

Baronial Banquet Elizabethan Feast

1997

1st course:

Pear puddings (a spiced meatball, shaped like a pear, complete with stem)
Buttered onions (a baked savory of apples and onions, dressed with spice)
Chicken and colliflowers (a dish of cauliflower boiled in milk, dressed with chicken and a lemon sauce)
Compound salat (a salat of greens, fresh flowers, and various things)
Herbed salmon (poached salmon stuffed with fresh herbs, served with a vinegar and breadcrumb sauce)
Carrot pudding (a baked sweet pudding of carrot and spice)

2nd course:

Dressed Parsnips (parsnips stewed in milk and mashed. yum!)
Queens hotchpot (a beef and root vegetable stew)
Stewed mushrooms (shrooms stewed with fresh herbs)
Buttered Shrimps (large prawns stewed in wine and orange juice, dressed with drawn butter and orange sauce)
English Spiced Beef (a roast beef, rubbed with spices and marinated, served with mustard and horseradish)
Cold Chicken Salad (a dish of cold chicken meat, raw apples, onion and lemon)
Pippin pudding (apples stuffed with a sweet streusal filling, baked in cream)

Banqueting course, arrayed on a buffet table:

Madelines (also known as "shell bread")
White bisket (aka merigues)
Shrewsbury cakes
Peach tarts
Pear tarts
Marzipan fruits
Savoy biskets
Marchpanes (sugar cookies, with marzipan on top)
French bisket
Jumballs, in the shape of pretzels
Digby's very good cake (a fruit cake type unit)
A white leach (milk jelly, gilded with edible gold)
Fresh oranges and apples
Dried fruit and nuts