



HINTLESHAM HALL

SUFFOLK

Dinner Du Jour Menu

Home baked bread | Flavoured butter | Amuse bouche

Soup of the day | Fresh baked bread
Smoked salmon Roulade | Crème fraîche | Caviar
Duck terrine | Orange gel | Pistachio crumbs | Micro herbs

Glazed beef short rib | Pomme Anna | Garden brassicas
Monkfish Kiev | Fondant potato | Wilted spinach
Cauliflower macaroni cheese | Black truffle

Orchard apple Bakewell cake | Creme anglaise
Sticky toffee pudding creme brûlée
Homemade ice cream
Cheese plate (Supplement 7.00)

2 Course | 39.50

3 Course | 47.50

Tea, coffee and chocolates | 5.50

Please speak to one of our staff if you have a food allergy or intolerances

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