



Clamlann Medieval Tillage

May Faire Feast Menu

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

TRENCHER BREAD (G)

halved loaf to use as your plate

Course I

ERBOLAT (D)

Eggs gently cooked with butter and a generous mix of fresh herbs, creating a fragrant herb dish.

SALAT

salad of fresh greens and herbs

A TART IN YMBRE DAY (G, D)

A savory-sweet onion tart baked with eggs, currants, and warm spices in a golden pastry crust.

ROAST LAMB IN FRESES (N)

Roasted lamb served with a sweet strawberry and almond sauce, lightly spiced with cinnamon and finished with fresh berries.

APULMOS (N)

A sweet apple dish blended with wine, almonds, and saffron, finished with a sprinkle of brown sugar and cinnamon

MAY WINE & MUSTE

Herb infused white wine or

Apple juice with cinnamon, ginger, cloves, and peppercorns

Course II

AQUAPATYS

Tender garlic cloves gently boiled with saffron and warm spices, finished with olive oil

CHECONES IN CRITONE (N) (G)

Chicken simmered and sautéed, then served with a rich almond, pine nut, and spice sauce balanced with a touch of sweetness.

QUALYS ROSTYD with SWETE MUSTARD

Roasted quail glazed with sweet mustard sauce

FRESH FRUIT & CHEESE (D)

Seasonal fruit and cheeses

PYMENTE OR MUSTE

Sweetened herb-infused white wine or

Apple juice with cinnamon, ginger, cloves, and peppercorn

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.