



HINTLESHAM HALL

SUFFOLK

OPERA NIGHT DINNER MENU

Saturday 9th May 2026

THE PROLOUGE

Hall Baked Bread | Flavoured Butter

THE FIRST ACT

Garden Pea and Suffolk Ham

Warm Pea Velouté | Mint Oil | Lemon Thyme

Chalk Stream Trout

Lightly Cured | Asparagus | Wild Garlic | Buttermilk

White Asparagus

Poached Spears | Soft Hen's Egg | Chive | Brown Butter (V)

ACT II: THE MAIN PERFORMANCE

Norfolk Black Chicken

Roasted Breast & Confit Leg | Spring Carrots | Morels | Chicken Jus

Suffolk Lamb

Rump | Spring Onion | Young Spinach | Anchovy | Rosemary

Hispi Cabbage

Charred | Garden Herbs | New-Season Garlic | Lemon (V)

FINALE

Strawberry

English Strawberries | Elderflower | Shortbread

Honey & Chamomile

Set Cream | Chamomile | Shortbread

Rhubarb And White Chocolate

Garden Rhubarb | Baked Yoghurt | Lemon Verbena

ENCORE

Tea/Coffee | Petit Fours