

MY ROMAN DINNER PARTY

By May

O FOR THIS HOMEWORK I CHALLENGED MYSELF TO MAKE A TRADITIONAL ROMAN MEAL FOR ME AND MY FAMILY TO ENJOY.

I TRIED TO REPLICATE HOW
THE ROMAN FAMILY MAY
HAVE DINED BY
DECORATING MY DINNER
TABLE WITH SOME OF THE
TYPICAL TABLE
ADORNMENTS USED IN THAT
ERA SHOWN IN PAINTINGS
AND VARIOUS SOURCES IN
SOME RESEARCH THAT I DID.
I ALSO MADE A DINNER
MENU TO GO WITH IT.



MY MENU-

DEPICTING THE DISHES I MADE

CAESAR'S BANQUED STARTER: Collumella Salad a tangy herb dressing on a bed of salad leaves with crumbled feta cheese + a drizzle of olive oil.

MAIN:

Libum

cheesy bread, fresh out the oven, with runny honey in abundance on

PUDDING:

Nut tart

a slice of rich nut tart, packed with almonds, walnuts + pistatios, a quaranteed treat!

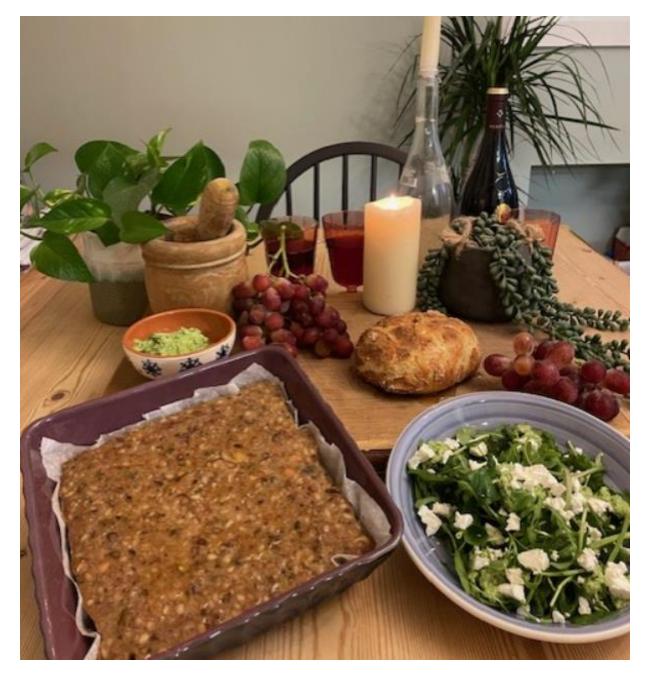
THE COOKING-















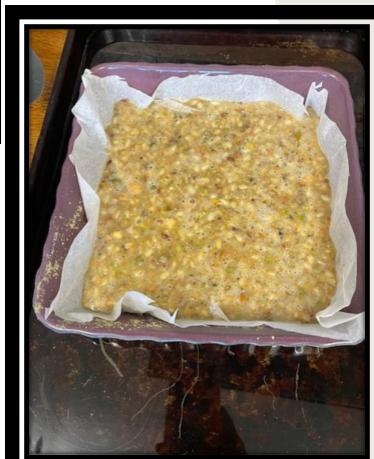


Libum



Columella Salad

Nut tart





Reviews by the Dinner party Guests-

"It was a pleasure to eat at Caesar's Banquet yesterday. The food was delicious. The salad was so fresh, and the bread was divine. My favourite thought was the nut tart. So tasty. I would thoroughly recommend a visit here as the hospitality was truly excellent. I look forward to dining again."

Metella.

"I really enjoyed Caesar's feast last night. I knew the old chap would whip up something delicious, but the meal was another level. The starter was a wonderful salad, and the pudding a nut tart. I found both scrumptious, but the highlight of the evening was definitely the bread. Overall, a lovely night, I must say, the host was very humorous (As always) and the wine, just perfect. I will be looking forward to my invite for the next dinner party."

Caecilius.

I REALLY ENJOYED DOING THIS
PROJECT AND I FOUND IT INTERESTING
TO LEARN ABOUT THE ROMAN CUISINE.
I REALLY LIKE COOKING ANYWAY, SO
THIS WAS A GREAT PROJECT FOR ME.

