

SECKFORD HALL HOTEL & SPA

1530 Restaurant

Nibbles

Marinated mixed olives 5

Breads, olive oil, balsamic vinegar, roasted garlic hummus 6.50

Starters

Pan fried pigeon breast, black pudding, asparagus, mushroom ketchup, blackberry jus 10

Minted pea panacotta, carrot puree, baby braised fennel, crispy Suffolk blue cheese 8

Smoked salmon, poached salmon, beetroot, horseradish crème fraiche 9

Chicken liver parfait, golden raisin and apricot chutney, toast 9

Chef's soup of the day, freshly baked bread 7

Main Courses

Marinated pork fillet, burnt apple sauce, black pudding, mini sweet potato fondants, tender stem broccoli, maple bacon 19

Beef fillet, mushroom duxelles wellington, dauphinoise potato, baby carrots, fine beans, jus 29

Pan seared duck breast, butternut squash puree, mini hasselback potatoes, tender stem broccoli, jus 21

Pan fried sea bass fillet, garlic fondant potato, carrot puree, roasted heritage carrots, tender stem broccoli 19

Artichoke ravioli, baby watercress, sage butter, mixed leaf salad 16

Chargrilled 28-day dry aged 12oz ribeye steak, aspen fries, pink Peppercorn butter, rocket sun blushed tomato and parmesan salad 34

Dessert

Baked vanilla cheesecake, marinated cherries, pistachio ice cream 8

Warm sticky toffee pudding, toffee sauce, vanilla ice cream 7

Chocolate Orange Torte, white chocolate sauce, chocolate ice cream 8

Artisan cheese, biscuits, fig relish, quince jelly, grapes 10

