



Association
Mondiale de la
Gastronomie

Bailliage de Wessex

Summer Lodge

COUNTRY HOUSE HOTEL & RESTAURANT

Friday 24 April 2026

19.15 for 20.00 hrs



We are off to the wonderful Summer Lodge again. The hospitality and the dinners here never fail to impress. Joint General Managers Alex and Maître Hôteleur, Jack Mackenzie invite you to indulge in the delights in arguably one of the best Country House Hotels in Britain.

Part of the Red Carnation Hotel Collection, Summer Lodge Hotel & Restaurant is the epitome of luxurious AA five-star country house charm.

Situated deep in the heart of the rolling Wessex countryside, this fine Georgian listed house set in nearly two hectares of idyllic gardens with a croquet lawn, health spa and a collection of richly furnished guest rooms and suites, Summer Lodge is a small world in itself. Added to this is a restaurant of international repute under the baton of Michael Moirinho, with three AA Rosettes.

We have dinner together on Friday evening at Summer Lodge and then after breakfast plenty of time to saunter down to the Dorset coast to Bridport under your own steam and visit the Symondsburry Estate. After visiting the estate, perhaps walking to the top of Symondsburry Hill. We meet in the Estate Café for an informal lunch—choose your own.



Beef tartare, quails egg, caviar
Smoked Mackerel Pate, torched lime, wasabi

Langham Estate Classic Cuvee, NV

Dinner

Wild Garlic Velouté
Sourdough croutons

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Loch Duart Salmon Mi-cuit  
Lemon Gel, Compressed Cucumber, Salmon Roe, Salty Fingers  
*Casa de Passarella Somontes, Dao, Portugal, 2023*

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Tandoori Dusted Monkfish
Tenderstem Broccoli, Beurre Blanc, Tandoori Poppadom
Viognier Garzon Estate, Uruguay, 2024

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Creedy Carver Chicken Breast  
Parisian Potato, Spring Greens, Leek Puree, Truffle Madeira Jus  
*Esprit de Pavie, Bordeaux, France, 2019*

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Saffron, Mango and Cashew Cheesecake
Mango Jelly, Orange & Yuzu Sorbet
Emmanuel Brochet, Ratafia de Champagne, NV

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Coffee & Petit Fours

The hotel has offered members preferential rates, per night, per room for room and breakfast. These rates can be extended if anyone wanted to stay longer.

| Room type      | Cost    | Number of rooms |
|----------------|---------|-----------------|
| Cosy Double    | £200.00 | 4               |
| Classic King   | £225.00 | 2               |
| Superior King  | £250.00 | 9               |
| Principal King | £300.00 | 3               |
| Suite          | £350.00 | 4               |
| Master         | £400.00 | 1               |
| Ivy Cottage    | £450.00 | 1               |
| Garden Suite   | £550.00 | 1               |

**Address :** 9 Fore St, Evershot, Dorchester DT2 0JR      **Tel :** 01935 482000

Please mention that you are attending the Chaine dinner when booking

## Symondsburry Estate

Just 20 minutes drive from Summer Lodge to this gorgeous farm estate. Build an appetite with a walk up Colmers Hill with a purple wash of bluebells in springtime, passing through fields of sheep on the way. At the top, be rewarded by great views of the Jurassic coastline, before returning to the estate with it's boutique shops. Join us for a casual lunch in the Kitchen Café, serving the best the local area has to offer - from Estate-reared lamb, fresh artisan breads and locally-caught fish to tasty toasties and tempting puddings

