



## Tudor Feast

Price:£30.00

Dishes can be served per table of 8-10 persons or buffet style. For a vast Tudor style banquet, we recommend having 5-6 meat dishes, 4 vegetable dishes, 5 desserts and 4 cheeses. We can provide fewer dishes for a normal sized meal or light supper. From £30 per person for a Tudor Feast. Less for a buffet supper.

All of the dishes can be made gluten free. We recommend having 1 or 2 gluten free versions of each dish.

### Hot dishes:

Venison or beef stew - a rich, red wine casserole \*

Gammon in pastry with apricots - joint of gammon with dried apricots inserted into the meat before being wrapped in pastry. Served whole \*\*

Chicken pie with gooseberries - chicken breast, casserole with gooseberries and then given a pastry topping.

Can also be made with oranges or lemons \*\*

Sausages – wild boar or venison \*

Soused bacon - casserole of bacon in vinegar \*

Black pudding \*\*

Sweet potatoes with oranges - mashed sweet potatoes cooked with oranges \*

Pease pudding with ginger - red lentils cooked with fresh ginger for a twist on a C17th staple \*

Onions in cream and sage sauce \*

Double tart - also known as 'Mrs Cromwell's tart', a delicious combination of apple pie and custard tart \*\*

Pears in spiced wine – pears in red wine \*

### Cold dishes

Raised rabbit pie - made to an authentic Tudor recipe. Rabbit and bacon in a pork pie crust \*\*

Grand salad \*

Simple salad \*

Custard tart - egg custard with raisins in a pastry case \*\*

Syllabub - a rich creamy dessert. Can be made with fruit syrup or alcoholic syrup \*

Gingerbread \*\*

Nuns Biskets – similar to macaroons \*\*

## Grace Tea Room

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Cheese - a selection of cheeses available in the C17th. Includes: Brie, Cheshire and Stilton.  
Uncut loaves with fresh butter

\*Gluten free

\*\*Gluten free on request