



HINTLESHAM HALL  
SUFFOLK

2 Courses @ £ 29.00 per person / 3 Courses @ £38.00 per person  
[supplement charges apply]

*Table d'hôte Menu / a la carte*

STARTERS

Cauliflower risotto, Welsh rarebit bon bon, crispy cauliflower, hintlesham garden courgette ribbons	£3
Ham hock and apple terrine, apple gel, Parma ham and homemade brioche	
Hand dived scallop, crispy bacon, local black pudding, pea puree, squid ink tuille	£6
Pan fried fillet of seabass, chlorophyll risotto,ousse and watercress aioli	
Roasted quail, confit leg lollipop, braised red cabbage, orange fluid gel, quails egg	£5

MAIN COURSE

Poached halibut, tiger prawn crust, charred shallot puree, beetroot gnocchi, smoked eel	£8
Tournedos of beef fillet, oxtail and green peppercorn ravioli, celeriac, madeira jus	£12
Slow cooked pork belly with local honey and thyme, braised pork cheek, crackling, sherry vinegar jus	£4
Pan fried 8oz sirloin steak, grilled tomato and mushroom, thick cut chips, peppercorn sauce	
Monkfish and tiger prawn feuilleté, preserved lemon, salmon caviar, crab and shellfish sauce	
Pan fried duck breast, braised lentils, pickled and caramelised apple, pea puree, aspel cider jus	

DESSERTS

Summer fruit terrine, clotted cream sorbet, raspberry shard	
Warm chocolate brownie, salted caramel ice cream	
Strawberry soufflé, lemon curd and thyme shot	£ 2
Classic vanilla crème brulée, summer berries, mini meringues, brandy snap tuille	
Pimm's parfait, seasonal fruit, mint syrup	
A selection of interesting British and French cheeses	£3.50

*La Cafetiere Coffee with petit fours £4.50 per person*

*A discretionary 12.5% service charge will be added to your bill*