

# Baronial Banquet: An Elizabethan Banquet - 2002

## On the table:

Bread  
Butter  
Pickled asparagus  
Olives  
Almonds

## Course I

Compound Salat  
Pear Puddings  
Chicken Salat  
Carrots a la Varenne  
Turnips in Mustard Sauce  
Wardyns in Syrop (pears cooked in white wine with spices and dried cherries)

## Course II

English Spiced Beef w/ mustard and horseradish sauces  
Manchets (small rolls)  
Buttered Shrimps  
Spinach Tarts  
Cauliflower in egg lemon sauce  
Stewed Mushrooms with herbs  
Pippin puddings

## Banqueting Course

Taffety Tarts  
Almonds  
Dried fruit  
White Leach  
Darioles  
Assorted cookies:  
    Shrewsbury cakes  
    Fish cookies  
    French bisket  
Tart of pear  
Spanish apricot tarts  
Peach tarts