



HINTLESHAM HALL

SUFFOLK

£75 per person

Canapes | 3 Course Menu | Glass of Whisky | Petit Fours

CANAPES

Whisky-Cured Salmon | Dill | Lemon Crème

Haggis Bonbon | Neeps and Tattie Purée | Heather Honey

Crispy Chicken Skin | Smoked Bacon Jam | Chive

TO START

Cullen Skink Velouté

Smoked haddock | Leek | Potato | Chive oil | Warm treacle bread

TO FOLLOW

Roast Loin of Highland Venison

Haggis croquette | Salt-baked Neeps | Buttered kale

Potato pave | Red wine & whisky jus OR

Traditional Haggis, Neeps and Tatties – HH Signature Style

Crispy Haggis burnt onion purée | Fondant Neeps | Potato espuma | Whisky glaze OR

Barley & Wild Mushroom 'Haggis'

Crispy oats | Root vegetable pave | Burnt leek | Whisky & thyme reduction

TO FINISH

Cranachan Parfait | Heather honey | Macerated raspberries | Toasted oats | Whisky gel OR

Sticky Toffee Pudding | Salted whisky caramel | Clotted cream ice cream

Cheese Course (optional add-on) | A selection of Scottish farmhouse cheeses

Oatcakes | Honeycomb | Fig (+£8 supplement)

PETIT FOURS

Shortbread | Whisky Fudge | Tablet