

Known World Cooks and Bards 2024 Feast Menus

Friday

A Taste of Aethelmearc - Thegn Perote Gormal Campbell

Email: [redacted]

Salt potatoes

(potatoes, salt, butter)

Utica Greens

(Escarole, prosciutto, vinegar, peppers, bread crumb, salt, onions, hard cheese, garlic)

Chicken Spiedies

(Chicken, oil, lemon juice, vinegar, garlic, Italian herb blend, salt, pepper)

Breakfasts - Daily - Thegn Perote Gormal Campbell

Email: [redacted]

Coffee

Assorted Teas

Dairy Creamer

Oatmilk

Fruit in season

Breakfast bars-

(Oats, oat milk, egg, flavoring of the day)

Flavors may include:

Chocolate chip, peanut butter, banana, apple cinnamon, maple, assorted berry

Please check with kitchen staff for the mornings flavor and current allergen information.

Saturday Lunches

Mamluk Banquet: Recipes from 14th century Egypt - THL Charles Fleming

Email: [redacted]

Seasoned Olives-

(dry-cured olives, walnuts, hazelnuts, coriander seed, whole, lemon, salted, olive oil)

Lemons preserved in salt

(lemon, sea salt, saffron)

Hard Boiled Fried Eggs

(eggs, sesame oil, San-J Gluten Free Tamari, coriander seed, whole, caraway seed, whole, cinnamon (cassia))

Lemonade

(lemon juice, sugar, water)

Purslane served cold

(purslane leaves, yellow onion, sesame oil, honey, verjus)

Rice & calabash casserole

(beef, cilantro, garlic, black pepper, sesame oil, bottle gourd, prepared chickpeas (see can), Arborio rice, salt)

Lamb & chicken stew with sour apple,

(lamb, salt, ground coriander seed, onion, cinnamon (cassia), black pepper, mastic, ginger, apples, almond meal, chicken, apple cider vinegar, mint, mint, whole almonds)

_Flatbread

(wheat flour, yeast, salt)

Stuffed pancakes between flatbread baked under a rotisserie chicken

Filling (sugar, pistachio butter, pastry flour, sesame oil, water, rosewater),

Pancakes (wheat flour, water, baking soda, sesame oil), flatbread (wheat flour, yeast, salt)

Roast chicken (Cornish hen, walnut oil, almond oil, sesame oil, saffron)

Romulus' Repast: A Midday Feast of Ancient Flavors - Mistress Ottilige Rappoltsweiler

Email: [redacted]

Gustatio:

Panis Quadratus - Bread

(flour, yeast, salt, poppy seeds, fennel seeds, parsley)

Olives

Caseus et Mortaria- Herbed Cheese

(ricotta, mint, fennel, lovage, honey, pepper, olive oil)*

Mensa Prima:

Isicia Omentata - Beef Meatballs in Sauce

(ground beef, bread crumbs, olive oil, wine vinegar, pine nuts, pepper, myrtle berries, fish sauce, grape juice, honey)

Aliter Lenticulam - Lentils

(lentils, leeks, grape juice, figs, coriander seed, asafoetida, mint, honey, olive oil, pepper, wine vinegar, fresh coriander)*

Boletos Aliter – Sauteed Mushrooms

(mushrooms, olive oil, wine vinegar, honey, fresh coriander, lovage)*

Mensa Secunda:

Pullum Parthicum – Parthian Chicken

(chicken, olive oil, wine vinegar, pepper, lovage, caraway, asafoetida, fish sauce)

Ova Elixia - Deviled Eggs with Garlic

(eggs, garlic, fish sauce, wine vinegar, olive oil, pepper)

Aliter Cucumeres – Cucumber Salad

(cucumbers, red onion, wine vinegar, honey, pepper)*

Mensa Dulci:

Dulcia Domestica - Dates with Almonds and Honey

(dates, almonds, honey, salt)

Patina de Persicis – Peach Patina

(peaches, eggs, milk, olive oil, pepper, cumin)

*Dishes where fish sauce has been omitted from original recipe to make them vegetarian. Fish sauce will be available as a condiment at the diners' request.

