

## **MEDIEVAL BANQUET MENU**

### Starter

Vegetable soup made daily with market vegetables

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### First Course

A platter of meat, pate and cheddar cheese with salad & pickled vegetables

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### Second Course

Roasted chicken in a traditional medieval sauce served with roast potatoes & roasted vegetables

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### Dessert

A rich fruit-filled pie served with cream

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## **VEGETARIAN OPTION**

### Starter

Vegetable soup made daily with market vegetables

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### First Course

Tomato & mozzarella tower with baby exotic leaves & balsamic reduction

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### Second Course

Roasted Butternut Squash filled with a root vegetable & butterbean casoulet topped with cheddar cheese

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### Dessert

A rich fruit-filled pie served with cream

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## **DRINKS**

Free-flowing ale, wine & fruit juice

*Menu subject to change  
Excessive drinking carries health risks, please drink responsibly*