

SECKFORD HALL HOTEL & SPA

Menu Ideas

Welcome to Seckford Hall

At Seckford Hall we want to give you the best food experience for your special day – that's why we take great care over every aspect of its delivery.

Mouth-watering food, full of taste served to the highest standards is exactly what you deserve. You can rest assured, whether you are making choices from our menu or have your own unique requirements, we will take the best ingredients possible and cook them with the greatest care to deliver superb food for you and your guests.



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Sample Menu

Canapés

Slow cooked roasted pork belly with apple and
vanilla sauce

Sweet potato and chili soup

Poached lobster and quail's egg with watercress
mayonnaise

Tandoori chicken brochette

Smoked salmon and crab wrapped in filo pastry cases

Stilton and spinach tartlet

Upgrade charges may apply. Certain dishes may be seasonal.



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Sample Menu

Starters

Poached and Hot Roasted Salmon Fishcake
Wilted spinach, hollandaise sauce

Golden Cross Goat's Cheese Panna Cotta
With beetroot textures and walnut crumb (v)

Pork and Duck Terrine
Studded with Pink Peppercorns with homemade plum and grape chutney

Pear and Stilton Salad
With watercress and glazed walnuts (v)

Potted Chicken Liver Parfait
Apple and grape chutney, toasted brioche

Macerated Melon
Strawberry salad with black pepper dressing (Vegan)

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Sample Menu

Mains

Roast Loin of Dingley Dell Pork

With Bramley apple sauce, roast potatoes and Aspall Cyder gravy

Vegetable Suet Pudding

Polenta chips, butternut squash sauce (v)

Roasted Salmon Fillet

Sautéed greens, Jersey Royal potatoes, lemon & garlic sauce

Rack of English Lamb

Dijon & Herb Crust Three bone rack of lamb, spiced red cabbage, parsnip dauphinoise with a rosemary jus

Caramelised Shallot Tart

Smoked cheese sauce, string potato fries (v)

Seared Swordfish

With citrus fruits, caper and garlic crushed potatoes

Aubergine, Freekeh, and Cashew Tagine

With Cucumber and Mint Riata and Flat Bread (Vegan)

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Sample Menu

Dessert

Espresso Coffee Creme Brulee, with pecan biscotti

Vanilla and Honey Panna Cotta, blueberry compote

Chocolate Truffle Terrine, pistachio ice cream and rum Anglaise

Coconut Pavlova, with exotic fruits and mango puree

Berry and Honeycomb Mess (Vegan)

Or why not speak to us about building a trio of desserts?

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The Team would be delighted to talk to you about your menu ideas and bespoke a menu to you to incorporate your favourites.

