

Estate Festive Breaks 2024

£3695

£154 PER PERSON (BASED ON 24 GUESTS)

INCLUDED FOR 24 GUESTS:

Accommodation: One Night stay for up to 24 guests across 12 bedrooms (6 Double | 5 Double/Twin | 1 Twin)

Festive Dining: Winter drinks reception | Three course festive menu

Departure Breakfast Dining: Continental breakfast

ALSO INCLUDES:

- 700 Acres of Suffolk countryside to enjoy throughout your stay | Walled gardens
- Fully equipped kitchen | Games room | Attic lounge bar | Grand dining room | Drawing room

OPTIONAL EXTRAS:

The lyre: Extra three bedrooms (1 Double | 2 Double/Twin) and catering for additional 6 guests* £925

ALL OFFER PRICES INCLUSIVE OF VAT
OFFER AVAILABLE FOR MIDWEEK DATES IN NOVEMBER 2024 – FEBRUARY 2025
OFFER AVAILABLE FOR NEW BOOKINGS ONLY
* BYRE UNAVAILABLE TO HIRE WITHOUT THE HALL
CHECK IN AT 2PM | CHECK OUT 10AM







Welcome Drinks one glass per person

Adnams Prosecco

Mulled Cider

Mulled Wine

Festive Menu

STARTERS

Spiced parsnip soup, roasted chestnuts, sage oil (v)

Bruisyard house cured salmon, pickled cucumber, dill and lemon oil

Potted confit duck leg and pistachio, cranberry chutney, toast

MAINS

Roast Local Suffolk free-range turkey, chestnut and sage stuffing, butcher's chipolata, duck fat roast potatoes, sprouts with pancetta, maple roast carrots, braised red cabbage, truffled bread sauce, gravy Smoked haddock, dill and caper fish cake, sautéed leeks, parsley and lemon butter sauce Spiced butternut squash, sage and hazelnut Wellington, pan fried sprouts with chestnuts, maple roasted root vegetables (v)

DESSERTS

Vanilla and nutmeg creme brûlée (v)

Mulled wine poached pear frangipane tart, spiced clotted cream (v)

Dark chocolate torte, Kirsch cherries, eggnog cream, gingerbread crumb (v)



