



SARACEN'S HEAD
WOLTERTON | NORFOLK

Saracen's Head, Wolterton

Summer Sample Menu 2022

STARTERS From £7.00 - £12.00

Aged Beef Carpaccio, Beetroot Tartare, Horseradish, Crème Fraîche.

Staithe Smokehouse Smoked Salmon, Rocket & Dill Gazpacho, Salmon Roe.

Norfolk Peer Potato Soup, Crème Fraiche, Chives.

Ham Hock Terrine, Bacon Jam, Sourdough Toast.

Wild Sea Trout, Ratatouille & Red Pepper Juice.

Charred Gem Lettuce, Blue Cheese Dressing, Walnuts, Pickled Shallots.

MAINS From £15.00 - £25.00

Blickling Beef Sirloin, Seaweed Butter, Marsh Samphire & Triple Cooked Chips.

Chilli, Lemon & Parsley Linguini with Rocket Pesto.

Chicken Caesar Salad, Crispy Bacon, Cos Lettuce, Sour Dough Croutons & Anchovies.

*Wolterton Lamb, Crushed New Potatoes, Feta, Sun Blushed Tomatoes,
Globe Artichoke and Aubergine.*

Whole Day Boat Plaice, Brown Shrimps, Lemon and Marsh Samphire.

Charred Roasted Heritage Tomatoes, Buffalo Mozzarella, Dill Oil.

Wild Sea Bass Fillet, Courgette, Heritage Tomatoes & Tomato Butter Sauce.

Cromer Crab, Buttered New Potatoes, Eves Hill Salad, Marie Rose Sauce.

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 we have Eves Hill Green Salad, Buttered New Potatoes, Tenderstem Broccoli (whilst in season) and Chunky Chips with Parmesan and Truffle Oil.

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 some 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. It's generally best to call at the beginning of the week to get a table. Starters, Mains and Desserts are all selected from the blackboards. You will always find Roast Blickling Beef, Yorkshire Pudding, Roast Potatoes and Meat Stock Gravy, as well as Loin of North Norfolk Pork, Roast Potatoes, Sage and Onion Stuffing, Apple Sauce and Gravy or Roast Chicken. In addition, there will always be vegetarian and fish dishes to choose from as well.

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! Just ask what is available on the day.

DESSERTS £7.50

Vanilla and Thyme Pannacotta, Compressed Strawberries, Lavender Shortbread Crumb.

Dark Chocolate Cremeux, Rum-Soaked Raisins, Hazelnuts, Miso Caramel.

Gooseberry and Elderflower Fool with White Chocolate.

Apricot Bakewell Tart with Vanilla Ice Cream.

Pink Peppercorn Pavlova, Norfolk Strawberries and Ruby Chocolate.

Norfolk Ice Creams and Sorbets

All our desserts are made here at the Saracens, except the ice creams and sorbet, which we source from the delicious selection available at Danns ice-creams at Tuddenham.

Cheeseboard

£10.00

A selection of British 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.

All the items on this sample menu have been on the blackboard very recently.