



## Christmas Festivities with a Covid twist.....

Our staff will welcome and show your guests to your table where your evening begins with a glass of Prosecco and Chef's homemade canapés.

The focal point of your evening will be enjoying a delicious three-course Christmas meal served in our stunning dining rooms, with Festive background music throughout.

You can be assured that all precautions are in place throughout to ensure you have a lovely but safe evening out!

Pressed ham hock and caramelised apple terrine, butternut squash purée, apple gel

Cream of leek and potato soup

Thai spiced salmon fillet, tangy lime stir-fry, sweet soy dressing, crispy glass noodles

ooOoo

Traditional roast turkey with all the festive trimmings

Roast sirloin of beef, dauphinoise potato, baby onions and mushrooms. horseradish jus

Pan fried fillet of seabass, herb mash, boc choy, preserved lemon, chive and salmon caviar sauce

Homemade sage and ricotta ravioli, sage butter

ooOoo

Individual Hintlesham Hall Christmas pudding with brandy sauce

Tonka bean crème brûlée, pistachio shortbread

Platter of local cheese, chutney and crackers

Chocolate and orange sorbet, fresh fruit, orange and mint syrup

ooOoo

La cafetière coffee served with mince pies

£49.50 per person

*A discretion 12.5% service charge will be added to your bill, Thank you*

Special Accommodation Rates are available for your party\_@ £135.00 per room  
(Accommodation prices include Full English breakfast and VAT )

### Enquiries and Bookings

Please contact our friendly Events Team for further information and to make your booking

**01473 652334**

E-mail: [tracy.cole@hintleshamhall.com](mailto:tracy.cole@hintleshamhall.com)

Website: [www.hintleshamhall.com](http://www.hintleshamhall.com)