
Abbey Medieval Banquet 2010

First Remove

Cream of Atlantic salmon and Dill Soup
Wild Rabbit and Mushroom Pies
Terrine of game with apricots and prunes with beetroot chutney
Ginger and Honey Glazed Carrots
Baked Lamb Shanks with Burgundy Jus
Mixed Berry and Custard Tarts
Salat – Green Salad of Lettuce and Herbs with Red wine Vinaigrette

Second Remove

Spiced Roast Pork with Rum and Marmalade Sauce
(Whole Pig To Be Carried around Tables and served on Platters)
Spiced Cabbage with currants, onions, cinnamon and sugar
Confit of Duck with Thyme and Garlic
Green Peas steamed in Chicken Broth and Herbs
Roast Beef with Caramelised Onion Chutney
Poached pears in wine, honey and cinnamon
Plum Tarts with Cream

Issue

Assorted Cheeses, Nuts Fresh and Dried Fruit Platters

Vegetarian Extra Selections

(These will be plated for vegetarians individually)

Curried Vegetable Pastries
Roasted Chickpeas Pilaf
Caramelised Onion and Mushroom Tarts
Roasted Vegetable Lasagne
Salat of Garden Greens

Medieval Banquet Manners

Do not carry your knife to your mouth with food, or hold the meat with your hands in any wise; and also if divers goodmeats are brought to you, look that with all courtesy ye assay of each; and if your dish be taken away with its meat and another brought, courtesy demands that ye shall let it go and not ask for it back again.

And if strangers be set at table with you, and savoury meat be brought or lent to you make them good cheer with part of it, for certainly it is not polite when others be present at meat with you, to keep all that is brought you, and like churls vouchsafe nothing to others.

The Noble Cooks: - Catering With Flair
Ph: 0418 773 783
