



Tudor Banquet

First Course

Trout baked in white wine with sippets¹

Second Course

Game or Teesdale Lamb cooked in a rich claret sauce, or Finest capon with lemon

Pickled mushrooms

Third Course

Seasonal fruit fool

Shropshire cakes

Fourth course

A local cheese with oatcakes

Banqueting retiring course²

Marchpane bacon deceits³ and dates stuffed with fruit and nuts

Finest English Cyder and Ale will accompany the banquet



¹ A Tudor version of croutons (we supply some local bread for you to tear and share or toast and trim)

² This is a course of fine sweets which could be eaten away from the main table in the banqueting house. Until a banqueting house is built at Scargill, you might like to take these to the living room and enjoy in front of the fire with some coffee?

³ Handmade marzipan flavoured with rose water - made to look like streaky bacon – a curiously Tudor fashion but surprisingly delicious