



THE SARACENS HEAD CHRISTMAS DAY MENU

3 COURSES £96

STARTERS

Roasted chestnut, butternut squash and bramley apple soup (VE)

Salmon and crayfish terrine, served with a tomato chutney

Chicken liver parfait, served with a spiced plum chutney and crostini
(GFA)

Beetroot goats cheese tart, balsamic reduction, pea shoots and toasted
pinenuts (V)

MAINS

Roast turkey, Cranberry stuffing, pigs in blankets, chateau potatoes and
seasonal vegetables, Yorkshire pudding & gravy (GFA)

Welsh leg of lamb, chateau potatoes, seasonal vegetables, Yorkshire
pudding & gravy

Roast strip loin of beef, chateau potatoes, seasonal vegetables,
Yorkshire pudding & gravy

Loin of cod served with baby vegetables, citrus potato cake and a beurre
blanc sauce

Cranberry nut roast, chateau potatoes, seasonal vegetables & gravy
(VE)

DESSERTS

Christmas pudding, served with spiced berries and a boozy brandy sauce

Traditional Sherry trifle

Chocolate brownie served warm with chocolate sauce and ice cream

Baileys crème brûlée shortcake

Cheesecake with winterberries and ice cream (VE)

3-Course Children's Menu for under 12s £40