



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

Poached pear and walnut, elderflower emulsion, balsamic, sourdough croutes, local blue cheese

Pork and caramelised apple croquette, cauliflower purée, pickled red onion

Smoked salmon, cream cheese and dill roulade, lime gel, dill pickled cucumber, brioche

Beetroot and rosemary risotto, shaved parmesan

Soup of the day

MAIN COURSE

Monkfish and tiger prawn feuilleté, lobster sauce

Pan fried Guineafowl breast, local wild mushrooms, tarragon, wholegrain mustard pomme pureé

Tempura haddock, crushed peas, skinny fries, truffle mayonnaise

Pan fried duck breast, spiced orange and cranberries, parsnip pureé, Savoy cabbage

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

DESSERTS

Dark and white chocolate mousse, chocolate sauce, orange almond sesame snap

Spiced apple and raisin cake, cinnamon ice cream, vanilla Anglaise

Blueberry cheese tart, Chantilly, citrus meringues, forest berries

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.