

ROMAN FEAST

This evening's feast looks back almost two thousand years, drawing on dishes recorded by writers including Cato the Elder, Columella, Virgil and the unverified compiler of *De Re Coquinaria*. Some recipes have been recreated faithfully, while others have been gently adapted using the finest seasonal produce from the estate.

GUSTATIO

Canapes, served with flatbread:

Epytirum – Olive relish

Mixtura cum Nucibus – Nut & herb mix

Sapa – Reduced grape juice – an early form of balsamic vinegar – for dipping

In Ovis Apalis – Sliced boiled eggs with a slightly spicy pine nut sauce

Moretum – Garlic & herb cheese

Hypotrimma – A complex sweet & peppery cheese

PRIMA MENSA

Jus in Caprea – Roasted venison in a herb & mustard sauce

Beta – Baked chard stuffed with leeks, herbs & raisins

Cuminatum – Roasted carrots, parsnips & squash cooked in honey & cumin

Phaseoli Virides et Cicer – Green beans, chickpeas, salt, cumin, oil & wine

Cymae – A fresh cabbage salad with various herbs, white wine & salt & pepper

Rumex – A slightly tangy sorrel & pepper salad dressing

Mel et Sinapis – Honey & pine nut mustard

Oenogarum – Fish & wine sauce (for the true Roman experience)

Krea Tareikhara – Cold cuts of pork with a wine & herb bread sauce

SECUNDA MENSA

Patina de Pyris – A baked pear custard with cumin, pepper, honey & red wine

Itria – Sesame sweets eaten by the ancients

Fructus Siccati – Dried fruits, raisins, apricots

Nuces Torridae – Various toasted & crushed nuts

All Newt products are produced in a kitchen that handles celery, cereals that contain gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soya, sulphites and tree nuts.
Please ask your host for allergen information.