ABBEY MEDIEVAL BANQUET 2019

30 YEARS 1989 - 2019

Medieval Banquet Manners

Do not carry your knife in 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.

First Remove

Poached Chicken and Leek Broth served with crusty bread (df)

Slow cooked Lamb Shanks with Rosemary Gravy (df)

Confit of Duck with white wine, garlic and thyme jus in an open pie (df)

Venison and Root Vegetable Pies

Buttered Cauliflower with Caraway Cream Sauce (df)

Candied Carrots and Parsnips in Cinnamon and Honey (df,v)

Salat - Green Salad of Lettuce and Herbs with Sweet Orange and Red wine vinaigrette (df,v)

Sweet apple tarte tartin with rosewater dressing (v)

Second Remove

Roast Pork with Spiced Orange and Sage Sauce (df)

Slow Cooked Beef Braised in Red Wine (df)

Green Beans steamed with Garlic and Herbs (df,v)

Sautéed Mushrooms, Cheese and Chive Pastries (v)

Fig and Walnut Cakes with Rosewater glaze (v)

Vegetarian

Leek and vegetable broth with crusty bread (df)

Candied Carrots and Parsnips in Cinnamon and Honey (df)

Green Beans steamed with Garlic and Herbs (df)

Spiced Root vegetable pies

Salat – Green Salad of Lettuce and Herbs with Sweet Orange and Red wine vinaigrette (df)

Buttered Cauliflower with Caraway Cream Sauce

Sautéed Mushrooms, Cheese and Chive Pastries

Spinach Quiche

Sweet Potato Frittata

Sweet apple tarte tartin with rosewater dressing (v)

Issue

Platter of assorted cheeses and cakes

All dishes are gluten free except the trencher, gluten free trencher available on request.