HINTLESHAM HALL
Please find below a sample à La Carte menu including starters, main courses and desserts. The menu changes frequently so please feel free to call us to check the current choices

A LA CARTE

Starters £12.00

Pan fried scallops, celeriac and smoked paprika purée, chorizo sausage, chervil dressing

Soy and honey glazed quail, crisp chilli vegetable parcel, sesame pak choi

Cream of sweet potato and tarragon soup, truffle glaze

Carpaccio of venison haunch, goat’s cheese and onion croquettes, watercress essence

Bread crumbed rotolo of curried aubergine, spinach and tomato, baked aubergines and semi dried tomato

Grilled supreme of seabass, a la greque wild mushrooms, young leeks, balsamic vinaigrette

Before ordering, please speak to one of our staff if you have a food allergy or intolerance

If you would like any ingredients on the menu cooked simply and plainly, please just ask.

Our special menu of additional vegetarian dishes is available upon request, as are vegan suggestions.
HINTLESHAM HALL

Main Courses £25.00

All main courses are served with seasonal vegetables

Clove scented duck breast, roasted endive, cabernet sauvignon vinegar reduction

Medley of lemon sole and smoked salmon, creamy basil mash, tapenade dressing

Tournedos of beef, parsley and horseradish crust, Madeira jus (£8 supplement)

Double cooked parmesan and rocket soufflé, mixed herb infusion

Baked supreme of haddock, prawn and coriander dumplings, shellfish velouté

Slow cooked Dingley Dell pork belly, roast tenderloin and braised cheek, star anise sauce

SMOKING AND MOBILE PHONES

Dining rooms and lounges are non-smoking areas.

Please switch phone ringers off in the dining rooms and our lounges during meal service. If set on vibrate for emergency calls, please nevertheless take the call outside in consideration of those around you.

Thank You
HINTLESHAM HALL

Desserts £9.00

Vanilla crème brulée, spiced cookie crumbs, ginger infused pineapple
Cappuccino parfait, salted caramel, chocolate madeleine
Mango panacotta, mint meringue, crackling mango sherbet
Honey baked plums, pistachio custard, feuilletage, pistachio ice cream
Pear and green tea sorbet, poached pear, passion fruit sauce

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A selection of interesting British and French cheeses
(£3.50 supplement)

COFFEES AND TEAS

La cafetière coffee, cappuccino, espresso, Assam, Darjeeling, Earl Grey, Formosa or Keemun teas, Jasmine and herb tisanes

Coffee and teas served with home-made petits fours
£4.50 per person

We have great pleasure in being of service to you, and gratuities are at your discretion
HINTLESHAM HALL

As we have always said, please tell us at the time if anything is not to your liking. We do not want you to go away unhappy - we want you to come again!

Here are a few names of our team:

Managing Director  Ray Payne
Head Chef           Alan Ford
Senior Events Manager Tracy Carter

Table d'Hote Menu    Two courses at £25.00 per person
(Every evening)      Three courses at £33.00 per person

Hintlesham Lunch     Two courses inc. coffee £18.00
(Monday –Saturday inclusive) Three courses inc. coffee £23.50

Sunday Lunch -Traditional emphasis Two courses inc. coffee £19.50
                          Three courses inc. coffee £25.50

Our three dining rooms are available for private use. Dinner parties, wedding receptions and other special celebrations can all be enjoyed in elegant and luxurious surroundings.

Justice Room - This intimate room can seat up to 16 people
Parlour - The pine panelled Parlour can seat up to 24 people on one table or 40 people on round tables of 8
The Salon - The epitome of grandeur and elegance, the Salon is the largest of three dining rooms seating up to 81 guests.

Both the Parlour and Salon have doors leading onto the terrace and gardens, ideal for summer drinks receptions.

If you would like any further information please ask one of our restaurant staff who will pass on your enquiry to our Banqueting team.

Thank You