



HINTLESHAM HALL
SUFFOLK

Dinner Menu

All our ingredients are sourced locally where possible,
vegetables and herbs are used from our own
Carrier's kitchen garden

Starters

Mackerel

Torched mackerel, pear jelly, pomegranate gel, crispy pear,
pickled red onion

£10.50

Beef carpaccio

crispy onion, red pepper salsa, tempura cornichons,
shaved parmesan

£13.50

Ravioli

Tiger prawn and lobster ravioli, tempura tiger prawn,
lobster foam, squid ink tuille

£12.50

Scallops

Pan fried scallops, wasabi purée, yuzu gel,
seaweed cracker and sesame

£15.50

Duck egg

Duck egg, truffle and parmesan brulée, crispy enoki,
pickled oyster mushroom

£13.50

Soup

Cream of carrot and coriander soup

£10.50

Terrine

Confit duck and chicken terrine, home made piccalilli, toasted brioche

£10.50

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,

Our special menu of
additional vegetarian dishes
is available upon request.

For those of you on a Dinner Inclusive room rate there is a £45.00 per person food allowance

A 12.5% discretionary service charge will be added to your bill and distributed between all the staff



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Main Courses

Lamb

Roasted lamb chump, mint crusted rack, asparagus purée,
asparagus, apricot gel

£29.00

Cod

Pan fried cod fillet, chorizo crust, pea velouté, Hintlesham Hall honey pearls,
onion tuille, pickled carrot

£27.00

Sirloin steak

Pan fried sirloin steak, grilled tomato and mushroom,
red onion jam, triple cooked chips

£24.00

Rotolo

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

£24.00

Beef

Treacle brined beef tournedos, sweet potato fondant, king oyster mushroom,
quails eggs, pea purée

£34.00

Duck

Soy glazed duck breast, leg meat hot pot, celeriac purée, red pepper coulis,
kumquat jus, candied kumquat

£28.00

Seabass

Pan fried fillet of seabass, fennel and broad bean fricassee, white crab remoulade,
purple potato, apple sauce

£24.00

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Desserts

Soufflé

Passion fruit soufflé, white chocolate pistachio ice cream, ginger Anglaise
(20 minute cooking time)

£12.50

Chocolate

Milk chocolate mousse, white chocolate panna cotta,
dark chocolate and orange ice cream. hazelnut praline cream

£13.50

Yoghurt

Yoghurt mousse, basil sponge, macerated pineapple in rum syrup,
coconut sorbet

£10.50

Ice cream

A choice of three ice creams or sorbet, brandy snap

£10.50

Cheesecake

Whipped lemon cream cheese, citrus meringues, blood orange coulis,
lavender ice cream

£10.50

Parfait

Salted caramel iced parfait, sticky date pudding, toffee sauce,
honeycomb ice cream

£11.50

Cheese

A selection of interesting British and French cheeses, artisan crackers,
grapes and chutney

£13.50

Coffee and teas served with home-made petits fours

£5. 50 per person

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

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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

Hintlesham Hall Dinner Menu (Every evening)	3 courses from £45.00 [excluding coffee] (£45.00 per person food allowance for those on a Dinner inclusive room rate)
Hintlesham Set Lunch (Monday –Saturday inclusive)	Two courses at £29.50 Three courses at £36.50
Sunday Lunch -Traditional emphasis	Two courses at £27.50 Three courses at £34.50

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 Events Team.

Thank You