

Winter Sample Menu 2019

STARTERS

From £6.50 - £8.00

Leek, Potato and Watercress Soup

Served with malted granary bread.

Staithe Smoked Salmon and Prawns Marie-Rose

Farmed in Scotland and smoked in Brancaster

Final journey 30 Miles

Sauté of Chicken Livers and Bacon on Toasted Sourdough

Seared Scallops & Twice Cooked Pork Belly with Forced Rhubarb Ketchup

South Creake | 27 Miles

Brancaster Mussels with garlic, shallots, parsley, white wine and cream.

Brancaster | 30 Miles

Sweet Onion, Sun Blushed Tomato and Norfolk Dapple Cheese Tart

Little Barningham | 3 Miles

MAINS

From £12.00 - £22.50

Wolterton Lamb Leg Steak with Red Onion Tarte Tatin, Fondant Potato and a red wine jus.

Wolterton Park | 200 Yds

'Yetmans Stout' Braised Winter Vegetables, with Cheese and Onion Scone.

Cawston | 7 Miles

Char Grilled Sirloin steak with sauté potatoes and a pink peppercorn sauce.

Beef reared and grazed at Blickling - 5 Miles

Herb Crusted Cod Fillet with parsnip mash and lemon and white wine sauce.

Lowestoft | 43 Miles

Roast Local Venison Loin with Blackberries, Chestnuts and a Red Wine Jus.

Sherringham | 8 Miles

Poached Hallibut, with a leek, mussel and potato broth.

Lowestoft | 43 Miles

Wolterton Pheasant Breast Wrapped in Parma Ham, with roasted vegetables

Chestnuts and Dauphinoise potatoes.

. Wolterton | 0 Miles

Slow cooked South Creake Pork Belly, Bubble and Squeak

And a meat jus.

South Creake | 27 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

SPECIAL LUNCH MENU

From Tuesday to Saturday we offer a special lunch board with a choice of three starters and three mains as well as a choice of desserts. We charge £15 for two courses and £20 for three. Our main menu is also running at lunchtime.

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 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

Caramel Pannacotta with Mango Sorbet and Shortbread.

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

Blackberry and Apple Crumble with Custard

Chocolate Nemesis with Pistachio Ice Cream

Crème Brulée with Poached Cranberries and Apples & Sable Biscuit.

Bakewell Tart with Custard

Saracen's Rhubarb and Pistachio Trifle.

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 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 and Lincolnshire Poacher from a little further away.