

FIELDS OF GOLD 2024 DRAFT MENU

Friday

Soup Kitchen

SATURDAY

Breakfast

- PORRIDGE
- BACON
- EGGS
- TOAST
- CEREAL

Lunch

- ISICIA OMENTATA (Roman burgers)
- CASEO (Smoked Cheese)
- PISAM VITELLIANAM SIVE FABAM (Broad bean dip)
- ALITER PATINA DE ASPARAGIS FRIGIDA (asparagus quiche)
- AGRESTES LACTUCAE (rocket and spinach)
- PANIS (Bread)
- MELOPEPO (Melon)

Afternoon Snack

- HONEY SPELT BISCUITS GLAZED WITH DEFRITUM
- FRUIT

Feast

Gustatio (Appetisers)

- MORĒTUM (Cheese dip)
- EPITYRUM (Olive Tapenade)
- PANIS (Bread)
- FARRĀGŌ CICER (Hummus)
- SALSUS SINE SALSŌ (Chicken Liver Pate)
- FIGS or GRAPES

Mensa Prima (First Course)

- PERNA (APICIUS IX: Ham with figs baked in pastry)
- PULLUM PARTHICUM (APICIUS 2: Chicken in the Parthian Way)
- IN OUIS APALIS: PIPER LIGUSTICUM NUCLEOS INFUSES; SUFFUNDES MEL ACETUM, LIQUAMINE TEMPERABIS (Apicius 7.17.3 Soft boiled Eggs in Pine Nut Sauce)
- RAPHANĪ CONDĪMENTŌ PIPERI (Radishes with pepper dressing)
ALITER BETAS ELIXAS: EX SINAPI OLEO MODICO ET ACETO MEME

INFERUNTUR (Apicius 3.11.2 – “Another Recipe for Boiled Beets” (Beets with Mustard Dressing))

- CYMAS ALITER (APICIUS 89 Cabbage Another Way)
- ALITER CUCURBITAS ELIXATAS ET FRICTAS (APICIUS 78 Pumpkin Another Way, Boiled and Fried)
- AGRESTES LACTUCAE (APICIUS 110 Lettuce Salad, Field Salad)
- PULMENTUM (Polenta)

Mensa Secunda (Sweet Course)

- DULCIA DOMESTICA (Stuffed Dates)
- SAVILLUM (Cheesecake)
- GLOBI SIC FACITO (Doughnuts with Honey & Poppy Seed)
- FRAGUM et UVA (Strawberries and Grapes)

SUNDAY

LUCANICA (BEEF SAUSAGES)

GOURD FRITTERS

MUSTARD

SALAD

FRUIT

ICED DELIGHTS

Lunch will be supplemented by leftovers from the feast