

# CHRISTMAS 2019 AT THE SARACENS HEAD



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## STARTERS

Homemade Chicken Liver Pate - with a Real Ale chutney, toast & butter

Crayfish Cocktail -with a crusty roll & butter

Homemade Thai Crab Cake -with sweet chilli dipping sauce

Caramelised Red Onion, Goats Cheese & Spinach Tartlet

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

Salmon Fillet - Salmon Fillet Roasted, topped with Green Pesto and Parmesan

Roast Gressingham Duck Breast -Glazed with Honey and Orange

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

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

Vegetarian Cottage Pie- Portobello Mushroom, Tomato, Onion topped with Mashed potato

Vegetable Lasagne - Homemade with Mediterranean vegetables, 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

Caramel Truffle Bar - Biscuit base, caramel & chocolate ganache, honeycomb ice cream

Cheese Platter- A Selection of Cheeses with grapes and biscuits

2 COURSES £18.50

3 COURSES £23.00