Gutes Essen - THL Juliana Woolworth & THL Tufa Cognomento Gunthamundus

Email: [redacted]

German Potato Dumplings (Kartoffelklöße)

(Potatoes, salt, nutmeg, eggs, butter)

Romanian White Cabbage Salad – Salată de Varză

(cabbage, salt, vegetable oil, vinegar, parsley, dill, thyme)

German Pork Roast (Schweinebraten)

(pork, dijon mustard, caraway seed, garlic, paprika, celery, salt, pepper, olive oil, onions, carrots, leeks, vegetable broth)

Bear Stew

(Bear meat, flour, oregano, salt, black pepper, margarine, olive oil, onion, beef broth, bay leaves, potatoes, carrots, turnips)

Saturday Dinners

Scappi over the Fire - Mistress Illadore de Bedagrayne

Email: [redacted]

Antipasta:

Olives

Cheese

Prosciutto

Crostini

First Course:

Roast Chicken with Several Sauces on the Side

Chickpeas with Rosemary and EVOO

Bread and Butter (Potatoes for the Gluten Free)

Salad with Balsamic vinegar, EVOO

Asparagus

Second Course:

Roast Lamb with Several Sauces on the Side

Lentils with Saffron and other spices

Cauliflower or Broccoli with Garlic and Orange Juice

Rice

Dessert:

Peaches in wine

Saffron custard with rosewater

An Evening in Alhambra- El Banquete de los Siglos a feast of the centuries - Baroness Oddkatla Jonsdottir

Email: [redacted]

First Course

COMER HIGOS A LA FRANCESA (Figs in the French manner)
(Dried figs, moscato wine, cinnamon, ginger, pepper, cloves)
Lagostines- (Fresh shrimp)
(Shrimp, salt)
Ayada Blanca - (White garlic sauce)
(Garlic, bread crumbs, olive oil, vegetable broth)
Enguila en pan- (Eel wrapped in bread)
(Eel, flour, butter, salt, pepper)
Membrillo- (Quince paste)
(Quince, vanilla, sugar, lemon juice)
Manchego cheese
(Sheep's milk, rennet, salt, calcium chloride)

Second Course

Jullâbiyya, A Dish with Julep- (Candied Chicken)
(Chicken, almond milk, sugar, rose water, cinnamon)
Pastenguat- (Mashed Carrots with almond milk)
(Carrots, almond milk, salt, pepper, olive oil, Manchego cheese)
A dish of lentils
(Lentils, vegetable stock, olive oil, pepper, coriander, onions, salt, saffron, vinegar, eggs)
Esparagat- (Spiced Asparagus)
(Asparagus, cinnamon, nutmeg, raw sugar, olive oil, sweet wine)

Third Course

Roast Pork
(Pork, bacon, salt, pepper, garlic, olive oil)
Pomada- (Sauce of apples)
(Summer Rambo apples, water, blanched almonds, fresh ginger, rose water, cinnamon sticks, sugar, ground ginger, cinnamon, vegetable stock)
Macrons'- (Pasta in Almond milk with cheese)
(Pasta, almond milk, olive oil, parmesan cheese, currants)
Porrada- (Leek pottage)
(Leeks, olive oil, almond milk, salt)

Fourth Course

Torta Almendras-(Almond cake)

(Almond flour, eggs, lemon, sugar)

Durango -(Peach pottage)

(Peaches, almond milk, ginger, cinnamon, nutmeg)

Food for angels

(Heavy cream, egg whites , sugar, rose water)

Tasting Medieval Asia: Mongolia, China, and Japan - Shifu Lu An-hua.

Email: [redacted]

Mongol

Saqimur [turnip] soup*

chickpeas, turnips, rice, black cardamom, cinnamon, shitake mushrooms,
vegetable broth (ingredients not known, as Perote will be sourcing)

Roasted quail [chicken and noodles]

boneless chicken thighs, noodles, daikon radish, scallions, black vinegar,
(glutinous rice, wheat bran, rice, salt, sugar, yeast), ginger, vegetable oil, salt

Eggplant mantou

Japanese eggplant, ground lamb, orange peel, scallions, yogurt, garlic
powder, cilantro

