CHAIMBERLAINS SUPPER

First Procession

Caramelised Red Onion & Goats Cheese Tart with a dressed Chicory & Potherb Salad. (V)
or

Leek Broth with Parsnip Crisps. (V)

Both served with homemade Granary & Honey Bread

Second Procession

Pork Tenderloin Casserole cooked slowly with caramelized Cox's Apples and Fresh Sage served with potatoes and vegetables
Or
Mushroom and Root Hot Pot cooked slowly with fresh herbs & spices and finished with Sour Cream and Chives – (V)
Or
Slow cooked beef stew with dumplings and mashed potato
Or
Aubergine stuffed with bulgar wheat, soft cheese, chick peas, coriander, garlic, tomatoes and cumin

Third Procession

Sticky Orange Cake with Medieval spices and a foraged fruit compote.
Or
Fruit crumble with homemade custard

Forth Procession

Coffee or Tea with Home made fudge
additional £3.00

Please choose one course for all guests plus vegetarian option if required

LORD MAYORS BANQUET

First Procession

Vegetable broth with Herbed Croutons (V)
or
Mulled pear, stilton and pine nuts with a potherb salad and
a medieval spiced dressing (V)
Or

Both served with Wheaten Bread

Second Procession

Slow-cooked venison stew with blackberries and mashed potato
or
Lamb slowly braised with cinnamon, coriander, saffron and star anise
with root vegetables and potatoes

or
Stuffed Aubergine with chickpeas, plumb tomatoes, fresh coriander garlic and
Camembert (V)
or
Roast vegetable tart (V)

Third Procession

Chocolate pots with ginger bread
Or
Meringue Swans with vanilla cream and fresh fruit.

Forth Procession

Coffee or Tea with Home made fudge
additional £3.00

Please choose one course for all guests plus vegetarian option if required