



WARWICK + CASTLE +

MEDIEVAL BANQUET MENU

START

Creamed leek and potato soup with a bread roll (V)

MAIN

Chicken, bacon & mushroom stew served with roasted new potatoes, carrots and fine beans (NGCI)

Chickpea & vegetable stew (VE)

DESSERT

Sticky toffee pudding served with crème anglaise (V)

Tea & Coffee



NGCI & VE alternative available

Please ask your guests for their specific dietary requirements prior to the event and let us know at least 14 days in advance. Please also advise your guest to speak to a member of our staff about ingredients in their meal when they take their seats. Staff may not be able to offer specific advice or make recommendations beyond the 14 common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / dining room.