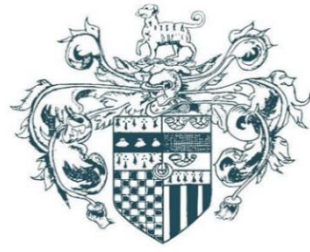


# 1530 Tasting Menu



Seckford Hall's Head Chef, Jake Lawrence, and his brigade are proud to introduce their Spring 7 course tasting menu,

## **Exmoor Salted Caviar, Blini, Horseradish**

*Fromentin Grand Cru Champagne, France*

## **Cromer Crab Tartlet, Radish, Saffron Pickled Fennel**

*The Accomplice, Chardonnay, Australia*

## **Suffolk Lamb Sweetbread, Potato Rosti, Samphire, Lamb Jus**

*Freedom Cross, Chenin Blanc, South Africa*

## **Wild Sea Bass, Compressed Cucumber, Scallop Mousse, Dill Cream**

*Ke Bonta Gavi, Italy*

## **Gressingham Duck, Cherries, Rainbow Chard**

*Guillame Aurele, Pinot Noir, France*

## **Hazelnut Choux Bun, Salted Caramel**

*Pacherenc du Vic-Bilh, France*

## **Petit Fours**

*Coffee, Tea or Tisanes*