

Hintlesham Hall

New Year's Day Lunch Menu

With our resident pianist

1st January 2025

£49.50 per person / £25.00 per child 5-10years

Tempura tiger prawns, rocket, balsamic, crispy onions, chilli

Confit duck, orange and hoisin terrine, hoi sin gel, mixed nut and spring onion salad, duck won ton

Local wild mushroom and tarragon risotto, shaved parmesan (GF/M)

Cream of leek and potato soup (GF/VVG)

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

Breaded haddock fillet, lemon and caper mash, crushed peas, katsu curry sauce

Slow cooked lamb shoulder, lamb sweetbreads, minted Savoy cabbage, redcurrant jus

Roasted vegetable gateau, spiced tomato chutney, potato cake, crispy onion, crispy parsnip (V/VG/GF)

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Star anise crème brûlée, spiced financier, Chantilly and fresh fruits (GF/M)

Blackberry Bakewell cake, cinnamon ice cream, vanilla Anglaise (GF/M)

Dark and white chocolate delice, orange zest ice cream

Selection of British cheeses, artisan crackers, chutney and grapes

(Vegan desserts available)

La cafetière coffee served with chocolate truffles

Tables 6 and over we require a £10.00 deposit per person

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