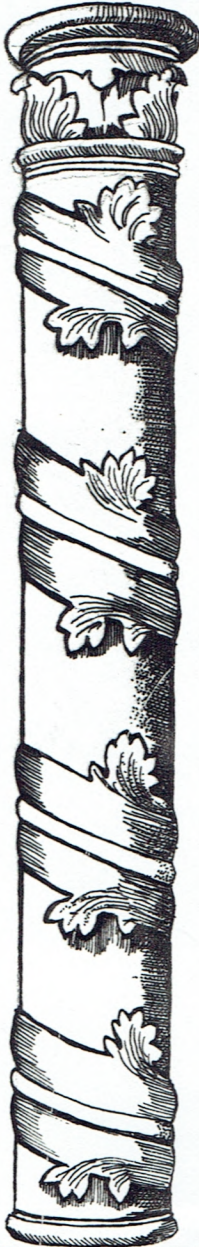




# BANQUET

PRESENTED BY THE CULINARY GUILD of MADRONE


on the eighth of June, nineteen hundred and eighty-six 




## COURSE THE FIRST

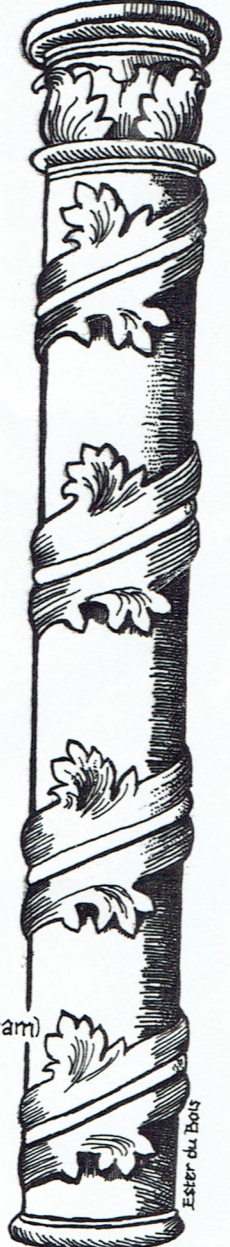
-  trencher bread
- grene pesen with almonds  
(green peas with almonds)
- braun en peraud  
(pork in pepper sauce)
- funges pye  
(mushroom pie)
- leg of lamb with three sauces  
(currant sauce; mustard; leek sauce)
-  red wine

## COURSE THE SECOND

- rolls in the shape of fyshe
- herb and flower salad
- viand de cypris  
(sweet and sour fish)
- a tile of meat  
(chicken with a crayfish bisque)
-  white wine

## COURSE THE THIRD

- quail and quail eggs in a nest
- trois creme  
(almond cream, apricot cream, strawberry cream)
- savoy bisquits  
(anise cookies)
- circlets with syllabub  
(cardamon cookies and a cream beverage)
-  lime water



Ester du Bois

