



SARACEN'S HEAD

WOLTERTON | NORFOLK

Summer Sample Menu 2017

STARTERS

From £6.50 - £14.00

Brancaster Smoked Salmon and Prawns Marie-Rose

Farmed in Scotland and smoked in Brancaster

Final journey 30 Miles

Heritage Tomato with Olives, Basil and Mozzarella.

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

Breast of Pigeon with Black Pudding and apple Salad.

Wolterton | 1 Miles

Half a fresh dressed Overstrand lobster, with Lemon Mayonnaise, Mixed Salad and Malted Granary Bread.

Overstrand | 10 Miles

MAINS

From £12.00 - £22.00

Roast Loin of Wolterton Lamb with Dauphinois Potatoes, Pea & Mint Puree.

Wolterton Park | 200 Yds

'Goan Style' Monkfish, King Prawn and Salmon Curry with Basmati Rice.

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

Beef reared and grazed at Blickling - 5 Miles

Baked Hake with a Fricasse of Broad Beans, Spring Onions and Lettuce..

Lowestoft | 43 Miles

Roasted Beetroot, with Baby Tomatoes, Red Onions, Basil and Goats Cheese.

Skate Wing, served with Norfolk Marsh Samphire and Lemon Vinaigrette.

Lowestoft | 43 Miles

Summer Vegetable Tagine with Pomegranate Tabouleh

Cawston | 7 Miles

Slow Cooked South Creake Pork Belly with Mashed Potatoes and Chorizo, Chickpea and Tomato Stew.

South Creake | 27 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

£6.50

Vanilla Pannacotta, Roast Plum, Apple & Calvados Sorbet.

Sticky Toffee Pudding with Our Toffee Sauce and Vanilla Ice Cream.

Summer Pudding with Fresh Thick Cream from Nortons at Frettenham

Chocolate Nemesis with Pistachio Ice Cream

Baked Blueberry Cheesecake with Blueberry Yoghurt Ice Cream

Norfolk Strawberry & Raspberry 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

£8.00

A selection of Norfolk cheeses from Ferndale Farm (Little Barningham 3 Miles), and Mrs. Temples Cheese (Wighton 18 Miles), and Nortons Dairy (Frettenham 12 Miles) along with Brie from a little further away.