

Hintlesham Hall

ESTD. **SUFFOLK** 1440

Included with your lunch from the A La Carte Menu

A Selection of Bread

A glass of wine

Tea or coffee



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House Menu

All our ingredients are sourced locally where possible,
vegetables and herbs are used from our own
Carrier's kitchen garden

A selection of homemade breads

£5.50 per person

Starters

Scallops

Seared scallops, cauliflower purée, gratinated cauliflower, cauliflower crisps,
golden raisins, crispy capers, sea herbs

£17.00

Salmon

Hot smoked salmon, beetroot crumb, cured egg yolk, beetroot gel,
wild garlic sauce, baby beets

£14.00

Beef Tartare

Beef tartare, 62°C duck egg, soy spring onion, ginger and garlic

£14.00

Octopus

Octopus carpaccio, lemon caviar, pickled apple in elderflower, caramelised
pistachio, squid ink tuille, puffed rice

£16.00

Mushroom

Local wild mushroom consommé, mushroom crisp

£11.00

Risotto

Cauliflower, truffle and parmesan risotto, courgette, parmesan tuille, pickled radish,
shallot purée

£12.00

Terrine

Chicken, mango and coriander terrine, Thai green curry and coconut dressing,
lemongrass gel, crispy chicken and spring onion dumpling

£12.00

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.

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Main Courses

Halibut

Pan-fried fillet of halibut, gremolata crust, clams, saffron and lobster sauce, broad beans, saffron potato tourne

£36.00

Cod

Pan fried fillet of cod, pea and basil velouté, crispy chorizo, chorizo oil, tempura mussels

£32.00

Lamb Saddle

Lamb saddle with apricot and tarragon, braised leeks, black garlic, pomme soufflé, roasted Roscoff onion, caramelised onion pomme purée

£31.00

Beef Tournedos

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

£42.00

Pigeon

Roasted pigeon, blackberries, pickled shimeji mushrooms, saffron and thyme fondant potato, pigeon and thyme pithivier

£27.00

Pork

Pork loin, slow cooked belly, Aspall cider sauce, crispy Parma ham, sticky pork cheek, carrot purée, garlic Savoy

£28.00

Baked Roscoff onion

With local wild mushrooms, shallot purée, pomme anna, crispy onions and parsnips

£23.00

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

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Desserts

Mousse

Ginger and milk chocolate mousse, thyme and white chocolate panna cotta pearls, lemon verbena ice cream

£12.00

Parfait

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

£12.00

Suffolk Berries

Fresh Suffolk berries with vanilla ice cream, local honey and crisp tuille

£12.00

Ice Cream

Indulge in a bowl of our mouthwatering freshly churned ice creams and sorbets, served with coulis, meringues and fruits, choice of 3 scoops

£11.00

Pavlova

Lemon curd Pavlova, strawberry and white chocolate whipped ganache, mint ice cream

£12.00

Nougat

Iced citrus nougat, sesame snap, pineapple sorbet

£11.00

Cheese

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

£15.00

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

Sunday Lunch -Traditional emphasis
12pm until 2p,m

Two courses at £32.50
Three courses at £39.50

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