



Medieval Banquet Menu

THREE COURSES £28.50

TO START

Hearty roasted tomato and lentil soup

Cold pressed ham hock terrine with apple and plum chutney

Grilled Somerset ash goat's cheese, unleavened bread with wild honey and thyme

MAIN COURSES

Served on hand made oak platters

Whole roasted baby chickens
Roasted pork loin with crisp crackling
Baked fillets of Scottish salmon
Chunky roast vegetables
roasted new potatoes

Served with homemade loaves of apple and walnut bread

And

Sour dough cranberry bread

DESSERTS

Platters of Somerset cheeses with bread
Cinnamon baked apples and clotted cream
raspberry syllabub with toasted almonds

TO FINISH

Coffee and mints