



HINTLESHAM HALL  
SUFFOLK

# Banqueting Menus

A selection of home-made canapés circulated to accompany your aperitifs ~ £6.50 per person

Three course menu ~ £43.00 per person unless a menu supplement applies

All our menus include la cafetière coffee served with chocolate truffles

## **Starters**

### **Meat**

Wild mushroom, cherry tomato and chorizo tart, salsa verde, tapenade dressing

Smoked chicken, sun blushed tomato and tarragon terrine, sweet potato purée, crisp Parma ham

Ham hock, caramelised onion and leek pressed terrine, shallot purée, burnt shallot petals

Pressed duck leg, flavoured with homemade hoi sin sauce, caramelised plum, hoi sin dressing, crispy spring onion

### **Fish**

Salmon, smoked salmon and caper terrine, spiced cauliflower purée, gherkin and chive sauce

Garlic butter cooked tiger prawns, mixed herb cous cous, wild garlic oil, sour dough tuille

Salmon, horseradish, and dill encased in smoked salmon, Asian slaw, lime gel

Smoked mackerel pate, pickled vegetables, melba toast, pea shoots

### **Vegetarian**

Roasted vegetable carpaccio, tomato and garden rosemary chutney, crispy cabbage

Cream of cauliflower soup Suffolk blue cheese crème fraîche

Cream of roasted tomato and basil soup

Layered vegetable terrine wrapped in spinach, saffron fennel purée, crispy carrot



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## Main Courses

### Meat

Cajun spiced chicken breast, sweetcorn purée, shallot pomme purée

Breast of guineafowl, braised baby gem lettuce peas and bacon

Confit duck leg, braised red cabbage, cinnamon and orange sauce

Breast of Suffolk duck, green peppercorn mash, wild garlic sauce **£3 supplement**

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

Roast sirloin of beef, dauphinoise potato, button mushroom, baby onion and red wine sauce

Chateaubriand of beef, glazed fondant potato, rich port and jus, gaufrette potatoes **£12 supplement**

Slow cooked shoulder of lamb, mint jus, pea pomme purée

Roasted rump of lamb, oyster mushroom, olive and basil sauce **£5 supplement**

Slow cooked pork belly glazed with east Bergholt honey, crispy Parma ham, herb mash

Tenderloin of pork, wrapped in Parma ham, apple and local cider sauce

### Fish

Grilled fillet of seabass, shellfish mash pickled radish, smoked salmon and chive cream **£3 supplement**

Pan fried supreme of salmon, gremolata, crushed herbed new potato, lemon and parsley cream

Poached fillet of lemon sole filled with salmon mousse, dill and preserved lemon sauce **£4 supplement**

### Vegetarian

Spiced vegetable Wellington, curry reduction

Filo parcel filled with a ragout of vegetables, sweet and sour sauce

Roasted vegetable, artichoke, goats' cheese and herb risotto

Ricotta, spinach and sage ravioli, sage butter sauce with pumpkin seeds **£2 supplement**



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## Desserts

Orange and caramel cake, orange jelly, crème Chantilly

Vanilla crème brûlée, lavender shortbread

Mango and rum crème brûlée, coconut cookies

Smooth lemon tart, raspberry and prosecco sorbet

Milk chocolate tart, salted caramel ice cream

Vanilla cheesecake, fruit compote crumble shot

Iced pistachio parfait, baby meringues, chocolate soil

Mixed fruit and vanilla cream Pavlova

Coconut pannacotta, fresh mango and papaya, passionfruit sauce

Apple and sultana crumble, vanilla ice cream

Croissant, sultana butter pudding, vanilla custard

Plated selection of East Anglian cheese, grapes, apple chutney, biscuits - **£2 supplement**