**Lunch 12.30 hrs**

**Address :** Manor Yard, Mill Ln, Symondsburry, Bridport DT6 6HG

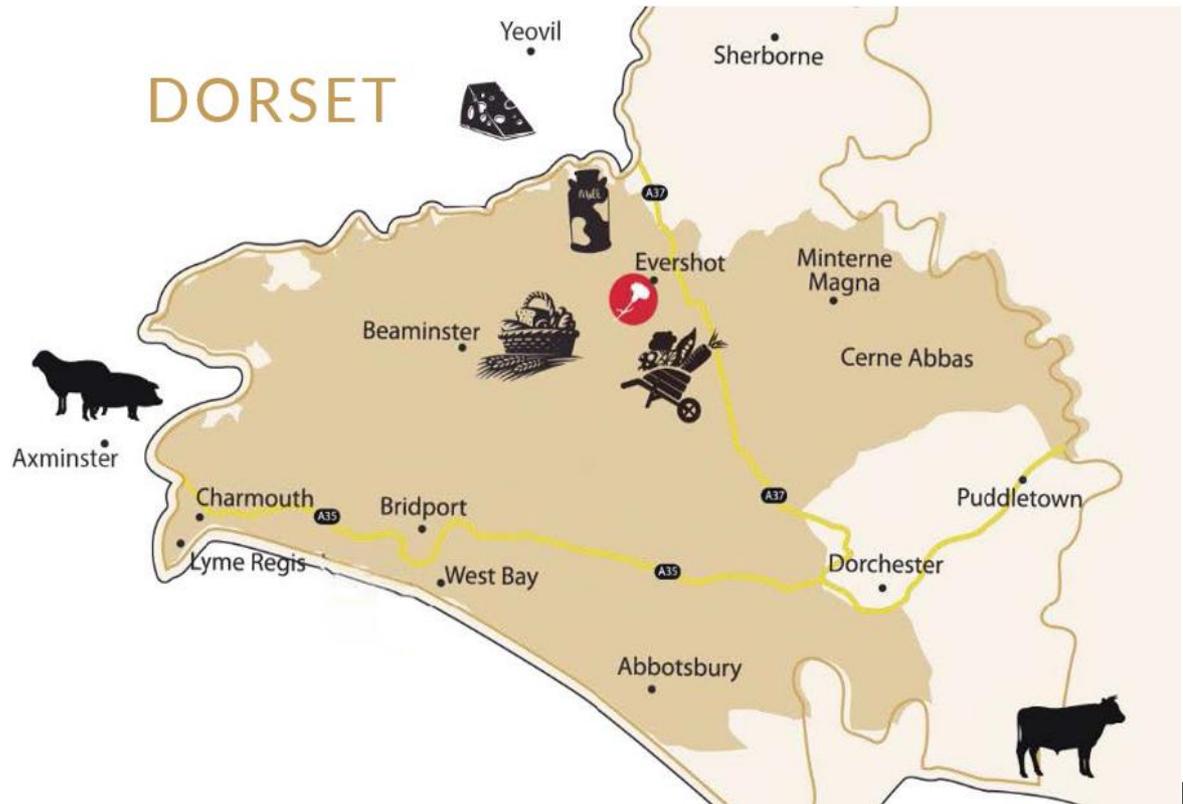
Please indicate if you are joining us so that we can make lunch reservations.

**We await the pleasure of your company.**

Handwritten signatures of Philip and Janet in cursive script.

Philip & Janet Evins  
Acting Baillis - Bailliage de Wessex

## THE SUMMER LODGE – LOCAL SUPPLIERS



### The Summer Lodge Team (0 miles)

The hedgerows and woods are teeming with plants and perfect for foraging berries, wild garlic, mushrooms and edible flowers, while the garden team cultivates seasonal vegetables in the kitchen garden and poly tunnel.



### Steve Crate - Evershot Bakery, Evershot (50 yards)

Steve and Pete make the most delicious artisan breads for us daily which we use in addition to the breads made by our pastry team.



### Pete Lemmy - Liberty Farm (5 miles)

Pete runs his organic herd on his family farm near Halstock. He is passionate about providing us with top quality milk and has even invented a machine which allows us to use his milk without any single use plastics being involved in the process.



### Sarai Longman - Longman Cheese, North Leaze Farm, North Cadbury (10 miles)

The Longman family have been making cheese here for two centuries. They are passionate champions of West Country cheese, which we are proud to serve, as well as their cream and butter.



### Sean Vining - Axminster (20 miles)

Sean works only with free range farmers who share his, and our, vision of high welfare for all the animals. His Devon lamb and pork are exceptional and his sausages are simply amazing.



### Eric, Liz & James Sealey - Fossil Farm (23 miles)

The Sealeys founded Jurassic Coast meats to market their own free range Rose Veal and Aberdeen Angus beef. Today they work with a few hand-selected farmers to provide us with our exceptional beef.



### Jason & Rachael Goring - Barbers Cheddar & Black Cow Vodka (25 miles)

Jason and Rachael run the family farm which produces this fantastic Cheddar cheese. They also dreamt up a use for the by-product, whey, and now also produce a fantastic, internationally renowned milk vodka.

