



Sunday Lunch Menu

Served every Sunday 12pm – 2pm

Starters

Daily Soup £7.50

Served with Bread & Butter (Ve*/GF*on request)

Chicken Liver Parfait Encased in Winter Truffle Butter £9.50

Cranberry & Orange Jam, Toasted Brioche, Micro Salad (GF*on request)

Beetroot Cured Salmon Salad £9.00

Apple & Fennel Slaw, Dill & Lemon Crème Fraiche (GF)

Mini Baked Camembert £9.50

Sticky Date Puree, Toasted Brioche Soldiers (V/GF*on request)

Roasts

Trio Roast – Roast Rump of Beef, Pork Loin & Roast Chicken Breast

Small - £18.50

Large - £24.95

Roast Rump of Beef – Served Pink

Small - £16.00

Large - £21.95

Pork Loin

Small - £15.00

Large - £20.95

Roast Chicken Breast

Small - £15.00

Large - £20.95

Chestnut Mushroom & Sage Filo Pastry Pie £17.00

All Roasts served with Yorkshire Pudding, Roast Potato, Mashed Potato, Honey Glazed Roots, Seasonal Greens, Red Wine Gravy (GF /Ve*)*

Sides

Cauliflower cheese

Large - £5.00

Small - £3.50

Mains

Fish and Chips £15.00

Beer Battered Haddock, Thick Cut Chips, Minted Mushy Peas, Tartare Sauce, Lemon (GF/DF)

Desserts

Sticky Toffee Chocolate Pudding £8.00

Caramel Chocolate Sauce & Vanilla Ice Cream (GF/DF)

Winter Fruit Crumble £8.00

Vanilla Ice Cream, Vanilla Anglaise (GF)

Egg Nogg Crème Brulé £7.50

Orange, Cranberry & Almond Biscotti (GF/DF)

Chocolate / Vanilla / Strawberry Ice Cream OR Lemon / Raspberry Sorbet

One Scoop £3.00 / 2 Scoops £4.50

G.F – Gluten Free / GF* -Gluten Free Available / D.F – Dairy Free / V – Vegetarian / Ve – Vegan Ve* – Vegan Option Available

WE COOK WITH ALL ALLERGENS IN OUR KITCHEN, WE CANNOT PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR DIETARY REQUIREMENT ELIMINATE THE RISK OF CROSS CONTAMINATION.



December Festive Evening Menu

Served 5pm – 8pm

To Start

Homemade Soup £7.50

Served with Crusty Bread & Butter (Ve*/GF* on request)

Chicken Liver Parfait Encased in Winter Truffle Butter £9.50

Cranberry & Orange Jam, Toasted Brioche, Micro Salad (GF* on request)

Mini Baked Camembert £9.50

Sticky Date Puree, Toasted Brioche Soldiers (V / GF*on request)

Beetroot Cured Salmon £9.00

Apple & Fennel Slaw, Dill & Lemon Crème Fraiche (GF)

Saracens Head Classics

Fish and Chips £17.50

Beer Battered Haddock, Thick Cut Chips, Tartare Sauce, Lemon (GF/DF)

Pie of the Day £18.50

Thick Cut Chips, Seasonal Greens, Gravy

Smash Burger £17.50

Brioche Bun, Mature Cheddar, Smoked Crispy Bacon, Crispy Onions, Roasted Garlic Aioli, Green Leaf Salad, Skin on Fries (GF*on request)

Chestnut Mushroom & Sage Filo Pastry Pie £17.00

Creamy Mash Potatoes, Braised Red Cabbage, Buttered Brussel Sprouts & Roast Chestnuts, Roast Carrot, Rich Gravy (V)

Traditional Christmas Turkey Dinner £24.00

Pigs in Blankets, Cranberry & Sage Stuffing, Goose Fat Roasted Potatoes, Braised Red Cabbage, Buttered Brussel Sprouts & Roast Chestnuts, Roast Carrot, Rich Turkey Gravy (GF)

(Vegan Nut Roast Alternative Available)

Grilled Whole Lemon Sole £25.00

Cucumber & Caper Beurre Noisette, Sea Vegetables, Buttered Baby Potatoes (GF)

