



# HINTLESHAM HALL

SUFFOLK

**The Lane Vineyards Dinner £65 | Wine Pairing £60**

## AMUSE BOUCHE

Tomato water | basil oil | frozen sheep's curd

## FIRST COURSE

Poached native lobster  
Fennel | lemon verbena | bisque foam

*Paired with The Lane Chardonnay*

## FISH COURSE

Seared chalk stream trout  
Courgette | cucumber | elderflower beurre blanc

*Paired with The Lane Ikon*

## INTERMEDIATE

Pressed chicken terrine  
Peach | almond | sherry vinegar

*Paired with The Lane Pinot Gris*

## TO FOLLOW

Lamb loin & slow-cooked shoulder  
Broad beans | summer herbs | anchovy jus

*Paired with Gathering Sauvignon Sémillon - The Lane*

## CHEESE COURSE

Tunworth | honeycomb | toasted barley

*Paired with 19th Meeting Cabernet Sauvignon - The Lane*

## TO FINISH

Strawberry & verbena  
Crème fraîche sorbet | olive oil

*Corney and Barrow Sauternes*