



ELEANOR, GODYTH AND ANNA PRESENT

A W I N T E R F E A S T

O N T A B L E

A VARIETY OF HOMEBAKED BREAD,
COMPOUND BUTTERS, AND CHEESE.

1 S T C O U R S E

STEW OF BEEF
BEEF, CARROT, PEA, MUSHROOM, ONION, RED WINE
SERVED WITH BRAISED CABBAGE

2 N D C O U R S E

RAVIOLI FOR MEAT DAYS
RAVIOLI STUFFED WITH CHEESE, AND SPINACH, TOPPED WITH
ROASTED CHICKEN, PARMESAN AND BUTTER (LIBRO DE ARTE
COQUINARIA BY MAESTRO MARTINO DA COMO, 15TH CENTURY)
SERVED WITH POMEGRANATE AND
GOAT CHEESE SALAT, AND
ROASTED CARROTS

D E S S E R T

ASSORTED CHOUX (1540) PASTRIES BY ANNA OF FLAME
SERVED WITH BUTTERED BEERE (THE GOOD HUSWIFES
HANDMAID BY THOMAS DAWSON, 1594)

I N G R E D I E N T S L I S T

BUTTER BEERE:

EGG YOLKS
BROWN SUGAR
ALE (NON-ALCOHOLIC)
GINGER
GROUND CLOVES
NUTMEG
BUTTER

RAVIOLI:

EGG
FLOUR
SALT
SPINACH
RICOTTA
MOZZARELLA
PARMESAN
BUTTER
CREAM
PEPPER
OLIVE OIL

SALAT:

MIXED GREENS
POMEGRANATE SEED
GOAT CHEESE
HONEY VINEGAR
LEMON JUICE
MUSTARD

STEW OF BEEF:

BEEF AND BEEF BROTH
RED WINE
ONIONS
CARROTS
MUSHROOMS
OLIVE OIL
FLOUR
KETCHUP (YEAH, YEAH, NEW
WORLD FOOD):P
GARLIC
BAY LEAVES
PARSLEY

BRAISED CABBAGE

CABBAGE
OLIVE OIL
BUTTER
SALT
PEPPER

ROASTED CHICKEN

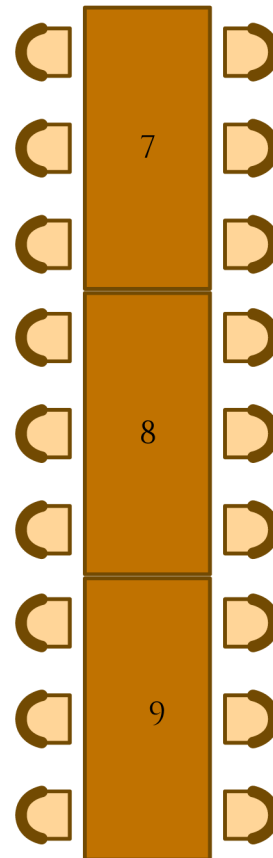
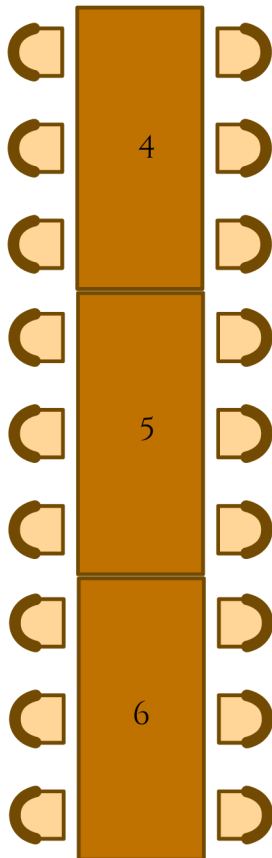
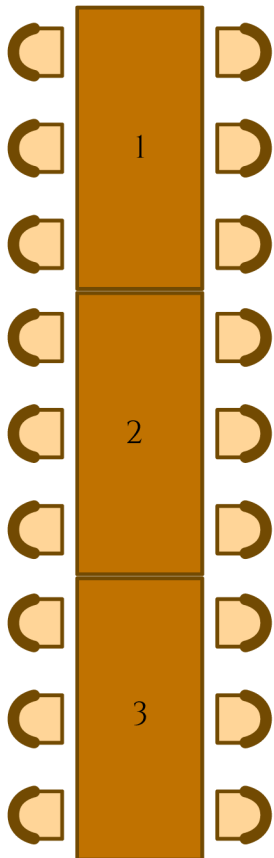
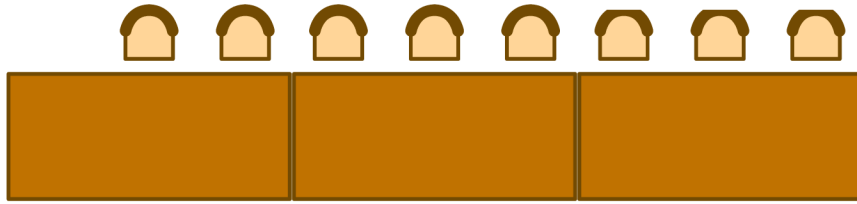
CHICKEN
SALT
SUGAR
RICE STARCH

ROASTED CARROTS

BUTTER
MAPLE SYRUP
GRAINY MUSTARD
DIJON MUSTARD
LEMON JUICE
SALT
PEPPER
CARROTS

PLEASE NOTE THIS IS NOT A COMMERCIAL KITCHEN. CARE
WILL BE TAKEN AND CLEANLINESS STANDARDS FOLLOWED,
HOWEVER CROSS CONTAMINATION CANNOT BE ENSURED.

FIREPLACE



DRNK REFILL STATION
FOR SERVERS

SERVERS

-ROBERTO AND BENITEZ 1,2,3
-JAIME AND CASLTES 4,5,6
-HONOR 7,8,9

EXTRA STATION

TO KITCHEN