

CHRISTMAS 2018 AT THE SARACENS HEAD DISS

STARTERS

Homemade Chicken Liver Pate - with a sweet red onion chutney, toast & butter

Crayfish Cocktail -with a crusty roll & butter

Homemade Crab Cake -with sweet chilli dipping sauce

Melon & Parma Ham - rocket & balsamic glaze

Homemade Broccoli & Stilton Soup- served with crusty roll

Breaded Camembert- with a sun sweet tomato chutney

MAIN COURSES

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

Roast Topside of English Beef -with homemade Yorkshire pudding

Seafood Crumble - Cod, salmon, smoked haddock and crayfish in a cream sauce with a cheese & breadcrumb topping.

Roast Gressingham Duck Breast -Finished with Redcurrant reduction

Steak, Stilton & Port Pie - Tender steak in rich gravy with a hint of Stilton & Port

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

Goats Cheese, Spinach and Red Onion Quiche - In home made pastry case

Vegetable Lasagne - Homemade, topped with cheese sauce

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

DESSERTS

Traditional Christmas Pudding - Served with brandy sauce

Homemade white chocolate Cheesecake - Topped with black cherries & sauce

Passion fruit & mango sorbet- Served with a shortbread biscuit

Lemon Roulade - Rolled soft meringue, lemon curd, whipped cream

Salted Caramel & Chocolate Torte - Chocolate biscuit crumb, topped with salted caramel, hazelnut and chocolate mousse

Cheese Platter- A Selection of Cheeses with grapes and biscuits

Telephone 01379 652853

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www.saracensheadiss.co.uk

2 COURSES £18.50

3 COURSES £23

Please place your food order at least 2 days prior to your party, using the order form provided.

We kindly ask for a deposit of £10 per person at the time of booking.

Please arrive for your party at least 30 min before the booking time.