



# MEDIEVAL BANQUET MENU

## START

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

## MAIN

Herb seasoned chicken drumsticks, garlic & chilli beef sausages and  
roasted pork stuffing balls

Smoked tofu & wild mushroom wellington, vegan sausages and  
cauliflower wings (VE)

Served with garlic roast potatoes, carrots and fine beans

## DESSERT

Sticky toffee pudding served with toffee sauce (V)



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.