



HINTLESHAM HALL
SUFFOLK

Set Lunch Menu

3 Courses **£33.50** per person

2 Courses **£27.50** per person

To Include:

*a selection of nibbles on arrival,
a glass of specially recommended red or white wine,
still or sparkling mineral water, Tea/Coffee*

Nibbles: Smoked almonds £2.75, Chili rice
crackers £2.25. Mixed olives £2.75, Cajun spiced
nuts £2.00

Sides: - All @ £3.50
Mixed vegetables; Mixed leaf salad; Buttered
new potatoes; Chunky chips; Skinny fries

STARTERS

Chicken, ham hock and asparagus roulade, homemade piccalilli, brioche, tarragon gel

Cauliflower risotto, Welsh rarebit bon bon

Lamb shoulder croquette with peas, bacon and shallots

Cream of white onion soup, sour dough gruyere croute

Bradán Rost smoked salmon, lime hollandaise, salmon caviar

Pan fried fillet of seabass, crab risotto, crab emulsion, tapioca crisp

MAIN COURSE

Poached fillet of plaice, gremolata crust, watercress cream

Pan fried chicken breast wrapped in sage and Parma ham, asparagus, tomato and basil jus

Venison haunch feuilleté, caramelised apple, cider vinegar sauce

Tempura haddock goujons, lemon mash, lemon, gherkin and parsley sauce

Thai spiced marinated salmon fillet, coriander rosti potato, stir fry vegetables, boc choi, Asian style broth

Beetroot gnocchi, spinach, parmesan, sage and walnut butter

DESSERTS

Apricot crème brûlée, pistachio shortbread

Trio or British cheeses, chutney, crackers and grapes

White chocolate blondie, raspberry ice cream

Rhubarb cheesecake, ginger syrup, lavender sorbet

Summer berry terrine, clotted cream, fresh fruit and berries

Cafetiere coffee or Tea

A 12.5% discretionary service charge will be added to your bill