



**CHRISTMAS FAYRE MENU 2011**  
**THE SARACENS HEAD & THE YEAVELEY ARMS**



**STARTERS**

CREAM OF CELERY & STILTON SOUP

CHICKEN LIVER & COGNAC PATE, ONION MARMALADE AND TOASTED BLOOMER

SMOKED SALMON MOUSSE TOPPED WITH PRAWNS AND MARIE ROSE SAUCE

GOAT'S CHEESE WRAPPED IN PANCETTA WITH FIG CHUTNEY

CREAMY GARLIC BUTTON MUSHROOM POT TOPPED WITH MELTING  
MOZZARELLA

**MAINS**

ROASTED BREAST OF DERBYSHIRE TURKEY, CHIPOLATA & BACON ROLL,  
STUFFING AND ROAST GRAVY

GRILLED SALMON LOIN WITH PRAWNS IN A CHIVE BUTTER SAUCE

RIB-EYE STEAK TOPPED WITH MELTING STILTON WITH PORT JUS (£5.00  
SUPPLEMENT)

BAKED FIELD MUSHROOMS WITH FINE-DICED RATATOUILLE, HERB CRUST,  
TOMATO SAUCE AND WATERCRESS

SLOWLY ROASTED SHANK OF LAMB, CREAMY MASH, ROSEMARY AND ROOT  
VEGETABLE JUS

**DESSERTS**

CHRISTMAS PUDDING WITH DARK RUM SAUCE

LEMON MERINGUE ROULADE, LEMON CURD SAUCE AND VANILLA ICE CREAM

MILK CHOCOLATE CRÈME BRULEE WITH CHOCOLATE SHORTBREAD BISCUITS

CHOCOLATE FUDGE BROWNIE, HOT CHOCOLATE SAUCE AND VANILLA ICE  
CREAM

CHEESE BOARD WITH FRUIT, BISCUITS AND CHRISTMAS CHUTNEY

1 COURSE £12.00 2 COURSES £17.00 3 COURSES £22.00

THIS MENU IS AVAILABLE FROM THURSDAY 1<sup>ST</sup> DECEMBER- FRIDAY 23<sup>RD</sup> DECEMBER FOR  
LUNCH, (12-2PM) DINNER (6PM-9PM) EXCLUDING CHRISTMAS EVE DINNER.

THIS MENU WILL RUN ALONG SIDE OUR BLACKBOARD MENUS  
PARTIES OF 10 OR MORE MUST PRE ORDER, PLEASE SEE WEBSITE FOR DETAILS

[WWW.SARACENS-HEAD-SHIRLEY.CO.UK](http://WWW.SARACENS-HEAD-SHIRLEY.CO.UK)