



SARACEN'S HEAD
WOLTERTON | NORFOLK

New Year's Eve

Friday 31 December 2021

Chefs Canapés

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Pre-Starter

Leek and Potato Soup, Chive Oil.

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Starters

Duck Liver Parfait, Brioche Croute, Crispy Chicken Skin, Cranberry and Orange.
Staithe Smoked Salmon 'Tartar' Cromer Crab Beignet, Dill, Crème Fraiche,
Capers.

Baked St.Jude Cheese, Apple and Frizee Salad, Truffle Oil, Warm Bread.

Main Courses

Sirloin of Blickling Beef, Ox Cheek Suet Pudding, Roast Heritage Carrots,
Pomme Puree, Bordelaise Sauce.

Chestnut, Mushroom and Walnut Pithivier, Charred Celeriac Fondant,
Artichoke Puree,

Smoked Onion, Red Wine and Port Reduction.

Cornish Brill, Coastal Flavors, Saffron Potatoes, Champagne Sauce and Caviar.

Desserts

Dark Chocolate and Whisky Ganache, Chocolate Chantilly Filled Tuille, Milk
Chocolate Crumb, Toasted Hazelnuts and Salted Caramel Ice Cream.

Or

Trio of Norfolk Cheeses with Crackers and Chutney. *

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Followed by Tea & Coffee.

£75 Per Person.

\* Additional charge if taking dessert and cheese.

**Food Allergies & Intolerances: Please ask a member of staff if you have any concerns about the ingredients  
in our food.**