroom	£ 2,102.00
Ivy Cottage	£ 2,202.00

Prices include:

- Two nights of accommodation
- Brunch on New Year's Day and a Full English Breakfast on the morning of the 2nd of January
- Dinner on both evenings
- On New Year's Eve, the wine tasting, the Champagne reception, wine with dinner, as well as a glass of Champagne at midnight to toast the New Year.
- Full Afternoon Tea daily
- VAT at the current rate.

In order to secure a reservation, we request a non-refundable deposit of £400.00 per room. The balance of payment is then required in full by 1st December 2014. All reservations not fully paid by this date will be released. 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).

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.

Other than the service charge that is automatically levied on tables of 12 or more guests and on functions, service charges and gratuities are not included in any tariff, and are at the discretion of the guest.

Vegetarian alternatives and special dietary requirements will be catered 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.