



A MEDIAEVAL EVENING
IN TUDOR SPLENDOR

Mediaeval Night in The Great Hall

Six Course Menu 150 Gold Noble per person (in today's money £50)

Frumenty

'Black' & Barley Pottage

The word "pottage" first appeared in the mid-13th century to describe a variety of boiled and simmered foods. Pottage was a staple dish for peasants and was made with whatever ingredients were on hand. It was typically made with vegetables like cabbage, carrots and turnips, along with grains like oats or barley. Meat was often reserved for special occasions and for the rich. In England, parsley was a common flavouring.

We made ours with 'Chiltern Black' porter.

Pickelhering

Pickled herring, Crispy Baby Potato, Apple, Crème Fraîche or Pickled Beetroot, Crispy Baby Potato, Apple, Crème Fraîche v

Pickled herring has been a key ingredient, especially necessary in meatless periods like Lent. The herrings would be prepared, then packed in barrels for storage or transportation. The Pickle herring quarter of Shakespearean Southwark in London was the origin of the name "Pickelhering".

Today we also call it rollmops and here we pair it with roast potato, apple for subtle sweetness and crème fraîche for that needed creaminess.

Trencher

Venison Stew, house Cob or Butternut Squash & Pinenut Stew, house Cob v

The term trencher comes from the Old French tranchier, which means to cut. It was a hunk of old, stale bread cut into a rough square which food was placed on in lieu of a plate. Once a meal was finished, the bread trencher, soaked with juices from the meal, would be given as alms to the poor.

We serve hearty, tudor-style stews in our special handmade cobs, baked freshly here in our kitchen.

Curlewe

Caraway Crusted & Stuffed Quail, Sweet Onion & Fig Puree, Cabbage, Sauce of Almonds
or Roasted Cabbage, Stuffing, Sweet Onion & Fig Puree, Sauce of Almonds v

Quails were very popular eating with noble ladies at dinner. Caraway was used in all sorts of foods and as a stomach tonic. Onions, figs, cabbage and almonds are through and through medieval flavours complementing the quail subtle gaminess.

Payne Foundow

Fig, Date & Imperial Stout Bread Pudding, Saffron Custard v

“Take bred; frye hit in grece or yn oyle.
Put hit in rede wyne & gryne hit with reysons, & draw hit.
Claryfye honye with gleyr of cyron & watyr; some hit clene & put hit to that othir.
Do therto clovys, macez, & gynger mynced & good poudyr & salt.
Loke hit be stondyng, & floresch hit with annise in confite.”

from An Ordinance of Pottage, fifteenth century culinary recipes

here our recipe with figs, datse and Chiltern Brewery Imperial Stout!

Cheese

Dried Fruit, Ale Chutney, Celery, Crackers, Mead v

Everyone in Tudor England ate cheese – the only difference between classes was the quality of the cheese.
And of course – mead, made with honey in abundance supply... but soon, honey became scarce due to the introduction of sugar.

But beer! O, good beer! remained in abundance supply and the safest drink in the Middle Ages.

Cheers!

