

CHRISTMAS 2017 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 Thai 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 Chinese hoi sin reduction

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

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

Vegetable Lasagne - Homemade with Mediterranean vegetables, pasta, 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 fresh strawberries

Raspberry Sorbet swirled with Double Cream Ice Cream- Served with a shortbread biscuit

Toffee and Pecan Roulade - Rolled toffee meringue, toffee sauce and pecan nuts

Chocolate Tart - Chocolate pastry case, Belgian chocolate filling, with white chocolate icing

Cheese Platter - A selection of Cheeses with grapes and biscuit

Filter Coffee and Mint Chocolate - £1.95

SARACEN'S HEAD

75 Mount Street Diss

2017 Pre-Christmas menu

Available

Friday 1st to Saturday 23rd December

Telephone 01379 652853

saracensdiss@gmail.com

www.saracensheaddiss.co.uk

2 COURSES £18.50

3 COURSES £23

CHRISTMAS PARTIES

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.