

Event: Tudor Banquet

Numbers

60

Venue

Layer Marney Tower

Description: A memorable birthday celebration set against a traditional Tudor backdrop.

As the guests arrived, our staff, dressed in elegant Tudor outfits, served a selection of time-honoured canapés and drinks while guests enjoyed some traditional Tudor entertainment. During the evening *Bouquet Garni* served a three-course meal, which included platters of hearty Tudor food, whilst guests were seated at a banquet table in the elegant and palatial Long Gallery of Layer Marney tower.



Menu

Canapés (Served on platters in the courtyard)

Roasted Chicken Winglets
Marinated Loin of Venison Skewer
Wild Mushroom Tartlet with Parmesan Cheese
Apricots and Prunes Wrapped in Bacon
Miniature Salmon en Croute
Roasted Asparagus
Tartlet with Smoked Eel

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Game Terrine with a Redcurrant Sauce

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Carved by our chefs and served to guests at the table

Whole Roasted Hog
Placed on the Banquet Table
Fillet of Salmon with a Watercress Sauce
Roasted Rib of Beef
Roasted Winter Vegetables
Leek and Potato Boulangere
Baked Potatoes

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Poached Pear in White Wine with Roasted Almonds  
Elderflower Posset in a Biscuit Basket

## Drinks

Mulled wine (Served in goblets)

Red wine

White wine

Ale

## Table Plan

A single banquet table stretching the length of the Long Gallery draped with hessian.

