



Clamlann Medieval Tillage

St. George Feast

N-nuts D-Dairy G- Gluten S- Seafood

TRENCHER BREAD (G)

Halved sourdough loaf served as your plate

PYMENTE

Herbaceous white wine sweetened with honey and steeped with elecampane root, galingale, peppercorns, nutmeg, grains of paradise, cloves, rosemary, hyssop, and mint

Course I

YRCHEONS (N)

Pork sausage “hedgehogs” spiced with ginger and cinnamon, with almond sliver “quills”

SALAT

Salad of fresh greens and herbs with spinach, mustard greens, basil, and mint

GRETE PYE (G)

Lamb and squab pie with dried fruits, seasoned with clove, mace, cinnamon, rosemary, and saffron

FRUMENTE (G)

Bulgur wheat cooked in beef broth and spiced with ginger and saffron

VENYSOUN Y-ROSTE (G)

Roast venison served with a vinegar and red wine sauce spiced with peppercorns and ginger

Course II

ALMOND FRITURES (G, N)

Individual almond cakes sweetened with brown sugar

PEASCODDES (D)

Snow peas sautéed in butter and garnished with orange slices

EGREDOUCE (G)

“Sour and sweet” pork made with red wine vinegar and onions, contrasted by brown sugar and currants

SALMOUN IN ROSEMARYE (S)

Baked salmon with a red wine herb sauce, served with prawns

GERMAN WINE & MUSTE

Liebfraumilch white or

Apple juice with cinnamon, ginger, cloves, and peppercorns

Course III

BAKED ONYONS (D)

Yellow sweet onions in half rounds, roasted in butter and salt

L'ORENGUE DE PUCHINS

Roast duck in a sweet mustard sauce

CRUSTADE LOMBARD (G)

Cream custard with dried fruits, spiced with cinnamon and dried orange peel

FRESH FRUIT & CHEESE (D)

Seasonal fruit with a selection of English cheeses, *exempli gratia* Sage Derby, Stilton, or Cotswold

MEDE & MUSTE

Honey wine, or

apple juice with cinnamon, ginger, cloves, and peppercorns

FRENCH WINE & MUSTE

Bordeaux red or

Apple juice with cinnamon, ginger, cloves, and peppercorns

The Bors Hede is not a gluten-free or nut-free kitchen, though we do our best to accommodate food intolerances and allergies. Please indicate any allergies in your initial booking, or call the Bors Hede kitchen (425-788-8624) at least 24 hours in advance.