



Medieval Banquet Menu

To Start

Sharing Platters of:

Mini peppered steak Pies, cheese & onion Quiche

with apple & cider Chutney, mozzarella & cherry tomato Salad, gherkins, and freshly baked bread

1/2 Vegan "Sausage" roll, cheese & onion Quiche

with apple & cider Chutney, mozzarella & cherry tomato Salad, gherkins and freshly baked bread (V)

Main Course

Quarter Roast Chicken, honey roast Pig Cheek, Pork stuffing ball with buttered new potatoes, mixed vegetables & hearty gravy

Smoked Tofu & Wild Mushroom wellington
with buttered new potatoes, mixed vegetables & hearty gravy (V)

Dessert

Baked apple tartlet & custard

Please ask your guests for their specific dietary requirements prior to the event and let us know at least 14 days in advance. Please also advise your guest to speak to a member of our staff about ingredients in their meal when they take their seats. Staff may not be able to offer specific advice or make recommendations beyond the 14 common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / dining room.

