

Baronial Invest Feast menu, Ildhafn 14 September 2008

\$12 per head, 60 people, well under budget.

Fresh baked bread (flour, sugar, yeast, oil, salt)
fresh made butter (cream/ salt)
vegetable soup (carrots, parsnips, celery, leaks, etc vegetable stock)
fresh fruit to open the stomach (peaches and other fruit)
prunes boiled in red wine
prawn/shrimp and orange salad (shrimp, orange, spinach)
Mussels with parsley
Olives

Rice in almond milk (rice, ground almonds)
beef stew (beef, beef stock)
honey, orange and ginger glazed carrots (honey, orange juice, ginger, margarine)
A boiled sallet (boiled spinach, salt, pepper)
lamb balls (lamb - minced, rosemary, salt, pepper, ground cloves, parsley, egg)
yogurt + mint sauce (fresh yogurt plus chopped mint)
pea pottage (peas, ground almonds, saffron)
slipcot (fresh cheese slightly set - will put caraway or fresh herbs in) to assist the digestion of meat after a meal – (pasteurized milk, culture, rennet, caraway)
Hard cheeses
Smoked salmon

Marinated strawberries (strawberries, red wine, cinnamon, pepper, cloves, nutmeg)
baked orange slices (oranges, sugar, cinnamon, ginger)
dish of snow (cream, egg whites, rose water, caster sugar, apple, rosemary stick)
rose sugar (sugar, rose petals)
basel leckerii (honey, sugar, cinnamon, cloves, nutmeg, candied peel, ground almonds,
lemon zest, kirsch, flour, baking powder, icing sugar)
wafers (store bought)
selection fresh fruit - to close the stomach