



HINTLESHAM HALL
SUFFOLK

THE CHEF'S TABLE
Spring Edition

with EXECUTIVE CHEF LEE COOPER



*An intimate culinary experience
inside the kitchens of Hintlesham Hall.*

Join Executive Chef **Lee Cooper** for a relaxed morning exploring the flavours of spring as he prepares a selection of seasonal dishes, sharing the techniques and inspiration behind the restaurant's menu.

Following the demonstration, guests will move to the restaurant to enjoy a three-course lunch featuring the dishes just prepared.

SPRING MARKET MENU

White Asparagus

Poached Egg, Wild Garlic, Brown Butter, Aged Pecorino

Roast Suffolk Chicken

Spring Peas, Braised Gem Lettuce, Herb Butter, Chicken Jus

Rhubarb & Vanilla Cheesecake

Roasted Forced Rhubarb, Ginger Crumb

£110 per guest

Includes

- Coffee on arrival
- Live cookery demonstration with Chef Lee Cooper
- Three-course seasonal lunch
- Recipe booklet *to take home*

WEDNESDAY 6TH MAY | 10AM – 2PM

LIMITED TO 6 GUESTS

lee.cooper@hintleshamhall.com