

1530



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 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, rosemary & sea salt butter

Roasted 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

£23

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

Roasted Vegetable Platter

£21

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

Seafood Sharer

£25

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

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Starters

Heritage Beetroot

£14

Goats' cheese, walnut, poppy seed tuile

Merlot South Africa (175ml)

£11

Smoked Duck

£15

radicchio, plum, orange, frisee

Julia Florista, Portugal (175ml)

£7.25

Chalk Stream Trout

£14

gravlax, radish, dill emulsion, charred lemon

Laurent-Perrier Rosé, France (125ml)

£20

Charred Mackerel

£16

chorizo emulsion, pickled cucumber, kohlrabi

Viognier ,Bulgaria (175ml)

£11

Lamb Croquette

£17

crispy lamb, squash puree, pickled shallots, roasted pumpkin

Pinot Noir "Central Valley", Chile (175ml)

£9

Burrata

£14

chargrilled peach, hazelnut, Seckford honeycomb

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

£10.25

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Mains

Trio of Blythburgh Pork	£30
<i>pork fillet, pressed belly, slow cooked cheek, carrot & carraway, turnip</i>	
<i>Amarone della Valpolicella, Italy (750ml)</i>	£88
Confit Duck Leg	£28
<i>chipotle relish, burnt orange, chicory, fondant potato</i>	
<i>Organic Grüner Veltliner, Austria ((750ml)</i>	£44
Skate Wing	£30
<i>caper, samphire & lemon butter, Seckford salad, pickled radish, fennel</i>	
<i>Chablis Premier Cru, France (750ml)</i>	£69
Halibut	£34
<i>cauliflower, raisins, capers, potato pressing</i>	
<i>Bacchus, England (750ml)</i>	£49
Warm Seckford Salad	£26
<i>roasted greenhouse vegetables, garlic emulsion, almond granola, wild garlic gnocchi</i>	
<i>Organic Grüner Veltliner, Austria (750ml)</i>	£44
Sweetcorn Fritter	£26
<i>tomato salsa, poached egg, Seckford salad</i>	
<i>Pouilly-Fuisse, France (750ml)</i>	£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

£21

Châteauneuf-du-Pape, France (750ml)

£74

Sauces

£4.5

Garlic Butter

Red Wine Jus

Béarnaise

Peppercorn

Beef Wellington - To Share

£85

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

£7

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

Cookies & Cream Souffle

£16

clotted cream ice cream, cookie crumb

Key Lime Pie

£13

Seckford honeycomb, blackberry, meringue

Seckford Cigar

£16

dark chocolate mousse, burnt orange, salted caramel ice cream, old fashioned cocktail

Cherry Lemon Mousse

£14

white chocolate fresh cherries, lemon sponge, mint

Affogato

£9

espresso coffee, pistachio ice cream, pistachio praline, lady fingers

Amaretto over ice

£5.60

Two Scoops of Dann's Ice Cream or Sorbet

£7

brandy snap biscuit

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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

Smoked Dapple £12

brulée, walnut, apple, celery

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

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

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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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