



The SARACENS HEAD

FESTIVE SET MENU

2 COURSES £24.95

3 COURSES £29.95

STARTERS

Honey roasted parsnip soup, warm bread & butter (VEA, GFA)

Duck and plum terrine with toasted crostinis and salad garnish

Pigeon breast with dauphinoise potato and red wine jus

Port & stilton mushroom pot, peashoot, toasted walnuts (V)

MAINS

Roast turkey, cranberry stuffing, pigs in blankets, roast potato, seasonal veg, Yorkshire pudding & gravy (GFA)

Wild Mushroom and truffle risotto (VEA)

Grilled salmon fillet, mussel cream sauce, herb potato cake

Braised & rolled shoulder of lamb, dauphinoise potatoes, seasonal salted greens, lamb jus

Ribeye steak, handcut chips, vine tomato, portobello mushroom, peppercorn sauce (£5 supplement)

DESSERTS

Traditional Christmas pudding, brandy sauce

Baileys creme brûlée

Cheesecake with winter berries (VEA)

Cheese & crackers (£3 supplement),

Please advise your server of any allergies or intolerances