

• MERRY •
Christmas

Christmas Party Nights

Every Thursday, Friday & Saturday Night
from 17th November

Thursday - Live entertainment

Friday - Live entertainment & DJ - Open until 1am

Saturday - Live entertainment & DJ - Open until 1am

Sunday - Sunday Sessions - acoustic live entertainment at 3pm



The Saracens Head Hotel, High Street, Great Dunmow, Essex CM6 1AG
01371 873901

Christmas Fayre Menu



Starters

Jerusalem artichoke soup, truffle oil,
homemade bread, English butter

Norfolk turkey & chestnut scotch egg,
spiced plum ketchup

Beetroot cured Scottish salmon, crème fresh,
roasted beetroot, crostini

Smoked ham hock & chicken terrine,
homemade bread, chutney

Mains

Scottish salmon fillet, sage, cranberry & pinenuts,
new potatoes

Local venison loin (served pink), butternut squash,
truffle & parmesan mash potato

Traditional roast Norfolk turkey, roast potatoes, pig in blanket,
mixed vegetables, Yorkshire pudding & traditional gravy

Roasted portobello mushroom wellington,
roast potatoes, mixed vegetables & tarragon sauce



Desserts

Christmas pudding sundae

Traditional Christmas pudding, brandy sauce

Dark chocolate & cranberry bread and butter pudding

Sticky figgy pudding, vanilla ice cream

Christmas cheeseboard for one, spiced chutney, crackers, fruit

Chefs selection of Saffron Walden ice cream



Optional 4th Course

Christmas cheeseboard for table £2.50pp



Monday - Tuesday Lunch Special 2 courses £15.50, 3 courses £19.50

Sunday - Thursday 2 courses £19.50, 3 courses £23.50

Friday & Saturday Party Nights 3 courses £28.50

Buffet variation available for groups of 50+ people

Christmas Day Menu

Starters

Duck liver crème brulee, crostini, orange glaze

Roasted parsnip & apple soup
Walnut pesto, homemade bread, apple butter

Seared king scallops & crispy pork belly
ginger beer glaze, apple puree

Goats cheese, pistachio & pear terrine
fig, cranberry & pine nut salad

includes
glass of
prosecco
on arrival

£85pp

Mains

Roasted portobello mushroom & brie wellington
honey roasted beetroots, heritage carrots, roasted walnut vinaigrette

Pan roasted Scottish salmon fillet en papillote,
new potatoes, prosecco & chive sauce

Traditional roast Norfolk turkey, roast potatoes, pig in blanket,
mixed vegetables, Yorkshire pudding & traditional gravy

Roasted Herefordshire ribeye (served pink), roast potatoes, pig in blanket,
mixed seasonal vegetables, Yorkshire pudding, traditional gravy

Local venison loin (served pink), mixed seasonal vegetables,
truffle & parmesan mash potato

Dessert

Apple tarte tatin,
roasted hazelnut ice cream

White & dark chocolate mousse, mixed berries, chocolate twill

Traditional Christmas pudding,
brandy sauce

Christmas cheeseboard for one, spiced chutney, crackers, fruit

Chefs selection of Saffron Walden ice cream

Optional 4th Course

Christmas cheeseboard for table £3.50 pp

Children's
menu
available

Bookings

Now taking bookings, dates available from the 17th November.
Please contact our booking team on:

info@saracenshead-hotel.co.uk 01371 873901

Booking form and deposit required. Staff will confirm upon availability. Pre-order required for all bookings. We look forward to hearing from you!

THE GREAT GATSBY NEW YEARS EVE

£65pp

Welcome to our Great Gatsby themed party where dinner is served with new friends, Martini's or prosecco are offered upon arrival & dancing is a given until the early hours of the morning. Best dressed prizes & secret fun surprises will be available on the night.

**Featuring entertainment from:
Simone & Sax**

New Years Eve Menu

Cheddar & girole mushroom frittata,
sesame dressing

Jerusalem artichoke & vanilla soup, scallops,
lobster & sea bass

Crispy duck bon bons, noodle salad

Mojito sorbet palate cleanser

Pistachio crusted rack of lamb,
asparagus & carrot, smoked
pomme puree, port reduction

Champagne jelly & berries