

Sunday 10th March 2024

£47.50 per adult

2 – 10-year-olds @ £20.00 per child

10 - 16-year-olds @ £27.50 per child

(Includes live music & a gift for mum)

Hot smoked bradon rost salmon, poached hens' egg, avocado mousse, hollandaise sauce Roasted tomato and red pepper soup

Pan fried fillet of halibut, celeriac and fennel remoulade, salmon egg and chive dressing Ham hock, apricot and apple terrine, apricot gel, sour dough, shallot purée

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Roast sirloin of beef, traditional Yorkshire pudding, red wine gravy

Roast saddle of lamb, mint and shallot stuffing, shallot and rosemary jus

Poached fillet of cod, gremolata crust, parsley sauce

Homemade pasta Verdi, local wild mushroom, parmesan cream

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Champagne mousse, raspberry gel, strawberry basil ice cream

Dark chocolate and passionfruit cheesecake orange Anglaise (GF option)

Selection of cheeses with chutney and biscuits

Vanilla crème brulée, blueberry financier, Chantilly cream

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La cafetiere coffee & chocolate truffles

We will be serving lunch from 12– 2.30pm
£10.00 per person deposit required upon booking.

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

Call today to make your booking 01473 652334 or Email: reservations@hintleshamhall.co.uk

www.hintleshamhall.co.uk