

A TASTE OF RYE DINNER at STRAND HOUSE

Friday 14th October 2011

Medieval Festival dinner in a Medieval House

A glass of Sussex ale or organic wine

The Lighthouse Bakery assorted breads

Platter of local smoked meats

Local wild boar and venison salami, smoked venison served with home-made berry jelly

Sussex Stonegate goats cheese with Strand House honey and crispy Parma ham served with Walnut and apricot bread

Local hot-smoked salmon with a watercress salad

Elderflower sorbet

Rye Bay plaice fillet with a crab sauce

Romney Marsh Lamb cutlets served with a wild boar sausage and rosemary and port sauce

Local and organic venison with juniper berries, Sussex porter and served with a Yorkshire pudding

All dishes served with vegetables of the day

Spiced poached Sussex pears with whipped cream and a lavender short bread

A tarte of Ryce (an original 15th Century recipe)

Sussex & Kent cheese plate with fresh fruit, home-made chutney and oat cakes

Seddlescombe organic fruit liqueur

Tea and coffee and chocolates served in the sitting room

Tanyards Lane
The Strand
Winchelsea
East Sussex
TN36 4JT

01797 226276

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Medieval Festival October 2011

Special accommodation package at Strand House
two night break each weekend of the Festival 14th -23rd October

One night Bed and Breakfast
and
One night dinner bed and breakfast to include
A 5 course Mediaeval Theme dinner with local wine

Package includes
Complimentary bottle of Sedlecombe organic dessert wine

Cosy Room Room £ 260.00 for two people sharing
Classic Room £295.00 for two people sharing
Character room £350.00 two people sharing

Subject to availability
Must be booked in advance by phone, quote *Medieval*
Full payment required with booking
Prices shown include vat @ 20%

Full details and sample menus from Mary on 01797 226276
info@thestrandhouse.co.uk