



HINTLESHAM HALL

SUFFOLK

Champagne Delamotte Dinner £75 | Champagne pairings £65

AMUSE BOUCHE

Gougère | aged Comté
Chalk stream trout tartare | cucumber | dill | warm brioche | cultured butter

Kir Royale

FIRST COURSE

Hand-dived scallop
Champagne beurre blanc | white asparagus | apple |

Paired with Delamotte Blanc de Blancs NV

FISH COURSE

Cornish turbot
Leek fondue | vin jaune emulsion | brown butter crumbs

Paired with Laurent Perrier demi-sec

TO FOLLOW

Anjou pigeon
Breast roasted | leg confit | Beetroot | cherry | cocoa nib jus

Paired with Delamotte Rosé Brut NV

PRE DESSERT

Blood orange granité
Campari | thyme

TO FINISH

Yorkshire rhubarb
Champagne jelly | almond cream | vanilla |

Paired with Delamotte Brut NV