Gather together this
Christmas at the...
Garden Café

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

Goat's cheese, candied walnut, mustard leaf, Kingston Black dressing

Main

Confit chicken leg, pigs in blankets, chicken jus
or Babel braised cabbage, parsnip, apple (VE)

Sides for the table

Maris Piper roast potatoes, rosemary
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

Evening Feast Menu

Included in the package for £50 per person

Designed for groups over 20

Drinks package available on request

Optional additions

Canapés on arrival (+ £15pp)

Smoked trout, hangop, rye

Cyder washed cheese, cranberry, sourdough

Charred mushroom, pickled walnut, seed cracker (ve)

Cheese (+ £12pp)

A selection of Somerset cheeses to share,

oatcakes, grape chutney

Dinner Menu

On the table

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

Mains to share – choose one option for your group

Confit duck leg, orange sauce
British White beef, horseradish
Turkey, garden herb dressing

Vegetarian option (served individually)

Braised red cabbage wedge, parsnip, walnut, apple (VE)

Sides for the table

Maris Piper roast potatoes, rosemary
Parsnips, black garlic, gouda, thyme
Brussels sprouts, aged malt vinegar
Sourdough bread sauce
Pigs in blankets

Dessert

Orange panettone bread & butter pudding,
orange custard, gelato
or Beetroot cyder brandy torte, cyder poached fruit,
crème fraîche

Get in touch today to plan your festive feast.

events@thenewtinsomerset.com

01963 577700

Terms & Conditions

Packages available for groups of 12 or more at lunch and 20 or more at dinner.

Please note, a 12.5% service charge will be added to your bill.

Private tours available for daytime package – POA.

Drinks package available for evening – POA.

Start & end dates

Lunch 'From garden to table – a Christmas affair'

1 December – 23 December

Evening Festive Feast

17 November – 23 December