



*New Year's at The Newt*

Thursday 30 December 2021 – Sunday 2 January 2022

# *New Year's at The Newt*

Join us in Somerset to ring in the New Year with a three-night package starting 30 December. Hosted walks, evening feasts and boozy brunches over a round of croquet – not to mention a trip down the rabbit hole for a Secret Garden Party to remember...

From £3,400 for three-night package

Includes:

- Festive in-room mini bar treats upon arrival
- Breakfast each morning in The Botanical Rooms, Farmyard Kitchen or in-room continental hamper
- Guided Druid Tree Dusk Walk, accompanied by a warming winter tippie
- Bespoke New Year experiences each day
- Welcome Reception & Dinner on Thursday 30 December; starting with cocktails and canapés in the Winter Garden, followed by a sharing banquet in the Garden Café by chef Tom Parnell-Ross
- New Year's Eve House Party in Hadspen House including Champagne and canapé reception; 4-course dinner and wine pairing by chef Ben Champkin; afterparty of live music, dancing and entertainment
- Partake in the inaugural Newt Croquet Club (NCC) New Year's Championships including brunch, cocktails, afternoon tea and a healthy dose of competition

# *Bespoke Experiences*

## *Dusk Druid Tree Walk*

Take to the trees, following Arthur Cole on an enchanting stroll in the wintry magic of dusk. Behold our ancient Druid Tree, listen to legends, unearth the secrets of our estate whilst sipping steaming cyder and savouring treats.

- Date: Thursday 30 December
- Location: Estate Walk (starting and finishing at Bar Terrace)
- Time: 3.30pm

## *Cheese & Cyder Pairing*

Few things go together so well as cheese and wine, apart from Somerset cheddar and cyder. Join our expert team in pairing your favourite wedge with a tasty tippie.

- Date: Friday 31 December
- Location: Winter Garden
- Time: 3pm

## *Honey Tasting*

We like to think that our bees are alchemists, their honey magic. Discover all of the secret benefits and magical properties of this liquid gold with our Head Beekeeper Paula Carnell as you taste some unique honeys from around the world.

- Date: Saturday 1 January
- Location: Winter Garden
- Time: 1.30pm

# *Itinerary*

## *Thursday 30 December:*

- 3.00pm – Check in
- 3.30pm – Dusk Druid Tree Walk
- 7.00pm – Welcome Reception
- 7.45pm – Welcome Dinner

## *Friday 31 December:*

- 8 – 10.30am – Breakfast at leisure
- 12.30 – 2.30pm – Lunch at leisure
- 3.00pm – Cheese & Cyder Pairing
- 6pm – 2am – The Secret Garden Party

## *Saturday 1 January:*

- 9am – 2pm – New Year's Day Croquet Brunch
- 1.30 – 3.30pm – NCC Croquet Championships
- 1.30 – 2.30pm – Honey Tasting
- 2 – 3.30pm – Afternoon Tea
- 4 – 4.30pm – NCC Croquet Championships Ceremony
- 6 – 9pm – Dinner at leisure

## *Sunday 2 January:*

- 8 – 10.30am – Breakfast at leisure
- 11am – Check out

# Menu

Thursday *30* December – Welcome Dinner

*A sharing feast in the Garden Café by Head Chef of the Farmyard Kitchen Tom Parnell-Ross*

## TO START

Apple waste sourdough, cultured butter, Bagna cauda, Westcombe saucisson

Burnt sprout salad with mushrooms, cheddar

Roasted baby leeks, sobrasada

Shrimps, aioli

## MAIN

Suckling pig

Apple, cheese, honey salad

Roasted beetroots, smoked oil, tarragon

Wood fire roasted baby potatoes, jalapeno peppers, olive oil, herbs

Honey glazed roasted vegetables; carrots, turnips, parsnips

Winter leaves salad, sherry vinaigrette

## TO FINISH

A display of delicious desserts including tarts, cakes, ice creams & puddings

Friday **31** December – New Year's Eve Dinner

*Delectable 4-course dinner with paired wines by Head Chef of the Botanical Rooms Ben Champkin*

TO START

Chalk stream trout, variegated kale, walnut & chervil dressing

Scallops, fig leaf butter

or

Cultivated mushroom, walnut vinaigrette & cured egg yolk

Roast kohlrabi, fig leaf butter

MAIN

Estate beef, potato purée, mushroom, beef tallow

or

Harlequin squash, goats curd, sage brown butter & sprouts

TO FINISH

Preserved seasons jelly & ice cream

Saturday *1* January – Croquet Brunch

*Indulge in a celebratory croquet brunching feast prepared by our talented chefs, using the finest quality seasonal ingredients from in and around our estate. Including; fresh breads and pastries; a selection of the best cheeses and charcuterie; yoghurts; cereals and fruit salads as well as hot dishes straight from the kitchen. Not forgetting the Bloody Mary's to soak up that hangover!*

