

On the Table

Early Summer Switchel

From the meadows comes this thirst quenching drink made from the flowers and leaves of yarrow, strawberry fruit, honey, and apple cider vinegar. (Vegetarian, Gluten-free, Dairy-free, Non-alcoholic. A Vegan option without honey is available for those who identified as such.)

First Course **Spreads**

Apple-Flesh

A glorious spread made from delectable apples and savoury bacon. (Gluten-free, Dairy-free)

Cinder-Folk Apple-Flesh

A sumptuous spread made from smoky leeks, vegetable ghee, and delectable apples. (Vegan, Vegetarian, Gluten-free, Dairy-free)

Butter

The essence of Athumla. Although probably not necessary for this course, butter is provided so that other course dishes can remain dairy-free, vegetarian and vegan.

Breads

Danish Rye

Made again by a friend of the Knoll, this delicious, traditional bread is a beloved treat. (Vegan, Vegetarian, Dairy-free)

Oatcakes

Wee crackers made from pin oats. (Vegan, Vegetarian, Dairy-free)

Sourdough Bread

Made specially by a friend of the Knoll, this delicious gluten-free bread is available for those who cannot partake in the Danish rye or oat cakes. (Vegan, Vegetarian, Dairy-free, Gluten-free)

Second Course

Boar's Head Roast with Bay and Rosemary & Apple

Slow cooked pork with bay and rosemary and apple. A traditional Yule-type dinner in the Anglo-Saxon tradition. (We don't actually serve the head.) (Dairy-free, Gluten-free)

Nine Worlds Mushroom Frumenty

A frumenty is a cracked wheat risotto-type dish, which is our non-meat Blót. This delicious dish has three kinds of wild mushrooms, leeks, mushroom broth, herbs and spices. Although an alternative main dish, there is enough for all. There are also a few walnut "prizes" within. ... If you get a "walnut", you must perform a short poem, riddle or song! (Vegan, Vegetarian, Gluten-free, Dairy-free)

Nut and Dried Fruit Bread Stuffing

Wheat-Bread Stuffing, with Nuts and Dried Fruit

Tree-nuts and dried fruit flavour this traditional bread stuffing that is a delight with gravy! (Dairy-free, Vegetarian).

Sourdough Bread Stuffing, with Nuts and Dried Fruit

A Vegan, gluten-free version of the traditional stuffing is also available, made from the same homemade bread as in the first course. (Vegan, Vegetarian, Gluten-free, Dairy-free)

Cinder-Folk Wheat-Bread Stuffing

The same traditional bread stuffing without the nuts and fruit. (Dairy-free, Vegetarian).

Sauces

Pork Gravy

A sauce made from the juice of the pork roast. (Dairy-free)

Hazelnut Gravy

A companion sauce conjured from the mystical hazelnut. (Vegan, Vegetarian, Dairy-free)

Boar's Head Sauce

A forest-berry vinegar sauce with juniper, as an alternative to gravy or butter. (Vegan, Vegetarian, Gluten-free, Dairy-free)

Vegetable Dishes

Seethed Bitter Greens

Boiled, seasonal green leafy vegetables that can be further seasoned with gravy, butter or boar's head sauce. (Vegan, Vegetarian, Gluten-free, Dairy-free)

Peas with Almonds

A simple but flavourable dish of peas, almonds and sesame oil. (Vegan, Vegetarian, Gluten-free, Dairy-free)

Third Course

Varied mincemeats in tart and ball form! There are tree-nuts in this dish, but all are vegan, vegetarian and dairy-free. The balls are gluten-free.