

Medieval Banquet Packages

For 25-38 Guests

- ❖ A Welcome Goblet Of Mead Or Soft Drink Alternative
- ❖ Storytelling And Entertainment From Medieval Costumed Host
- ❖ A Four Procession Banquet (Choose From Three Menus)
- ❖ Half A Bottle Of Wine Or A Soft Drink Alternative With Your Meal (Additional Bottles Of Wine Can Be Purchased On The Evening)

Special Dietary Requirements

In order to ensure all guests enjoy the catering provided, please notify us in advance of any guests with food allergies or any other special dietary requirements. If informed prior to the event, our caterers will do all they can to accommodate these.

Please note that all prices exclude VAT

[IMAGE]

Lord Mayor's Banquet

By Croft Kitchen

£50 Per Person (ex. VAT)

*** Please Select One Option From Each Procession To Be Served To All Guests With The Exception Of Those With Special Dietary Requirements ***

First Procession

Mulled Pear, Stilton And Pine Nuts With A Potherb Salad And A Medieval Spiced Dressing (V)

Chicken Liver Pâté With Tomato And Apple Chutney

Caramelised Goats Cheese And Red Onion Tart With A Dressed Chicory & Potherb Salad (V)

Leek Broth With Parsnip Crisps (V)

All Served With Homemade Granary & Honey Bread

Second Procession

Slow-cooked Venison Stew With Blackberries And Mashed Potato

Lamb Slowly Braised With Apricots, Cinnamon, Coriander, Saffron And Star Anise With Root Vegetables And Potatoes

Pork Tenderloin Casserole Cooked Slowly With Caramelised Cox's Apples And Fresh Sage Served With Potatoes And Vegetables

Slow Cooked Beef And Ale Stew With Dumplings And Mashed Potato

Aubergine Stuffed With Bulgar Wheat, Soft Cheese, Chickpeas, Coriander, Garlic, Tomatoes And Cumin (v)

A One Pot Stew With Peppers, Courgettes, Lentils And Sweet Potato With Smoked Paprika And Thyme (v)

Third Procession

Chocolate Pots With Ginger Bread

Sticky Orange Cake With Medieval Spices And A Foraged Fruit Compote

Fruit Crumble With Homemade Custard

Fourth Procession

Tea and Coffee With Homemade Fudge

Sheriff's Supper

By Poppy Caterers

£50 Per Person (Ex. VAT)

*** Please Select One Option From Each Procession To Be Served To All Guests With The Exception Of Those With Special Dietary Requirements ***

First Procession

Smoked Mackerel Pâté Served With Granary Dinner Rolls
Seared Fig & Poached Pear Salad Served With Fresh Bread Rolls
Homemade Vegetable Soup Served With Fresh Bloomers Of Bread

Second Procession

All Served With Roasted & Steamed Seasonal Root Vegetables
Roast Pork Cooked In Cider Pork Crackling, Apple Sauce & Stuffing
Lamb Shank Cooked In Red Wine With Mint Sauce & A Rich Red Wine Gravy
Half A Roasted Chicken With Roast Onion Gravy
Nut & Berry Roast (v.)

Third Procession

Bread & Butter Pudding

Plus

A Yorkshire Cheese Board
With A Basket Of Grapes, Apples & Oranges

Fourth Procession

Tea and Coffee with Fudge

A King's Feast

By Croft Kitchen

£60 per person (Ex. VAT)

First Procession

Shared Table Platters:

Cured Meats, Cheese Selection, Fresh Figs, Olives, Pickled Vegetables And
Chutney Served With Bread Trenchers And Breadsticks

Second Procession

A Table Feast Of:

Slow Roast Shoulder Of Lamb With Garlic And Rosemary
Whole Chicken
Game Pie
Vegetable Pie And Roasted Root Hot Pot (V)
Bowls Of Root Vegetables

Third Procession

Meringue Swans Filled With Seasonal Fruits And Edible Gold

Fourth Procession

An Original Spiced Medieval Hot Chocolate Drink

