

**Barley Hall**

**Medieval Cold Fork Buffet**

Sliced Boiled Gammon with Preserved Apples

Fresh Salmon poached in a Dill Broth

Chargrilled Chicken served with a Raspberry Dressing

Smoked Cheese and Onion Tart

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Roasted Root Vegetables in Honey Oil

Pearl Barley and Walnut Salad

Spinach and Watercress Leaves

Sliced Wholemeal Bread and Butter

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Orange and Rosewater Flummery

**Price per Person**

**£24.00**

**plus Vat**

**Barley Hall**

**Served Medieval Meal Menu 1**

**\*\*\*First Procession\*\*\***

Broth of Vegetables, Barley and Herbs

Wholemeal Bread Rolls

Spiced Onion Tart

**\*\*\*Second Procession\*\*\***

Chicken in Grape, Wine and Spice Sauce

Herbed Dumplings

Green Cabbage

Dish of Mashed Carrots and Swede

**\*\*\*Third Procession\*\*\***

Baked Bread Pudding with Sultanas and Orange

**Price per Person**

**£26.00**

**plus Vat**

**Barley Hall**

**Served Medieval Meal Menu 2**

**\*\*\*First Procession\*\*\***

Onion and Yorkshire Ale Soup

Smoked Trout Tart

Buttermilk Flat Shard Bread

**\*\*\*Second Procession\*\*\***

Slow-braised Lamb Shank with Red Wine, Figs and Orange

Parsnips in Ginger

Marrow and Spinach

Wheat Cakes

**\*\*\*Third Procession\*\*\***

Cider and Apple Fool

Medieval Honeyed Gingerbreads

Sugared Almonds

**Price per Person**

**£36.00**

**plus Vat**