



New Year 2008

Don't let this New Year be the **death** of you!

Thank you so much for showing an interest in spending New Year's Eve 2008 at the Turtley Corn Mill.

We have decided to do something a little different this year and have invited the fantastic Candlelight Theatre Company to entertain us with a Murder Mystery evening.

You will need to arrive at 7pm prompt and enjoy pre-dinner drinks in the bar where the scene will be set and the characters established. A murder will take place and from then on it is up to you to find out who did it and why and then finally accuse the suspect.

Whilst the investigations are taking place you will enjoy a three course set menu prepared by our infamous team of chefs. All the while the plot will thicken and the clues will be yours to discover!

The cost of the evening is £55 per person but if you would like to make it extra special then we are also offering a Dinner, bed and breakfast option for £260 per room (drinks excluded). This will mean you don't have to worry about the taxi ride home and you are able to start 2009 in the most fantastic way possible – with a Turtley Corn Mill Champagne breakfast!

Please note, that guests may be seated at tables with other guests to ensure maximum benefit from the Murder Mystery Experience!

Tempted? Just call us on 01364 646100 and we will send you all the information that you require to make your booking.

We look forward to welcoming you.

Sam, Scott, Emma & Denver.

Please see below for a copy of the New Year menu.



Murder Mystery New Years Eve 2008

A glass of mulled wine on arrival to ease the chill in the air.

Canapés to set the scene.

To Start

Risotto of Cornish sea scallops.

Main Courses

Peppered fillet of beef (served pink) with sweet roast shallots, brandy cream sauce, buttered spinach and Lyonnais potatoes.

Goats cheese and spinach cannelloni with cherry tomatoes and a mixed dressed salad (V).

Dessert

Hot chocolate fondant, griottine cherries (bitter red cherries soaked in light alcohol and Kirsch) and local Rocombe Organic vanilla ice cream.

Or

Local Westcountry cheeseboard, biscuits and chutney.

www.avonwick.net – Tel: 01364 646100

To the best of our knowledge all our ingredients are GM free.