



GREENSLEEVES *Medieval Kingdom - est. 1974*

Greensleeves' Medieval Feast Menu in plain old English!

Goblet of Mead – The old Honeymoon drink, made with raw honey. Contains alcohol.

Hummus, Chicken Liver Pâté and Flat Breads – Home made chick pea, lemon juice and garlic pâté (v) and brandied chicken liver pâté, served with freshly baked flat breads.

Roasted Carrot and Ginger Soup, served with home baked bread - a vegetable stock based soup incorporating roasted carrots with a hint of ginger. (v)

Spit Roasted Chyken, and Oven Roasted Sirloin of Beef, Garden Vegetable Pye, served with earthapples, and rootherbs.

Chargrilled and roasted aged strip loin of beef, rotisserie chickens, roasted rosemary potatoes (v), vegetable pie (v), roasted root vegetables with rock salt and thyme (v), a Pinotage red wine jus, and a truly flavoursome pan gravy. Carve it up at the table, and eat as much as you like!

Apple Crumble and “Icy Syllabub” – Apple crumble and Ice Cream served with rum custard and butter toffee sauce.(v)

- Eat as much as you like - regret no "doggie bags".
- We will do our best to cater for special diets with advance notice - a small surcharge may apply.
- Kosher and Halaal meals may be brought in - however full charges still apply.
- (v) - Vegetarian
- Menu is subject to change without notice

Greensleeves Johannesburg © 2011

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