

Baronial Birthday #30

February 10, A.S. LVIIII (2024)

Feast Menu

<i>On Table:</i>	<i>Tray</i>	
	<i>Mixed Vegetable Pickles</i>	<i>GF / V</i>
	<i>Pickled Onions</i>	<i>GF / V</i>
	<i>Garlic Coriander Olives</i>	<i>GF / V</i>
	<i>Cheeses</i>	<i>GF / V</i>
	<i>Butter</i>	<i>GF / V</i>
	<i>Bread (GF bread available)</i>	<i>GF / V</i>
<i>First Course</i>	<i>Farced chicken</i>	<i>GF</i>
	<i>Makeroun</i>	<i>V</i>
	<i>Roasted Root Vegetables</i>	<i>GF / V</i>
<i>Between</i>	<i>Sorbet</i>	
<i>Second Course</i>	<i>Pork / Porchetta</i>	
	<i>Served on Haluski (cabbage bacon noodles)</i>	
	<i>Cabbage also prepped separately</i>	<i>GF / V</i>
	<i>Savoury Toasted Cheese with Broccoli</i>	<i>GF / V</i>
<i>Dessert</i>	<i>Berry Pudding</i>	

GF = Gluten Free;

V = Vegetarian

To assure that there will be sufficient quantities of gluten free and vegetarian dishes, please contact the Head Cook, Mistress Jeanne Tenneur de Bec at beckyritterhouse@yahoo.com

The Cooks reserve the right to modify the menu as needed. Contact Mistress Jeanne with any questions.