



Mothers Day **At The Saracens Head**

Nibbles

6.00 **Pork Bons Bons** - Apple sauce

5.00 **Garlic Bread** (add cheese +75p) (v)

6.00 **Pork Scratchings** - chilli, chorizo & coriander (gf)

7.00 **Goat Cheese Balls** - beetroot gel (v) (gf)

2 Courses £23.50

3 Courses £27

Starters

Leek & Potato Soup - leek & cheese bon bon (v)

Chicken Liver Parfait - toasted sour dough, pear & walnut chutney

Glazed Goats Cheese - soured tomatoes, crispy Ciabatta & peppered radish salad (v) (gf)

Homemade Black Pudding - pear compote & red wine jus

Chicken Satay - grated carrot bean sprout salad coriander & curry oil (gf)

Main Courses

Roast Beef or Roasted Pork Belly - seasonal vegetables, buttered new potatoes & crisp roast potatoes

Honey Glazed Chicken Breast - mustard mashed potato & creamed leeks (gf)

Pan-fried Salmon - roasted tiny tot potatoes, tender-stem broccoli & almond butter (gf)

Beer Battered Fish - hand-cut chips, marrowfat peas & tartar sauce

Broccoli & Blue Cheese Quiche - toasted pumpkin seed & rocket salad (v)

Desserts

Sticky Toffee Pudding - toffee sauce & vanilla ice cream

Chocolate & Whisky Cake - honeycomb (gf)

Carrot Cake - zesty cream cheese & sticky walnuts

Selection of Ice Cream - sweet treats

Main Courses

22.50 **Rib-Eye Steak** - hand-cut chips, confit tomato, mushroom & Pancetta crumb

14.50 **Fish Pie** - Lancashire cheese mash, garden peas & bacon (gf)

13.50 **Saracens Burger** - bacon, caramelised onion, BBQ sauce, gherkins & Lancashire cheese

13.50 **Vegetarian Burger** - goat cheese & smoked chilli Jam (v)

18.00 **Lamb Rump** - Dauphinoise potato, peas & onion compote, pea puree & mint jus (gf)

15.50 **Chicken Satay Salad** - sun-blushed tomatoes, grated carrot, bean sprouts, coriander & curry oil (gf)

Sides

3.50 **Sautéed Potatoes** 3.50 **Buttered Seasonal Greens** 4.50 **Sweet Potato Fries** 3.50 **Seasoned Fries/Hand-cut Chips**

