



MEDIEVAL BANQUET MENU

Starters

Sharing platters of

Pea & courgette soup, mint pesto and Scotch eggs with balsamic onions, seasonal chutney, cheddar wedges, piquant peppers, dressed leaf salad, crisp apple & artisanal breads

Pea & courgette soup, mint pesto and vegan 'sausage' rolls, with balsamic onions, seasonal chutney, cheddar wedges, piquant peppers, dressed leaf salad, crisp apple & artisanal breads (V)

Main Course

Sharing skillets of

Honey mustard ham hock, chicken lollipops and pork stuffing balls with buttered savoy cabbage, glazed carrots, fine beans with shallots, baked jacket potato & pan jus (NGCI)

Roasted Butternut Squash, Garlic & Thyme Gnocchi with Crispy Sage
(V)

Dessert

Apple & Blackberry Crumble with Crème Anglaise (V)



Food Allergies and Intolerances

Please ask your guests for their specific requirements prior to the event. We require this information 14 days in advance. Please also advise your guest to speak to a member of our staff about ingredients in their meal when they take their seats. Staff may not be able to offer specific advice or make recommendations beyond the 14 common allergen groups. Please be aware that although every care is taken to prevent cross contamination, foods containing allergens including nuts and gluten are handled in the kitchen / dining room.

If, for any reason beyond its control, Warwick Castle needs to amend your food and drink options, Warwick Castle reserves the right to offer you alternative options which in the reasonable opinion of Warwick Castle are of equivalent value.