



# HINTLESHAM HALL

SUFFOLK

**Nelson Estate Winery Dinner £65 | Wine pairing £55**

## **AMUSE BOUCHE**

Biltong dusted nuts  
Smoked aubergine tartlet

*Crémant*

## **FIRST COURSE**

Beef Carpaccio  
Pickled mushroom | Parmesan | truffle

*Paired with Cabernet Merlot 2020*

## **FISH COURSE**

Roasted monkfish  
Sweetcorn | smoked butter | lime

*Paired with Nelson Family Vineyard Chardonnay 2023*

## **INTERMEDIATE**

Charred lamb sweetbread  
Miso glaze | apricot | chicory

*Paired with Lusha Nelson Signature Cabernet Franc 2019*

## **TO FOLLOW**

48-hour Beef short rib  
Black garlic | charred onion | red wine jus

*Paired with Nelson Family Vineyards Shiraz 2023*

## **PRE DESSERT**

Pineapple | ginger | rum caramel

## **TO FINISH**

Chenin blanc poached pear  
Almond | honey | chamomile

*Nelson Family Vineyards Special Late Harvest 2018 Halves*