

**Bright Hills**  
**25<sup>th</sup> Baronial Anniversary and Investiture**  
*Feast Menu*

Course the First

Sallet

Pickled Mushrooms

Terrine of Meats

Bread and Butters

Entrement - Gelye in Peel

Course the Second

Stewed chicken with stuffing

Spinach Tart

Cabbage with Leeks & Bacon

Turnips in Mustard Sauce

Entrement - Sugar Plate

Course the Third

Roast Lamb with Garlic

Frumenty

Broccoli with Sauce Robert

Cheese Pudding

Maeve's Mushrooms

Dessert

Pear Tart

\*\* Please note; The Cooks, in concert with the Autocrat, reserve the right to change the menu.