



HINTLESHAM HALL
SUFFOLK

A La Carte

Starters £12.00

**Caramelised scallops, chilli spiced butternut squash purée,
warm sesame dressing, salted tuille**

**Roast breast of wood pigeon,
ginger scented polenta dusted salsify, beetroot infusion**

**Pressed smoked vegetable and tomato terrine,
parsnip and sweet paprika remoulade, crispy shallot wontons**

**Suffolk honey glazed pork belly,
braised pork cheek, treacle infused celeriac**

Cream of watercress and turnip soup, truffle glaze

**Fillet of red mullet, herb crumbs, salmon and caper rilette,
cabernet sauvignon vinaigrette**

If you would like any of the dishes on the menu cooked more simply please ask one of the team
Additional vegetarian dishes are available on our vegetarian menu as are some vegan dish suggestions

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



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Main Courses £25.00

All main courses are served with seasonal vegetables

**Loin of venison, burnt pear compote, braised endive,
clove flavoured sauce**

Poached fillet of halibut, mussels, radish, fennel, lime leaf essence

**Tournedos of beef, béarnaise style crust,
rich Burgundy jus
(£8 supplement)**

Double baked goat's cheese and rocket soufflé, herb infusion

Grilled fillet of seabass, garlic scented kale, gremolata

**Roast breast of guinea fowl, mushroom stuffed thigh,
wild mushrooms, Madeira reduction**

SMOKING AND MOBILE PHONES

**Dining rooms and lounges are non-smoking areas.
Please switch phone ringers off in the dining rooms
and our lounges during meal service. If set on vibrate for
emergency calls, please nevertheless take the call outside
in consideration of those around you.**

Thank You



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Desserts £9.00

Mango and white rum curd, toasted papaya, coconut meringue

**Vanilla crème brûlée, cinnamon shortbread crumbs,
salted hazelnut ice cream**

**Tonka bean parfait,
milk chocolate ganache, white chocolate powder**

Blackberry and apple terrine, lime, mint and crème fraîche ice cream

Honey baked plums, plum sorbet, saffron and lavender syrup

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A selection of interesting British and French cheeses

(£3.50 supplement)

COFFEES AND TEAS

**La cafetière coffee, cappuccino, espresso, Assam, Darjeeling,
Earl Grey, Formosa or Keemun teas, Jasmine and herb tisanes**

Coffee and teas served with home-made petits fours

£4.50 per person

**We have great pleasure in being of service to you,
and gratuities are at your discretion**



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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	Graham McGregor
Head Chef	Alan Ford
Restaurant Manager	Yuriy Kobyalko
Senior Events Manager	Tracy Carter
Table d'Hote Menu (Every evening)	Two courses at £25.00 per person Three courses at £33.00 per person
Hintlesham Lunch (Monday –Saturday inclusive)	Two courses inc. coffee £18.00 Three courses inc. coffee £23.50
Sunday Lunch -Traditional emphasis	Two courses inc. coffee £19.50 Three courses inc. coffee £25.50

Our three dining rooms are available for private use.
Dinner parties, wedding receptions 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 40 people on round tables of 8
The Salon	-	The epitome of grandeur and elegance, the Salon is the largest of three dining rooms seating up to 81 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 Banqueting team.

Thank You