

MEDIEVAL BANQUET

WELCOME DRINK

THE TABLE IS SET WITH A QUARK DIP, FRUIT,
VEGETABLE STICKS AND SALTED BUTTER
WITH SEASONED PIG-FAT ON FRESHLY BAKED,
GOLDEN-BROWN RYE BREAD

DELICIOUS CUMIN SOUP
JUST AS THE GOVERNOR OF THE CASTLE LIKED IT

SPITZBUWE, A RECIPE THAT ORIGINATES
FROM THE VOGELSBERG FARMERS,
CONSISTING OF RAW POTATOES
WITH A BACON AND ONION SAUCE

BACON RIND, BAKED WITH THE FINEST CASTLE HERBS,
JUST LIKE THE KNIGHTS LIKED IT
SERVED BY THE CASTLE COOK
TO THE SOUND OF A DRUM ROLL,
WITH A GRAVY MADE OF RENNET APPLES,
BRUSSELS SPROUTS
AND BUTTER-FRIED POTATOES.

FRESH "BOSKOP" APPLE PIE, WITH NUTS AND RAISINS -
SERVED HOT

CHEESE PLATTER