

Hintlesham Hall

Sample Sunday Lunch Menu

Three courses £43.50 — per person

Two courses £36.50 – per person

Selection of homemade bread @ £5.50 per person

STARTERS

Pressed duck leg, orange and green peppercorn terrine, soy dressing,
sesame radish, rocket

Cream of leek and potato soup

Local wild mushroom and goats cheese bruschetta, pea puree, balsamic reduction

Garlic tiger prawns, harissa cous cous, red pepper coulis

MAINS

Roast sirloin of beef, traditional Yorkshire pudding, red wine gravy

Roast rump of lamb, mint crushed potato, rosemary jus

Cajun spied vegetable wellington, rich tomato and butterbean cassoulet

Pan fried fillet of seabass, coriander rosti, stir fry vegetables, soy and lime cream

DESSERT

Vanilla crème brûlée, Chantilly and fresh fruit

Chocolate orange cheesecake, chocolate sauce, orange sorbet

Apple crumble tart, cinnamon ice cream & Anglaise

Selection of cheeses, grapes, chutney and crackers



La Cafetiere Coffee or Tea £3.95 per person

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

Before ordering, please speak to one of our staff if you have a food allergy or intolerance