



HINTLESHAM HALL

SUFFOLK

A LA CARTE MENU

Starters

Seared hand dived scallops, braised leeks, pickled red onion,
onion broth, onion seeds

(Hand dived subject to availability)

£15.50

Beetroot cured salmon gravlax, pink lady apple gel,
apple crisps, apple sorbet

£13.00

Cauliflower risotto, quails egg, pickled girolle mushrooms

£12.50

Hintlesham garden pumpkin and ginger soup, pumpkin oil, pumpkin seeds

£11.00

Chicken and confit duck leg terrine, homemade baby vegetable piccalilli,
toasted brioche, caramelised apple, watercress dressing

£12.50

Roasted quail breast, crispy quail leg lollypop, black pudding, black pepper jus

£14.00

If you have a food allergy or intolerance, please speak to one of our staff before ordering

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.



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Main Courses

Roasted grouse breast wrapped in streaky bacon, braised black lentils,
fig and whisky jus, fig gel
£26.50

Tournedos of fillet of beef, braised oxtail bon bon, shallot purée,
sliced truffle, roasted shallot, red wine jus
£34.00

Crab ravioli, langoustine bisque, tomato concassé, preserved lemon
£25.00

Butternut squash, goat's cheese and spinach rotolo,
rich tomato and black olive sauce
£20.00

Seared venison loin, hazelnut crumb, squash pureé,
dark chocolate sauce
£26.50

Artic Char, coconut and fennel cream, crispy chorizo,
chorizo oil, lemon caviar
£29.00

SMOKING AND MOBILE PHONES

Dining rooms and lounges are non-smoking areas.

Please switch phone ringers off in the dining rooms
and our lounge areas during meal service.

If set on vibrate for emergency calls,
please nevertheless take the call outside
In consideration of those around you.

Thank You



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Desserts

Baileys and coffee cheesecake, chocolate soil,
baileys ice cream, chocolate shards
£9.75

Fig and Armagnac soufflé, pistachio ice cream
£9.50

Individual glazed black forest gateau, cherry sorbet, kirsch gel
£9.75

Tonka bean mousse filled chocolate tear,
milk chocolate ganache, chocolate cigarette
£9.75

Glazed plum and ginger cake, blood orange sorbet
£9.00

Caramel and apple crème brûlée, mini candy apples, popping candy
£9.50

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A selection of interesting British and French cheeses
£12.50

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Coffee and Teas

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

La cafetière coffee, cappuccino, espresso,
Assam, Darjeeling, Earl Grey, Ceylon, Chamomile, Jasmine and herb tisanes

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 (Every evening)	Two courses at £29.00 Three courses at £38.00
Hintlesham Set Lunch (Monday –Saturday inclusive)	Two courses at £27.50 Three courses at £33.50
Sunday Lunch -Traditional emphasis	Two courses at £24.50 Three courses at £31.50

Our three dining rooms are available for private use
Wedding receptions, dinner parties 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