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Make this Christmas
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Discover Essex this Christmas

This Christmas, join us at The Saracens Head Hotel and make this festive season unforgettable. From traditional pantos to Christmas markets, Essex offers a fantastic range of activities for the whole family to enjoy.

Based in the heart of Great Dunmow, our award-winning hospitality, cosy rooms and traditional-yet-refined festive dining options make Saracens Head Hotel the perfect backdrop to your Christmas and New Year celebrations.

Let us take care of you this Christmas. To book your festive package or event, contact our friendly team on 01371 873901 or email saracenshead@innmail.co.uk.

Festive Dining

Whether you're planning to meet up with friends or spend time with family this Christmas, our chefs have curated a truly festive menu, packed full of the season's best flavours. Enjoy a delicious Christmas meal and leave the washing up to us. Perfect!

Festive dining is available throughout December from 12 noon.

£35.00 per Adult, £17.50 per Child



To book, call 01371 873901

Pre-booking, prepayment and preordering are essential. For full terms and conditions please see page 15.

Starters

Roast Carrot & Parsnip Soup, thyme croutons

V, GF & VE ON REQUEST G, SD, D, CE

Chicken & Ham Hock Terrine, chorizo crumb, tomato chutney, balsamic, focaccia crisp GF ON REQUEST SD. G. S. D. MU

Smoked Salmon & Prawn Tian, crushed avocado, cucumber ribbons, dill dressing, crispy capers

GF F, C, SD, E, CE

Mushroom & Chestnut Pâté, roasted fig, tarragon & cranberry relish, herb croutons VE, GF ON REQUEST G, SD, S

Mains

Roast Breast of Turkey, orange & cranberry stuffing, pig in blanket, roast potatoes, brussels sprouts, maple & mustard roasted root vegetables, gravy

GF ON REQUEST G, MU, D, SD, CE, S, E

Braised Feather Blade of Beef, grain mustard mashed potato, roasted carrot, winter greens, pan gravy

GF MU, CE, D, SD

Roasted Chalk Stream Trout Fillet, crushed baby potatoes, tenderstem broccoli, lemon & dill hollandaise GF F. D. SD. E

Root Vegetable & Lentil Wellington, roast potatoes, greens, vegetable gravy VE G, S, MU, CE

Desserts

Traditional Christmas Pudding, brandy custard

GF ON REQUEST G, S, E, D, SD

Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream

V, VE & GF ON REQUEST SD, S, D, E

Dark Chocolate Brownie, vanilla chantilly cream, soil, raspberry gel

V, VE & GF ON REQUEST G, D, E, S

Vanilla Panna Cotta, winter berry compote, raspberry tuille



Christmas Day Lunch

We understand how magical Christmas Day should be. It's a time to cherish your loved ones and enjoy quality food, relax and make those all-important memories.

Take the pressure off yourself and let us handle your Christmas Day dining, so you can focus on creating unforgettable memories together.

Christmas Day Lunch is served from 12 noon.

£89.00 per Adult, £45.00 per Child



To book, call 01371 873901

Pre-booking, prepayment and preordering are essential. For full terms and conditions please see page 15.

Starters

Roasted Butternut Squash Soup, crumbled goat's cheese, leek oil v, GF & VE ON REQUEST D, SD, CE

Chicken Liver Parfait, onion chutney, focaccia thins, dressed baby leaf GF ON REQUEST SD, G, D, E, S

Scottish Smoked Salmon, avocado mousse, keta caviar, toasted rye bread, beetroot & orange slaw

> Mushroom & Chestnut Pâté, roasted fig, tarragon & cranberry relish, herb croutons VE. GF ON REQUEST G. SD. S

Mains

Roast Breast of Turkey, orange & cranberry stuffing, pig in blanket, roast potatoes, brussels sprouts, maple & mustard roasted root vegetables, gravy

GF ON REQUEST G, MU, D, SD, CE, S, E

Roast Sirloin of Beef, Yorkshire pudding, roasted potatoes, winter greens, maple & mustard roasted root vegetables, red wine & thyme gravy

GF ON REQUEST G, D, SD, MU, CE, S, E

Pan Fried Bass Fillet, smoked salmon fishcake, tenderstem broccoli & pea green salad

GF ON REQUEST F, D, G, E, MU

Root Vegetable & Lentil Wellington, roast potatoes, greens, vegetable gravy VE G, S, MU, CE

