

SECKFORD HALL HOTEL & SPA



M E N U



BREADS & OLIVES

Marinated mixed olives

£4.00

with sun blushed tomatoes

Garlic focaccia bread

£5.00

Homemade breads

£5.00

with balsamic oil, roasted red pepper hummus

TO START

Butternut squash velouté

£8.00

with pumpkin seeds, pickled butternut squash & rapeseed oil

Curried chicken

£9.00

with baby beets, turnip & micro cress

Mackerel

£9.00

with cucumber, horseradish, tartare & sauce vierge

Guinea fowl

£9.00

with wild mushroom, pickled apple, parfait & celeriac

King scallop

£10.00

with razor clam, bacon, sea grass & samphire



MAIN COURSES

BBQ beef fillet with beef cheek,	£28.00
Marinated pork loin with sweet potato, baby spinach, broccoli, maple bacon & bordelaise sauce	£18.00
Cod, hake & scallop with pea pureé, scraps, pea shoots, sugar snap peas & pomme pureé	£19.00
28-day aged 10oz sirloin steak with oyster mushrooms, tomatoes, hand cut chips & baby watercress	£30.00
Grilled sea bass fillet with courgettes, artichokes, tomatoes, olives, basil & confit potatoes	£18.00
Smoked chicken with stuffed leg, bacon, mushrooms, parmesan croquette, black truffle & chicken jus	£20.00
Poached duck egg with BBQed carrots, heritage tomatoes, oyster mushrooms & sauce vierge	£16.00

SIDE ORDERS

£3.00

- Seasonal Vegetables
- Hand Cut Chips
- Skinny Fries
- Rocket & Parmesan Salad
- Sweet Potato Fries
- New Potatoes
- Mixed Salad

I KNOW I SHOULDN'T, BUT...

Apple mousse

£9.00

with blackberry jelly, blackberry & apple meringue, apple sherbet crisp & pecan crumble

Cherry & chocolate soufflé

£9.00

with cherry compote & clotted cream ice cream

White chocolate sphere

£9.00

with mint infused strawberries, rhubarb mousse & aerated chocolate

3 Scoops of Ice Cream (V) or Sorbet (V/VG)

£8.00

Please ask for flavours on the day

Selection of Cheese and Biscuits

£10.00

Artisan cheeses with biscuits, chutney, quince, grapes & celery

