



SARACEN'S HEAD
WOLTERTON | NORFOLK

A Harvest Festival Supper

Thursday 5th October.

in Aid of Erpingham Church Roof Fund

Starters

Butternut Squash & Potato Soup with Crispy Fried Chestnuts.

Rabbit, Bacon & Thyme Terrine with Apple and Plum Chutney.

Bruschetta of Wild Mushrooms, Garlic, Chilli and Rosemary.

Fresh Grilled Mackerel, New Potato, Cucumber and Mint Yoghurt.

Main Courses.

Roast Loin of Pork, White Bean, Tomato and Bay Leaf Stew,
with Creamy Mash.

Salmon en Croute, Wilted Spinach with a Tarragon and
White Wine Sauce.

Slow Roast Shoulder of Wolterton Lamb, Soft Polenta and
Green Herb Sauce.

Courgette Risotto, Roast Cauliflower & Onions with
Grilled Goats Cheese.

Desserts.

Crunchy Walnut Tart, Roast Figs and Creme Fraiche.

Pear, Almond and Lemon Cake with Vanilla Ice Cream.

Apple and Blackberry Crumble with Custard.

Norfolk Cheese Board.

Three Courses £34, Two Courses £29