Peach and/or cherry sharbat*

sour cherry juice, sugar

Chinese

Golden jade soup [mountain yam and chestnut]*

nagaimo (mountain yam), chestnuts, vegetable broth, scallions, ginger

Mantou*

flour, yeast, salt, sugar, vegetable oil

Dongpo tofu [panfried tofu with scallions and pine nuts]*

tofu, scallions, pine nuts, sweet bean sauce (soybeans, salt, wheat flour, sugar,
sesame paste, caramel color, wheat, high fructose corn syrup)
vegetable oil

Water dragons [pork meatballs]

ground pork, scallions, almond flour, sweet bean sauce (see above)
black vinegar (see above), bread crumbs, flour

A Scent that covers the hills [spiced mustard greens]*

mustard greens, ginger, szechuan peppercorns, sweet bean sauce (see above)
fennel seed or aniseed

Japanese

White rice*

Shumisen* [tofu and greens soup]

white miso paste (soybeans, rice, salt, alcohol), tofu, mustard greens

Tamazusa* [snake gourd]

snake gourd, tamari sauce (soybeans, salt, alcohol), ginger, almonds,
vegetable oil

Itoko ni* [simmered cousins - Japanese yam and azuki beans]

azuki beans, Japanese yams, white miso paste (see above), sugar

Namagatsuo [bonito/tuna]

tuna/bonito, brown mustard powder, black vinegar (see above)

Sweets

Poppyseed buns [Mongol]*

flour, milk, salt, butter, sugar, poppyseeds

Guanghan cake [osmanthus rice cake]*

glutinous rice flour, rice flour, sugar, licorice root, osmanthus flowers
vegetable oil

Kuko mochi [goji berry rice cakes]*

dried goji berries, glutinous rice flour, plain rice flour, powdered sugar
vegetable oil

*Vegetarian

Sunday Lunches

A Wealthy Norse Trader's Meal- Drótin Matheus Hundamaðr

Email: [redacted]

Barley and wheat flatbread

(Wheat, Barley, yeast)

Herbed cheese

*(Ricotta cheese (whole milk, vinegar, salt), Cream, Butter, Dill, Garlic and chives
Winter Savory, Watercress, Marjoram, Salt)*

Smoked Salmon

Smoked Herring

Smoked Pork

(spec, ham or summer sausage as available)

Pickled Turnips

(Turnips, beets, vinegar, salt)

Pears

Serkland- drykk (sharab)(beverage)

(Honey, Vinegar, Rosehips, Coriander)

A Tudor Midday Meal - Dame Kateryna ty Isaf

Email: [redacted]

First Course

Tarte of Chese

(Cheddar cheese, milk, egg yolk, sugar, butter, flour, saffron)

Fartes of Portingale

(Lamb, clove, Mace, pepper, salt, dates, currants, beef broth)

Fried Spinach Toasties

(Spinach, salt, butter, currants, cinnamon, ginger, sugar, orange, egg yolk, white bread)

Gusset

(Bread, vegetarian chicken broth, saffron, salt, egg, thyme, savory, marjoram, parsley)

Second Course

Baked Chekins in lyke paest

(Chicken, ginger, salt, gooseberries, butter, yolk, verjuice)

Fryed Beanes

(Fava beans, butter, onion, thyme, salt)

Cowcumber Lemmon Egge and Hearbe Salad

(Various greens, egg, vinegar, salt, olive oil, cucumber, lemon, sugar, fresh flowers)

Rose Apple Tart

(Egg, cream cheese, sugar, apples, rose petals, butter, mace, flour, saffron)

Void

Strawberry Tarte

(Strawberries, egg yolk, white bread, sugar, butter)

Dishful of Snowe

(Cream, egg whites, sugar, rosewater, apple, rosemary, wafers)

Sweet Lozenges

(Sugar, orange blossom water, ginger, gold leaf, silver leaf)

On diuers curye - BaronessEuriol of Lothian

Email: [redacted]

Rolls

Cheese

Havarti, Parmesan, Provolone

Fresh fruit

Grapes, Strawberries, Watermelon, Cantaloupe

Ein Condimentlin (13c. German) Pickled vegetables

(cider vinegar, white vinegar, carraway, black pepper, saffron, honey, mustard, anise, carrots, raisins, brussel sprouts, cucumbers, onions, parsley, cauliflower)

