



SARACEN'S HEAD

WOLTERTON | NORFOLK

Spring Sample Menu 2020

STARTERS

From £6.50 - £10.00

'Staithe' Smoked Salmon and Prawns Marie-Rose

Farmed in Scotland and smoked in Brancaster Staithe

Final journey 30 Miles

Vine Tomato and Basil Soup, with Malted Granary Bread.

Leek and Binham Blue Cheese Tart

Wighton | 18 Miles

Cromer Crab, Pink Grapefruit salad and Parmesan Crisp.

Overstrand | 10 Miles

Fresh Grilled Mackerel, with Poached Norfolk Rhubarb

Lowestoft | 43 Miles

Breast of Pigeon, Black Pudding and Apple Salad

Wolterton | 1 Mile

Avocado, Artichoke Salad, with Baby Tomatoes, Basil and "Eves Hill" Leaves.

Reepham | 10 Mile

Chicken Liver Pâté, Red Onion Marmalade and Toasted 'Bread Source' Sourdough

MAINS

From £14.50 - £24.00

Roast Loin of Wolterton Lamb with Pea & Mint Puree and Potato Dauphinoise.

Wolterton Park | 200 Yds

Roasted Cauliflower, Blood Orange, Houmous & 'Eves Hill' Salad Leaves.

Reepham | 10 Miles

Char Grilled Sirloin Steak with Sauté Potatoes and a Pink Peppercorn Sauce.

Beef Reared and Grazed at Blickling - 5 Miles

Herb Crusted Fillet of Cod with Parsnip Mash and Lemon and White Wine Sauce.

Lowestoft | 43 Miles

Savoury Cheesecake with Roast Butternut Squash, Red Onions and Baby Tomatoes

Poached Halibut with Smoked Prawn Risotto and a Lemon Sauce.

Lowestoft | 43 Miles

Slow Cooked Pork Belly, Mashed Potatoes & a Tomatoes, Chorizo and Chickpeas Stew

South Creake | 27 Miles

North Norfolk Venison Loin, Braised Red Cabbage and Fondant Potato

North Norfolk | 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 fruit and vegetable suppliers are "Fresh Approach" who grow much of their own produce between

Aylsham and Cawston | 7 Miles

SET PRICE LUNCH MENU

From Tuesday to Saturday we offer a set price menu where you can choose from 3 starters, mains and desserts, this runs alongside our A La Carte Menu. Choices change on a regular basis.

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 £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

Treacle Tart with Nortons's Double Cream.

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

Apple and Rhubarb Crumble with Custard.

Chocolate Nemesis with Pistachio Ice Cream

Vanilla Pannacotta with Roached Rhubarb

Mixed Berry 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 Dann's Norfolk Ice Creams.

North Tuddenham - 29 Miles

Local Cheeseboard

£8.50

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