



*The*  
*Saracens Head*  
*Little Brington*

*Festive*  
*Menu*

*December 1st - December 24th*

*Available Tuesday - Saturday*

*Three courses £42*

# Festive Menu

## Starters

Roasted red pepper & tomato soup,  
warm breads and sea salt butter (v) (vg)

Wild pheasant & Calvados pate,  
warm breads and onion marmalade

Smoked salmon & prawn cocktail,  
sweet gem lettuce and bloody mary dressing

Wild mushroom risotto,  
truffle oil and parmesan tuile

## Main Courses

Butternut squash, lentil & almond wellington,  
roast potatoes, maple roasted root vegetables, braised red  
cabbage and vegetable gravy (v) (vg)

Pan roasted Guinea fowl supreme, roast potatoes, maple roasted  
root vegetables, cranberry stuffing, bread sauce and gravy

Slow braised beef short rib, Colcannon mashed potatoes, honey  
glazed carrots, parsnip crisps and rich red wine jus

Pan roasted salmon supreme, chorizo & bean cassoulet and  
asparagus wrapped in serrano ham

## Desserts

Classic Christmas pudding, brandy sauce

Northamptonshire cheese board, biscuits, onion marmalade, grapes

Mascarpone Tiramisu, boozy Chantilly cream

Trillionaires Torte, Vanilla Pod Ice Cream (vg)

Please advise us of any allergies or dietary requirements