UNIVERSITY OF OXFORD

Roman Seafood Banquet

Ashmolean Museum, Sculpture Hall
Wednesday 6 September 2017

This Roman fish feast will showcase Mediterranean seafood through re-created Roman dishes. The family-style meal will offer a wide range of tapas, allowing participants to sample a variety of marine delicacies and foods prepared with fish sauces. Many of the plates are mentioned in historical sources; the evening's menu will provide references for those concerned with their dinner's provenience!

THE BOUNTIFUL SEA

Fish processing and consumption in Mediterranean antiquity
http://oxrep.classics.ox.ac.uk/pages/thebountifulsea/

Sample menu

Oysters steamed or raw
served with sauces and black garum dip

Large prawns with Roman mayonnaise

Sala catabia
Salad of chicken, cucumber, parmesan, pinenuts, and sweetbreads

Tyrotarricam
Saltfish and cheese frittata - a former favourite of Cicero!

Stuffed squid
With pepper, lovage, coriander, celery seed, egg yoke, honey, vinegar, fish sauce, wine, and oil

Tuna in cumin and mixed herb crust
Seared with crushed cumin, and parsley, oregano, thyme, and mint

Whole baked fish

Stuffed calves kidney
With coriander, fennel seed, pinenuts, and pepper, wrapped in caul fat

Athenian cabbage
Sweet and sour cabbage in honey and vinegar with fresh coriander.

Served with salads, simple vegetables, Roman sourdough bread
and
White wine from the slopes of Vesuvius

Followed by nuts, fresh and dried fruits, and a Roman sesame sweetmeat