



PRIVATE EVENTS

2027

Celebrations, gatherings and memorable occasions

WELCOME

Set amongst gardens, woodland and orchards, The Newt offers a collection of extraordinary spaces for celebrations, private dining and corporate gatherings. Each event we host is grounded in the estate, our produce and our world-class hospitality.



OUR PROMISE

- Carefully chosen, high quality produce – much of it homegrown
- Sustainably driven design and planning
- Crafted with care by our team
- Spaces with heart and soul



THE GARDEN CAFÉ

Overlooking the Kitchen Gardens and orchards, the Garden Café is one of the estate's most striking settings for private events. Bathed in natural light with panoramic views across the landscape, it provides an elegant yet relaxed backdrop for everything from leisurely brunches and corporate lunches, to milestone celebrations and vibrant evening dinners. Seasonal, vegetable-led menus showcase produce harvested on the estate, creating an authentic dining experience that is uniquely The Newt.



AVAILABILITY

Evening 6.30pm - 11.30pm

CAPACITY

Seated Dinner 100 pax

Standing 140 pax

MINIMUM F&B SPEND

Evening £8,500 (Apr - Sept) | £7,000 (Oct - Mar | excl Dec)

MENUS

Plated Dinner Menu from £85pp

Feasting Dinner Menu from £95pp

ADD-ONS

Exclusive Hire of Picnic Area & Fire Pit £500 fee

PLEASE NOTE

Prices shown are for dinner, if you are interested in a private brunch or lunch, please get in touch with the team.



SAMPLE FEASTING MENU (SHARING) - £95pp

ON THE TABLE

Raw garden vegetables, garden pea & mint hummus
Buffalo mozzarella, olive oil, herbs | apple waste sourdough & salted butter
-
Add a selection of estate charcuterie for £10pp

FROM THE FIRE *choose one meat option*

Butcher’s cut of British White beef | garden herb & chilli dressing
Charred leg of estate lamb | glasshouse pepper romesco, toasted almond
-
Vegetarian / Vegan Options
Water Buffalo Sutton Brue | fennel, pine nuts (v)
Pinstripe aubergine | tahini, seed head dukkha (ve)

ON THE SIDE

New potato salad, shallot, peas & radish
Glasshouse tomatoes, nasturtium
Summer beans, tarragon, black onion seed
Estate leaves

DESSERT *choose one, served in large sharing bowls down the table*

‘Bruton Mess’ | salted strawberries, whipped yoghurt, meringue
Barbecued stone fruit sundae | pistachio praline, milk gelato, basil, Sprankel syllabub

SAMPLE 3-COURSE PLATED MENU - FROM £85pp

Three courses, three options | add a bread course for £5pp

START

Buffalo mozzarella | garden peas, lovage
Chilled beetroot soup | radish, dill (ve)
Alliums | glasshouse pepper romesco, lardo

MAIN

Estate lamb leg | hangop, fermented chilli, aubergine, seed head dukkha
Braised British White beef | tomato, barbecued lettuce, nasturtium yoghurt
Aubergine | glasshouse tomatoes, red fox peas, tahini (ve)

DESSERT

Jelly and ice-cream | strawberry and elderflower jelly, milk gelato
Lemon posset | raspberries, basil (ve option available)
Sourdough summer pudding | pouring cream

ADD-ONS

CANAPÉS - FROM £32PP	PETIT FOURS - £6pp
GRAZING TABLE - £30pp	OYSTER BAR - £20pp
CHEESE COURSE - £15pp	

THE FIRE PIT & PICNIC AREA

Set amongst woodland and overlooking the orchards, the Fire pit & Picnic Area offers a memorable outdoor setting that celebrates the beauty of the estate. Ideal for relaxed summer parties, team gatherings, family celebrations and informal corporate events, guests can gather around the open fire for feasting or enjoy beautifully prepared picnics surrounded by nature. It's a space designed for long afternoons, golden evenings and unforgettable shared experiences.



