



Medieval Menu

Starters

Mediterranean Vegetable Tart
with goat's cheese and herb emulsion (V)

Jerusalem Artichoke Soup
served with truffled wild mushroom (NGCI, VE)

Main Course

Slow Cooked Beef Short Rib
with confit chicken drumsticks & stuffing

Lentil Cottage Pie (VE)

Served with bowls of new potatoes, panache of vegetables, and pan jus

Dessert

Apple & Blackberry Crumble
with custard (V)

or

Apple & Blackberry Crumble Tart
with vegan custard (NGCI, VE)

