What did the Romans eat?



What foods do you associate with Italy?









So what do you think the Romans ate?

So what do you think the Romans ate?

If your answer is pasta or pizza, you are

WRONG!

So what food did the Romans bring to Britain?

https://www.bbc.co.uk/bitesize/clips/zgps34j



Meals

• Typically, the Romans ate three meals a day.

Breakfast - ientaculum

 The Romans ate a breakfast of bread or a wheat pancake eaten with dates and honey.

Lunch - prandium

• At midday they ate a light meal of fish, cold meat, bread and vegetables. Often the meal consisted of the leftovers of the previous day's *cena*.

Dinner - cena - The main meal

• What was eaten for dinner depended on whether you were rich or poor.

Build a Banquet

You have just been assigned a new task from the Emperor, <u>Septimius</u> Severus. He wants you to create a menu for his next banquet.

Severus has given you strict instructions. The Romans had some very strange tastes in foods – take a look and see what menu you can come up with.

Sumptuous Starters Design a starter using the following ingredients: olives cheese brcad **Fun Fact** Food was cut into bitesize chunks so that Romans could fruit salad eat with their fingers.

Marvellous Mains

21 - 21

Create a main meal using the following ingredients:

Stuffed meats

- goose
- duck
- boar
- goat
- lamb
- hare
- peacock
- pheasant

Fish

- eels
- oysters
- mackerel

Make your menu extra special by including delicacies like snails and dormice!

Fun Fact

Roman banquets would last for hours and lavish entertainment was provided between each of the courses.

Delectable Desserts

Create a dessert using the following ingredients:



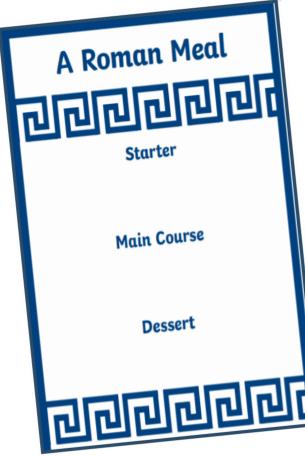
nuts

honcy

pastrics (c.g. tarts)

Fun Fact

Food was served to guests whilst they reclined on couches surrounding small tables. Create a Roman menu using the task sheet or, if you feel creative, design your own Roman feast!



Mrs Planter-Dixon's Roman Feast

THE APPETIZER (GUSTATIO):

- Bread rolls
- A salad of baby lettuce and chopped leeks, dressed with a bit of olive oil and red
- wine vinegar
- Assorted raw vegetables including celery, carrot and cucumber with a cheese pate for dipping.

THE MAIN COURSE (PRIMA MENSA):

- Bread rolls
- Cabbage leaves roasted in olive oil and "served in the black dish"
- Pork sausage served on top of savoury porridge
- Roasted dormice in a cumin and honey sauce
- Rabbit with fruit sauce

DESSERT (SECUNDA MENSA):

- Fresh fruit
- Nut and custard tart
- Roman cheesecake

Challenge:

If you want to try to recreate an Ancient Roman dish, look in this week's investigation folder for a Roman Recipe to try at home!

