



SARACEN'S HEAD
WOLTERTON | NORFOLK

Summer Sample Menu 2019

STARTERS

From £6.50 - £16.00

Mark's Fish Soup with Rouille and 'Bread Source' Baguette.

'Staithe' Smoked Salmon and Prawns Marie-Rose

Farmed in Scotland and smoked in Brancaster

Final journey 30 Miles

Chicken Liver Pâté with Toasted Sourdough and Red Onion Marmalade.

Grilled Fresh Mackerel, Onion, Lime, Tomato and Basil Salsa.

Sweet Onion, Sun Blushed Tomato and Norfolk Dapple Cheese Tart

Little Barningham | 3 Miles

Cromer Crab, Pink Grapefruit Salad and Dapple Crisp

Overstrand | 10 Miles

Watermelon and Feta Salad with Marinated Olives & Preserved Lemons.

Breast of Pigeon with Black Pudding and Apple Salad.

Wolterton | 1 Mile

MAINS

From £12.00 - £25.00

Roast Loin of Wolterton Lamb with Red Onion Tarte Tatin & Dauphinoise Potatoes.

Wolterton Park | 200 Yds

Poached Sea Trout Fillet, with Pea Risotto and Sorrel Sauce.

Lowestoft | 43 Miles

Char Grilled Sirloin Steak with Warm Red Onion, Beetroot and Carrot Salad.

Beef reared and grazed at Blickling - 5 Miles

Roast Fillet of North Sea Cod with Stiffkey Marsh Samphire and Lobster Bisque

Stiffkey | 17 Miles

Char Grilled Aubergines, Roast Heritage Carrots, Sweet Potato Purée, Chick-Peas and Yoghurt.

Slow Roast Pork Belly with a Stir fry of Local Shiitake Mushrooms, Peppers, Ginger, Chilli and Soy

South Creake | 27 Miles

Baked Whole Lobster Thermidor with Eves Hill Salad and New Potatoes.

Overstrand | 10 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 vegetable suppliers are 'Fresh Approach' who grow much of their own produce between **Aylsham and Cawston | 7 Miles**, whilst we have a regular weekly delivery of delicious salad leaves, heritage tomatoes and herbs from the people at the Eves Hill community market garden which is just outside Reepham | 10 Miles.

SUMMER LUNCH MENU

From Monday to Saturday we offer a lighter lunch menu including salads, and light meals, where you can choose a two course meal for £15 (starter and main OR main and dessert) This menu changes on a regular basis.

SUNDAY LUNCH SPECIAL

There's nothing better than a Sunday Lunch at the Saracens. With a selection of tasty starters and either Blickling reared Rump of Beef or Roast Pork Loin from South Creake as well as a non-meat option. Choose a starter and main or main and dessert for £19.50. All three courses for £24.50

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

Lemon Posset, Pineapple and Mint Salad, Shortbread.
Bullard's 'Old Tom' Gin Cake with Honey, Lemon and Thyme.
Chocolate Nemesis with Pistachio Ice Cream
Baked Blueberry Cheesecake with Blueberry Yoghurt Ice Cream
Norfolk Strawberry Pavlova
Dann's 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 Dann's Norfolk Farmhouse ice-cream.

North Tuddenham - 29 Miles

Local Cheeseboard £8.00

A selection of East Anglian cheeses from Ferndale Farm (**Little Barningham** 3 Miles), and Mrs. Temples Cheese (**Wighton** 18 Miles), along with Brie from a little further away.