

MEDIEVAL FEAST FOR THE UNIVERSITY OF ITHRA CULINARY SESSION

February 23, 1980

Wine and bread trenchers

First course:

Pork Roast
Mustard Sauce
Sage Sauce
Pease Pottage
Oxtail Stew
Beef Heart Pasties

Second course:

Game hen
Sauce Vert
Roast Beef
Crustade of Eerbis (fish)
Lombardy custard

Third course:

Fritters of pasternake
Viand d'Cypris
Blamanger
Galantine Pie
Apples
Pears
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