

SECKFORD HALL

Sundays at Seckford Sample Sunday Lunch Menu

Starters

Classic Prawn cocktail

Succulent Icelandic Prawns, Marie Rose Sauce, Tomato, Gem lettuce and lemon

Chicken Liver and Cognac Parfait

Sourdough Toast, House Chutney

Goats Cheese and Celeriac Roulade

Truffled Goats Cheese, Roast Peppers, Sundried Tomatoes

Grilled Sardines

Toasted Focassia, Salsa Verde and Watercress

Pressed Ham Hock and Smoked Chicken Terrine

Sweet Cured Vegetables and Herb Salad

Soft Poached Duck Egg

Grilled Asparagus, Watercress and Brioche Croute

Main course

Classic Roast of Beef

Locally Sourced Prime Beef, Yorkshire Pudding

Roast Rack of Pork

Roasted Rack of Blythburgh pork, Crackling, Apple sauce

Roast Chicken

Roasted Supreme of Corn Fed Chicken, Confit Leg

All of Our Roasts are Served with Family Serve Roast Potatoes, Gravy, Cauliflower Cheese and Seasonal Vegetables

Pan Roasted Fillet of Day Boat Caught Bream

Crushed New Potatoes, Capers, Grilled Broccoli, Lemon and Parsley Butter

Grilled Plaice

Grilled Fillets of Sustainably Sourced Plaice, Seafood Risotto and Chive Oil

Spiced Sweet Potato Navarin

Apricots, Peppers, Aubergine and Sweet Potato Spiced with Cinnamon, Chilli and Garlic

Pan Roasted Artichoke Hearts

White Bean Vegan Cassoulet and Charred Hispi Cabbage

Dessert

Classic Sherry Trifle

Sweet Sherry, Strawberry, Sponge, Custard and Crème Chantilly

Sticky Toffee Pudding

Caramel Sauce, vanilla Ice Cream, Glazed Banana

Dark Chocolate Delice

Pistachio Crumble, Cherry Sorbet

Baked Citrus Tart

Raspberry Sorbet, Basil Meringue

Elderflower Panna Cotta

Madagascan Vanilla Infused Berries, Biscotti

Apple and Rhubarb Crumble

Cinnamon Crumble with Seeds and Oats and Vanilla Custard

Cheese and Biscuits

Artisan and Local Cheeses, Oat Crackers, House Chutney, Celery, Apple and Grapes