

I KNOW I SHOULDN'T, BUT...

Lemon Mousse with raspberries, elderflower jelly, poppy seed tuile	£8.50
Milk Chocolate Tart with banana bread, salted caramel sauce, stem ginger ice cream	£8.50
Coffee Pannacotta with espresso granita, Baileys crème anglaise	£8.50
Mini Dessert & Coffee Choose a smaller serving from any of the above plus coffee or Tea	£8.50
3 Scoops of Ice Cream (V) or Sorbet (V/VG) <i>Please ask for flavours on the day</i>	£6.00
Selection of Cheese and Biscuits Suffolk Gold, Cornish Yarg and Binham Blue with Chutney, whisky honey, celery, honey roasted figs	£9.50

TO FINISH OFF

Espresso	£2.50
Americano	£2.75
Latte	£3.00
Cappuccino	£3.00
Hot Chocolate	£3.25
Tea	£2.75
Liqueur Coffee	£5.80



SECKFORD HALL HOTEL & SPA



MENU



BREADS & OLIVES

Marinated mixed olives with sun blushed tomatoes	£4.00
Garlic focaccia bread	£5.00
Sun blushed tomato with parmesan bread	£6.00
Homemade breads with balsamic oil, roasted red pepper hummus	£5.00

TO START

Pressed Chicken with tarragon terrine, sweetcorn relish, chicken skin crumb, confit potatoes, tarragon mayonnaise	£9.00
Curry Spiced Cod Cheeks with carrot puree, cauliflower bhaji, wilted baby spinach, preserved lemon	£9.50
Beetroot Meringues with pickled baby beetroots, beetroot gel, rocket, pear (V/VG)	£8.50
Smoked Ham Hock Croquette with celeriac remoulade, apple purée, compressed apple, watercress, pea shoot salad	£9.50



THE MAIN EVENT

100z Ribeye Steak with confit shallot, mushroom duxelle, plum tomato, watercress, hand cut chips	£32.50
Choice of steak butters Bone marrow & pink peppercorn Cafe de Paris Horseradish & herb	£2.50
Butter Roasted Guinea Fowl Supreme with pancetta, thyme potato terrine, garlic leeks, hispi cabbage, kale and chicken jus	£18.50
Sous Vide Lamb Rump with lamb faggot, wild mushrooms, green beans, mashed potato, rosemary jus	£20.00
Seaweed Wrapped Cod Fillet with preserved lemon, samphire, poraro risotto, pickled salsify, tapioca crisp	£18.50
Twice Baked Cheese Soufflé with purple sprouting broccoli, almonds, roasted silver skin onions, Chantenay carrots, chive oil (V)	£16.50
Parsnip Gnocci with carrot purée, roasted celeriac, tomato & red pepper sauce (V/VG)	£16.00

SIDE ORDERS

£3.00

Seasonal Vegetables
Hand Cut Chips
Skinny Fries
Sweet Potato Fries
Buttered New Potatoes
Creamy Mashed Potato
Dressed Mixed Salad
Rocket & Parmesan Salad