



# HINTLESHAM HALL

SUFFOLK

## A La Carte

PLEASE NOTE THIS IS A SAMPLE MENU ONLY

OUR MENUS CHANGE REGULARLY THROUGHOUT THE YEAR

### **Starters £12.00**

**Caramelised scallops, chilli spiced butternut squash purée,  
warm sesame dressing, salted tuille**

**Roast breast of wood pigeon,  
ginger scented polenta dusted salsify, beetroot infusion**

**Pressed smoked vegetable and tomato terrine,  
parsnip and sweet paprika remoulade, crispy shallot wontons**

**Suffolk honey glazed pork belly,  
braised pork cheek, treacle infused celeriac**

**Cream of watercress and turnip soup, truffle glaze**

**Fillet of red mullet, herb crumbs, salmon and caper rilette,  
cabernet sauvignon vinaigrette**

If you would like any of the dishes on the menu cooked more simply please ask one of the team  
Additional vegetarian dishes are available on our vegetarian menu as are some vegan dish suggestions

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



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*A La Carte*

**Main Courses £25.00**

*All main courses are served with seasonal vegetables*

**Loin of venison, burnt pear compote, braised endive,  
clove flavoured sauce**

**Poached fillet of halibut, mussels, radish, fennel, lime leaf essence**

**Tournedos of beef, béarnaise style crust,  
rich Burgundy jus  
(£8 supplement)**

**Double baked goat's cheese and rocket soufflé, herb infusion**

**Grilled fillet of seabass, garlic scented kale, gremolata**

**Roast breast of guinea fowl, mushroom stuffed thigh,  
wild mushrooms, Madeira reduction**

**SMOKING AND MOBILE PHONES**

**Dining rooms and lounges are non-smoking areas.  
Please switch phone ringers off in the dining rooms  
and our lounges during meal service. If set on vibrate for  
emergency calls, please nevertheless take the call outside  
in consideration of those around you.**

**Thank You**



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*A La Carte*

*Desserts £9.00*

**Mango and white rum curd, toasted papaya, coconut meringue**

**Vanilla crème brûlée, cinnamon shortbread crumbs,  
salted hazelnut ice cream**

**Tonka bean parfait,  
milk chocolate ganache, white chocolate powder**

**Blackberry and apple terrine, lime, mint and crème fraîche ice cream**

**Honey baked plums, plum sorbet, saffron and lavender syrup**

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**A selection of interesting British and French cheeses**

*(£3.50 supplement)*

**COFFEES AND TEAS**

**La cafetière coffee, cappuccino, espresso, Assam, Darjeeling,  
Earl Grey, Formosa or Keemun teas, Jasmine and herb tisanes**

**Coffee and teas served with home-made petits fours**

*£4.50 per person*

**We have great pleasure in being of service to you,  
and gratuities are at your discretion**

