



Table d'hôte Menu

2 courses @ £29.00 per person

3 Courses @ £38.00 per person

To start.....

Chicken and confit duck leg terrine, homemade piccalilli, toasted brioche, chorizo gel

Harissa grilled sardines, homemade bread, sunblushed tomato tapenade, crisp basil,
basil oil, basil butter.

Beetroot cured salmon gravlax, pink lady apple gel, apple crisps, dill, apple sorbet

From the Hintlesham garden pumpkin and ginger soup, toasted pumpkin seeds and oil

Lamb shoulder croquette, melody of Hintlesham garden beans, crisp smoked bacon and shallots,
pea aioli

To follow.....

Chicken escallops wrapped in Parma ham and sage, garlic savoy cabbage, crisp dice potato,
sage and shallot jus

Pork tenderloin roulade filled with an apricot and tarragon farce, dauphinoise potato,
tarragon jus

Pan fried fillet of haddock, razor clam with shrimps, herb crust, shellfish cream

Butternut squash rotolo, with goat's cheese and spinach, tomato and olive sauce

Pan fried fillet of seabass, prawn ravioli, fennel puree, squid ink sauce

To finish.....

Pear and plum Autumn pudding, clotted cream

White chocolate and fig crème brulee, pistachio shortbread

Blood orange sorbet, fresh fruit, brandy snap

Baileys and coffee cheesecake, chocolate and coffee soil, baileys ice cream, chocolate cigarette

Three local cheeses, chutney, crackers and grapes

A selection of Teas or La Cafetière Coffee served with homemade petit fours £4.50 per person

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