

Christmas and New Year 2017



Whether you are looking for a unique venue for a relaxing Christmas get away, festive menu, a stylish New Year's Eve celebration, or simply an indulgent seasonal treat staying in one of our stunning bedrooms - Tuddenham Mill will meet your needs, perfectly combining rural idyll with city sophistication.



Tuddenham Mill

Book before the 1st of June 2017
and receive 10% off all our
Christmas and New Year packages

Make Tuddenham Mill your home this Christmas



If you are looking for something a little different over the festive period, then our two or three night packages would be the perfect way to celebrate, relax and enjoy award winning food and a little pampering.

Christmas Eve

- Check in from 3pm
- Spend the afternoon chilling out in your room or head into the historic market town of Bury St Edmunds or Cambridge for some last minute Christmas shopping
- Our Christmas Eve dinner
- Midnight Mass can be attended in Bury St Edmunds cathedral

Christmas Day

- A leisurely breakfast and time to open your presents
- Then enjoy our fantastic Christmas Day lunch
- In the evening we will be serving our grazing boards that you can either enjoy in the bar or in your room

Boxing Day

- Wake up naturally and enjoy a leisurely brunch
- Movies in your room or board games in the bar or Race Room
- Local walks around Tuddenham and Cavenham Heaths or Herringwell village
- For the evening we have created a scrumptious buffet selection

2 night package prices

Staying in a Meadow Nook	£790
Staying in Mill Room West or a Mill Stream Room	£850
Staying in a Water Meadow Room	£890
Staying in Mill Room East	£1,030
Staying in The Mill Room	£1,130
Staying in a Loft	£1,230

3 night package prices

Staying in a Meadow Nook	£945
Staying in Mill Room West or a Mill Stream Room	£1,020
Staying in a Water Meadow Room	£1,070
Staying in Mill Room East	£1,245
Staying in The Mill Room	£1,370
Staying in a Loft	£1,495

Prices are based on two people sharing and include: breakfast, festive treats, Christmas Eve dinner, Christmas Day lunch, Christmas Day evening grazing boards, Boxing Day brunch. For guests staying on the three night package the price also includes Boxing Day evening buffet.



Christmas Day lunch

£95 per person

To start

Trout gravadlax, smoked eel, lemon, chicory

Morbier cheese en croute, chives, garlic oil

Woodbridge pork jowl, St. Edmunds ale, shallots, trotter sauce

White onion and cider soup, Topsy Billy, rosemary

The main event

Norfolk Black turkey, Christmas day trimmings

West Coast halibut cooked on the bone, brown shrimps, marjoram butter, Italian greens

Bridge farm Angus beef, slow-cooked oxtail, celeriac purée, penny leaf

Sage gnocchi, parmesan, Roscoff onion, Walberswick marsh herbs

Pre-dessert

Mandarin gelato, coriander, yogurt

To finish

Christmas pudding, almond custard, clementine

Treacle tart, panettone ice cream, candied lemon

Honeycomb, bitter chocolate mousse, blueberry, vanilla

A selection of British cheeses, chutney, celery, water biscuits

Menu is subject to change depending on ingredients availability.



New Year's Eve

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 delicious New Year's Eve menu, live music and chic surroundings are just some of the essential ingredients which will come together to ensure you can celebrate in style. And for those who don't want the Tuddenham Mill experience to end at midnight we have created an indulgent 2 night break.

Our two night package prices start from £715 in a Meadow Nook and include:

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 3pm
- New Year's Eve party
 - Sumptuous menu by our Head Chef, Lee Bye
 - Live music and dancing

New Year's Day

- The Mill's hangover goodie bag
- The full Mill brunch available until 2pm
- New Year's Day evening buffet

2nd January

- Check out at 11am after a leisurely breakfast

Or stay for three nights from £875 per couple, including all the above and our Early dining menu on the third night.

New Year's Eve Menu 2017

£109 per person, including Prosecco at midnight and entertainment

To start

Wild salmon, taramasalata, oyster tagliatelle, cucumber

Or

Breckland lamb kofta cooked over coals, yogurt, lettuce, black garlic

The main event

Lavenham porterhouse steak, clams, parsley, truffle chips

Or

Baked John Dory, saag aloo potatoes, crispy kale, coriander

Pre-dessert

Watermelon, sorrel, meringue nest

To finish

Sweet brioche, 'Queen of Puddings' (to share)

Or

Milk chocolate torte, Morello cherry, pistachio nougat

Menu is subject to change depending on ingredients availability.

