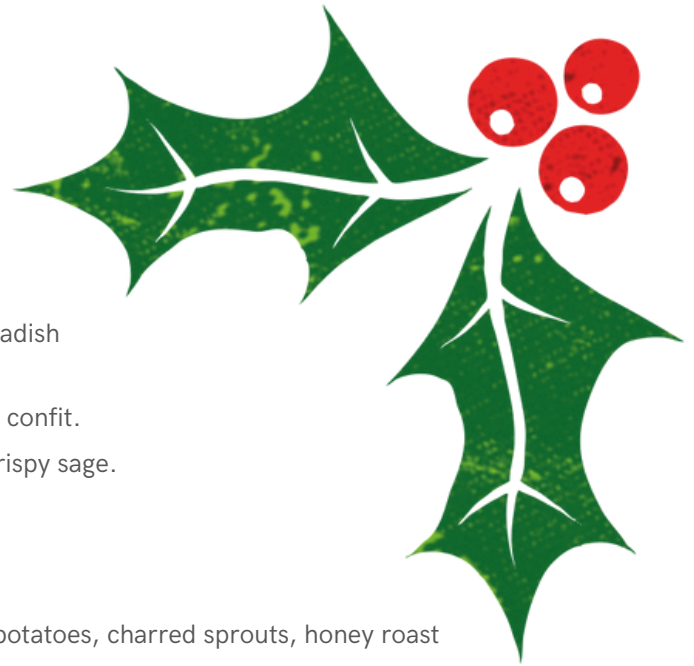


# THE SARACENS HEAD

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## FESTIVE MENU

2 COURSES £32, 3 COURSES £38



### SMALL PLATES

Beetroot & gin cured salmon gravlax, orange, pickled fennel, horseradish cream, rye crostini.

Chicken liver parfait, truffle butter, toasted brioche, balsamic onion confit.

Pan seared king scallops, smoked butternut squash purée, bacon, crispy sage.

Irish leek & potato soup, warm focaccia, chive oil. (v)

### BIG PLATES

Duo of turkey; roasted crown & confit leg bon bon, goose fat roast potatoes, charred sprouts, honey roast carrot, parsnip purée, pig in blanket, turkey jus.

Braised lamb shank, confit garlic mash, cavolo nero, pistachio crusted carrot, red wine jus

Pan roasted Cornish hake, romanesco, lobster & caviar sauce, crispy ratte potatoes.

Winter mushroom risotto, seared king oyster mushroom, baby watercress, parmesan. (v)

### DESSERTS

Christmas pudding, brandy crème anglaise. (v)

Mince pie cheesecake, shortbread, honeycomb ice cream. (v)

Rhubarb frangipane tart, white chocolate & raspberry ice cream. (v)

Irish cheeseboard; Ballylisk smoked brie, Killeen goat gouda, cashel blue, balsamic apple chutney, grapes, celery & sea salt biscuits. (v) (£5 supplement)

Complimentary warm mince pies. (v)