



# ABBHEY<sup>2017</sup> MEDIEVAL FESTIVAL

*All dishes are gluten free. Special dietary options are vegetarian and gluten free only.  
No seafood or nuts are used, other than the Issue.*

## STARTER

Medieval Cheese & Herb Fondue served with Crusty Bread

### FIRST REMOVE

Chicken pieces slow baked in white wine,  
served with a sage and almond milk sauce

Stuffed mushrooms with cheese,  
garlic and shallots

Terrine of game with apricots, bacon and basil  
served with a rich onion chutney

Candied garden peas and carrots  
in cinnamon and spices

Baked lamb shanks with rosemary jus

Honey and almond cakes with  
sweet custard cream

Salat – green salad of lettuce and herbs  
with red wine vinaigrette

### VEGETARIAN OPTIONS

Vegetable and herb tarts

Roasted vegetable terrine

Roasted chickpeas pilaf

### SECOND REMOVE

Thick venison sausages and juniper berry jus  
with roasted sweet onions

Roasted garlic and beets

Spiced roast pork with  
pomegranate gravy and baked apples

Caramalised Leeks

Herbed Quiche

Treacle tarts with rosewater cream

Salat – green salad of lettuce and herbs  
with red wine vinaigrette

### VEGETARIAN OPTIONS

Spinach and cheese pasties

Asparagus and cheese strudel

### ISSUE

Assorted cheeses, nuts and fresh and  
dried fruit platters

## MEDIEVAL BANQUET MANNERS

*Do not carry your knife to your mouth with food, or hold the meat with your hands in any wise;  
and also if divers goodmeats are brought to you, look that with all courtesy ye assay of each;  
and if your dish be taken away with its meat and another brought, courtesy demands that ye shall let it go  
and not ask for it back again.*

*And if strangers be set at table with you, and savoury meat be brought or lent to you  
make them good cheer with part of it, for certainly it is not polite when others be present at meat with you,  
to keep all that is brought you, and like churls vouchsafe nothing to others.*