

Saracen's Christmas Dinner Party Menu 2018

Roast Beetroot, Baby Vine Tomatoes, Basil and Goats Cheese.

Creamy Wild Mushroom and Spinach Soup, Served with Malted Granary Bread.

Duck, Pork, Pistachio Terrine, with a Cranberry and Shallot Relish.

Smoked Salmon and Halibut Roulade served with a Cucumber and Dill Salad.

Roast Fillet of Blackling Reared Beef with Béarnaise Sauce and Chunky Hand Cut Chips.

Herb Crusted North Sea Cod with Parsnip Mash and Lemon Sauce.

Guinea Fowl Breast Wrapped in Parma Ham with a Sage and Onion Stuffing in a Red Wine Jus.

Goan Style Vegetable Curry with Basmati Rice and a Tomato, Lime and Coriander Salad.

Roast Norfolk Turkey with Chipolata Bacon Rolls, Chefs Festive Stuffing, Bread Sauce and Seasonal Vegetables.

We are only able to offer Turkey to groups where at least 8 people have ordered Turkey.

Christmas pudding with Brandy Sauce.

Dark Chocolate and Beetroot Brownie with Pistachio Ice Cream.

Crème Brulée with Poached Apples and Cranberries, with Chefs Biscuit.

A Selection of East Anglian Cheeses, with biscuits and chutney.

3 Course menu with coffee or tea £30 per head.

All Christmas Menus must be booked at least 48 hours prior to your reservation.

Menu available from Thursday 6 - Saturday 22 December.

Food Allergies & Intolerances: Please ask a member of staff if you have any concerns about the ingredients in our food.

Saracens Christmas Lunch Party Menu 2018

Smoked Salmon Pâté with a Cucumber and Dill Salad with Toast.
Butternut Squash and Potato Soup with Truffle Oil served with Malted Granary Bread.

Warm Salad of Chicken Livers, Bacon & Sherry Vinegar.
Leek, Binham Blue Cheese Tart with a Tomato & Basil Salad.

Slow Roast Pork Belly with Chorizo, Chickpea and Tomato Stew.
Grilled Bream Fillet with Wilted Spinach and Lemon Sauce.
Guinea Fowl Breast Wrapped in Parma Ham with a Sage and Onion Stuffing in a Red Wine Jus.

Wild Mushroom Risotto with Parmesan and Rocket.
Roast Norfolk Turkey with Chipolata Bacon Rolls, Chefs Festive Stuffing, Bread Sauce and Seasonal Vegetables.

We are only able to offer Turkey to groups where at least 8 people have ordered Turkey.

Christmas Pudding with Brandy Sauce.
Dark Chocolate and Beetroot Brownie with Pistachio Ice Cream.
Crème Brulée with Poached Apples and Cranberries, with Chefs Biscuit.
A Selection of East Anglian Cheeses, with Biscuits and Chutney.

3 Course menu with coffee or tea £24 per head.

All Christmas Menus must be booked at least 48 hours prior to your reservation.

Menu available from Thursday 6 – Saturday 22 December excluding Sunday Lunch

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