



The SARACENS HEAD

MOTHERS DAY MENU

1 COURSE £17.95 | 2 COURSES £23.95 | 3 COURSES £28.95

STARTERS

Soup of the day served with crusty bread & salted butter (GFA)

Chicken Liver Parfait served with chutney & crostini (GFA)

Gamberoni Bruschetta butterflied king prawns in chilli & garlic oil served on a garlic foccacia

Hummus with Pitta Bread & Olives (V)

Bury Blackpudding topped with whisky mustard cream, poached egg and pancetta

Goats Cheese & Beetroot Salad served with candied walnuts and a balsamic glaze

MAINS

Roast Dinner all served with roast potatoes, seasonal vegetables & gravy
Choose from:

Roast Topside Beef with Yorkshire Pudding (GFA)

Braised Lamb Shank (£3 supplement)

Roasted Chicken Fillet (GFA)

Rolled, Roasted & Stuffed Pork Belly

Pan Fried Sea bass Fillet served with crushed herb potatoes, tenderstem broccoli & a white wine butter sauce (GFA)

Beer Battered Cod Fillet served with chips, mushy peas & tartar sauce (GFA)

½lb Steak Burger served with cheese, fries, relish & coleslaw

Falafel Burger served with fries, relish & Coleslaw (V)

Butternut Squash wellington served with new potatoes, red onion & spinach (VEA)

SIDES

Honey glazed pigs in blankets £5.95

Cauliflower Cheese £3.95

DESSERTS

Sticky Toffee pudding, served with vanilla ice cream

Chocolate & Orange Torte (GF, VEA), served with cream or ice cream

Duo of Ice-Cream (GF,VEA) Vanilla, Strawberry or Chocolate

Lemon Meringue Tart, served with cream or ice cream