

Camlann Medieval Village

Bors Hede Inne Restaurant

2025 Menu

Built and opened in 1993, the Bors Hede is designed as a fourteenth-century village inne where you may relax and enjoy the warmth of the fire and enjoy the music and stories of village minstrels as you sit down to a meal prepared from recipes enjoyed by the noble classes of fourteenth-century England. Welcome, traveler, to the Bors Hede Inne, the Northwest's most unique dining experience.

The Bors Hede restaurant is open year-round for dinner on Friday and Saturday, with seatings from 5 – 7 PM. Reservation required at least 24 hours in advance.

Open the wrought-iron-hinged door and be welcomed by the hosteler [innkeeper] into the softly-lit medieval dining hall. Once at your borde [table], your server will bring linens and scented water to wash your hands, then describe what food is on the fire. Each dish is prepared from authentic fourteenth-century recipes, and sight, smell, taste, and touch all come into play as your fingers, spoon, and borde knyfe dip into uniquely sauced entrees, served on pewter platters, to be eaten from your bread trencher [plate]. Fine ale, cider, mead, or juice is served in earthen pitchers for your drinking goblet.

Please no phones, photos, or videos during service.

Prices include tax, meals and service, and entertainment.

Prices do not include gratuity.

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. Vegetarian options available.

(G) contains gluten ; (N) contains nuts ; (S) contains shellfish.

Dinner

\$30 / guest

TRENCHER BREAD

halved sourdough loaf (G) as your plate

Cours i **RASTON**

sourdough rounds (G) filled with a medley of poppy, fennel, and currants and drizzled with butter

Cours ii **SALAT**

salad of fresh greens and herbs made with spinach, mustard greens, basil, and mint

Forme of Cury 76

ALMOND FRITURES

individual almond cakes (G) (N) sweetened with brown sugar

DC 46

FRESH FRUIT & CHEESE

seasonal fruit with a selection of English cheeses, *exempli gratia* Sage Derby and Cotswold

Cours iii *Your choice of entrée from a rotating selection of four dishes ; sample selection below*

BOURBLIER DE SANGLIER

roast pork loin in wild boar sauce, a red wine sauce (G) spiced with cloves, ginger, peppercorns, cinnamon, nutmeg, cloves, and grains of paradise

Pleyn Delit 74

SALMOUN WITH COUDRE DE NOIS

roast salmon drizzled with a white wine hazelnut sauce (N) spiced with ginger

DC 10

ROAST CHICKEN IN SAWSE DRAGONE

roast chicken breast served with a white wine almond sauce (N) spiced with cinnamon and red saunders

Divers Cibaria 20

FENBERRY PYE

chicken and pork pie (G) with dried fruits and cranberries, seasoned with fennel, ginger, and cinnamon

Forme of Cury 167 mod.

All entrées are served with

BUTTERED WORTS

cabbage, chard, and leeks sauteed in butter and finished with parsley and fragrant rosemary

Pleyn Delit 74

Dessert

\$6 / guest

APULMOS

mashed apples sweetened with cinnamon brown sugar and cooked with white wine and almonds (N)

CRUSTADE LOMBARD

cream custard (G) with dried fruits, spiced with cinnamon and dried orange peel

Harl 4016.27 mod.

Drink

\$8 / guest

ALE & CIDER & MEDE

your choice of a nut brown ale (G), a fermented apple cider, or a honey wine

MUSTE

apple juice with cinnamon, ginger, cloves, and peppercorns (non-alcoholic, \$5 / guest)

Curye on Inglysch IV 199, mod.