

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

Hand dived Orkney scallop, vin jaune sauce, oscietra caviar
£23.00

Crab

Cromer crab tart, cucumber, lime pearls, coastal herbs
£20.00

Foie Gras

Foie Gras mousse, pain d'épice and homemade duck ham, Sauternes
£18.50

Trout

Hay smoked chalk stream trout pave', crème fraiche, trout roe
£18.50

Beetroot

Beetroot salad, balsamic pearls, smoked ricotta
£14.00

Asparagus

Local farmed white asparagus, poached egg, summer truffle
£18.00

Terrine

Hare terrine, apricots and Armagnac, homemade brioche
£17.50

Beef

"Burton Reserve" tartare of beef, oyster's textures, mustard dressing
£19.50

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

May 2025 Menu

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•MAIN COURSE•

Lamb

Lamb navarin, turnips, herb croutons
£32.00

Lobster

Barbecued Cornish lobster, peanut butter, caviar
£42.00

Celeriac

Miso marinated celeriac, beluga lentils, white asparagus, summer truffle
£26.50

Tournedos of Beef

Tournedos Rossini, foie gras, Madeira jus
£46.00

Chicken

Truffled chicken breast, garden baby vegetables, chicken jus
£31.00

Turbot

Panfried and poached Cornish Turbot, langoustine, Tempura scraps
£43.00

Monkfish

Monkfish Kiev, courgette flower, scallop and prawn mousse
£36.00

Pigeon

Wood pigeon, hispi cabbage, dates and garam masala
£36.50

Sides

Creamed or Truffled potatoes	£4.50	Bitter leaves, radicchio, house dressing	£4.50
Pomme anna, capers bearnaise	£4.50	Barbequed purple tender stem broccoli,	
Baby carrots, dukkha, raisins	£4.50	preserved lemon & chilli oil	£4.50

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•DESSERTS•

Golden Sphere

Caramel mousse, caramelised pecan and liquorice ice cream, chocolate sauce
£14.00

Mojito Ice

Lime and mint sorbet, served with a shot of Bacardi rum, and blueberry financier
£12.00

Parfait

Coffee mascarpone cheese parfait, smoked whisky jellies, coffee coulis, berry whisky juice
£12.00

Chiboust

Lemon cream chiboust, almond sponge, cardamon ice cream
£12.00

Pina Colada

Dry meringue, coconut whipped ganache, macerated pineapple, Chantilly, pineapple jelly, lime and mint sorbet
£12.00

Cheese

A selection of interesting British and French cheeses, artisan crackers, grapes and chutney
£16.00

Scoop into sweetness

Handcrafted ice creams and zesty sorbets, crowned with crispy meringues and vibrant fruit coulis (3 scoops)
£10.00

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 £36.50 per person

Three courses at £43.50 per person

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