



SARACEN'S HEAD
WOLTERTON | NORFOLK

Winter Spring Sample Menu 2022

STARTERS From £7.00 - £12.00

Smoked Salmon Scotch Egg, Crème Fraiche, Bois Boudrin Dressing.

South Creake Pork Belly, Crackling, Black Pudding, Rhubarb Ketchup.

Wells Alpine Risotto Artichoke Crisps, Apple and Brioche.

Smoked Duck and Pork Terrine, Pickled Vegetables and Toasted Sourdough.

Pumpkin Velouté Served with Malted Granary Bread.

Charred Fresh Mackerel, Nduja Sausage, Raw Fennel Salad and Lime Yoghurt.

MAINS From £15.00 - £22.50

**Braised Beef Feather blade, Pommes Purée, Heritage Carrots,
Seared Blade Steak, Red Wine Sauce.**

Wild Sea Bass Fillet, Confit Potato and Fennel, Blood Orange, Brown Shrimps.

**Slow Roast Leg of Wolterton Lamb, Red Wine Poached Salsify, Lamb Faggots,
Wild Leeks, Pearl Barley.**

**Bouillabaisse- Line Caught Grey Mullet, Pollock, Brancaster Mussels,
Croutons and Aioli.**

**Chipotle Marinated Shiitake Mushrooms, Roast Leeks, Leek Oil,
Chipotle and Cashew Nut Sauce.**

**Soy Marinated Venison Loin, Szechuan Pepper Salt, Braised Red Cabbage,
Roast Celeriac, Pak-Choi, Jus.**

Herb Baked Whole John Dory, Seaweed Butter and Crispy Capers.

Food Allergies and Intolerances. Please ask a member of staff if you have any queries about the ingredients of our food.

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Our main courses have locally sourced, seasonal vegetables incorporated into the dish. If you would like additional vegetables with your meal, please let us know.

Our vegetables, salad and fruit are all sourced from as locally as possible, but there are times when we must look a little further afield to get the best selection. Our main fruit and vegetable suppliers are "Fresh Approach" who grow much of their own produce in the local area and the wonderful "Eves Hill Veg Co" who are a community market garden based in Aylsham.

SUNDAY LUNCHES

We serve our Sunday lunches from 12.30 through until about 2.30. We would recommend that you book in advance as we only have a limited number of tables available. Its generally best to call at the beginning of the week to get a table. Starters, Mains and Desserts are all selected from the blackboards. Below is a sample menu of the main courses.

Roast Rump of Blickling Beef, Yorkshire Pudding, Roast Potatoes and Meat Stock Gravy.
Loin of North Norfolk Pork, Roast Potatoes, Sage and Onion Stuffing, Apple Sauce and Gravy.
Thyme Roasted Cauliflower, Hasselback Potatoes, Leeks, Apple-Soaked Raisins and Dapple Cheese Sauce.
Smoked Haddock, Crushed Potatoes, Poached Egg, Cheese and Mustard Sauce.

The perfect Saracens Sunday Lunch!

FOR YOUNG SARACENS

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

DESSERTS

£6.50

Pistachio Sponge, Blood Orange Jelly, White Chocolate Cremeux and Rhubarb.
Dark Chocolate Tart with smoked Sea Salt.
Cardamom and Bay Leaf Panna cotta, Speculoos Biscuit Crumb.
Apple Parfait with Toasted Hazelnut Crumb and Bramley Apple Puree.
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 Danns ice-creams.

Local Cheeseboard

£10.00

A selection of East Anglian cheeses with the occasional guest! You are sure to find at least one of Mrs. Temples cheeses along with one of our favorites, Baron Bigod from Fen Farm Bungay. All served with biscuits, celery, grapes and either a homemade chutney or jelly.