



HINTLESHAM HALL

SUFFOLK

MARKET MENU SAMPLE

Homemade Breads,
flavoured butter

TO BEGIN

Mackerel Pate
burnt lemon gel, bread crisps

Beef Tartare
egg yolk puree, sourdough tuille

Smoked Duck Salad
pickled walnuts, black garlic emulsion, orange oil

MAIN COURSES

Stuffed Chicken Breast
truffle mash, girolles, tarragon sauce

Cod
tartar beurre blanc, crushed potatoes, kale

Smoked Cheese Polenta
braised red cabbage, onion petal, hazelnut & apple butter sauce

DESSERTS

Honey & Walnut Tart
Gingerbread Ice Cream

Apple & Sultana Crumble
Cinnamon Ice Cream

Hintlesham Hall-Made Ice Cream and Sorbets

Cheese Plate (*supplement 7.00*)

Tea / Coffee & Petit Fours From 7.50

2 Course | 39.50

3 Course | 47.50

*Where possible we use produce from our kitchen gardens which is picked fresh each day
A discretionary 12.5 % service charge will be added to your bill*

*Please speak to one of our staff if you have a food allergy or intolerance and switch mobile phones to silent
in the restaurant and lounges*