Steak Frites £28.00

8oz Flat Iron Steak, Peppercorn Sauce, Caesar Iceberg Wedge, Skin on Fries (GF)

Sides

Koffman Skin on Fries £4.50

Hand Cut Chunky Chips £4.50

Buttered Seasonal Greens £4.50

House Salad £4.00

To Finish

Sticky Toffee Christmas Pudding £8.00

Vanilla Ice Cream, Brandy Sauce

Winter Fruit Crumble £8.00

Vanilla Ice Cream, Vanilla Anglaise (GF)

Spiced Crème Brulé with Biscotti £8.50

Chocolate / Vanilla / Strawberry Ice Cream OR Raspberry / Lemon Sorbet (VE/GF)

One Scoop £3.50 /Two Scoops £4.50

GF – Gluten Free / GF* – Gluten Free Available / DF – Dairy Free / V – Vegetarian / VE – Vegan VE* – Vegan Option Available
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December Festive Group Menu

Pre-Order required 48 hours prior, groups of 8 people and over

Until 11th December Lunch and Dinner, Wednesday to Saturday

From 11th December up until 24th December Every day, Lunch and Dinner
(Excluding Christmas Eve Night)

Two Courses - £25

Three Courses -£30

To Start

Homemade Soup

Served with Crusty Bread & Butter **(Ve*/GF* on request)**

Chicken Liver Parfait Encased in Winter Truffle Butter

Cranberry & Orange Jam, Toasted Brioche, Micro Salad **(GF* on request)**

Beetroot Cured Salmon

Apple & Fennel Slaw, Dill & Lemon Crème Fraiche **(GF)**

Saracens Head Classics

Traditional Christmas Turkey Dinner

Pigs in Blankets, Cranberry & Sage Stuffing, Goose Fat Roasted Potatoes, Braised Red Cabbage, Buttered Brussel Sprouts & Roast Chestnuts, Roast Carrot, Rich Turkey Gravy **(GF)**

Grilled Whole Lemon Sole

Cucumber & Caper Beurre Noisette, Sea Vegetables, Buttered Baby Potatoes **(GF)**

Chestnut Mushroom & Sage Filo Pastry Pie

Cranberry & Sage Stuffing, Roasted Potatoes, Braised Red Cabbage, Buttered Brussel Sprouts & Roast Chestnuts, Roast Carrot, Rich Gravy **(V)**

To Finish

Sticky Toffee Christmas Pudding

Vanilla Ice Cream, Brandy Sauce

Seasonal Fruit Winter Crumble

Vanilla Ice Cream, Vanilla Crème Anglaise **(GF)**

Chocolate / Vanilla / Strawberry Ice Cream

OR

Raspberry / Lemon Sorbet **(VE, GF)**

Two Scoops included – Choice of flavour can be selected on the day



Oak Memorial Menu

Memorial refreshments can be served in the King Charles Lounge for up to 25 guests, Restaurant for up to 40 guests, or in our Minster Suite for up to 150 guests. Please contact our manager on 01636 812701 or email info@saracensheadhotel.com for more information

Venue Hire

King Charles Lounge - £50

King Charles Restaurant - £100 (available Monday to Friday before 4pm)

Minster Suite – from £100 – free if paying for a buffet for over 60pp

Tea, Coffee & Biscuits - £8pp
(self-serve station)

Morning Tea - £12.50pp
Tea & Coffee Station
Selection of Mini-Danish Pastries
Scones with Jam & Cream
Fruit Platter

Lunch Buffet - £16.50pp
Tea & Coffee Station
Selection of sandwiches
(Meat / Fish / Vegetarian – GF & Vegan Option available pre book)
Sausage Rolls
Pork Pie
Vegetarian Quiche
Potato Salad
Garden Salad
Chutney and sauces
Chocolate Brownies

Canape Platters - £14.50pp
Tea & Coffee Station
Selection of Mini Tartlets
Selection of Mini Pies
Roast Gammon, Truffle Mayo, Slider
Fish Goujon, Chips, Tartare
Chocolate Brownies