



HINTLESHAM HALL

SUFFOLK

Christmas Eve Dinner 2019

Seared fillet of turbot, buttered leeks, salmon caviar and dill sauce

Champagne sorbet with raspberry granite

Slow cooked pork belly and Parma ham wrapped loin, garlic savoy cabbage,
sweet potato fondant, sage jus

Festive crème brûlée, satsuma shortbread,
orange and Grand Marnier shot

La cafetière coffee
served with home-made petits fours