

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 an 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.

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).

Why not stay over..

We are offering a special room rate for anyone booking from our Christmas party menu, prices from £165 per room including full English breakfast and VAT, subject to availability excluding Friday and Saturday nights.

Christmas Party Menu

£35 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 Norfolk 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

If you are looking for a relaxing experience over the festive period, then our exclusive 3 night package is the perfect way to celebrate and enjoy a little pampering.

Our 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 guests for Tuddenham Mill cocktails 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
- Our 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 are looking for 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 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 Norfolk 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

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

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

**Vegetarian options are available as substitutes for any of the dishes*



New Year's Eve at Tuddenham Mill is a time to reflect, party and look forward to all that the New Year has to offer. Our seven course taster menu, champagne reception and live music are just some of the essential ingredients which come together to ensure you can celebrate in real style. For those who don't want the Tuddenham experience to end at midnight we have created a special 2 night break.

New Year's Eve 2009

Our two 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)

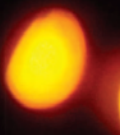
- Check in from 2pm
- New Year's Eve party
 - A champagne reception from 7pm
 - Our Head Chef Richard's seven course Taster menu
 - Live music and dancing
 - Releasing lanterns at midnight

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

£120 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

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

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

Assiette of apples

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

**Vegetarian options are available as substitutes for any of the dishes*