AVAILABILITY

Lunch	12pm - 4pm
Evening	6.30pm - 11.30pm

CAPACITY

Feasting Table	20 pax
Picnic Area	80 pax

MINIMUM F&B SPEND

Lunch	£2,000 (Apr - Sept)
Evening	£2,500 (Apr - Sept)

MENUS

Feasting Menu	from £95pp
Picnic Menu	from £20pp

ADDITIONAL COSTS

Lunch	£25pp admission for non-members
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SAMPLE FEASTING MENU (SHARING) - £95pp

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-
Add a selection of estate charcuterie for £10pp

FROM THE FIRE *choose one meat option*

Butcher’s cut of British White beef | garden herb & chilli dressing
Charred leg of estate lamb | glasshouse pepper romesco, toasted almond
-

Vegetarian / Vegan Options

Water Buffalo Sutton Brue | fennel, pine nuts (v)
Pinstripe aubergine | tahini, seed head dukkha (ve)

ON THE SIDE

New potato salad, shallot, peas & radish
Glasshouse tomatoes, nasturtium
Summer beans, tarragon, black onion seed
Estate leaves

DESSERT *choose one, served in large sharing bowls down the table*

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SAMPLE PICNIC MENU - £30 | SERVES TWO

A TRIO OF FOCACCIA SANDWICHES:

Soft boiled eggs mayonnaise, nasturtium
Charred aubergine, tahini, garden herbs, pickled cucumber & glasshouse tomato salsa
Buffalo mozzarella, shaved courgette and fennel, rocket and basil pesto

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Garden pea and goats cheese tart
A punnet of Sam’s glasshouse tomatoes
Salted brown bag crisps
Two scones, clotted cream and strawberry preserve
Victoria sponge and carrot cake

ADD-ONS

CANAPÉS - FROM £32PP	PETIT FOURS - £6pp
GRAZING TABLE - £30pp	OYSTER BAR - £20pp
CHEESE COURSE - £15pp	

THE WINTER GARDEN

Surrounded by exotic planting, rare orchids and towering palms, the Winter Garden offers one of the estate's most distinctive settings for private dining. The Victorian glasshouse creates a dramatic yet intimate atmosphere, making it an exceptional choice for elegant dinners, milestone celebrations, luxury client entertaining and unforgettable wedding receptions. By day it is filled with natural light, while by evening it transforms into an enchanting candlelit setting.



AVAILABILITY

Evening 6.30pm - 11.30pm

CAPACITY

Seated Dinner 40 pax

Standing 60 pax

MINIMUM F&B SPEND

Evening £7,500 (Apr - Sept)

MENUS

Plated Menu from £85pp

Feasting Menu from £95pp

PLEASE NOTE

If you are interested in a private lunch, please get in touch with the team.



SAMPLE FEASTING MENU (SHARING) - £95pp

ON THE TABLE

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-
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FROM THE FIRE *choose one meat option*

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Vegetarian / Vegan Options
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ON THE SIDE

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Summer beans, tarragon, black onion seed
Estate leaves

DESSERT *choose one, served in large sharing bowls down the table*

‘Bruton Mess’ | salted strawberries, whipped yoghurt, meringue
Barbecued stone fruit sundae | pistachio praline, milk gelato, basil, Sprankel syllabub

SAMPLE 3-COURSE PLATED MENU - FROM £85pp

Three courses, three options | add a bread course for £5pp

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DESSERT

Jelly and ice-cream | strawberry and elderflower jelly, milk gelato
Lemon posset | raspberries, basil (ve option available)
Sourdough summer pudding | pouring cream

ADD-ONS

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GRAZING TABLE - £30pp	OYSTER BAR - £20pp
CHEESE COURSE - £15pp	

THE SUNSET VIEW

As the sun sets over the estate, The Sunset View provides a spectacular backdrop for relaxed outdoor BBQ dining. Designed for long summer evenings, guests can gather around the grill to enjoy estate-reared meats, seasonal vegetables and produce harvested from The Newt's gardens, all cooked over fire and served in a beautifully informal setting. Perfect for milestone celebrations and private parties, the adjoining Winter Garden offers an elegant indoor space to retreat to should the weather require it, allowing every event to continue effortlessly.



