

Suggested Menu for for Gumeracha Medieval Dinner
Sat 1st May 2010. \$38.50 per/head
(All Inc of G.S.T.)



❖ **Soup**

With rustic Bread Loaves Served to tables.

- ❖ Bean & Spinach Soup with Pork Hock & Bay Leaves.

❖ **MAIN COURSE Plattered to serve at the Table**

- ❖ Wild Boar Stew with Cider & Mustard Fruits & bread & Parsnip Dumpling .
- ❖ Roast Beef Sirloin , Game Glaze , Forest Mushrooms & Egerdouce Sauce.
- ❖ Lentil & Borage Griddle Cakes with Caper Butter Sauce.
- ❖ Braised Autumn Cabbage.
- ❖ Spiced Leek & Mashed Gourd Pies.

❖ **Dessert**

- ❖ Baked Apples with sticky Ginger & Almond Pudding & custard.