



Hintlesham Hall Hotel

Table d'hôte Menu

Two Courses £25.00 per person

Three Courses £33.00 per person

*Grilled fillet of seabass, crisp vegetables and tiger prawns,
coriander and soy dressing*

or

*Ham hock, apricot and tarragon terrine, tarragon and polenta croutons,
sweet potato purée, chive emulsion*

or

Cream of asparagus soup finished with gremolata

Breast of Gressingham duck, raspberry vinegar and shallot jus

or

*Seared supreme of soy infused salmon, coriander mash,
lime leaf and coriander sauce*

or

*Slow cooked then compressed shoulder of lamb, grain mustard mash,
white wine and spring onion sauce*

or

Roasted vegetable and goat's cheese risotto

or

*Grilled sirloin steak, herb galette, creamy green peppercorn sauce
(£5 supplement)*

Tangy lemon delice with fresh strawberries

or

A selection of East Anglian cheese, biscuits, apple and sultana chutney

or

Iced mango parfait, meringue, fresh mango

La cafetière coffee served with home made petits fours

£4.50 per person

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

Please switch mobile phones to silent in the restaurant and lounges

Thank You