

**HINTLESHAM HALL**

**A LA CARTE**

***Starters £12.00***

**Caramelised scallops, salsify and grain mustard emulsion,  
salted tuille, tarragon dressing**

**Peppered courgette, tomato and basil tart,  
smoked courgette remoulade, paprika infusion**

**Pressed slow cooked shoulder of mutton, gremolata,  
caramelised button onions, caper and shallot reduction**

**Cream of Jerusalem artichoke soup, truffle glaze**

**Warm smoked salmon, charred fennel, pink grapefruit, micro cress**

**Roast quail, quails egg, celeriac and aubergine salad,  
red wine vinegar essence**

**Before ordering, please speak to one of our staff if you have a food allergy or intolerance**

*If you would like any  
ingredients on the  
menu cooked simply  
and plainly, please  
just ask.*

*Our special menu of  
additional vegetarian  
dishes is available  
upon request, as are  
vegan suggestions.*

**HINTLESHAM HALL**

***Main Courses £25.00***

*All main courses are served with seasonal vegetables*

**Blackened loin of venison, blackberry and apple compote, port reduction**

**Grilled supreme of seabass, ginger and chervil crust,  
lime leaf and brown shrimp reduction**

**Tournedos of beef, garlic and thyme glaze,  
rich red wine jus  
(£8 supplement)**

**Double baked goat's cheese, red pepper and spinach soufflé,  
mixed herb infusion**

**Fillet of halibut, saffron and chive mash, bok choy, sweet soy essence**

**Treacle glazed pork belly, braised cheeks and roasted fillet,  
wild mushrooms and Madeira**

**SMOKING AND MOBILE PHONES**

Dining rooms and lounges are non-smoking areas.

Please switch phone ringers off in the dining rooms  
and our lounges during meal service. If set on vibrate for  
emergency calls, please nevertheless take the call outside in  
consideration of those around you.

Thank You

## **HINTLESHAM HALL**

### ***Desserts £9.00***

**Iced tonka bean parfait encased in chocolate,  
rum and golden raisin ganache, white chocolate powder**

**Hintlesham fig Mess!**

**Suffolk honey roasted pears, feuilleté,  
vanilla ice cream, salted butterscotch**

**Hazelnut crème brûlée, “flat white” ice cream, mocha crumbs**

**Pineapple sorbet, toasted mango and papaya, passionfruit sauce**

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**A selection of interesting British and French cheeses  
(£3.50 supplement)**

## **COFFEES AND TEAS**

**La cafetière coffee, cappuccino, espresso, Assam, Darjeeling,  
Earl Grey, Formosa or Keemun teas, Jasmine and herb tisanes**

**Coffee and teas served with home-made petits fours  
£4.50 per person**

**We have great pleasure in being of service to you,  
and gratuities are at your discretion**

## **HINTLESHAM HALL**

**As we have always said, *please* tell us at the time if anything is not to your liking. We do not want you to go away unhappy  
- we want you to come again!**

**Here are a few names of our team:**

**General Manager  
Head Chef  
Senior Events Manager**

**Graham McGregor  
Alan Ford  
Tracy Carter**

**Table d'Hote Menu  
(Every evening)**

**Two courses at £27.00 per person  
Three courses at £35.00 per person**

**Hintlesham Lunch  
(Monday –Saturday inclusive)**

**Two courses inc. coffee £19.95  
Three courses inc. coffee £25.00**

**Sunday Lunch -Traditional emphasis**

**Two courses inc. coffee £21.50  
Three courses inc. coffee £27.50**

**Our three dining rooms are available for private use.  
Dinner parties, wedding receptions and other special celebrations  
can all be enjoyed in elegant and luxurious surroundings.**

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|---------------------|----------|--|
| <b>Justice Room</b> | <b>-</b> | <b>This intimate room can seat up to 16 people</b>   |
| <b>Parlour</b>      | <b>-</b> | <b>The pine panelled Parlour can seat up to 24 people on one table or 40 people on round tables of 8</b>             |
| <b>The Salon</b>    | <b>-</b> | <b>The epitome of grandeur and elegance, the Salon is the largest of three dining rooms seating up to 81 guests.</b> |

**Both the Parlour and Salon have doors leading onto the terrace and gardens,  
ideal for summer drinks receptions.  
If you would like any further information please ask one of our restaurant staff  
who will pass on your enquiry to our Banqueting team.**

**Thank You**