



HINTLESHAM HALL

SUFFOLK

GARDEN TOUR LUNCH

FEBRUARY 2026

AMUSE

Celeriac: Roasted Celeriac Velouté | Apple Vinegar

Leek: Confit Heart | Potato Espuma | Chive Oil

Beetroot: Salt-Baked | Apple | Horseradish

Ham Hock: Pressed Terrine | Parsley Jelly | Sourdough Crisp

Suffolk Beef Cheek: 48-Hour Braise | Celeriac | Winter Greens | Jus

Free-Range Chicken: Supreme & Confit Leg | Parsnip | Thyme Jus

Winter Squash: Roasted Squash | Pearl Barley | Sage

Buttermilk: Light Set Cream | Honey Vinegar | Thyme

Apple: Almond Sponge | Custard

Chocolate: Crèmeux | Olive Oil | Sea Salt

Blood Orange: Posset | Shortbread

Tea or Coffee