

THE  
*Regency  
Room*

# MEADEVAL WINE DINNER

~ A Feast of Mead & Merriment ~

**AMUSE:**

**SLUBERKENS**

bone marrow & red currant pasty

**FIRST**

**HEARTH ROASTED OYSTERS**

Midnight Dale mead sorrel verjus, quail egg

**SECOND**

**FIRE GRILLED PIKE**

spring field herb salad, tallow fried salsify, Lyre's Song mead sauce vierge

**THIRD**

**WHOLE STUFFED GOOSE**

spiced pear & grape stuffing, barley frumenty, Aelfwynn's mead galantine sauce

**FOURTH**

**ROAST BOAR'S HEAD**

turnip & wild mushroom pottage, vambrace mead glaze

**FIFTH**

**QUINCE PIE**

almond cream

**SERVED WITH SAFFRON TRENCHERS**

