



THE
SARACENS
HEAD

Valentines Day



To start

Cream of roast vine tomato soup

To follow

Dill-cured Gravlax – dill blini, pickled beetroot & black pepper crème fraîche

Roasted Wood Pigeon Breast – parsnip puree & blueberry tartlet

Tempura Battered Asparagus – paprika aioli & watercress (v)

Duck & Serrano Ham Terrine – toasted crostini & pickled vegetables

Main Course

Fillet Steak – confit plum tomatoes, field mushrooms, hand-cut chips & onion rings

Roasted Duck Breast – fondant potato, baby vegetables, black cherry jus

Medallions of venison – Stilton dauphinoise, pickled red cabbage, roasted shallots & cabernet jus

Oyster Mushroom, Leek & Wild Garlic Mille-feuille – White onion cream (v)

Seafood Platter (to share) – bass, salmon, mussels, king prawn skewers, steamed rice & lemon
beurre blanc

Desserts

Passion fruit Crème Brulée – vanilla shortbread

Strawberry & Mango Pavlova – toasted almonds, mint & poppy seed syrup

Selection of British Artisan Cheese – Savoury crackers, quince jelly, celery

Tasting of Chocolate (to share) – chocolate orange mousse & chocolate fondant, chocolate
brownie, chocolate & praline cheesecake, smooth chocolate ice-cream

To finish:

Tea or filter coffee – Homemade chocolates



5 Courses £29.95 per person