

THE
SARACEN'S HEAD
HIGHWORTH

Festive Menu

TUESDAY 1ST DECEMBER – WEDNESDAY 23RD DECEMBER
EXCLUDING SUNDAYS

2 COURSES £34.00

3 COURSES £39.00

STARTERS

Smoked Cheddar, Potato & Leek Soup (V, VOA)
with a golden cheese crouton.

Butcher's Chicken Liver Pate
with crackers, sage & cranberry chutney.

Luxury Seafood Cocktail
Prawns, squid & mussels in a zesty Marie Rose sauce
with lemon & dressed winter leaves.

Crispy Brie Wedges (V)
Cranberry & orange chutney
with roasted walnuts & dressed winter leaves.

MAINS

Classic Roast Turkey (GFA)
Traditional roast turkey crown with pig-in-blankets,
sage & onion stuffing with rich turkey jus.

Sir Noel Ale Braised Beef Steak (GFA)
Slow-braised beef in our very own rich Sir Noel Ale gravy.

Grilled Sea Bass Fillets (GF)
Crispy skinned sea bass fillets
served with creamy prosecco & king prawn sauce.

Mushroom, Brie & Cranberry Wellington (V, VOA)
with cranberry & thyme sauce.

*All mains served with garlic & thyme roast potatoes
& festive winter vegetables.*

DESSERTS

**Traditional Boozy
Christmas Pudding**
(GFA, V)
with warm brandy sauce
& Chantilly cream.

**Red Berry & Gin
Cheesecake (V)**
with berry coulis
& Chantilly cream.

**Baileys Cream
Sponge Roulade**
with chocolate sauce
& Chantilly cream.

**Christmas
Cheese Board (V)**
Festive cheese, crackers
& chutney.

Strawberry & Champagne Sorbet (VG)

All finished with Tea or Coffee & Mints.

BOOK A TABLE



01793 762284



saracenshead@arkells.com

PRE-ORDERS REQUIRED AT LEAST 5 DAYS
IN ADVANCE OF YOUR RESERVATION DATE.

A DEPOSIT OF £10 PER PERSON IS PAYABLE
WHEN BOOKING. PLEASE COMPLETE A FORM
ONCE YOUR BOOKING IS CONFIRMED.

Please notify us of any allergens or dietary requirements before ordering.
We can adjust dishes where possible.
Vegan options are available. Please let us know when booking.

(V) vegetarian
(VG) vegan
(GF) gluten free available
(GFA) gluten free adaptable
(VOA) vegan option available

Market Place, Highworth, Wiltshire, SN6 7AG
saracenshead.co.uk

