



  
SECKFORD  
HALL



AUTUMN  
MENU

# AUTUMN MENU

## SHARING PLATES

- VEGETARIAN MEZE** 14.5  
Marinated aubergine, courgettes & peppers, borettane onion, baby artichokes, hummus, flat bread, chilli & minted feta
- CURED MEAT ANTIPASTI** 16.5  
Parma ham, chorizo, bresaola & salami, piccalilli, toasted focaccia, caperberries
- SEAFOOD PLATTER** 18.5  
Hot smoked salmon & crab rilette, Gravlax, Pinney's of Orford smoked prawns, rollmop herring, caperberries, marie rose dressing, toasted Suffolk trencher

## STARTERS

- HOT SMOKED SALMON & CRAB RILLETTE** 9.5  
Nutty butter, watercress salad
- SEASONAL SOUP OF THE DAY** 6.5  
Served with freshly baked bread
- SEARED WOOD PIGEON** 8.75  
Pickled walnut, Seckford's own pear's and raspberry vinaigrette
- CHICKEN LIVER & BRANDY PARFAIT** 9.25  
Apple & cider chutney, crisp toast
- BUFFALO MOZZARELLA** 8.5  
Pomegranate, shaved fennel, chicory and pistachio
- PRAWN & CRAYFISH COCKTAIL** 8.75  
Marie rose dressing, lemon & gem lettuce

## SALADS

- SECKFORD HOUSE SALAD** SML 9. / LRG 12.5  
Smoked chicken, smoked salmon, soft boiled egg, mixed leaves, house mustard dressing
- CLASSIC CAESAR SALAD** SML 8. / LRG 10.5  
ADD CHICKEN - 2.75



- SECKFORD ALLOTMENT SALAD** 12.5  
Heritage beets, shaved pear, chopped chives, mixed leaf, radish, goats cheese, Aspoll Cyder dressing, toasted pumpkin seeds

### Lunch Offer

Monday - Friday  
TWO COURSES FOR 18  
THREE COURSES FOR 23

Please see attached  
lunch offer menu

### Steak Night

TWO STEAKS  
TWO SAUCES, ONE SIDE  
& A BOTTLE OF WINE

Every Tuesday, 50. Per Couple

### Sunday at Seckford

Breakfast, Afternoon Tea, Live Music and  
the very best traditional Sunday lunch

See website for our sleepover  
Sunday special offers

## MEAT

- SEASONAL LOCAL GAME RAGU** 20.  
Pappardelle pasta, rocket, parmesan and rapeseed oil
- 16 HOUR SLOW-COOKED FEATHERBLADE OF BEEF** 22.5  
Butternut squash puree, dauphinoise potato, wild mushrooms
- CONFIT GRESSINGHAM DUCK LEG** 18.  
Braised Borlotti beans, Italian sausage and tomato cassoulet, gremolata

## FISH

- HAKE SALTIMBOCCA** 19.5  
Deben Mussels, potato and leek chowder
- FISH AND CHIPS** 15.  
Sustainably caught cod fillet, peas, chunky chips, tartar sauce

## VEGETARIAN

- THAI VEGAN GREEN CURRY** 13.75  
Lightly spiced Autumn squash in a green curry sauce, served with Basmati rice and flatbread
- CREAMY WILD MUSHROOM FARFALLE** 13.5  
Creamy wild mushroom, spinach farfalle, finished with crème fraiche, parmesan and truffle

## PUDDINGS

- Please ask if you wish to see the full puddings menu
- STICKY TOFFEE PUDDING** 6.5  
Iced banana parfait, toffee sauce
- GLAZED LEMON TART** 7.  
Gin poached blackberry's, lemon sorbet, honeycomb
- DARK CHOCOLATE AND CARAMEL DELICE** 7.5  
Salted caramel ice-cream
- SPICED APPLE PIE** 7.  
Crème anglaise
- BAILEYS AND MINT CHEESECAKE** 6.5  
Roasted coffee ice cream
- PECAN CRÈME BRULEE** 7.  
Spice cake, honey poached pear

All served with pouring cream

## THE SYNERGY GRILL

Using a unique 'Capture Heat', our new revolutionary Synergy grill offers an enhanced cooking experience, mouth-watering, healthier food and is also incredibly energy efficient!

### HALLOUMI & POLENTA

10.5  
Piquillo peppers,  
basil pesto

### TANDOORI MONKFISH LOIN

20.5  
Red dahl lentils, shaved carrot  
and onion seed salad

### SALMON FILLET

14.5  
Charred lemon,  
heritage tomato salsa

## STEAKS

All of our steaks come with confit tomato, flat mushroom, mixed leaf and fries

10oz RUMP  
18.

8oz SIRLOIN  
26.

8oz RIB-EYE  
30.

### SAUCES

Béarnaise, Garlic Butter, Green Peppercorn

## MEAT

**SUFFOLK CHICKEN BREAST**  
14.5

Charred corn on the cob,  
peri-peri sauce

**DINGLEY DELL PORK CHOP**  
15.

Chargrilled cox apple,  
braised red cabbage, watercress

**SHORT RIB BEEF BURGER**  
14.

6oz burger, mature cheddar, tomato, gem lettuce,  
brioche bun, fries, Stokes BBQ sauce

## SIDES

- |                    |     |                                       |     |
|--------------------|-----|---------------------------------------|-----|
| SWEET POTATO FRIES | 3.5 | ASIAN SLAW                            | 3.5 |
| CHUNKY CHIPS       | 3.5 | AUTUMN LEAF SALAD (hazelnut dressing) | 3.5 |
| SEASONAL GREENS    | 3.5 | MASH POTATO                           | 3.5 |
| GARDEN PEAS        | 3.5 | PINK FIR NEW POTATOES                 | 3.5 |

(Please ask for allergens)