

Summer Lodge

COUNTRY HOUSE HOTEL & RESTAURANT

CHRISTMAS EVE SUNDAY 24TH DECEMBER

Arrive at your leisure from 3pm onwards to a warm welcome. Once you have settled into your room join us for a traditional Dorset cream tea and finger sandwiches served in front of a blazing fire.

Our sommelier will host a wine tasting in The Dorchester Room from 4.30pm to 5.30pm - an ideal opportunity to discover new and interesting wines and present you with some ideas for the forthcoming festivities.

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

There will be Carol singing in Evershot church (CoE) at 6pm.

The evening festivities begin with a Champagne reception at 7.30pm in the bar and Drawing Room, followed by a Black-Tie Gala Dinner, including wines, in the candle-lit restaurant. Light musical entertainment will be provided for your enjoyment.

BLACK-TIE SAMPLE DINNER MENU

With matching wines

Poached Lobster Cocktail

Jurassic Coast Rose Veal Carpaccio

Dorset wasabi, pickled ginger, quail egg

Cornish Turbot Fillet

Baby spinach, grapes and Champagne

Exmoor Venison Loin

Salt baked celeriac, winter truffle

Local Goat's Curd Cannelloni

Beetroot, apple and walnut

Lemon Meringue Tart

Valrhona Dulcey Crèmeux

Apple gel and mulled cider sorbet

Coffee and Mince Pies