



# CHRISTMAS BROCHURE



THE  
SARACENS  
HEAD

LITTLE BRINGTON



# *Christmas* AT THE SARACENS HEAD

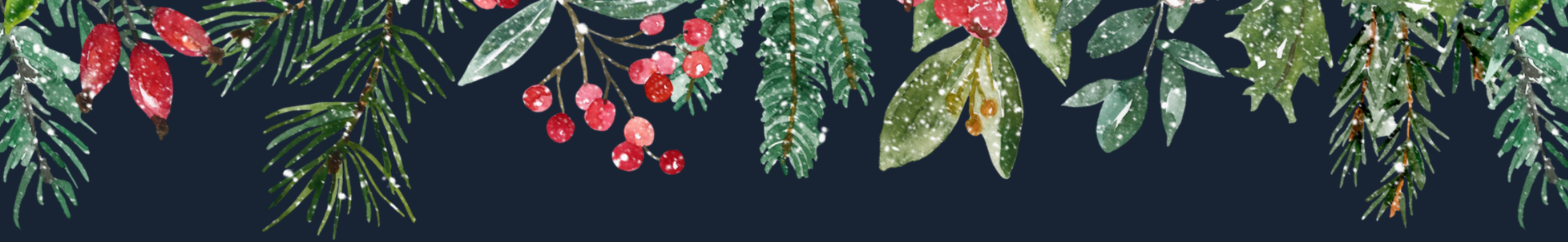
This year, we are proud to present a carefully curated programme of events designed to delight and inspire. Enjoy the return of our popular Sip & Paint evenings and discover your creative side with festive Wreath Making Workshops led by our local florist.

Our chefs have crafted a refined festive menu, combining elegant seasonal dishes with the comfort of our traditional roast dinner — the perfect balance of indulgence and tradition.

For those seeking something more exclusive, our private function room offers an ideal setting for office celebrations, family reunions, or intimate gatherings. With its warm and inviting atmosphere, it provides the perfect backdrop to celebrate the most magical time of the year.

As we step into the New Year, join us for an unforgettable celebration with live singers, welcoming 2026 in true style.





# KEY DATES

Festive Menu Available | 24<sup>th</sup> November - 24<sup>th</sup> December

Wreath Making | 29<sup>th</sup> November

Sip and Paint | 6<sup>th</sup> December

New Years Party | 31<sup>st</sup> Dec

Available for Private Hire Throughout Festive Period







# FESTIVE MENU

## STARTERS

**Roasted Parsnips & Pear Soup**

Chestnut Pesto  
& home baked focaccia

**Potted Smoked Mackerel**

sage & clementine  
butter, caperberries & crisp breads

**Duck Liver & Mulled Wine Parfait**

pickled shallots, fig jam &  
sourdough

**Heirloom Carrots**

spiced hummus, toasted seed  
crumb & fresh pomegranate

## MAINS

**Turkey Ballotine**

stuffed with sausages,  
cranberry & sage  
wrapped in prosciutto,  
rosemary roasties, maple  
roots, chestnut savoy cabbage,  
pig in blanket & Christmas day  
gravy

**Slow Braised Pork Belly**

fondant potato, maple roots,  
pear & fig ketchup, proper  
crackling & Christmas day gravy

**Wild Mushroom**

sage & chestnut orzotto and  
crispy sage

**Spiced Cod Loin**

curried cauliflower, Bombay  
fondant potato, pickled radish &  
samphire



2 COURSES £38

3 COURSES £45

## DESSERT

**Panettone Bread & Butter**

Pudding  
with clotted cream ice-cream

**Mince Pie Cheesecake**

with brandy ice-cream

**Warm Chocolate & Espresso  
Torte**

amaretto-soaked cherries &  
vanilla mascarpone

**British Cheese Board**

mature cheddar, somerset brie,  
honey whipped goats cheese,  
Suffolk sticky pickle, netherend  
farm salted butter and Saracens  
oat cakes





# PRIVATE HIRE & PACKAGES



## PRIVATE HIRE

Whether you're planning a laid-back office lunch or an unforgettable end-of-year party, we've got the packages, food, and festive vibes to make it magical. Let's create a celebration your team or family will talk about well into 2026.

