



HINTLESHAM HALL  
SUFFOLK

## Dinner Menu

All our ingredients are sourced locally where possible,  
vegetables and herbs are used from our own  
Carrier's kitchen garden

### Starters

#### **Mackerel**

Torched mackerel, pink lady jelly, crispy apple, crispy mussels,  
pickled red onion

£12.00

#### **Sardines and Lobster**

Grilled sardines, garlic brioche, tomato and basil chutney, lobster jelly

£13.95

#### **Scallops**

Scallop and leek pie, keta caviar, preserved lemon parsley sponge

£15.95

#### **Beef Tartar**

Crispy onion, cornichons, shaved parmesan, duck egg yolk,  
roscoff onion and chive oil, mushroom tuille

£13.95

#### **Courgette and Cumin Fritter**

Pea purée black garlic gel, almonds, kibbled onions

£10.95

#### **Soup**

Cream of kohlrabi and potato

£10.50

#### **Terrine**

Chicken and shin of beef terrine, homemade piccalilli, pistachio cracker

£10.95

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

If you would like any  
ingredients on the menu  
cooked simply and plainly,  
please just ask.

Our special menu of  
additional vegetarian dishes  
is available upon request.  
As are vegan suggestions.

***For those of you on a Dinner Inclusive room rate there is a £47.50 per person food allowance***

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



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**Main Courses**

**Moroccan Spiced Lamb**

Lamb rump and rack, pomegranate gel, mint and date cous cous,  
toasted almonds, spiced jus

£29.50

**Sea Trout**

Pan fried sea trout fillet, cucumber consommé, samphire, pickled radish,  
pickled cucumber, citrus gel

£26.00

**Sirloin Steak**

Pan fried 8 oz sirloin steak, grilled tomato and mushroom,  
red onion jam, triple cooked chips

£26.00

**Ravioli**

Sun-blushed tomato and ricotta ravioli, tomato consommé, basil oil,  
parmesan tuille, spinach

£23.00

**Teriyaki Beef**

Beef fillet, bamboo shoots, water chestnuts, oyster mushrooms, pickled carrot,  
rice and sesame tuille, pac choi

£35.00

**Quail**

Roast quail breast, quail scotch egg, black pudding purée, sweet kumquats,  
elderflower jus

£27.00

**Wild Seabass**

Fillet of wild seabass, spring onion and lime razor clams, clam and chive butter sauce

£29.00

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**Desserts**

**Chocolate**

Milk chocolate and hazelnut praline mousse, white chocolate panna cotta, dark chocolate ice-cream

£13.50

**Date pudding**

Sticky date pudding, frozen caramel parfait, custard pearls, honeycomb ice-cream, toffee sauce

£11.95

**Yoghurt**

Strawberry and lime yoghurt mousse, pistachio sponge, white chocolate ice-cream

£11.95

**Ice Cream**

A choice of three ice creams or sorbet, brandy snap

£10.50

**Meringue**

Lemon curd, raspberry cremeux, meringue, strawberry sorbet

£11.00

**Apple**

Apple frangipane tart, Suffolk honey ice-cream, apple and rosemary jelly

£11.00

**Cheese**

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

£13.50

Coffee and teas served with home-made petits fours

£5.50 per person

La cafetière coffee, cappuccino, espresso, latte  
Assam, Darjeeling, Earl Grey, Ceylon, Chamomile, Jasmine and herb tisanes

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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	Jonathan Cole
Restaurant Manager	Yuriy Kobyaliko
Senior Events Manager	Tracy Cole

Hintlesham Hall Dinner Menu (Every evening)	3 courses from £47.50 [excluding coffee] (£45.00 per person food allowance for those on a Dinner inclusive room rate)
Hintlesham Set Lunch (Monday –Saturday inclusive)	Two courses at £29.50 Three courses at £36.50
Sunday Lunch -Traditional emphasis	Two courses at £27.50 Three courses at £34.50

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