

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

Pan fried scallops, walnut vin Blanc, pear gel, pear crisp

£17.00

Squid

Baby squid with rosemary and thyme, smoked ricotta, pickled vegetables,
squid ink tuille

£14.00

Duck Breast

Home smoked duck breast, pink grapefruit, goats cheese bon bon,
basil and vanilla gel

£14.00

Leek Mosaic

Leek mosaic, burnt leek powder, white onion velouté, shallot purée,
crispy onions, chive oil

£11.00

Mushroom

Wild mushroom consommé, mushroom duxelle, mushroom crisp

£11.00

Artichoke Ravioli

Artichoke, garlic and thyme ravioli, artichoke espuma

£12.00

Terrine

Chicken and black pudding terrine, pomegranate, homemade piccalilli,

£12.00

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•MAIN COURSE•

Halibut

Pan fried halibut fillet, tiger prawns, lobster bisque, turnip purée, pearl barley and pousse

£39.00

Hare

Loin of hare, kale purée, pickled blackberries, hare and leek pie

£33.00

Rotolo

Butternut squash, spinach and goats cheese rotolo, pinenuts, tomato essence

£21.00

Beef Fillet

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

£42.00

Guinea fowl

Roast guineafowl, celeriac purée, roast hazelnut jus, slow cooked leg with rosemary, potato galette

£29.00

Pork

Confit pork belly, braised pork cheek, pickled carrot, carrot and ginger purée, thyme jus

£29.00

Dover Sole

Dover sole, scallop and crab mousse, vegetable cannelloni, burnt shallot purée, keta caviar

£33.00

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, caramelised hazelnut ice cream, chocolate sauce
£12.00

Parfait

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

Bakewell Cake

Blackberry and vanilla Bakewell cake, cinnamon ice cream, sauce Anglaise
£12.00

Ice Cream

Indulge in a bowl of our mouthwatering freshly churned ice creams and sorbets, served with fresh fruits and tuille, choice of 3 scoops
£11.00

Pavlova

Passionfruit curd meringue Pavlova, pomegranate jelly, lemon verbena ice cream
£12.00

Pear

Spiced pear cake, mascarpone cheese Chantilly, caramel ice cream, reduced maple syrup
£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

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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 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