



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      |

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