

## *Noël at The Newt*

As winter settles over the estate, The Newt comes alive with twinkling lights, roaring fires, and tables brimming with seasonal fare. Whether you're planning a team day out or a gathering with those closest to you, it's the perfect backdrop for shared moments and seasonal cheer.

Designed for groups over 6

### **Included in the package for £180 per person:**

Entry onto the estate to explore the gardens & exhibits

Arrival tea, coffee & pastry

Christmas workshop

Festive lunch in the Garden Café

6-month membership from the date of arrival

## *Lunch Menu*

### **On the table**

Apple waste sourdough

Salted butter, hangop, raw, pickled and  
fermented garden vegetables

### **Starters to share**

Sprouts shaved, green herb dressing, seed cracker

Breton Hill candied walnut, mustard leaf,  
Kingston Black dressing

### **Main**

Chicken confit leg, pigs in blankets, chicken sauce  
or Red cabbage braised wedge

### **Sides for the table**

Maris pipers roasted, rosemary, garlic

Parsnip black garlic, gouda, thyme

Sprouts aged malt vinegar

Sourdough bread sauce

### **Dessert**

Orange panettone bread & butter pudding,  
orange custard, gelato

or Beetroot cyder brandy torte, cyder poached fruit,  
crème fraîche