

Hintlesham Hall

Set Lunch Menu

3 Courses **£42.50** per person

2 Courses **£35.50** 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

Chicken Ceasar terrine, garlic mayonnaise, parmesan crisp, gem lettuce
Pork and caramelised apple croquette, cauliflower purée, pickled red onion
Bradon rost smoked salmon, Asian slaw, Thai spiced coconut dressing, coriander gel
Garden pea and mint risotto, shaved parmesan
Soup of the day

MAIN COURSE

Slow cooked lamb shoulder, Savoy cabbage, rosemary jus, dauphinoise potato
Chicken and sun blushed tomato Kiev, tomato chutney, orange baked carrot, lemon crumb
Pan fried cod fillet, pea velouté, smoked bacon
Homemade tagliatelle, wild mushroom, parmesan and garlic, baby spinach
Soy marinaded salmon fillet, coriander rosti potato, bac choi, Asian broth, toasted sesame

DESSERTS

Coconut panna cotta, fresh fruit, fruit coulis
Almond raspberry Bakewell tart, vanilla ice cream
Dark chocolate cheesecake, orange and caramel sauce
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.