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Changes afoot at Seckford Hall

Pages 18-19

The history
of tomatoes



Page 20

Reviewed: The
Douglas Bader



Pages 20-21

The Big Onion
Festival Page 22



Brilliant
new
weekly
section

Recipes Food offers  Local producers



Seckford Hall's new offerings

recipe trio of pork dish

Ashley Durrant shares the secret for his trio of pork dish, which is currently being served in Seckford's 1530 restaurant



SERVES 4

INGREDIENTS

- 1 small tenderloin of pork
- 300g of whole skinned boned belly of pork
- 100g of pigs cheeks
- 4 pints of chicken stock
- 2 cloves of garlic
- 2 shallots peeled and sliced
- 2 star anise
- 1 cinnamon stick
- 2 medium sized potatoes (for mashing)
- 1 small onion sliced and caramelised
- 1 small portion of thyme
- 2 bunches of baby carrots
- 2 bunches of purple sprouting broccoli
- ½ a pint of cider

METHOD

DAY ONE

Step one: 24 hours in advance: Sauté one of the sliced shallots, one of the cloves of garlic, one of the star anise and half the thyme, then season and add the belly of pork. Pour two pints of chicken stock over the belly of pork, cover with foil and cook for three hours on 180° until tender. (A knife should be able to cut through the meat easily.)

Repeat this process with the pig cheeks, after the fat is trimmed off, however with the addition of the cinnamon stick.

Step two: Drain off the pig cheeks and belly of pork, keeping the stock for your sauce tomorrow.

Step three: Press the belly for at least 12 hours, in between two pieces of grease proof paper, with some weight on top.

DAY TWO

Step four: Two hours in advance of serving: To create the sauce reduce the cider by half, add the remaining chicken stock and reduce by two-thirds. Once reduced, pass through a sieve and set aside.

Step five: Slice and caramelise the onion. After peel and dice the potatoes and cook until ready for mashing.

Step six: Finely chop the cooked pig cheeks and add to the mash potato, additionally adding the caramelised onions. Season and form into four balls and leave in the fridge. Cut the pork belly into four equal squares.

Step seven: Trim the belly tenderloin up and put to one side.

Step eight: Peel the carrots and portion the broccoli up and set aside.

Step nine: In three separate frying pans seal the pork belly, tenderloin of pork and pig cheek hash. Cook in an oven on 220° for eight minutes, turning all once half way through. (While the meat is cooking, blanch your carrots and broccoli.)

Step ten: Rest your meat for three minutes. Begin to reheat the sauce made earlier. Afterwards slice the tenderloin of pork and assemble the dish, adding sauce last.

Changes are afoot at Seckford Hall to transform the hotel into one of the county's top dining destinations. Charlotte Smith-Jarvis reports

Popular with brides and grooms thanks to its picturesque lakeside setting, Seckford Hall will be virtually unrecognisable by the end of autumn as a series of works to modernise and enhance the entire ground floor are completed.

At the heart of these changes are a new restaurant, 1530, which is already open, and a swanky new cocktail and champagne bar in what was formerly the Grand Hall (opening soon).

Sold by the Bunn family last August to private investors, who appointed Mark Suddes as operations director, Seckford Hall was given the go-ahead to make changes in June by English Heritage and Suffolk Coastal District Council.

And visitors to 1530 who've previously dined at the hotel will be astonished at just what the architects and interior designer Sarah Foster have achieved.

Gone are the red carpets and wall hangings, replaced by a polished wooden floor, and dramatic but sympathetic furnishings that enhance the original features of the room, from the intricate oak panelling to the brickwork around the windows.

Soft touch leather chairs and dark wooden tables glow under unusual pendant lightings, and a particular feature is made of a mosaic wall light.

Alongside the restaurant's new look and new name, there are also two new head chefs at Seckford, Ashley Durrant and Liam Jennings, who have worked with local suppliers to produce a seasonal menu filled with exciting flavours.

For Ashley, whose been at Seckford Hall since 2000, the opportunity and challenge of getting his hands on the menu has been fantastic, but also a team effort: "It's exciting. For this menu we got all the chefs together and everyone put something into it."

A highlight, says the chef, is his signature dish of trio of pork, which landed him the head chef role. For the plate, tenderloin of pork is paired with twice cooked belly and pig's cheek hash as well as an aromatic star anise sauce.

Starters include Gressingham duck, pink peppercorn and pistachio terrine with blackberry and orange blossom coulis and pan fried scallops with spiced papaya puree and chilli and coriander salad.

