

## THE FIRST COURSE

### **Crispels - V**

Pastry lightly fried and dipped in warm honey

### **A dauce egre - GF**

Haddock in a sweet and sour onion sauce

### **Connynge in Cyrip - GF**

Rabbit in a wine currant sauce

### **Potage à la Reine - GF, PFK**

Partridge (chicken) stewed in almond milk with salted pork

### **Trayne Roste - V, GFK**

Dried fruits and almonds fried in batter

### **Benes y fryed - V, GF**

Fried peas with garlic and onions

### **Board of cheese, fruits and Bread - V**

Platter of bread with cheddar cheese and fruit

### **Sweet Haggis in a Sheep's Paunch -**

A blend of savory herbs, oats and suet boiled in casing

### **Oyster pottage sops - GF**

Oysters stewed in herbs and butter over spinach

### **Onions mixed with raisins - V, GF**

Braised onions and leeks with raisins

### **Vlees pastey te maecken van iij ponden**

Wild boar in pastry with raisins, prunes, cloves, chestnuts and spices

### **Tart de Bry - V**

A tart of mixed cheese with ginger (Brie/smoked mozzarella/gouda/cottage)

V—Vegetarian

GF - Gluten Free

PFK - Pork Free in Kitchen

GFK - Gluten Free

VK - Vegetarian in Kitchen

in kitchen

## A SECOND COURSE

### **Asparagus in butter - V,GF**

Asparagus sautéed in butter with brown sugar

### **Salmon Pie -**

Pastry stuffed with chunks of salmon, artichokes, asparagus and savory spices

### **Pumpes - GFK,VK**

Meatballs with dried fruit baked in dough

### **Salet of lemons - V,GF**

A salad of sweet lemons served with salted olives

### **Mosserouns Florys - VK,GF**

Grilled mushrooms with bacon glazed in cloves and cinnamon

### **Barley Bannocks— V**

Cakes of barley and flour pan grilled with honey butter

### **Lamprays Bake -**

Baked eels with spiced wine

### **Quinces in pastry - V**

Quinces baked in pastry with ginger

### **Hattes - VK**

Hand pies stuffed with pork and herbs

### **Rice Fritters - V,GF**

Rice with parmesan cheese lightly fired

### **Roast of Venison - GF**

Roast Venison with spiced wine and pepper sauce

### **Jusselle dates—V,GF**

Dates stuffed with eggs and cheese

### **Composte - V,GF**

Root vegetables glazed in honey and ginger

### **Desert**

**Burrebrede**—Spiced short bread - V

## THE CORONATION FEAST OF VIVIAN AND FREDERICK



In the 14th century feasts of celebration were large affairs with many dishes set before the diners to show wealth and importance. The idea being that each diner would be able to have a taste of every dish. Feasts would happen over many hours allowing for digestion. With our modern time constraints here small portions allow room for everything to be tasted without becoming over full. In Scotland at the time dishes served were mostly similar to what was on tables in England. The dishes prepared here are from a range of period texts. Recipes available upon request.