



## Medieval Banquet Menu

*Goblet of Wine on Seating*

### *The King's Soup*

*A wholesome soup of root vegetables and pulses splashed with oak cask sherry and m'Lady's garden herbs*

*Served with more wine or a glass of ale or cider*



### *Scullions Salad*

*Shredded pork and roast apple salad with a honey and mustard dressing*

*Glasses replenished*

### *Lancelot's Choice*

*Marinated lamb and vegetable kebab served on a bed of salad*



### *The Noble Platter*

*Chicken roasted with scrumpy and drizzled with honey, buttered corn on the cob, potatoes in their skins baked to m'Lord's liking*

*Glasses replenished*



### *Jesters Tartlet*

*Home-made flat cake filled with dried fruit, dusted with sugar*

*For those guests who are vegetarians or have special diets please advise us in advance so that a suitable menu can be arranged.*



## Medieval Banquet Vegetarian Menu

*Goblet of Wine on Seating*

*A wholesome soup of root vegetables and pulses splashed with oak cask  
sherry and m'Lady's garden herbs*

*Served with more wine or a glass of ale or cider*

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*Vegetable kebabs*

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*A fan of tropical melon with seasonal fruits*

*Glasses replenished*

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*Lancashire cheese and caramelised onion tartlet served  
with a port and cranberry sauce*

*The above is served with buttered corn on the cob and potatoes in their skins*

*Glasses replenished*

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*Jester's Tartlet*

*Home-made flat cake filled with dried fruit, dusted with sugar*

*Please advise of any special dietary requirements prior to event*