

# QUEEN ELIZABETH'S FEAST

AUGUST 25 AND 26TH, 2017

## BREAD

VARIETY OF GOURMET DINNER ROLLS AND FRESH BUTTER

*GLUTEN FREE AVAILABLE BY REQUEST, ASK YOUR SERVER*

## POTTAGE

POTATO AND LEEK \*GF

*ROASTED RED POTATOES AND LEEKS IN A RICH POTATO AND VEGETABLE BROTH*

## PROCESSION OF THE ROASTED PIG

ROYAL CHEF PRESENTS THE EVENING'S ROASTED PIG FOR THE QUEEN'S INSPECTION.

## SALAT

MESCLUN GREENS AND HERBS WITH RED WINE VINAIGRETTE \*GF

## MEAT

SLOW ROASTED SUCKLING PIG

OR

SMOKED LEG OF TURKEY

*SERVED WITH SIDE OF SMOKY ROASTED CORN\*GF*

## CONFECTION

HEARTH FIRE PEACH COBBLER

*SWEET, RIPE PEACHES IN RICH YELLOW CAKE, COOKED OVER THE FIRE AND SERVED WITH SWEETENED CHANTILLY CREME*

*GLUTEN FREE AVAILABLE BY REQUEST, ASK YOUR SERVER.*

## BEVERAGES

CLAREA OF WATER

*REFRESHING COMBINATION OF HONEY AND CARDAMOM*

ICE WATER

*MEAL PROVIDED COURTESY OF SCOTT TARBET, TEXASMOKE.*

*CONSULTING CHEF, ANTHONY DeNOVELLIS*