Our Dining Room has recently been refurbished to feature a charming country barn ambiance.

We can comfortably seat up to 40 guests, with seating arrangements including rectangular tables or cabaret style setups. We take pride in providing a versatile space that allows guests to personalise the setting to their needs. By clearing the tables we can accommodate to 60 guests.



## PACKAGES

2 Course & Drink Reception £43pp  
3 Course & Drink Reception £50pp

## DRINKS

Start the night as you go on, with a drink Reception for £5pp including  
Prosecco  
Peroni  
Peroni 0%  
No-secco 0%

This Room includes:  
Exclusive Bar

Access to our garden which offers extensive and scenic landscaped grounds



# WREATH MAKING

Begin the festive season with an evening of creativity and cheer. Join us for a hands-on class where you'll design and craft your very own Christmas wreath.

Led by a talented local florist, all materials will be provided, along with expert guidance to help bring your festive vision to life. Whether rustic or elegant, your handmade wreath will be the perfect decoration to welcome the season.

£55pp  
SAT 29<sup>TH</sup> DEC  
11AM

To book email: [sales@northantsbarco.com](mailto:sales@northantsbarco.com) or call 01604 214965





# SIP AND PAINT

Join local artist Sophie for a relaxed and creative evening. She will guide you through the process step by step, demonstrating a festive-themed painting — though you are welcome to paint a subject of your choice.

All materials are provided, and you'll leave with your very own masterpiece to take home. This is a friendly and informal introduction to acrylics, perfect for all art abilities.

Whether you fancy yourself as the next Picasso, want to learn something new, or simply enjoy a social evening with friends, this event is the perfect blend of creativity and fun.

2<sup>nd</sup> December

6:30pm - 9pm

£30pp

**BOOK  
NOW**







# NEW YEARS

Raise a glass of Prosecco, enjoy the sounds of a live band, and dress to impress as we welcome 2026 in style.

31st Dec | 8pm until late

Tickets available at the bar

Music performed by The Boy Racers from 9pm - 12pm

Late Night Snacks available

£10PP





## TERMS AND CONDITIONS

These Terms & Conditions apply to all bookings made for the festive period 26th November to 24th December. By confirming a booking during this period, you agree to the following terms:

### 1. Deposit Terms

A non-refundable deposit of £10 per person is required to secure all festive bookings.

Bookings are not confirmed until the deposit has been received.

The deposit will be deducted from your final bill on the day of your visit.

### 2. Cancellation Policy

Cancellations made 10 days or more before the booking date will not incur any further charges and deposits may be returned.

Cancellations made less than 7 days before the booking may be charged the full menu price per person if we are unable to rebook the table.

No-shows on the day can be charged the full menu price per person, management reserve all rights.

### 3. Arrival Time

Please arrive at the agreed booking time. Tables will be held for 15 minutes after the scheduled time, after which the table may be released and the deposit forfeited.

Late arrivals may result in a reduced dining time or menu availability.

### 4. Pre-Orders

Pre-orders are required for all festive bookings and must be submitted no later than one week before your booking.

If pre-orders are not received on time, we cannot guarantee availability of menu items and may provide a reduced or set menu.

In the event that we are unable to obtain a pre-order from you - your booking may be cancelled and deposits forfeited.

### 5. Amendments

Any changes to the number of guests must be communicated at earliest convenience, but no later than 3 days before the booking.

Reductions in guest numbers made after this time will result in the loss of the corresponding deposits and may be charged in full if food has already been prepared.

Increases in numbers will be subject to availability.

### 6. Dietary Requirements

Please inform us of any allergies or dietary requirements at the time of booking or within your pre-order and we will do our best to accommodate.

### 7. General

Festive menus and offers are subject to availability and may change without prior notice.

Management reserves the right to refuse service or entry to any party not complying with these terms.

We look forward to celebrating with you!





# GET IN TOUCH

Email - [sales@northantsbarco.com](mailto:sales@northantsbarco.com)  
01604 214965

# FIND OUT MORE

<https://www.saracensheadbrington.co.uk>

# FIND US

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