

1530



Selection of Canapes

Exmoor Caviar, Horseradish, Crème Fraiche, Blini
Celeriac, Wild Garlic Tapioca
Beef Brisket, Rosti, Garlic Aioli, Nasturtium
Laurent-Perrier Brut, France

Bread Course

Brioche Loaf, Marmite Butter
Garlic Focaccia, Parmesan, Anchovy
Peanut Butter Cocktail

Cured Trout

Trout Tartare, Cod Roe, Keta, Feuille de Bric
Chateau Burgozone, Viognier, Bulgaria

Reuben's Fillet of Beef

Confit Onion, Braised Shortrib, Broccoli
Laztana Reserve Rioja, Spain

S'Mores

Feuilletine, Dark Chocolate, Toasted Marshmallow
Mourvèdre "Late Harvest", Cline Cellars, California, USA

Goats' Cheese

Canoli, Bacon, Shallot, Flg
Graham's 10 Y.O Tawny Port, Portugal

Petit Fours

Vanilla Fudge, Hilton Macraon, Pâté de Fruit
Tea, Coffee, Tisanes

Tasting Menu £80

Wine Flight £48

This menu is to be enjoyed by the whole table, we kindly ask for 24 hour's notice on booking. Booking available between 6.00pm – 7.30pm every evening.

Due to the specific nature of this menu no substitutions are available. Kindly inform us of any dietary restrictions before the event. A discretionary service charge of 10% is added to your bill, 100% of which goes to Seckford colleagues.

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Nibbles

Two Magpies Sourdough

£6

toasted sourdough, miso & lemon butter

Beetroot Hummus

£6

root vegetable crisps, toasted pitta bread

Marinated Olives

£6

garlic marinated mixed olives, lemon chilli, herbs

Celebrating

Maldon Rock Oysters

£4 per Oyster

shallot red wine vinegar

Half a dozen oysters

£21

Laurent-Perrier Brut, France (125ml)

£18

Exmoor Salted Baerii Caviar (10g)

£50

from Britain's only sturgeon farm, crème fraiche, chopped eggs, herbs & blinis

Laurent-Perrier Brut, France (750ml)

£90

Sharers

Anti-Pasti Platter

£21

pastrami, chorizo, salami & prosciutto, pickles, chutney, toasted seeded sourdough

Roasted Vegetable Platter

£18

chargrilled aubergine, courgette, stuffed red peppers, artichoke, olives, hummus, pitta bread

Seafood Sharer

£23

smoked salmon, hot smoked chalk stream trout, king prawns & crayfish, taramasalata

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Starters

Mushroom Parfait

£13

teriyaki carrot carpaccio, pickled Asian vegetables, soy sauce sorbet

Pinot Noir "Tierra Alta", Chile (175ml)

£10.50

Pressed Ham Hock

£14

fried egg, tartare beurre blanc

Picpoul de Pinet, France (175ml)

£13.50

Cured Salmon

£16

poké bowl of avocado, Chinese cabbage, cucumber, sesame, quail's egg

Laurent-Perrier Rosé, France (125ml)

£20

Seared Scallops

£17

chorizo, sweetcorn, spring onion

Laurent-Perrier Brut, France (125ml)

£18

Rabbit Agnoletti

£15

fennel lyonnaise, orange, crispy cavolo

Good Natured Organic Chenin Blanc, South Africa (175ml)

£13

Asparagus

£13

garlic emulsion, wild garlic, watercress, crispy onions

Sancerre, France (750ml)

£58

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Mains

Suffolk Lamb

£34

rump of lamb, cutlet, Jersey Royals, broccoli, lamb jus

Amarone della Valpolicella, Italy (750ml)

£88

Chicken Ballotine

£28

pancetta, baby onions, new potatoes, broad beans, peas

Sauvignon Blanc, New Zealand (750ml)

£43

Whole Lemon Sole

£32

Grenobloise – lemon, caper, samphire - Seckford salad

Chablis Premier Cru, France (750ml)

£69

Crispy Red Mullet

£30

spring risotto, tomato, jelly, pickled shallots

Bacchus, England (750ml)

£49

Wild Garlic Gnocchi

£26

Broad beans, salsa verde, kale, hazelnut dukkah

Organic Grüner Veltliner, Austria (750ml)

£44

Courgette & Pesto Tart

£26

herb emulsion, Seckford salad (from our greenhouse), cheddar & chive shortcrust

Pouilly-Fuisse, France (750ml)

