

Madrone Baronial Banquet

A.S. XXXIV

First Remove

Bread and Butter

English Spiced Beef

(Ingredients: Beef Brisket, juniper berries, cinnamon, brown sugar, all spice, black pepper, and salt.)

Served with commercial horseradish and Dijon mustard on the side.

Carrots in Honey

(Ingredients: Carrots, butter, honey, white pepper, cinnamon, ginger and salt.)

Frumenty

(Ingredients: Barley, commercial vegetable broth, eggs, milk and saffron.)

Fungees

(Ingredients: Mushrooms, Leeks, commercial vegetable broth, Powder Forte (cinnamon, mace, ginger, black pepper), salt and saffron.)

Sallet of Cold Hen

(Ingredients: Chicken, lemons, onions, apples, salt, olive oil, vinegar and pepper.)

Second Remove

Roast Pork in Fig Sauce

(Ingredients: Pork, apples, figs, raisins, Powder Forte (cinnamon, mace, ginger, black pepper) salt and red wine.)

Cauliflower ala Pepys

(Ingredients: Cauliflower, eggs, lemon, mace, vinegar and sherry.)

Saffron Rice

(Ingredients: Rice, saffron and butter.)

Steamed Asparagus

Sauce Robert

(Ingredients: Onions, Dijon mustard, cider vinegar, butter and capers.)

Compound Salat

(Ingredients: Lettuce, lemon juice, almonds, raisins, figs, oranges, olives, sweet pickles, capers, sugar, salt, vinegar, olive oil, and currants.)

Final Remove

Fearys in light syrup

(Ingredients: See posting outside kitchen.)

Sugar Plate Flowers

(Ingredients: See posting outside kitchen)

French Bisket

(Ingredients: Flour, sugar, jam, and eggs.)

Jumballs

(Ingredients: Flour, butter, lemon peel, mace, eggs, rosewater and sugar.)

Marzipan Fruit

(Ingredients: Sugar, almonds, water and food coloring.)