



SUNDAY 30 NOVEMBER – SARACENS VS BATH RUGBY



MENU

STARTERS

Sushi & Gyoza Station

Served with soy, pickled ginger and wasabi mayo

Seared tuna with black sesame, compressed cucumber and yuzu crème fraîche

Smoked duck breast with pickled cherry, radicchio and toasted pistachio

Roasted beetroot with whipped blue cheese, walnut praline and baby gem

Wild rice with charred broccoli and toasted sunflower seed, apple and fennel salad

MAIN COURSE

Chargrilled sirloin of British beef, bone marrow jus

Corn-fed chicken breast, porcini and truffle stuffing, thyme and Madeira sauce

Duck fat roasted potatoes

Honey and cumin roasted heritage carrots

Tenderstem broccoli with smoked bacon

Braised leeks with thyme and parmesan

SPECIALS

Grilled red mullet, roasted squash, brown shrimp butter and sea herbs

Roasted aubergine, chickpea and tomato ragout, pine nut and parsley crumb

SARACENS HOSPITALITY





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DESSERTS

Treacle tart, crème fraîche and candied lemon

Chocolate and pistachio mousse with sesame brittle

Rhubarb and almond sponge pudding with ginger anglaise

Vanilla crème brûlée with brown sugar crust and orange shortbread

Ice cream cart

SAVOURIES

Chef's selection of British Cheeses with pickles, fruits, bread and crackers

Warm mini pies

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