



HINTLESHAM HALL
SUFFOLK

Canapé Selection

Please choose a selection of four canapés to offer your guests during aperitifs.

Meat

Cocktail sausages with honey and grain mustard

Seared venison haunch, red onion jam, parmesan

Pan fried duck breast, green peppercorn cream, orange gel

Spicy lamb samosas

Duck and mixed vegetable spring roll, sweet chilli dip

Parma ham and stilton en croute

Sweet soy and lime chicken kebabs

Carpaccio of beef, mini-Yorkshire pudding, horseradish gel ~ £1.00 per person supplement

Fish

Sesame prawn toast

Rosette of smoked salmon, fennel jam

Tempura plaice, tartar sauce

Poached lobster and haddock roulade, poached quails egg ~ £2.00 per person supplement

Warm salmon and caper hollandaise tartlet

Crab and chive bon bon, herb mayo, lemon gel

Vegetarian

Welsh rarebit

Courgette and goats cheese quiche

Parmesan and pepper straws

Feta cheese, red pepper and olive roulade

Artichoke Thermador tartlet

Cream cheese, smoked paprika and chive éclair



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Wedding Breakfast Menus

Starters

Meat

Parma ham, tomato and olive tart, salsa verde, paprika dressing

Smoked chicken, apricot and tarragon terrine, butternut squash purée, herb dressing

Braised ham hock, caramelised apple terrine, burnt shallot purée

Pressed duck leg confit with orange and green peppercorns, orange gel, soy dressing, pickled radish

Fish

Salmon, smoked salmon and dill roulade, lime gel

Chorizo butter cooked tiger prawns, paprika cous cous, sour dough tuille

Poached salmon and haddock terrine, Asian slaw, coriander gel

Smoked haddock rilette, melba toast, dill dressing, pickled vegetables

Vegetarian

Roasted vegetable terrine, crispy onion, saffron dressing

Cream of leek and potato soup

Roasted vegetable carpaccio, tomato and rosemary chutney, tomato gel

Wild mushroom and goats cheese sour dough bruschetta, pea purée, tarragon dressing



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Main Courses

Meat

Cooked on the crown roasted chicken breast, sage and shallot jus

Breast of guineafowl, braised red cabbage, cinnamon jus

Confit duck leg, herb mash, roasted peppers with pousse, spiced jus

Breast of Suffolk duck, tarragon mash, green peppercorn and orange jus

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

Roast sirloin of beef, boulangère potato, button mushroom, baby onions

Chateaubriand of beef, dauphinoise potato, Bordelaise sauce **£12 supplement**

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

Roasted rump of lamb, buttered Savoy cabbage, local wild mushrooms, rosemary jus **£5 supplement**

Slow cooked pork belly glazed with local honey and thyme, peas, bacon, thyme jus

Cajun spiced tenderloin of pork, Savoy cabbage, chorizo and paprika sauce

Fish

Pan fried fillet of seabass, dill mash, lobster and crab sauce **£2 supplement**

Baked fillet of salmon, gremolata crust, herb mash, salmon and caviar sauce with dill

Plaice and tiger prawn roulade, preserved lemon crushed potato, smoked salmon cream sauce **£4 supplement**

Vegetarian

Roasted vegetable, sage and walnut Wellington, light curry reduction

Filo parcel filled with roasted vegetables and feta, tomato and olive sauce

Wild mushroom, artichoke and parmesan risotto

Butternut squash, spinach and mozzarella rotolo, pea purée, tomato sauce



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Desserts

Star anise Panna cotta, tarragon syrup, fresh mango

Pineapple and rum crème brûlée, coconut tuille

Zingy lemon tart, raspberry and balsamic vinegar sorbet

Milk chocolate tart, milk sorbet

Warm chocolate brownie, raspberry ice cream, dark chocolate sauce

Iced mango parfait, fresh fruit, baby meringues

Mixed fruit and cream Chantilly Pavlova

Apple and sultana crumble, cinnamon ice cream

Chocolate orange cheesecake, crème Chantilly

Platter of cheese, stilton, mature cheddar & camembert



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Evening Buffet Menus

Please choose the same items for the whole of your party.

Selection A ~ please choose six items from this section. Additional items at £2.40 each

Fish

Salmon and haddock Thai fish cakes, sweet chilli dip
Tempura tiger prawns
Curried prawn and vegetable samosas
Salmon and smoked salmon roulade on cucumber
Haddock, sesame and coriander toast

Meat

Homemade sausage and sage rolls
Mini hotdogs with caramelised onions
Mini beef burgers
Lamb, chorizo and harissa kebabs
Barbeque chicken drumsticks
Sweet soy, lime and ginger pork skewers
Smoked chicken and sun blushed tomato pizza

Vegetarian

Vegetarian sausage rolls
Tomato and wild mushroom pizza
Local Suffolk blue cheese rarebit on bloomer
Roasted vegetable and pesto quiche
Cajun spiced potato wedges, sour cream

Selection B ~ please choose one item from this section. Additional items at £5.50 each

A selection of assorted sandwiches
Mini fish and chips with crushed peas and saffron aioli
Barbeque chicken and sweetcorn wraps
Hoi sin duck, cucumber and spring onion wraps
Green bean and toasted almond salad with a balsamic dressing – serving 5 guests
Mixed green salad with an elderflower French dressing – serving 5 guests
Asian slaw with chilli and coriander – serving 5 guests
New potatoes with crème fraiche and mint – serving 5 guests
Bowls of chips – serving 5 guests
Baby desserts – selection of 3 per person

Rolls with chips ~ £16.50 per person ~ can be used for additional guests over what is included in package

(Cumberland sausages hot dog (2 per person) and chips or Bacon rolls (2 per person) and chips

Cheeseboard ~ £19.95 per person

British and Continental cheeses served with apple & sultana chutney, French stick biscuits, grapes & celery

Hintlesham Hall's Slow Roast Pork ~ £19.95 per person

Slow roasted shoulder of pork rolls (2 per person) served with stuffing, apple sauce, mixed salad & coleslaw