Smoked Salmon (14c. French)

(Smoked Salmon, Shallots, White wine vinegar)

Roast Pork with Sauces (European)

(sauces will be on the side)

Sapor de Progna Secche

(prunes, sugar, grape juice, cinnamon, almonds, ginger, cloves, verjuice)

Moustarde

(mustard seeds, ground black pepper, vinegar, grains of paradise, cinnamon, nutmeg, ginger, galingale, sugar)

Ein Gut Spise- Chicken pies with Wine sauce

(flour, eggs, Vegetable shortening, Chicken, bread, oat milk, apples, cinnamon, nutmeg, ginger, mace. Sauce- Wine, honey, carraway seed, black pepper, cinnamon)

Pine Nut Custard (Roman)

(Milk, Eggs, Pine nuts, Sugar)

Springerle Cookies (14th c. German)

(Eggs, Sugar, Butter, Flour, Baker's Ammonia)

Marzipan Figurine

Marzipan paste (Almonds, Sugar), Food Coloring, Candy Sprinkles

Sunday Feast

A Diverse Culinary Celebration - Coordinated by Baroness Euriol of Lothian

Email: [redacted]

Appetizer Course

Bread

Cheese & fruit platter

Havarti, Parmesan, Provolone, Brie, Grapes, Red Currants, Raspberries

Shrympes (15th c. English)

(Shrimp, salt, apple cider vinegar)

Frictata (15th c. Italian)

First Intermezzo

Pomerantzen Salat (16th c. German)

(Mandarin Oranges, Lemon Juice, Sugar)

First Course

Greens & Herb Salad (14th - 16th c. English, Italian & German) - with edible flowers

Connynge in Cyrip (Rabbit in a sweet and sour sauce)

(Rabbit, vegetable broth, wine, white vinegar, honey, cloves, cubebs, black pepper, cinnamon, mace, raisins, currants, ginger)

Millet

(Millet, salt)

Quiche

(eggs, milk, half and half, cream, spinach, swiss cheese, mushrooms, cheddar cheese, pepper, nutmeg, flour, butter, salt)

Second Intermezzo

Austrian Strudel (Central European)

(Flour, butter, salt, egg, vinegar, oil, apple, crumb, cinnamon, sugar, raisins)

Second Course

Skewered Meat from The Sultan of Mandu's Book of Delights

(Beef, onion, Cilantro, Basil, Mint, Garlic, Ginger, salt, turmeric, cardamom, Caraway seeds, long pepper, garam Marsala, grains of paradise, Orange blossom water, ghee)

Mushrooms with Herb Sauce (14th c. Spanish)

(Mushrooms, Onions, Italian Parsley, Coriander, Nutmeg, Verjuice, White Wine Vinegar)

Roasted Root Vegetables

(as available, vegetable oil, salt)

Flat Bread

Third Intermezzo

Scappi's Crustless Pumpkin Cheese Torte or Early Renaissance Pumpkin Cheesecake (16th c. Italian)

Pumpkin, ricotta cheese, mascarpone cheese, eggs, heavy cream, butter, cinnamon, ginger, nutmeg, sugar, salt

Third Course

Roasted Quail (15th c. English) with Sauces

(Quail, salt, black pepper)

Pomada (Sauce of Apples)

(Summer Rambo apples, water, blanched almonds, fresh ginger, rose water, cinnamon sticks, sugar, ground ginger, cinnamon, vegetable stock)

Cameline Sauce

(Ceylon Cinnamon, Ginger, Nutmeg, Red grape juice, Sugar, Red wine vinegar, Bread)

Toroñges Salsero d'Herbes

(orange juice, olive oil, lemon juice, Italian Herbs, lime juice, grains of paradise, salt, dried mint, black pepper)

Insaleggiata di cipolle (Roasted Onion Salad 14th c. Italian)

(Red Onions, Ceylon cinnamon, Olive oil, Saffron)

Ultimo

Fine cakes (16th c. English)

(flour, butter, sugar, salt, vanilla, rose water, mace, cloves, saffron)

Cherries Stewed in Wine (16th c. German)

(Dried cherries, Red Wine)

Snow (16th c. English & German)

(Cream, Sugar)