



HINTLESHAM HALL

SUFFOLK

OPERA NIGHT DINNER MENU

Saturday 9th May 2026

THE PROLOGUE

Hall Baked Bread | Flavoured Butter

THE FIRST ACT

Garden Pea and Suffolk Ham
Warm Pea Velouté | Mint Oil | Lemon Thyme

Chalk Stream Trout
Lightly Cured | Wild Garlic | Buttermilk

White Asparagus
Poached Spears | Soft Hen's Egg | Chive | Brown Butter (V)

ACT II: THE MAIN PERFORMANCE

Norfolk Black Chicken
Roasted Breast & Confit Leg | Spring Carrots | Morels | Chicken Jus

Suffolk Lamb
Rump | Spring Onion | Young Spinach | Anchovy | Rosemary

Hispi Cabbage
Charred | Garden Herbs | New-Season Garlic | Lemon (V)

FINALE

Strawberry & Basil
English Strawberries | Elderflower | Mascarpone Meringue

Honey & Chamomile
Ice Cream | Chamomile | Honey Biscuit

Rhubarb And White Chocolate
Garden Rhubarb | Baked Yoghurt | Lemon Verbena

ENCORE

Tea/Coffee | Petit Fours