£107

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Classics

Reuben's Grass Fed Suffolk Beef

8oz Sirloin Steak

£36

cut from the striploin (back) of the cow, with a cap of fat for flavour, served with triple cooked chips, mushroom & tomato

10oz Dedham Vale Rib-Eye Steak

£43

cut from the rib of the cow, with a central eye of fat and marbling, served with triple cooked chips, mushroom & tomato

Add Half a Lobster

£19

Châteauneuf-du-Pape, France (750ml)

£74

Sauces

£4

Garlic Butter

Red Wine Jus

Béarnaise

Peppercorn

Beef Wellington - To Share

£80

fillet steak, wild mushroom duxelle & parma ham in puff pastry, served with truffle mash, seasonal vegetables & red wine jus

Evolution, Pinot Noir, USA (750ml)

£68

Side Dishes

£6

Crushed Buttered New Potatoes

Buttered Seasonal Greens

Truffle & Parmesan Fries

Honeyed Baby Carrots

Sweet Potato Fries

Broccoli & Almonds

Triple Cooked Chips

House Salad

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Desserts

Rhubarb & Custard Souffle	£15
<i>creme anglaise, meringue kisses, poached rhubarb</i>	
<i>(Dinner only, please allow 15mins cooking time)</i>	
Strawberry & Basil Pavlova	£12
<i>strawberry parfait, chantilly, strawberry & basil coulis</i>	
Seckford Cigar	£16
<i>dark chocolate mousse, burnt orange, salted caramel ice cream, old fashioned cocktail</i>	
Tropical Mille-Feuille	£13
<i>spicy salsa, passionfruit, coconut, mango ganache, pineapple carpaccio</i>	
Affogato	£9
<i>espresso coffee, Biscoff ice cream, Biscoff biscuits</i>	
<i>Amaretto over ice</i>	<i>£5.60</i>
Two Scoops of Dann's Ice Cream or Sorbet	£7
<i>brandy snap biscuit</i>	

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To Finish

Seckford Artisan Cheeseboard

our selection of the finest East Anglian cheeses, served with Miller's Damsels crackers, grapes, quince jelly

Three Local Cheeses £14

Five Local Cheeses £19

Graham's 10 Y.O. Tawny Port, Portugal (50ml) £10

Suffolk Brie £12

French toast, candied bacon, maple syrup

Graham's "Six Grapes" Port, Portugal (50ml) £8

Welsh Rarebit £12

mature cheddar, mustard & tabasco on toasted sourdough with watercress

Petit Fours £10

selection of four homemade and local chocolatiers sweet treats, perfect to enjoy with a coffee, digestif, on their own after your meal

Do feel free to retire to the comfort of the Lounge,
Garden Room or Tudor Bar with your port & cheese

1530



Named for the year in which the manor house was built, 1530 restaurant is proud to work with local suppliers to provide you with the finest produce Suffolk and surrounds has to offer.

Gate Farm Eggs, 14 miles inland in Flowton, provide all our eggs from their flock of happy free range hens.

Breads come from **Two Magpies Bakery**, a local institution well worth a visit.

Our butcher, **Reuben's**, based in the local town of Melton, provide pasture-fed, naturally reared and slow-grown meats from enlightened Suffolk farmers.

Cleveleys delicatessen, butchery and smokehouse have been supplying the hospitality trade of Suffolk for the last 50 years and we are proud to work with their third generation to provide you the best the county has to offer.

Danny Porter has been a fishmonger to quality businesses in the county for over a decade and we are proud that our fish and most of our seafood comes from his premises in Lowestoft. **Scaled up** provide fresh, quality produce with low food miles – all things we value.

Fisher & Woods in Saffron Walden are 4th generation hospitality suppliers of all things fruit & veg to our kitchens, delivering local and seasonal produce to our door.

Dann's Ice cream in Norfolk has generations of dairy farming heritage – and 400 Holstein-Friesian cows – to thank for its great taste. We think it's worth going over the border for!

Specialist cheeses come from **The Cheese Truckle**, a long-established business delivering premium and artisan cheeses to Suffolk and Norfolk's finest hotels and restaurants.

We also have our own Suffolk cider, from apples grown on the estate, pressed and bottled for us by **Cydefx**, a craft cider & perry producer from Ipswich.

An exciting addition to Seckford Hall is our very own **bee hive**, located near our chicken enclosure, to the left of the lake. Honey coming soon!

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