

Hintlesham Hall

A La Carte Menu

All our ingredients are sourced locally where possible,
vegetables and herbs are used from our own
Kitchen garden

A selection of homemade breads

£5.50 per person

Starters

Scallops

Satay sauce, pickled cucumber, sesame seeds, sesame oil
£17.00

Salmon

Beetroot cured salmon mosaic, baby beetroots, beetroot gel, crispy capers,
lemon emulsion, beetroot tuille
£14.00

Duck Breast

Home smoked duck breast, spiced plums, duck,
chilli and spring onion bon bon
£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 duxelle, mushroom crisp
£11.00

Pumpkin Ravioli

Homemade pumpkin ravioli, pickled walnuts, sage butter
£12.00

Terrine

Chicken and black pudding terrine, homemade piccalilli,
toasted brioche, apple gel
£12.00

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•MAIN COURSE•

Halibut

Pan fried halibut fillet, crab tartlet, apple gel, keta caviar, smoked salmon and chive sauce

£38.00

Venison

Venison fillet, blackberries, celeriac purée, blood orange syrup, liquorice sauce

£33.00

Cauliflower

Roasted cauliflower steak with harissa, parmesan garlic bread crumb, wilted gem with chilli and spring onions, red pepper coulis

£21.00

Beef Tournedos

Pan fried fillet of beef, local wild mushrooms, parsnip purée, herb crusted local honey parsnip, mushroom duxelle, king oyster mushroom

£42.00

Guinea fowl

Cooked on the crown guineafowl breast, pea purée, morels with rosemary, braised leg meat, crisp parsnip

£29.00

Pork

Pork belly, pork cheek, cider soaked golden raisins, shallot purée, crispy onions

£29.00

Seatrout

Cider brined seatrout fillet, clams, shellfish cloud

£31.00

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

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•DESSERTS•

Mousse

Milk chocolate and hazelnut praline mousse, orange and mandarin sorbet, chocolate orange sauce
£12.00

Parfait

Caramelised pecan nut parfait, honeycomb , coffee ice cream
£12.00

Cherry Cake

Almond and Amarena cherry cake, vanilla and cinnamon whipped ganache, marzipan ice cream, cherry gel
£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

Blackcurrant mousse pavlova, hibiscus gel, earl grey, lemon and white chocolate ice cream
£12.00

Pear

Spiced pear cake, cardamon mascarpone Crèmeux, gingerbread ice cream
£12.00

Cheese

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

£16.00

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

Hintlesham Hall

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 Kobyalko

Tracy Cole

Sunday Lunch -Traditional emphasis

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