



Sara Event Catering

June Medieval Banquet

Mains

Salmon
'Departed Creamed Fish'
Quiches
Terrines (+V)
Mushroom Pasties
Roast Gammon and Lamb
Sausages
Chicken with Rice and almonds

Salads

Tudor Potato
Carrot with dried fruit
Coleslaw
Tomato
Lasagne layered cheese

Desserts

Apple tart
Fruit
Peaches in wine
Figs, plums and pears
Oranges and cloves