
Plateau de viandes et de fruits –

Fruit and sausage platter – Fresh sliced apples, sweet grapes and grilled rosemary (chicken) sausage and treacle bread.

Desert –

Pudding de pain – Warm bread pudding with apples and cinnamon. *

GF – Gluten Free

* - Gluten Free Substitution Available in Limited Quantities in Kitchen

^ - Vegetarian Substitution Available in Limited Quantities in Kitchen

The menu for the feast is composed of a variety of recipes pulled from extant texts including; *The Viandier of Taillevent, The Menagier de Paris, Du fait de cuisine and Two-Fifteenth Century Cookbooks.*

I would like to thank their Excellencies of Iron Bog for allowing me the opportunity to present my humble culinary skills to them.

Yours in Service—Charis Accipiter

MENU

1st –

Soupe jacobine de chappons - Jacobin Sops – Toasted trenchers of bread topped with brie cheese, tender roasted chicken, and a soup of chicken stock and fresh spices. *^

Pastez de champignons – Mushroom Tarts – A savory pastry filled with fresh mushrooms, cheese (handmade by your chef, aged three months) , spices and sugar and topped with parmesan cheese. *

Courges - Fried Squash – Fried squash with saffron - GF

Minces – Brussels Sprouts in a Vinaigrette – Steamed, grilled Brussels sprouts tossed in olive oil, wine vinegar and fresh parsley and chives. – GF

Rissolles a jour de poisson – Fruit Rissoles – A lightly fried pastry filled with a compote of apples, figs and raisins. *

2nd –

Char de porcelez en rost – Stuffed roast pork – Tender shoulder of pork wrapped around a stuffing of pears, handmade cheese, and chestnuts, mixed with cinnamon, ginger, cloves and other savory spices. - GF

Pipesfarces – Pipe Stuffings – Handmade cheese dipped in a rich batter and fried to golden brown. *

La maniere de faire composte – Honey-glazed vegetables – A mix of baby carrots, turnips and plum raisins glazed in fresh local honey. - GF

BARONY OF IRON BOG

RIVER WAR FEAST

