

Abbey Museum Festival 2004

St Florian Campsite Cooking Budget Submission, Italian Food c.1470 for 25

Menu

Brunch Saturday 25 x 800gpp (20kg)

Porridge Milk & Sugar (3, 2, 0.5)
Bread Butter & Honey (3, 1, 0.5)
Bacon Eggs & Fruit (2.5, 2.5, 5)
Cordial of watered wine
Wood

Dinner Saturday 25 @ 800gpp (20kg)

Bread (3)
Fritters of fried brie with spices (1)
Lemon marinated grilled chicken with garlic and herbs [from fresh] (4)
Wine marinated pot roast of beef with ginger and mustard [from fresh] (4)
Pease and vegetable pottage (4)
Stewed fruit (2)
Rice pudding with milk and sugar (1.5)
Italian biscuits (0.5)
Cordial of watered wine
Wood

Brunch Sunday 25 x 800gpp (20kg)

Porridge Milk & Sugar (3, 2, 0.5)
Bread Butter & Honey (3, 1, 0.5)
Bacon Eggs & Fruit (2.5, 2.5, 5)
Cordial of watered wine
Wood

Shopping List

2kg oatmeal \$3
4l UHT milk \$6
1kg raw sugar \$1
12 large loaves bread \$30
2kg salted butter \$8
1l olive oil \$10
1l honey \$10
5kg spec salt bacon \$75
10 dozen eggs \$30
12kg seasonal fruit \$24
6kg lemons \$12
6 bottles wine *gratis*
1kg brie \$24
4 chickens \$16
4kg whole rump \$32
500g dried peas \$1
3kg vegetables \$12
500g rice \$1
500g italian biscuits \$5
dry kindling/firewood \$45
sundry expenses \$30 (detergent, matches, white spirit, spices, dish-towels, etc)

total \$375 = \$15 per head

Kind Regards, Master Stefano d'Urbino OL (Alistair Ramsden) 17-May-2004