



# HINTLESHAM HALL

SUFFOLK

## Set Lunch Menu

3 Courses **£39.50** per person

2 Courses **£32.50** per person

### ***To Include:***

*a glass of specially recommended red or white wine, still or sparkling mineral water, Tea/Coffee*

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

**Nibbles:** Wasabi peanuts £2.75,  
Chili rice crackers £2.25. Mixed olives £2.75,  
Cajun spiced nuts £2.00

**Additional Sides:** - All @ £5.50  
Mixed vegetables; Mixed leaf salad; Buttered  
new potatoes; Chunky chips; Skinny fries

### **STARTERS**

Breaded Brie, plum and chill jam, lovage gel

Duck and spring onion terrine, rhubarb gel, vanilla and star anise syrup

Smoked salmon, cream cheese and dill roulade, pickled red onion, red onion gel

Beetroot and rosemary risotto, shaved parmesan

Soup of the day

### **MAIN COURSE**

Pan fried onglet steak (Chef's recommendation is medium rare), garlic Savoy cabbage, crispy diced potato, red wine and shallot jus

Tiger prawn tagliatelle, lobster sauce, garlic and lemon crumb, crispy onions

Cajun spiced breaded chicken breast, creamed corn purée, tenderstem broccoli, herb mash, crispy sage

Tempura hake goujons, preserved lemon mash, tartar hollandaise

Roasted vegetable, sage and walnut Wellington, tomato and olive chutney

### **DESSERTS**

Apple cake, blackberries, cinnamon ice cream

Milk chocolate and honey tart, vanilla ice cream

Lemon baked cheesecake, Raspberry jam

Local cheeses, artisan crackers, chutney and grapes

Ice cream of the day (3 scoops)

Cafetiere coffee or Tea

Please speak to a member of our team if you have any special dietary requirements.

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