

# The perfect setting for your festive celebrations

Whether you are looking for a unique venue for a Christmas Party, a stylish New Year's Eve celebration, or an indulgent seasonal treat staying in one of our luxurious bedrooms – Tuddenham Mill will offer a truly exceptional experience.

For our Head Chef, Richard, and his team Christmas and New Year offer the opportunity to blend a passionate approach to cooking with traditional, locally sourced ingredients to create a truly unique festive treat.

We are open for lunch on Christmas day this year or if you'd prefer we will also be offering brunch on Boxing Day, or a Taster menu for dinner in the evening. And if you looking for an extra special Christmas break then our 3 night package is the perfect way to combine all of these treats. All you have to do is enjoy our hospitality and unwind.

## Christmas parties

A seductive festive atmosphere and delicious creative menus. Choose from the chic restaurant or if you prefer a more private dining option The Terrace Room (for up to 28 people) or The Race Room (for up to 12 people).

## Christmas Party Menu

£35.00 per person

### To start

Roast parsnip soup with a spiced apple croute

Terrine of ham hock, tarragon and potato with a gribiche sauce

A warm tartlet of goat's cheese, spinach and red onion marmalade with a rocket and pine nut salad

### The main event

Roast breast of bronze turkey with stuffed and rolled leg meat, fondant potato, braised cabbage with smoked bacon, chipolata sausage and a thyme jus

Grilled fillet of sea bass with parsley and artichoke crushed potato, tomato butter sauce and deep-fried leeks

Roasted root vegetables flavoured with olive oil and herbs, slow-cooked sweet potato with hollandaise sauce

### To finish

Steamed Christmas pudding, brandy sauce and vanilla cream

Warm chocolate and chestnut brownie with cinnamon ice cream

Suffolk cheeses with the Mill's own chutneys and relishes, celery and home-made breads



## Christmas at Tuddenham Mill

The 3 night package price starts from £1,660 in a Mill Stream Room or Water Meadow Room and includes:

### Christmas Eve

- Check in from 12pm
- On arrival enjoy a glass of mulled wine and mince pies
- Spend an afternoon chilling out in your room or head into Bury St Edmunds historic market town or Cambridge for some last minute Christmas shopping
- Meet other Tuddenham Mill guests for the Tuddenham Mill Christmas cocktail and canapés in the bar
- Our Christmas Eve three course menu
- Midnight Mass at Tuddenham church a five minute walk into the village.

### Christmas Day

- A leisurely breakfast and time to open your presents
- Join us for pre-lunch drinks in the bar
- Enjoy a five course Christmas Day lunch
- In the evening there will be a light buffet that you can either enjoy in the restaurant or in your room

### Boxing Day

- Boxing Day – a Bucks Fizz brunch!
- Movies in the Terrace Room or board games in the Race Room
- Local walks around Tuddenham and Cavenham Heaths or Herringswell village
- If you want something a bit more active on Boxing Day you could include a round of golf at Suffolk Golf Club (10 minutes away) or a brisk walk on Southwold beach (an hour away)
- Our Head Chef's Taster menu in the evening
- Live jazz in the bar

### 27th December

- Check out at 12pm after a leisurely breakfast or stay another night from £130 with our Cosy room offer

## Christmas Eve menu

£40 per person

Mulled wine and nuts on arrival

### To start

Chestnut and apple soup

Smooth chicken liver and brandy parfait with caraway melba toast and the Mill's own sweet red onion marmalade

Baked goat's cheese with a lemon and herb crust, celery and grape salad

### The main event

Oven-roasted breast of Suffolk chicken with its own confit leg, thyme scented fondant potato, wilted spinach and a light chicken jus

Grilled fillet of sea bass with fennel, roasted potatoes, tomato vongole and black pepper buttered courgettes

Baked Brie, spinach and wild mushroom tartlet, rocket and pine nut salad with aubergine chutney

### To finish

Warm chocolate brownie and marshmallow ice cream

Crispy apple tart, caramel sauce and vanilla cream

Suffolk cheeses with the Mill's own chutneys and relishes, celery and home-made breads

## Christmas Day lunch

£85 per person

An amuse-bouche

### To start

Spiced duck and fig terrine, green bean salad with a plum pureé

Or

Squash, spinach and celeriac roulade, with a cherry tomato relish and peppered rocket leaves

Pink lemonade snowball

### The main event

Oven-roasted breast of Suffolk bronze turkey with stuffed and rolled leg meat, fondant potato and braised cabbage with smoked bacon chipolata sausage and a thyme jus

Or

Char-grilled rib eye steak with dauphinoise potato, caramelised rosemary onions, paprika and honey-roasted parsnips

Or

Pan-fried tranche of salmon, fondant potato, confit aubergine, truffle creamed cabbage with a tomato butter sauce

### On the side

Chestnut, orange and cranberry loaf, roast turned potatoes with caraway cabbage

### To finish

Steamed Christmas pudding with brandy sauce and nutmeg ice cream

Or

Chocolate brownie with chocolate ice cream and mulled oranges

Cheese course

Suffolk cheeses with the Mill's own chutneys and relishes, celery and home-made breads

*\* If you would like a vegetarian option as a substitute for any of the dishes above then please just let us know*

## Christmas Day night buffet

£35 per person

Warm stilton and cured bacon ciabatta

Goujons of fish with tartare sauce

Basil gnocchi with garlic mayonnaise

The Mill's own red onion sausage rolls

Spiced bean and sun-blushed tomato loaf

Selection of salads:

Red cabbage coleslaw

Tomato and basil

Warm new potatoes

Mixed leaves

Pastry spoons with dark chocolate mousse and raspberry and lemon cheesecake

## Boxing Day taster menu dinner

£70 per person

Amuse-bouche of cauliflower velouté with an apple and walnut pureé

Ballotine of smoked salmon, fresh salmon and prawns with a watercress salad

Ravioli of spinach, pine nut and ricotta cheese with warm lemon oil

Smoked Denham Estate venison, fennel and blueberry salad

Chump of lamb, thyme-scented fondant potato, puy lentils, and braised sauerkraut with a herb sauce

Champagne with a hibiscus flower and a nettle sorbet

Chocolate fondant with vanilla bean ice cream

Suffolk cheeses with the Mill's own chutneys and relishes, celery and home-made breads

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# New Year's Eve 2009

The 2 night package price starts from £925 in a Mill Stream or Water Meadow Room and includes:

## New Year's Eve

(or check in the day before if you'd prefer to check out on New Year's Day)

- Check in from 2pm
- New Year's Eve party
  - A champagne reception from 7pm
  - Our Head Chef Richard's seven course Taster menu
  - DJ and dancing
  - Releasing lanterns at midnight

## New Year's Day

- The Mill's hangover goodie bag
- The Full Mill hangover breakfast with a Tuddenham Mill Bloody Mary
- Three course New Year's Day lunch
- A 'grazing plate' in the evening either in your room with a DVD or in the restaurant

## 2nd January

- Check out at 12pm after a leisurely breakfast

# New Year's Eve Taster Menu

£70 per person

An amuse-bouche

A pressing of duck and fig with a cucumber and spring onion remoulade

Ravioli of scallop and salmon, carrot pureé, roasted parsnip and fennel foam

Roast chump of lamb, thyme fondant potato, braised smoked bacon sauerkraut, puy lentils, roasted shallots and lamb sweetbreads.

OR

Fillet of red mullet with ratatouille, basil gnocci and fish bubbles

Assiette of apples

Suffolk cheeses with the Mill's own chutneys and relishes, celery and home-made breads

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