

THE FIRST COURSE

Platina's Sausages—**GF**

a savory herbed sausage of veal—prepared by Countess Brekke Franksdottir

A duace egre—**GF**

Haddock in an orange sauce with herbs

Mushroom pottage - **V**

A mix of mushrooms and root vegetables stewed in red wine and honey with barley

Platter of bread—**V**

Crusty bread served with honey butter and grapes

Stuffed eggs—**GF**

Boiled eggs stuffed with yolk, sage, parsley, apple and spiced with pepper

Asparagus—**GF,V**

Lightly grilled asparagus with fresh parsley and butter

V—Vegetarian

GF - Gluten Free

- Please note that while items marked as gluten free have been prepared with care I can not guarantee that items are free from contamination as the kitchen is not gluten free.

THE SECOND COURSE

Highland delight

Grilled steak in a savory marinade—prepared by Lord Col. Alisadair Stuart Campbell of Argyle

Pickle for the beef—**GF**

Onions fried with rich spices

Rice Fritters— **GF,V**

Rice with parmesan cheese lightly fried

Salat of fresh greens—**GF,V**

Green salad served with a dressing of chives and rosemary in oil and vinegar

Herbed cheese tart—**V**

Rich mix of cheese baked with mixed herbs in a flakey crust

Ghode waffellen—

Wafers lightly flavored with cardamom—**V**

Compote of cherries—**GF,V**

Schne – whipped cream with vanilla and cinnamon—**GF,V**

Lady Polo's Gzhin-Jha Crispeswafers and Gelatyne of Craneberrie

- * Light ginger wafers with an assortment of jellies and jams—prepared by Baron Norman the Norman and Roland de MacDonald

THE FEAST OF JOHN BARLEYCORN SILVER CELEBRATION



This feast contains dishes of country fare from England and France as well as some of SCA renown. I would like to thank the Canton of Northpass for inviting me to be a part of this special celebration. I would also like to thank all my fellow cooks who contributed this day -

Lord Col. Alisadair Stuart Campbell of Argyle
Countess Brekke Franksdottir, Baron Norman the Norman and Roland de MacDonald

I would also like to thank our head cook for dayboard—Halldora Svidbalki and also Effin Lou who contributed the dayboard soup.

