



Baronial Banquet 1994 - An Italian Renaissance Buffet

Note that this menu is a combination of modern and historical recipes, and was served as a buffet, rather than family style.

A Fried Meat of Turnips

Turnips baked with butter, cinnamon, cloves, mozzarella, nutmeg, pepper, and sugar

Antipasto

artichoke hearts, broccoli, cauliflower, garlic, green beans, lemons, lettuce, mixed olives, mozzarella cheese, mushrooms, radishes, salami, dressed with salt and white wine vinegar

Chicken Picatta

English Spiced Beef

The Guild's own recipe

Fennel Sausage

Focaccia

Gnocchi

Green Salad

Salad greens, spinach, and red romaine lettuce with cilantro, dijon mustard, green onions, olive oil, pepper, red wine vinegar, salt.

Honeyed Carrots

Carrots cooked with butter, honey, parsley, sherry

Insalata di Arancia e Limone

Lemons and blood oranges, dressed with mint, black pepper, olive oil, and red onions

Lavender Sausage

Jujulana cookies

Cookies made with sesame seeds

Orange and Fennel Salad

Orange Granitas

Polpette di Melanzane

Eggplant with grated pecorino cheese and olive oil

Rigatoni al Limone

Pasta dressed with butter, grated parmesan cheese,

heavy cream, lemon peel,

Roasted Onions

Pork Sausage

Spinach Tart

To dresse and fill Egges

Hard-boiled eggs filled with a mixture of egg yolk, cinnamon, cloves, cumin, currants, ginger, marjoram, mint, olive oil, parsley, pepper, sugar, and rice vinegar.

Yrchouns

From Pleyn Delit.