

# 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 4<sup>th</sup> 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!**

## SECKFORD HALL

1530

### **Selection of Canapes**

Exmoor Caviar, Horseradish, Crème Fraiche, Blini  
Carrot & Cardamom, Beetroot Tapioca  
Beef Brisket, Rosti, Garlic Aioli, Nasturtium

### **Bread Course**

Brioche Loaf, Marmite Butter  
Garlic Focaccia, Parmesan, Anchovy  
*Laurent-Perrier, France*

### **Cured Trout**

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

### **Reuben's Fillet of Beef**

Confit Onion, Braised Short Rib, Broccoli  
*Laztana Reserva, Rioja, Spain*

### **S'Mores**

Feuilletine, Dark Chocolate, Toasted Marshmallow  
*Mourvedre, Cline Cellars, California, USA*

### **Goats' Cheese**

Canoli, Bacon, Shallot, Fig  
*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 £98*

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.

**SECKFORD HALL**

1530

*Wine Flight*

**Laurent-Perrier Brut, France**

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

**Château Burgozone, Viognier, Bulgaria**

*Aromatic wine with Fresh Intense Character, Subtle Sweetness Balanced with good Acidity. Offers notes of Ripe Stone Fruit such as Apricot and White Peach with a Creamy Mineral Finish.*

**2019 Laztana Reserve Rioja, Spain**

*Medium- Full Bodied Rioja. Features Sweet Ripe Dark Fruits such as Cherries, Plums and Blackberries. A finish of Oak- Aged Smokiness.*

**Mourvèdre “Late Harvest”, Cline Cellars, California, USA**

*Sweet Red Dessert Wine featuring Rich, Concentrated flavours of Blackberry, Dark Cherry, Plum and Prune. Balanced with notes of Chocolate and Warm Spice.*

**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.*