

22nd September 2018

Menu for a medieval feast

Celebrating the life of St. Robert of Knaresborough

To start

- ◆ Caboches in Potages (Cabbage Soup) with Granary Bread
- ◆ Tart de Brye (Brie Tart)

Mains

- ◆ Roasted Meats
 - ☞ Pork with Emplumeus de Pomes (Apple Sauce)
 - ☞ Lamb with Savore Camelino Optimo (Cinnamon Sauce)
 - ☞ Roast Beef
- ◆ Vegetables of Peas, Broad Beans, Leeks & Salad Leaves (Sauce/gravy made with various herbs & stock to be available)

For Vegetarians

- ◆ Leek & Green Herb Lasagne with Cheese Sauce (no tomato)

Dessert

- ◆ Strawberry Mousse with Gingerbread

