

NEW YEAR'S EVE
at
Summer Lodge

Bid 2020 farewell and see in 2021 with aplomb at Summer Lodge. Our fabulous two-night celebration is packed with fantastic cuisine, wine and luxurious accommodation.

New Year's Eve
THURSDAY 31ST DECEMBER



Arrive at your leisure from 3pm onwards to a warm welcome, settle into your room and then join us in the restaurant between 4pm to 5pm where our Cellar Master, Eric Zwiebel, Master Sommelier, will host a wine tasting. 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. 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 served at your table in the restaurant, followed by a Black Tie Gala Dinner with matching wines. Live mellow acoustic music will be played throughout. Although the restaurant and bar must sadly close at 10pm a half bottle of champagne will be delivered on ice to your room to toast the New Year.

New Year's Eve 2020

Gala Dinner

SAMPLE MENU

Home Cured Loch Duart Salmon
Oscietra Caviar, Cucumber and Crème Fraîche



Confit Rabbit Terrine
Fig and Port Jam, Warm Thyme Bread



Cornish Turbot Fillet
Lobster and Lemongrass Risotto, Coconut and Coriander Foam



Medallion of Local Beef
Slow Cooked Brisket Fritter, Shallot Purée and Red Wine Jus



Dorset Blue Vinny 'Espuma' Cannelloni
Waldorf Salad



Valrhona Dulcey Crèmeux
Manjari Sorbet, Nibbed Cocoa Tuile and White Chocolate 'Aero'



Coffee and Petit Fours

THE
RED CARNATION
HOTEL COLLECTION



New Year's Day

FRIDAY 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

In addition to the normal breakfast menu

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)

Vegetarian alternatives and special dietary requirements will be catered to wherever possible



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.

To round off the first day of the year a delicious three-course dinner will be served in the restaurant accompanied by acoustic live music.

New Year's Day

Dinner Menu

SAMPLE MENU

Gateau of Brixham Crab
Lobster Aioli, Pink Grapefruit and Avocado

Roast Breast and Confit Leg of Squab Pigeon
Caramelised Onion Tart, Crispy Parmesan and Pickled Baby Onion

Pan Seared Lyme Bay Scallops
Corn Puree, Chilli, Lemongrass and Coriander

Summer Lodge Salad of Winter Leaves
Braised Ham Hock, Dorset Blue Vinny and Granny Smith Apples



Loin of Dorset Lamb
Braised Shoulder 'Shepherds Pie', Savoy Cabbage and Rosemary Jus

Medallion of Local Beef Fillet
Braised Beef Cheek Fritter, Shallot Puree and Madeira Sauce

Cornish Brill Fillet
Mushroom Duxelle, Creamed Leeks, Potato Rosti and Truffle Emulsion

Seaweed Dusted Loch Duart Salmon
Baby Spinach Purée, New Potatoes and Wasabi



Cranberry and Almond 'Tiramisu'
Dark Chocolate, Caramel and Confit Orange Mille Feuille

Hot Passion Fruit Soufflé
Passion Fruit Jelly and Lime Ice Cream

Our famous Selection of 27 Farmhouse Cheeses
(all except the Stilton are from the South West)

SATURDAY 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 2021.

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	£1,739.00
CLASSIC KING	£1,839.00
SUPERIOR ROOM	£1,959.00
PRINCIPAL KING	£2,039.00
COURTYARD SUITES	£2,159.00
MASTER BEDROOM	£2,319.00
IVY COTTAGE	£2,499.00
GARDEN SUITE	£3,130.00

Princes 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 aperitif with canapés, matching wines with dinner, as well as a half bottle of Champagne placed in your room for you to toast the New Year.
- VAT at the current rate.

In order to secure a reservation, we request a non-refundable deposit of £500.00 per room. Please note that the balance of payment is required in full by 1st December 2020. We regret that deposits 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.

Service charges and gratuities are not included in any tariff, and are at the discretion of the guest.

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.