

From garden to table – a Christmas affair

Bring friends, family or colleagues and revel in the season's splendour. As winter settles over the estate, The Newt glows with twinkling lights, crackling fires and tables laden with festive fare – the perfect setting for merriment and good cheer.

Designed for groups over 12

Included in the package for £45 per person:

3-course sharing lunch

Complimentary garden entry for your group

Lunch Menu

On the table

Apple waste sourdough
Salted butter, hangop, raw, pickled and
fermented garden vegetables

Starters to share

Shaved sprouts, green herb dressing, seed cracker
Brereton Hill goat's cheese, candied walnut, mustard leaf,
Kingston Black dressing

Main

Confit chicken leg, pigs in blankets, chicken sauce
or Braised red cabbage wedge, parsnip, walnut, apple (VE)

Sides for the table

Maris Piper roast potatoes, rosemary, garlic
Parsnips, black garlic, gouda, thyme
Brussels 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