



HINTLESHAM HALL

SUFFOLK

MOTHERING SUNDAY LUNCH

A celebration of family, comfort and refined Sunday dining

3 COURSES | £59.50 | Including a gift from us to all Mums on the table

ARRIVAL DRINK | AMUSE BOUCHE

Elderflower spritz | Homemade lemonade | Warm cheese & chive gougère

TO START

Seasonal Garden Soup | wild garlic | potato | chive oil | warm sourdough
Heritage Beetroot & Goat's Curd | pickled beetroot | walnut praline | honey | rocket
Smoked Salmon Tart | crème fraîche | dill | pickled cucumber | compressed apple

TO FOLLOW | classics refined

Roast Sirloin of Suffolk Beef | Yorkshire pudding | duck fat roasties
horseradish cream | rich roasting jus
Roast Loin of Dingley Dell Pork | crackling | apple & fennel compote | sage stuffing | cider gravy
Roast Sutton Hoo Chicken | herb stuffing | bread sauce | roast potatoes | chicken & thyme
gravy
Pan-Roast Chalk Stream Trout | brown butter hollandaise | spinach | crushed new potatoes
Vegetarian Wellington | mushroom duxelle | spinach | root vegetables | madeira sauce

SIDES | cauliflower cheese | honey-roasted carrots | braised red cabbage
garlic greens | extra Yorkshires | proper roasties | + £6 per dish

TO FINISH

Lemon Posset | shortbread | poached rhubarb | ginger
Hintlesham Sticky Toffee Pudding | toffee sauce | clotted cream | Maldon salt
Chocolate Mousse | raspberry | chantilly | cocoa nib
British Cheese Plate | chutney | oatcakes | grapes | +£6

PETITS FOURS

Raspberry macaron | Vanilla fudge | Chocolate truffle