

Hintlesham Hall

Lunch Menu

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

A selection of homemade bread **£5.50**

STARTERS

Chicken and black pudding terrine, pomegranate, homemade piccalilli, £12.00

Caesar Salad, gem lettuce, croutons, parmesan, garlic dressing,
with either chicken or prawns £19.00

Home smoked duck breast, pink grapefruit, goats cheese bon bon, basil
and vanilla gel £14.00

Bradon rost salmon, celeriac remoulade, tartare hollandaise £16.00

Artichoke, garlic and thyme ravioli, artichoke espuma £12.00

Soup of the day with homemade bread £9.95

MAINS

Pan fried chicken schnitzel, braised red cabbage, rosti potato £23.00

Confit pork belly, braised pork cheek, pickled carrot, carrot and ginger purée,
thyme jus £28.00

Roast guineafowl, celeriac purée, roast hazelnut jus, slow cooked leg with rosemary,
potato galette £28.00

Pan fried halibut fillet, tiger prawns, lobster bisque, turnip purée,
pearl barley and pousse £39.00

Beer battered haddock, triple cooked chips, crushed peas, tartar sauce £19.00

Pan fried sirloin steak 8oz, chunky chips, grilled tomato and mushroom,
red onion jam £33.00

Pan fried Seabass, warm fennel, apple and pink grapefruit salad,
pomegranate sauce £26.00

Butternut squash, spinach and goats cheese rotolo, pinenuts, tomato essence £21.00

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

DESSERT

Apple Bakewell cake, custard and vanilla ice cream £11.00

Stem ginger milk chocolate mousse, chocolate sauce £12.00

Home-made ice cream or sorbet (3 scoops) £10.00

A plated selection of British and French cheeses £16.00

Dry meringue, cream cheese Chantilly, fresh fruits, forest berry compote £12.00

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

Hintlesham Hall

Set Lunch Menu

Available Monday to Saturday

2 course lunch @ £35.50 per person

3 course lunch @ £42.50 per person

A selection of homemade bread £5.50

STARTERS

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

Braden rost salmon, celeriac remoulade, tartare hollandaise

Soup of the day with homemade bread

MAIN COURSE

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

Pan fried Seabass, warm fennel, apple and pink grapefruit salad, pomegranate sauce

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

DESSERTS

Apple Bakewell cake, custard and vanilla ice cream

Home-made ice cream or sorbet (3 scoops)

A selection of three British cheeses and biscuits

Tea or Coffee £3.95 per person