

Saracen's Head, Wolterton

Monday 30 October - Friday 3 November.
Monday 6 November - Friday 10 November.

Starters.

Green Pea and Smoked Ham Soup, served with Malted Granary Bread.

Dill and Vodka Marinated Salmon with a Cucumber and Spring Onion Salad.

Warm Leek and Binham Blue Cheese Tart served with Salad.

Rabbit, Pork and Bacon Terrine with Apple and Plum Chutney, served with Toasted Sourdough.

Main Courses.

Roast Chicken Breast, Butternut Squash Risotto with a Lemon and White Wine Sauce.

Grilled Sea Bream, Chorizo, Squid, Tomatoes and Sherry Vinegar.

Citrus Braised Lamb Shank with Mashed Potatoes.

Roast Cauliflower, Halloumi, Tahini, Harissa, Honey Dressing and Preserved Lemons.

Desserts.

Sticky Toffee Pudding, with Caramel Sauce and Vanilla Ice Cream.

Warm Treacle Tart with Cinnamon Ice Cream.

Lemon Panna cotta, Poached Pear and Sable Biscuit.

Dark chocolate and Cherry Brownie, with Pistachio Mascarpone.

Lunch 12.00pm - 2.00pm. Dinner 6.30pm - 8.30pm, Mondays until 8.00pm.

Two courses £15, Three courses £20.