



HINTLESHAM HALL

SUFFOLK

Carriers Tasting Menu

Available for a minimum of 10 guests and holds up to 16 guests.

A selection of canapes

(Crémant d'Alsace NV)

A gorgeously stylish organic French fizz, aromas of white blossom & citrus, flavours of green apples, hints of brioche.

Homemade sour dough bread, selection of butters.

Salted baked celeriac, Suffolk blue cheese, crystallised hazelnuts, truffle cream cheese

(Gavi La Luciana)

From this highly renowned region comes this naturally flavoursome and elegant White. Outstanding with a range of dishes and a real delight.

Pan fried scallop, tiger prawn, chorizo, apple, black pudding purée

(Pinot Gris, Matahiwi)

Pure aromas of melon, pears and citrus zest with a juicy palate, tropical fruit and a fine mineral thread.

Lamb saddle, apricot and tarragon farce, fondant potato, butternut squash purée, apricot

(Primitivo Appassimento)

Aromas of raspberry, cherry & redcurrant, full bodied and subtle with layers of dark fruit, fine tannin and a lingering finish.

Yuzu sorbet, candied orange

Pan fried fillet of halibut, lemon and caper hollandaise, keta caviar

(St Veran, Terres Secrètes)

A rich and flavourful wine with hints of white blossom and acacia honey, green apple and tropical fruit, with a herbal complexity, enlivened by a fresh finish.

Milk chocolate and hazelnut praline, whipped ganache, toasted milk ice cream

with dry prunes

(Maury, Grenat Recolte, Vin doux naturel)

A deep ruby almost purple in colour with full, ripe blackberry jam fruit flavours with a hint of black pepper to balance the sweetness.

6 Courses £95.00 per person

with wine pairings £140.00 per person