

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*

•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)

NIBBLES

Wasabi peanuts £2.75,

Chili rice crackers £2.25

Mixed olives £2.75

Cajun spiced nuts £2.00

SIDES

Mixed vegetables £5.50

Mixed leaf salad £5.50

New potatoes £5.50

Chunky chips £5.50

Skinny fries £5.50

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