



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

#### Scallops

Seared scallops, peas, wild garlic, truffle and pea velouté  
£16.50

#### Crab

Crab and watermelon tartlet, pickled cucumber lovage gel  
£13.50

#### Beef Tartar

Beef tartare, 62°C duck egg  
£13.95

#### Octopus

Octopus carpaccio, lemon caviar, pickled apple in elderflower, caramelised pistachio,  
squid ink tuille, puffed rice  
£15.95

#### Beetroot

Home-made smoked goat's cheese, spiced walnuts, rosemary roasted baby beetroots,  
balsamic gel  
£11.25

#### Soup

Thai spiced asparagus soup, soy marinated quail egg, toasted sesame  
£10.50

#### Terrine

Ham hock and baby vegetable terrine, black bread, onion butter, honey from our bees  
£11.50

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,  
please just ask.

Our special menu of  
additional vegetarian dishes  
is available upon request.  
As are vegan suggestions.

***For those of you on a Dinner Inclusive room rate there is a £40.00 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

### **Lobster**

Homemade tagliatelle with tiger prawns, lobster tail, with a prawn and lobster sauce

£33.00

### **Lamb**

Lamb loin, braised lamb shoulder, chive crust, aubergine caviar, asparagus pureé, rhubarb gel, onion shells, crispy shallots

£30.00

### **Sirloin Steak**

Pan-fried 8oz sirloin steak, grilled tomato and mushroom, red onion jam, triple cooked chips

£29.00

### **Beef**

Home smoked beef fillet, celeriac pureé, braised shallots, port jus, port and rosemary tourne potato

£39.00

### **Plaice**

Pan-fried fillet of plaice, sauce Veronique, tarragon gel, pastry fleuron's, grape gel

£27.00

### **Pigeon**

Cooked on the crown pigeon, saffron and thyme fondant potato, pickled blackberries, caramelised hazelnuts, Shimeji mushroom, Madeira jus

£27.00

### **Poussin**

Breast and leg of poussin, wild garlic, pea pureé, parmesan potato terrine

£28.00

### **Shallot Tart**

Caramelised balsamic shallot tart, baby beets, shallot pureé, parsley sponge

£23.00

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## Desserts

### **Chocolate**

Chocolate mousse with coffee caramel, cocoa sable, cumin and caramelised almond ice cream, vanilla Anglaise

£11.50

### **Pavlova**

Vanilla cream cheese filled meringue, mixed berry compote, strawberry and basil ice cream

£11.50

### **Rocher**

Pistachio mousse cake Rocher ring, coconut pistachio ice cream, coconut sauce

£11.95

### **Ice Cream**

A choice of three ice creams or sorbet,

£10.50

### **Parfait**

Pecan nut iced parfait, spiced sponge, caramel ice cream

£11.95

### **Raspberry Soufflé (20 minutes)**

Raspberry soufflé, summer berry coulis, lemon clotted cream ice cream

£13.50

### **Cheese**

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

£14.50

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 Set Lunch	Two courses at £32.50
(Monday –Saturday inclusive)	Three courses at £39.50
Sunday Lunch -Traditional emphasis	Two courses at £31.50
	Three courses at £38.50

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 9

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