



SARACEN'S HEAD
WOLTERTON | NORFOLK

Summer Sample Menu 2015

STARTERS

From £6.50 - £12.00

Brancaster Smoked Salmon and Prawns Marie-Rose

Farmed in Scotland and smoked in Brancaster

Final journey 30 Miles

Pigeon and Pork Terrine with toasted sourdough, + rhubarb and apple chutney.

Local | 5 Miles

Sweet Onion, Sun Blushed Tomato and Norfolk Dapple Cheese Tart

Little Barningham | 3 Miles

Cromer Crab, Pink Grapefruit salad and Dapple crisps.

Overstrand | 10 Miles

Crispy Duck Salad with watermelon, lime, chili and mint

Hindolveston | 11 Miles

Half a fresh dressed Overstrand lobster, with mixed salad and malted granary bread.

Overstrand | 10 Miles

Warm Pea, Mint and Ricotta Cake, baby tomato, basil compote.

MAINS

From £12.00 - £22.00

Roast Loin of Wolterton Lamb, redcurrant sauce, wilted spinach and fondant potato.

Wolterton Park | 200 Yds

Wild Sea Trout, pea risotto and a lemon and white wine sauce.

North Sea | 12 Miles

Char Grilled Sirloin steak with sauté potatoes and a pink peppercorn sauce.

Beef reared and grazed at Blickling - 5 Miles

Grilled North Sea Cod with crushed local new potatoes, chorizo and tomato stew.

Lowestoft | 43 Miles

Roasted beetroot, with baby tomatoes, red onions, basil and goats cheese.

Grilled wild sea bass, served with Norfolk samphire and a lemon butter sauce.

Munesley | 12 Miles

Savory Cheesecake with roast summer vegetables, basil and balsamic.

Slow roast belly of pork with a stir-fry of shiitake mushrooms, peppers and chilli and basmati rice. South Creake | 47 Miles



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All our main courses are served with a selection of seasonal vegetables and potatoes, some of which are incorporated into the dish.

Our vegetables, salad and fruit are all sourced from as locally as possible, but there are times when to get the best quality, either early or late season, we have to search a little further afield.

We are constantly looking for the best produce with as low as possible food miles. Our main fruit and vegetable suppliers are "Fresh Approach" who grow much of their own produce between

Aylsham and Cawston | 7 Miles

SUMMER LUNCH MENU

From Monday to Saturday we offer a lighter lunch menu including salads, and light meals. Please check the web site to see this menu.

SUNDAY LUNCH SPECIAL

There will always be a local roast (Rump of beef, loin of pork or leg of lamb) with all the trimmings and often a choice of two plus fish and vegetarian options! Choose a starter and main or main and dessert for £18.50. All

three courses for £23.50

The perfect Saracens Sunday Lunch!

FOR YOUNG SARACENS

Junior portions of most main courses are available. Or we can provide sausages, chicken or fish with your choice of potato, vegetables and sauce. We do great child friendly pasta as well!

DESSERTS

£6.00

Treacle Tart with Pointen's double cream

Sticky Toffee Pudding with our toffee Sauce and vanilla ice cream.

Summer Pudding with fresh thick cream from Stody

Chocolate Nemesis with pistachio ice cream

Norfolk raspberry and white chocolate cheesecake

Mixed berry pavlova

Norfolk ice creams and sorbets

All our desserts are made here at the Saracens, except the ice creams and sorbet.

These we source from the delicious selection available

at Norfolk Farmhouse ice-cream.

North Tuddenham - 29 Miles

Local Cheeseboard

£7.50

A selection of Norfolk cheeses from Ferndale Farm (Little Barningham 3 Miles), and Mrs. Temples

Cheese (Wighton 18 Miles), along with Brie from Fen Farm, (Bungay 35 Miles.)