

# THE SARACEN' S HEAD

## 4 COURSE LUNCH & DINNER MENU-£21.00

### STARTERS

Deep fried breaded  
Camembert- with a  
sunsweet tomato chutney

Crayfish Tails - in a  
lemon mayonnaise on iceberg  
lettuce with a crusty roll  
& butter

Deep fried Crispy  
Whitebait-With salad  
garnish

Fresh Galia Melon-With a  
raspberry coulis

Homemade Cream of  
Mushroom Soup-Served with  
crusty bread

Beef Tomato &  
Caramelised red onion  
salad - Topped with  
chargrilled Buffalo  
Mozzarella

SORBET -Your choice of  
fruit sorbet

*"To refresh your palette between courses"*

### MAIN COURSES

Roast Fresh Norfolk  
Turkey Breast -with  
chestnut stuffing, bacon,  
sausage and cranberry sauce

Roast Rib of English  
Beef -with Homemade  
Yorkshire pudding

Fresh Salmon Fillet -  
With King Tiger Prawns and  
garlic butter

Vegetable Lasagne -Homemade  
with Mediterranean vegetables,  
pasta and a white wine cream  
and cheese sauce

Roast Gressingham Duck  
Breast -\_with a blackberry  
brandy reduction

Chicken & Stilton Sauce  
-Fresh chicken breast, pan  
fried with mushrooms finished  
with a white wine, cream and  
Stilton sauce

Breast of local Pheasant  
- Pan fried and finished with  
bacon, mushroom and Madeira  
wine sauce

Main course served with fresh  
seasonal vegetables, roast and  
boiled potatoes

## DESSERTS

### Traditional Christmas

Pudding - Served with  
brandy sauce

White Chocolate &  
Raspberry Cheesecake -  
Served with cream

Mint Chocolate Bombe -  
Individual mint flavoured ice  
cream with a chocolate sauce  
centre encased in Belgian  
chocolate finished with a  
rich chocolate sauce

Lemon Mousse - On a  
biscuit base served with ice  
cream

Chocolate Fudge Cake -  
Served with ice cream

Cheese Platter - A  
selection of Cheeses with  
grapes and biscuits

Filter Coffee and  
Chocolate Truffle -  
£1.95