

Colwith Farm

DISTILLERY

Cornwall's leading distillery launches new seasonal events for Harvest & Christmas

Cornwall's first plough-to-bottle distillery launches a new seasonal event series 'Colwith Distillery Sessions', alongside private venue hire - offering destination dining inspired by the countryside this autumn/winter.

Colwith Farm Distillery, in Lanlivery, is launching a new [Harvest Feast-Aval Celebration](#) (October 28th) and [Minimal Miles Christmas Parties](#) (25th November & 16th December) – due to increased local appetite, following a wildly popular summer events series earlier this year.

Designed to bring the local community together, celebrating seasonality and local produce, the new distillery events include beautifully decorated long communal tables with hearty and wholesome menus, honouring the best country produce.

Tickets include a two-course meal, complimentary welcome drink with canapés, and live music - promising a whole evening of entertainment.

New [Harvest Feast-Aval](#): October 28th, 6-11pm – feast & live music (£45pp)

In the spirit of Harvest, this feast night is a good old fashioned rural get together – celebrating the best of the season, for just 50 people.

Expect long communal feast tables, rustically decorated, for a convivial dining experience set amongst the distillery's stills. Guests are greeted with canapés and a seasonal harvest cocktail, featuring Colwith's Aval Dor Vodka, on arrival, followed by a two-course meal created by Colwith Farm Kitchen.

The menu includes Cornish beef topside, braised short rib, herb crushed vodka infused roast potatoes, roast root vegetables, thyme, and gravy (vegan/vegetarian option also available). Followed by mulled winter fruits, served with cinnamon ice-cream or Cornish clotted cream.

After the feast live music will be provided by the locally acclaimed, Lostwithiel based, band Pitch Black.

New [Minimal Miles Christmas Parties](#): 25th Nov & 16th Dec 7-11pm, feast & DJ (£40pp)

Get set for a proper Cornish Christmas celebration with Colwith's new festive dinner and dancing party night. The two-course festive feast is a celebration of the best local producers and seasonal suppliers, with ingredients sourced under 5 miles of the distillery – offering a 'minimal miles' Christmas menu, set on long, beautifully decorated communal tables in the heart of the distillery.

A signature Colwith Christmas cocktail and canapés greet guests on arrival, before a sensational main course of loaded Cornish roasties (0 miles), Lanlivery turkey (0.5miles), Kittow's pigs in blankets (2.5 miles), local veg, supplied by Richard's Fruit & Veg (3.2 miles) all served with homemade stuffing and gravy. Dessert is homemade Christmas pudding created with Aval Dor Vodka (0 miles), served with Trewithen Dairy clotted cream (4.1 miles) - vegan/vegetarian options also available. Group bookings are advised to get in touch asap to avoid disappointment,

In addition, [Colwith Farm Distillery](#) is now available to hire for private events and special occasions. The atmospheric, purpose-built distillery can host up to 200 guests set amongst the striking copper gin and vodka stills; and smaller groups (up to 50) for seasonal cocktails in the Tasting Bar, snug and adjoining terrace.

'Farm to Fork' catering is also available on site via Colwith Farm Kitchen, the distillery's sister company, who specialise seasonal menus using local, quality suppliers. Example menu [here](#).

For further information about events Colwith Farm Distillery, or to book tickets for the new seasonal events, please visit: www.colwithfarmdistillery.co.uk

ENDS

For further press information or to arrange interviews, please contact Aimee Rowe-Best at
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HIGH-RES IMAGES:

<https://www.dropbox.com/scl/fo/k1zrgcuft7xbdqfuvcm3t/h?rlkey=0xh0jc77oxmj8niaxa0kd83vn&dl=0>

Notes To Editors:

Colwith Farm Distillery is Cornwall's first single estate, plough to bottle distillery. Founded on five generations of farming history, the team led by Steve Dustow produce award-winning Aval Dor Vodka and Aval Dor Gin – distilled from Cornish potatoes grown on their farm in Lanlivery, Cornwall. Colwith Farm Distillery's premium spirits are stocked in selective high-end restaurants, bars, and retailers such as Selfridges and Harvey Nicholls.

www.colwithfarmdistillery.co.uk

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