



HINTLESHAM HALL  
SUFFOLK

**A LA CARTE MENU**

**Starters £12.00**

Roasted on the crown wood pigeon, caramelised apples,  
oyster mushroom, shallot jus

Cumin dusted seared scallops, pea purée, cumin foam

Slow roasted octopus, squid ink risotto, samphire, watercress aioli

Goat's cheese and red onion timbale, toasted sesame dressing, rhubarb compote

Smoked chicken and ham hock terrine, wrapped in spinach and Parma ham,  
toasted brioche, chilli and mango salsa

Hintlesham hall Gazpacho soup, toasted sour dough

**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.

**Main Courses £25.00**

Herb crusted rack of lamb, braised shoulder croquette,  
lamb rump, peas, shallots and herb garden lovage

Tournedos of fillet of beef, pomme anna, mushroom purée, celeriac,  
black trumpets (£8.00 supplement)

Beetroot marinated monkfish fillet, coriander mash, Asian broth, boc choi

Butternut squash, goat's cheese and spinach rotolo,  
rich tomato and black olive sauce

Filleted and compressed skate wing, braised leeks, razor clam, lemon,  
parsley and shrimp butter

Pan fried local duck breast, confit leg bonbon, braised lentils, cherry sauce

**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

**Desserts £9.00**

Pina colada baked Alaska, rum and pineapple parfait, topped with a coconut Italian meringue, red berry coulis

Hintlesham garden rhubarb soufflé, rhubarb crisp, rhubarb compote

Glazed chocolate ganache cake with cherries

Buttermilk panna cotta, raspberry and rose essence sauce

Vanilla crème brûlée, ginger and thyme biscuits, ginger liqueur

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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



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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	Graham McGregor
Head Chef	Jonathan Cole
Restaurant Manager	Yuriy Kobyaliko
Senior Events Manager	Tracy Cole

Table d'hôte Menu	Two courses at £27.00
(Every evening)	Three courses at £35.00
Hintlesham Set Lunch	Two courses at £27.50
(Monday –Saturday inclusive)	Three courses at £33.50
Sunday Lunch -Traditional emphasis	Two courses at £22.50
	Three courses at £28.50

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.

Justice Room - This intimate room can seat up to 16 people

Parlour - The pine panelled Parlour can seat up to 24 people on one table or 45 people on round tables of 8

The Salon - The epitome of grandeur and elegance, the Salon is the largest of three dining rooms seating up to 92 guests.

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