AVAILABILITY

Evening 6.30pm - 11.30pm

CAPACITY

Seated Dinner 30 pax

MINIMUM F&B SPEND

Evening £6,500 (Apr - Sept)

MENUS

Feasting Menu from £95pp



SAMPLE FEASTING MENU (SHARING) - £95pp

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Add a selection of estate charcuterie for £10pp

FROM THE FIRE *choose one meat option*

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ADD-ONS

- | | |
|-----------------------|--------------------|
| CANAPÉS - FROM £32PP | PETIT FOURS - £6pp |
| GRAZING TABLE - £30pp | OYSTER BAR - £20pp |
| CHEESE COURSE - £15pp | |

PLEASE NOTE THE FOLLOWING

BOOKING AND CONFIRMATION

- A non-refundable deposit of 50% is required at the point of booking.
- A booking will only be confirmed upon receipt of a signed Booking Confirmation document and a deposit of 50% of the total cost.
- Final numbers and any specific arrangements must be confirmed no later than 30 calendar days prior to the event date.
- The minimum F&B spend excludes 12.5% service charge.

PAYMENT TERMS

- Full payment is due 30 calendar days before the event date unless otherwise agreed upon.
- Failure to make payments by the due date may result in cancellation of the booking.

CANCELLATION, REFUND & AMENDMENTS

- Where at least 30 days' notice is given, your non-refundable deposit may be transferred to one alternative booking date (subject to availability) or held as credit for up to 12 months from the original event date.
- Where at least 14 days' notice is given, but less than 30 days before the event, your 50% non-refundable deposit will be retained. Any payments received above the deposit will be refunded.
- Where less than 14 days' notice is given, full cancellation charges will apply, and all payments received will be retained.
- Any changes to the booking, such as adjustments to group size, must be requested in writing and are subject to approval by the Events Team. Please note that if group numbers are reduced within 30 days of the event, charges will still apply based on the agreed final numbers.
- In the unlikely event of cancellation due to force majeure, bookings will be fully refunded or have the option to reschedule the booking date. No liability for additional costs will be accepted.

FOOD & DRINKS

- A 12.5% discretionary service charge will be added to all food and drink items across the estate.

FAQs

DO YOU ORGANISE WEDDINGS?

While we don't host wedding ceremonies or receptions, we're delighted to welcome pre- and post-wedding celebrations. From rehearsal dinners and welcome drinks to farewell brunches, our unique spaces provide the perfect setting to gather with family and friends.

CAN CHILDREN ATTEND PRIVATE EVENTS?

Yes. We welcome family celebrations and can advise on spaces and activities that are particularly suited to younger guests.

CAN WE DECORATE THE SPACE?

We welcome tasteful personal touches and are happy to discuss floristry, styling and entertainment. Our team can advise on what works best within each space while preserving the beauty of the estate.

HOW MANY GUESTS CAN YOU ACCOMMODATE?

Our spaces cater for everything from private dinners for a handful of guests to larger receptions and celebrations of over 100 people. We will help you find the most suitable setting based on your guest numbers and style of event.

WHAT TYPES OF EVENTS CAN YOU HOST?

From intimate family celebrations and milestone birthdays to corporate away days and exclusive private dinners, we can tailor experiences to suit a wide range of occasions. Each space offers its own unique character and capacity.

CAN DIETARY REQUIREMENTS BE CATERED FOR?

Absolutely. We are happy to accommodate dietary requirements and allergies with advance notice to ensure every guest enjoys the experience.

HOW FAR IN ADVANCE SHOULD WE BOOK?

We recommend enquiring as early as possible, particularly for weekends and summer dates. Our team will always do their best to accommodate enquiries, subject to availability.

CAN WE STAY OVERNIGHT?

Many celebrations can be paired with overnight accommodation. Guests may choose to stay in our hotel rooms or enjoy exclusive use of the hotel, creating a relaxed countryside retreat for friends, family or colleagues.



WE WOULD LOVE TO
WELCOME YOU

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