



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, pea velouté, truffle

£16.50

#### Crab

Crab tartlet, katsu curry sauce, lime gel, crispy onion, chilli shards

£14.00

#### 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

#### Mushroom

Local wild mushroom consommé, mushroom crisp

£11.00

#### Goats' Cheese

Goats' cheese panna cotta, apple jelly, apple crisp, hazelnuts

£11.25

#### Terrine

Ham hock and baby vegetable terrine, black bread, onion butter, local honey

£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 &  
vegan dishes is available  
upon request.

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



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**Main Courses**

**Halibut**

Pan-fried fillet of halibut, tempura mussels, lobster and salmon caviar sauce  
£35.00

**Venison Loin**

Venison loin, pistachio crust, butternut squash purée, kale, crispy diced potato,  
juniper jus  
£32.00

**Sirloin Steak**

Pan-fried 8oz sirloin steak, grilled tomato and mushroom,  
triple cooked chips, onion jam with garlic or stilton butter  
£31.00

**Beef**

Beef fillet, beef shin bon bon, celeriac purée, dauphinoise potato, crispy parsnip  
£41.00

**Plaice**

Pan-fried fillet of plaice, sauce Veronique, tarragon gel, pastry fleurons, 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, pea puree, parmesan potato terrine  
£28.00

**Shallot Tart**

Caramelised balsamic shallot tart, baby beets, shallot purée, parsley sponge  
£23.00

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## Desserts

### **Honey**

Thyme honey mousse on apple sponge, cinnamon gel, ginger bread ice cream

£11.50

### **Parfait**

Caramelised pecan nut parfait, honeycomb ice cream, coffee caramel sauce

£11.50

### **Mont Blanc**

Meringue cup with vanilla and chestnut creams, sable and mulled blackberries

£11.95

### **Ice Cream**

Homemade ice creams and sorbets, served with coulis,  
meringues and fruits, choice of 3 scoops

£10.50

### **Chocolate**

Milk chocolate and hazelnut praline crèmeux,  
caramelised almond and star anise ice cream, spiced chocolate sauce

£11.95

### **Nougat**

Iced citrus nougat, sesame snap, blood orange sorbet

£10.50

### **Cheese**

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

£14.50

Coffee and teas served with homemade 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

Head Chef

Restaurant Manager

Senior Events Manager

Graham McGregor

Jonathan Cole

Yuriy Kobyaliko

Tracy Cole

Hintlesham Set Lunch

(Monday –Saturday inclusive)

Two courses at £32.50

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