



ABBEY 2018 MEDIEVAL FESTIVAL

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 meats and another brought, courtesy demands that ye shall let it go and not ask for it back again.

And if a stranger be set at table with you, and savoury meats be brought or lent to you make theme 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.

FIRST REMOVE

Salmon of cream soup with crusty bread

Lamb shanks with red wine glaze
Spicy Keftedes (meat balls) in Mustard glaze
Ginger and honey glazed carrots
Spinach and cheese Roasted Risotto cake
Cabbage salad with currants, onion,
cinnamon and sugar
Mixed berry and custard tart
Salat – green salad of lettuce and herbs

VEGETARIAN

Home style Roasted Vegetable soup
Mixed Roasted Vegetable Mornay pie
Spicy cabbage salad currants, onion, cinnamon
and sugar
Spinach and cheese Roasted Risotto cake
Ginger and honey glazed carrots
Salat – green salad of lettuce and herbs

SECOND REMOVE

Spicy pork with orange sage glaze
*Baby Beans with Roasted Almond butter
Creamy Spinach Egg and herb Bake
Slow cooked Duck and mushroom pie
Crumbed cauliflower and carrot cake
Apple Tart with cream
Salat – green salad of lettuce and herbs

VEGETARIAN

Field mushrooms with sweet onion and cheese
Crumbed cauliflower and carrot cake
Spinach and Herb Bake
*Baby Beans with Roasted Almond butter
Salat – green salad of lettuce and herbs

ISSUE

*Assorted cheeses, nuts and fresh and dried
fruit platters

All dishes are gluten free. There is a special dietary option for vegetarian only. * No seafood or nuts are used, other than in the "Issue" and the "Baby beans with Roasted Almond butter".