

# Noble Christmas feast



## Let Thy Hunger Arise:

- Smoked Deer sirloin with Horseradish cream
- french royal duck liver paté with Lovely onion jam
- Speck - Savoured lard
- Andalusian Sultan's Salmon
- Mildly-smoked Hansa herring
- Pickled cucumbers Livonian style
- Berries from the highly blessed olive tree
- Sourdough Bread with garlic spread Carlumami
- Castle's Cream cheese
- Christmas bread with herbs and nuts
- Christmas bread with lard



## Bellies' Glory

- Burgermeister's Game fillets, relying on the huntsmans' luck, accompanied by Wild mushroom and Wine sauce
- Mystical Haggis, gently spiced lamb dish from Scotland In the honour of brave Robert the Bruce, The King of Scotland
- Grand leg of Venice duck in Saffron sauce



## Accompanying Blessings

- Cooked spelt with saffron
- Smoked-baked sauerkraut
- Ginger turnip
- London merchant's saffron pickle



## To Sweetly Crown Thy feast

- Hildegard's sweet Christmas pudding

## Worthy Companions of Thy feast

- Cabernet Sauvignon Icewine Telavi Wine Cellar, Georgia 6cl 9€ + 37cl 55€
- Valpolicella Classico Superiore Ripasso Capitel San Rocco, Italy 20cl 18€ + 75cl 65€
- Amarone della Valpolicella Classico, Italy 20cl 20€ + 75cl 95€
- 3 schnapsen: Caraway schnapps, Pepper schnapps and Gold Grüber 16€ for schnapps trio

