

# *A Medieval Banquet*

## *Tuesday 25th April*



*Step back in time and experience a feast of  
the medieval time and Middle Ages*

### *MAINS*

*POACHED FILLET OF SAXON SALMON  
with toasted walnuts & a garlic white wine cream sauce*

*SLOW ROASTED & ROLLED SUCKLING PIG  
from Longleat forest, with creamy cabbage and carrots,  
a celeriac and onion dauphinoise and roasted potatoes*

*CONFIT DUCK LEG BALLOTINE  
with poached Jerusalem artichokes, garlic croutons & a Cumberland sauce*

*Corn-fed CHICKEN BREAST  
(poached from the Abbot of Bath)  
with elderflower and almonds*

*A medieval CHEESE & ONION QUICHE*

*All accompanied by new potatoes and medieval market vegetables*

### *DESSERTS*

*Rich chocolate profiteroles*

*Spiced poached pears and cherries in syrup with gingerbread  
& a sweet cinnamon cream*

*Crumble of the Day with custard      Warm chocolate Brownie  
Ye Raspberry Meringue (of course!!)*

*1 course – 3 Lambs & 5 gold coins or £12.50*

*2 courses – 3 Lambs, 5 gold coins & 2 cows or £16.50*

## *'A feast fit for a King'*