Desserts

Traditional Christmas pudding, brandy custard, dried cranberries G, S, E, D, SD

Festive Chocolate Log, cherry gel, kirsch cherries G, E, D, SD

Vanilla Crème Brûlée, poached pears, cinnamon shortbread GF ON REQUEST G, E. D, SD

Dark Chocolate Delice, almond brittle, salted caramel ice cream VE, GF ON REQUEST G, S, E, D, N

Cheeseboard for the Table

Chef's British Artisan Cheeses, grapes, celery, chutney, biscuits V, GF ON REQUEST G, N, D, CE, MU, SE, S, E



Boxing Day Dining

The festivities don't have to end on Christmas Day. Join us on Boxing Day and indulge in a sumptuous three-course menu, allowing you to relax and savour special moments with those who mean the most.

Boxing Day dining is served between 12 noon and 8pm.

£42.00 per Adult, £21.00 per Child



Starters

Roasted Tomato & Red Pepper Soup, basil oil ve & GF ON REQUEST D, CE, D, SD

Chicken & Ham Hock Terrine, chorizo crumb, tomato chutney, balsamic, focaccia crisp GF ON REQUEST SD, G, S, D, MU

Chicken Liver Parfait, toasted brioche, red onion chutney, watercress salad GF ON REQUEST SD, G, D, E, S

Cheddar Cheese Soufflé, buttered leeks, hollandaise sauce V D, E, G, SD

Smoked Salmon Fishcake, chive hollandaise, poached egg, crispy capers F, D, E, G, SD

Mushroom & Chestnut Pâté, roasted fig, tarragon & cranberry relish, herb croutons VE, GF ON REQUEST G, SD, S

To book, call 01371 873901

Pre-booking, prepayment and preordering are essential. For full terms and conditions please see page 15.



Mains

Honey Mustard Roast Gammon, roasted roots, roasted potatoes, greens, pan gravy GF SD, D, MU, CE, S

Roast Topside of Beef, Yorkshire pudding, roasted potatoes, roast roots, greens, pan gravy GF ON REQUEST SD, D, G, E, MU, CE

Chicken Supreme, rosemary pomme anna potato, leeks, smoked bacon sauce GF ON REQUEST SD, D, G

Fish & Chips, fat cut chips, tartare sauce, mushy peas, lemon GF ON REQUEST F, SD, G, D, E, MU

Roasted Chalk Stream Trout Fillet, crushed baby potatoes, tenderstem broccoli, lemon & dill hollandaise GF F, D, E

Flat Iron Steak & Potato Hash, black pepper mayonnaise, spinach, poached hen's eggs GF E, D, SD, MU, S

Chef's Pie of the Day, creamed potatoes or fat cut chips, seasonal vegetables, gravy ASK FOR ALLERGENS

Wild Mushroom & Pearl Barely Risotto, pickled walnuts, truffle oil **ve** SD, G, N, CE

Root Vegetable & Lentil Wellington, roast potatoes, greens, vegetable gravy ve s, c, sp

Desserts

Sticky Toffee Pudding, butterscotch sauce, vanilla ice cream

V, VE & GF ON REQUEST SD, S, D, E

Dark Chocolate Brownie, vanilla chantilly cream, soil, raspberry gel

Vanilla Panna Cotta, winter berry compote, raspberry tuille GF ON REQUEST D, G, E, SD, S

Banoffee Frangipane Tart, caramelised banana, biscuit crumb, clotted cream v SD, D, E, G

Selection of Ice Cream & Sorbets

V, VE ON REQUEST, GF SD, S, D, E

Chef's British Artisan Cheese Board, grapes, celery, chutney, biscuits V, GF ON REQUEST G, N, D, CE, MU, SE, S, E

Christmas Bed & Breakfast

No room at the Inn? We've got you covered!

If you're visiting family or friends in Essex this Christmas, enjoy the night with us while you spend time with your loved ones. The perfect choice for those looking for a cosy night's sleep and delicious breakfast to set you up for your festivities.

Please check our website at www.saracenshead-hotel.co.uk or call 01371 873901 to make a booking and get our best rates available.

For full terms and conditions please see page 15.





Drinks Packages

Available for purchase for our Festive Dining and Christmas Day Lunch guests. All packages must be pre-booked.

