

Hintlesham Hall

Lunch Menu

Set Lunch Menu

Available Monday to Thursday

2 course lunch @ £38.50 per person

3 courses @ £49.50 per person

A selection of homemade bread £5.50

Starters

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

Homemade pumpkin ravioli, pickled walnuts, sage butter

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

Soup of the day with homemade bread

Mains

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

Pan fried Seabass, cherry tomato, basil and pinenuts, balsamic reduction

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

Special of the day – please speak to a member of staff

Dessert

Chocolate ganache brownie with vanilla ice cream

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

Deconstructed apple crumble, vanilla and caramel ice cream, cinnamon raisins and
apples, vanilla biscuit and crumble

A selection of three cheeses and biscuits

Tea or Coffee £3.75 per person

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