



Saracens Head Hotel
Great Dunmow



MAKE HER DAY



sparkle!

THIS MOTHER'S DAY

ALL MUMS RECEIVE A
COMPLIMENTARY GLASS OF BUBBLY

2 COURSES £26.95

3 COURSES £32.95

MOTHER'S DAY MENU

2 COURSES £26.95 | 3 COURSES £32.95

STARTERS

Soup Of The Day

Warm rustic bread

ASK FOR ALLERGENS

Smoked Mackerel Rilette

Cucumber ribbons & smoked paprika

D, F, SD, G

Chicken Liver Parfait

Pear & blackberry compote
& toasted sourdough

G, S, D, SD

Spicy Prawn Cocktail

Cucumber and rustic bread

G, C, F, D, E, CE, MU, SD

Vegan Mezze Board

Vegan marinated feta, lime
and coriander, hummus, coconut
tzatziki, crudites, bread

G, S, SE, SD

MAINS

All classic roasts served with
Yorkshire pudding, roast potatoes,
seasonal vegetables, and gravy

Add cauliflower gratin for **£5**

Roast Of The Day

Roast Topside Of Beef

Roast Pork

Chef's Nutless Roast

ASK FOR ALLERGENS

Fish & Chips

Chefs secret recipe battered fish,
fat chips, mushy peas, tartare sauce

G, F, SD

Cheese & Bacon Burger

Grilled cheese & bacon,
brioche, slaw and fries

G, S, E, D, MU, SD

Roast Butternut Squash Risotto

Pesto, candied pumpkin seeds

(V) (VE on Request) G, D E, CE, MU

DESSERTS

Sticky Toffee Pudding

Butterscotch sauce & vanilla ice cream

G, E, D

Dark Chocolate & Oreo Tart

Raspberry sorbet

G, S, D

Cappuccino Crème Brulee

Shortbread biscuit

E, D, SD, G

Selection Of Ice Creams & Sorbets

ASK FOR ALLERGENS

Vegan Eton Mess

Raspberry sorbet

(GF & VE) SD, S

V: Vegetarian VE: Vegan GF: Gluten-Free.

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen.

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