For the main event try pan fried sea trout with sautéed samphire, garlic and potato puree and spring onion dressing, or rack of lamb with roasted marrow stuffed with Mediterranean cous cous and broad bean and mint jus.

And end with ice raspberry and lavender parfait with pistachio terrine, or churros with dark chocolate sauce and cherry compote.

The team have also come up with a bar menu, with the majority of items coming in at under £8, from steak and onion sandwich on olive bread, to applewood smoked cheese and spiced tomato chutney on cheese, red onion and chive loaf, and good old fish and chips.

That's not to mention the afternoon tea menu which offers scones, sandwiches, two types of cake, an individual trifle, cream, jam and your choice of tea or coffee, which, like the other menus can now be enjoyed anywhere in the hotel or grounds, from the restaurant, or garden, to the bar or one of the lounges, for maximum flexibility.

Families should make the most of the current Sunday deal at the hotel, running until



the end of the summer holidays. A family of two adults and two children can enjoy a two course meal for £49 in the Lakeside suite, with games and fun included for youngsters. This innovative new addition has become a real hit already.

To the bar

As part of the ground floor changes the snug

bar is being changed in line with the restaurant, to include a new copper bar top and oak bar surround.

But the biggest change is the opulent new champagne and cocktail bar, manned by trained connoisseur Lee Lawes. A plethora of luxury cocktails and champagnes will be available, alongside nibbles and an olive menu, making it the ideal place to stop-off pre dinner,



What do you think? Have you eaten at the new 1530 restaurant? Send us your reviews to @eadt #thebigreview and send us your Instagram images of your meal there.

CHANGES: Seckford Hall not only has a new look inside, but also two new head chefs who are already cooking up a storm

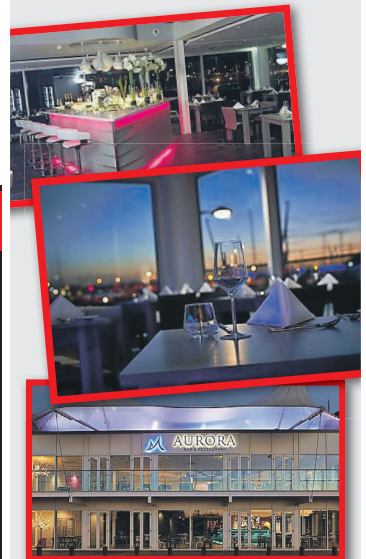
Chooseday!

To brighten up a Tuesday evening, Aurora Bar and Restaurant would like to invite you to dine in the restaurant



and choose your own offer. When ordering a main meal from the A La Carte, you will receive a free starter, dessert or drink. The choice is yours!

Tables must be booked in advance, please call 01473 857027 or email bookings@aurorabarsandrestaurants.co.uk, quoting 'EADT Chooseday' to claim your offer.



or post-dinner to extend your evening. The bar is due to open in September.

And yet more changes

Mark is pleased that the East Wing of the hotel, which used to be the private residence of the Bunns, is to be opened out to the public. The Mulberry Suite will be available for functions, and a

new executive meeting room is under construction. The once private gardens have been added too, and are being landscaped to include a lit terrace.

The bedrooms at Seckford are on a rolling scheme to be renovated, with four already completed. And the spa and Lakeside suite are also marked for total overhauls.

■ Visit www.seckford.co.uk to find out more

WIN

WIN DINNER AT SECKFORD HALL HOTEL

The East Anglian Daily Times has joined up with Seckford Hall Hotel to offer one couple the chance to sample the new 1530 restaurant. The prize includes a cocktail each, three courses (to the value of £30pp) and a bottle of house wine. The prize must be taken by the end of September 2013 and is available to take Sunday to Thursday evenings.

For your chance to win answer the question below and text EAD HALL followed by your answer, name and email address to 80058 e.g. EAD SECKFORD A Jane Smith jane.smith@email.com

Texts cost 50p plus your standard network rate. Or, send your answer, along with your name and telephone number on a postcard to: Seckford 1530 Competition Press House 30 Lower Brook Street Ipswich IP4 1AN

Q. When did work begin on the construction of Seckford Hall, as it appears today?

- A. 1990
- B. 1860
- C. The 1530s

One winner will be selected from all correct entries received by September 9, 2013.

The promoters decision is final. For full terms and conditions go to www.eadt.co.uk. Usual Archant promotion rules apply. Text customer services 0844 3572403.

EADTCHOUSEDAY

Please present when dining

Terms and Conditions: This offer is only available for Tuesday evenings through August and September 2013 (6pm – 9.30pm). No cash alternative will be offered and offer must be mentioned at time of booking.