A Touch of Sparkle: £85.00

1 x bottle of Prosecco 2 x bottles of our Recommended Wines: Tekena Merlot, Tekena Sauvignon Blanc or Mount Rozier Rosé

Selection Box: £145.00

1 x bottle of Prosecco 3 x bottles of our Recommended Wines: Tekena Merlot, Tekena Sauvignon Blanc or Mount Rozier Rosé 8 x bottles of Birra Moretti

Royal Topper: £219.00

2 x bottles of Prosecco 3 x bottles of our Recommended Wines: Tekena Merlot, Tekena Sauvignon Blanc or Mount Rozier Rosé

12 x bottles of Birra Moretti

Santa's Sober Selection: £64.00

1 x bottle of 0% Sparkling Wine 2 x bottles of Torres Natureo Muscat or Torres Natureo Syrah 0.5% ABV

Designated Sleigh Driver: £39.00

4 x Frobishers, 4 x Coke Zero, 4 x Red Bull



Festive Afternoon Tea

During December, our Afternoon Tea will be served with a Christmas theme. Why not treat someone special in your life to a seasonal surprise?

Finger sandwiches
Selection of festive cakes
Scones with clotted cream & jam
Tea or coffee with refills

Afternoon Tea is served between 2pm and 5pm. Booking essential.

Festive Afternoon Tea £18.95 per person

Fancy some fizz? Upgrade to our Sparkling Afternoon Tea for £24.95pp and enjoy a glass of prosecco with your afternoon tea.



To book, call 01371 873901

Limited availability. Pre-orders and prepayments required for all Afternoon Tea bookings. For full terms and conditions please see page 15.

Coaching Inn Group Hotel Locations

Our family of Inns has grown tremendously since we began our journey in 1996. Today, we have more than 35 historic, market town coaching inns and country hotels within our growing portfolio.

No matter which of our hotels you visit, there is no doubt that you will receive our signature Hospitality from the Heart.

Discover all of our locations by scanning this code with your smart phone or by visiting www.coachinginngroup.co.uk.





Terms and Conditions

Festive Dining and Party Nights

A non-refundable, non-transferable booking fee of £10 per person is required in order to hold space, at the time of booking. All events are pre-payable and full payment, final numbers and completed pre-order forms are required by Friday 8th November 2024. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed. Should any reduction in final numbers take place, refunds will not be made, nor will the money be offset against any other services or additional guests. Organisers are requested to make their guests aware of this. If pre-orders for every attendee are not received by the given date a default menu will be selected for them. No amendments can be made to pre-orders after Friday 8th November 2024. If booking on behalf of a group, the organiser is responsible for collecting payment and pre-orders, not the individuals.

Christmas and New Year Packages

Upon booking a Christmas or New Year's Eve Package, 50% of the total balance is payable at time of booking. This is a non-refundable and non-transferable booking fee. Full payment is required by Friday 8th November 2024 along with completed menu pre-order forms. Once full payment has been received the booking is confirmed and no refunds or amendments will be allowed. Any guest with dietary requirements should inform the hotel on the completed pre-order form prior to arrival.

Christmas Day and Boxing Day Dining and New Year's Eve Celebration

A non-refundable, non-transferable booking fee of £10 per person is required for all pre-booked tables, at time of booking. Full pre-payment, final numbers and completed menu pre-order forms are required by Friday 8th November 2024. Once full payment has been received, the booking is confirmed and no refunds or amendments will be allowed, nor can the booking fee be offset against any other services or products. Children's prices are: 0-4 years free of charge, 5-11 years child price and 12 years and over adult price.

Afternoon Tea

For all Afternoon Tea bookings, we require a £10 per person non-refundable booking fee before the reservation can be confirmed. This will be taken off your final bill. Should you need to amend your booking, we require 48 hours' notice.

Additional Information

Guests are not permitted to bring their own food and drink to consume on the premises.

Allergies and Intolerances

If you or any member of your party are affected by any food allergies or intolerances, please advise our team when booking. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at time of printing.

C: Crustaceans / CE: Celery / D: Dairy / E: Eggs / F: Fish / P: Peanuts / G: Gluten / L: Lupin / N: Nuts MO: Molluscs / MU: Mustard / S: Soya / SD: Sulphur dioxide / SE: Sesame seeds



The Saracens Head Hotel

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