

CHRISTMAS AT THE SARACENS HEAD

TWO OR THREE COURSES, MINCE PIES & A GLASS OF PROSECCO

£ 21.95 - £ 26.95

Please telephone 01604 770640 in the first instance to reserve your table. Your booking will be confirmed on receipt of your non-refundable deposit of £10 per person.

Please ensure that your pre-order is with us 10 days before your reservation date.

(Don't forget to keep a copy of what everyone has ordered)

Organisers Name

Contact Address.....

.....

.....

Telephone

Date and time of reservationNo in party.....

Menu Option	Regular	Gluten Free	Total(s)
Starters			
Soup			
Salmon			
Duck			
Pear			
Main Courses			
Turkey			
Salmon			
Brisket			
Curry			
Pudding			
Toffee			
Chocolate			
Berry			
Cheesecake			

Deposit Slip (please remember to include your £10.00 deposit per person. Cheques can be made payable to The Saracens Head)

Organisers Name

Contact Address.....

.....

Telephone No

Date and Time of Reservation No in Party.....

I enclose £.....deposit for the above reservation and will forward my pre-order to you 10 days before our reservation date (pre-order can be sent with deposit if desired)

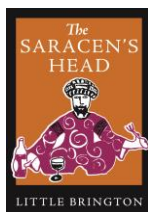
Signed Date

Cancellation policy: If the booking is cancelled then the following charges will be made,

Within 24 hours 100% of balance

24 – 48 hours 50% of balance

Over 48 hours Loss of deposit



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THURSDAY 1ST DECEMBER - SATURDAY 24TH DECEMBER

- GLASS OF PROSECCO ON ARRIVAL -

STARTERS

Soup

Spiced parsnip & orchard apple soup - sage croutons (ng, v)

Salmon

Home cured salmon gravadlax – three beetroot - pea – horseradish (ng)

Duck

Confit duck croquette - clementine & pomegranate compote

Pear

Mulled pear – gorgonzola – candied walnuts – port reduction (ng, v)

MAIN COURSE

ALL MAIN COURSES SERVED WITH MASHED ROOTS, SPROUTS & WINTER GREENS

Turkey

Turkey roulade rolled with cranberry and chestnuts – goose fat potatoes – Saracens sausage stuffing – bread sauce – pan gravy (ng)

Salmon

Scottish salmon – olive oil mash – samphire & peas – saffron crab sauce (ng)

Beef

Braised Buckby brisket - goose fat potatoes – carrot and clementine puree – jus (ng)

Curry

Butternut – lentil – coconut – spinach – dried fruit & spice pilaf – pomegranate (ng, v)

P U D D I N G

Toffee

Toffee apple cake – Christmas pudding ice cream (v)

Chocolate

Chocolate & fig tart – caramel ice cream – pistachio praline (v)

Berry

Winter berry panna cotta – Panettone granola (ng, v)

Cheesecake

Mince pie – Cointreau – honeycomb (v)

TEA, COFFEE & MINCE PIES

