The SARACENS HEAD
COUNTRY PUB & DINING

WEEKDAY SET MENU
2 COURSES £21.95
3 COURSES £25.95

STARTERS

Soup of the day (V,GFA)
Seasonal soup with warm crusty bread & salted butter

Chicken Liver Parfait (GFA)
Smooth chicken liver parfait, plum chutney & toasted crostini.

Salt & Pepper Calamari
Crispy salt & pepper calamari with chilli mayonnaise

Chicken Shish Kebab
Tender chicken breast pieces marinated in aromatic spices, served with mint & lime yoghurt dip and a fresh salad garnish

MAINS

Honey, Ginger & Soy Glazed Salmon (GFA)
Honey, ginger & soy glazed salmon with chilli and spring onion, noodles and pak choi

Rolled and stuffed Pork Belly
Pork belly stuffed with homemade stuffing and sausage meat served with wholegrain mustard mash, seasonal greens and red wine jus

Chicken Ballotine
Chicken stuffed with black pudding & spinach, wrapped in Parma ham, served with herb-crushed new potatoes, seasonal greens & red wine jus

Mushroom, Stilton & Spinach Wellington
Golden puff pastry filled with mushrooms, stilton & spinach, with Lyonnaise potatoes & herb dressing **(V)**
VEA - Butternut Squash Wellington

TO FINISH

Fruit Crumble
Crumble of the day with warm vanilla custard

Sticky Toffee Pudding
Served with toffee sauce & vanilla ice cream

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

Baked Cheesecake
Vanilla baked cheesecake with cream or ice cream

V Vegetarian / VA Vegetarian Option Available / GF Gluten Free /GFA Gluten Free Option Available / VE Vegan / VEA Vegan Option Available
Please advise your server of any allergies or intolerances

