

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 Trundle**, 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!**

SECKFORD HALL

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Selection of Canapes

Exmoor Caviar, Horseradish, Crème Fraiche, Blini
Basil Emulsion, Tomato Tapioca
Beef Brisket, Rosti, Garlic Aioli, Nasturtium
Laurent-Perrier Brut, France

Heritage Tomato

Consommé, Basil, Tiger Prawn, Brioche
Bloody Mary Cocktail

Blythburgh Pork

Pig's Cheek, Carrot, Crispy Onion
Merlot, South Africa

Halibut

Lobster Bisque, Mussels, Pressing, Crème Fraiche
Bacchus, England

Mint Chocolate

Parfait, Ruby Chocolate, Mojito Ganache, Raspberry
Charmat Rosé, Flint Vineyards, England

Norfolk Dapple

Smoked Brulee, Walnut, Apple, Celery
Graham's 10 Y.O Tawny Port, Portugal

Petit Fours

Woodrow Chocolates, 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 hours 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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Wine Flight

Laurent-Perrier Brut, France

Presents Bright Citrus such as Green Apple, and Delicate Brioche notes with fine Bubbles and a Crisp Finish.

Merlot “Peacock Ridge”, South Africa

Deep and dense blackcurrant flavours with aromas of cedar wood, smoke and herbal notes. Long and complex.

Bacchus ‘Fume’, Flint Vineyards, England

This Bacchus is made in a new-world style and is fresh, clean and full of flavour.

Charmat Rosé, Flint Vineyards, England

Uniquely English, fruity, vibrant, sassy and fun!

Graham’s 10 Y.O. Tawny Port, Portugal

Oak aged 10 Yr Tawny Port. Known for its Rich, Mellow character, Featuring Flavours of Honey, Figs, Nuts and Mature Fruit. Strong primary Aromas of Hazelnut and Almond with sweet undercuts of Dried Fruits.