

A Tudor Feast

A worksheet to use with the website 'A Tudor Feast'

The Boar's Head

- What did rich people do in their spare time?
- How was a boar's head cooked?
- How was the head decorated?
- Why was rosemary added to the decorations at Christmas time?

Roast Peacock

- How was the peacock cooked?
- How was it served?

Roast Chicken

- What sort of meat was eaten at a Tudor feast?
- How was the chicken cooked?
- What was a common form of decoration?

Pastry Deer

- What was the pastry deer filled with to help it keep its shape?
- How was it cooked?
- What was it filled with before it was taken to the table?
- Why was an arrow stuck in the side of the pastry deer?

Marchpane

- Where does the word come from?
- What was marchpane made from?
- What did cooks use sometimes to cover the shapes they had moulded from the marzipan?

The Tudor Rose

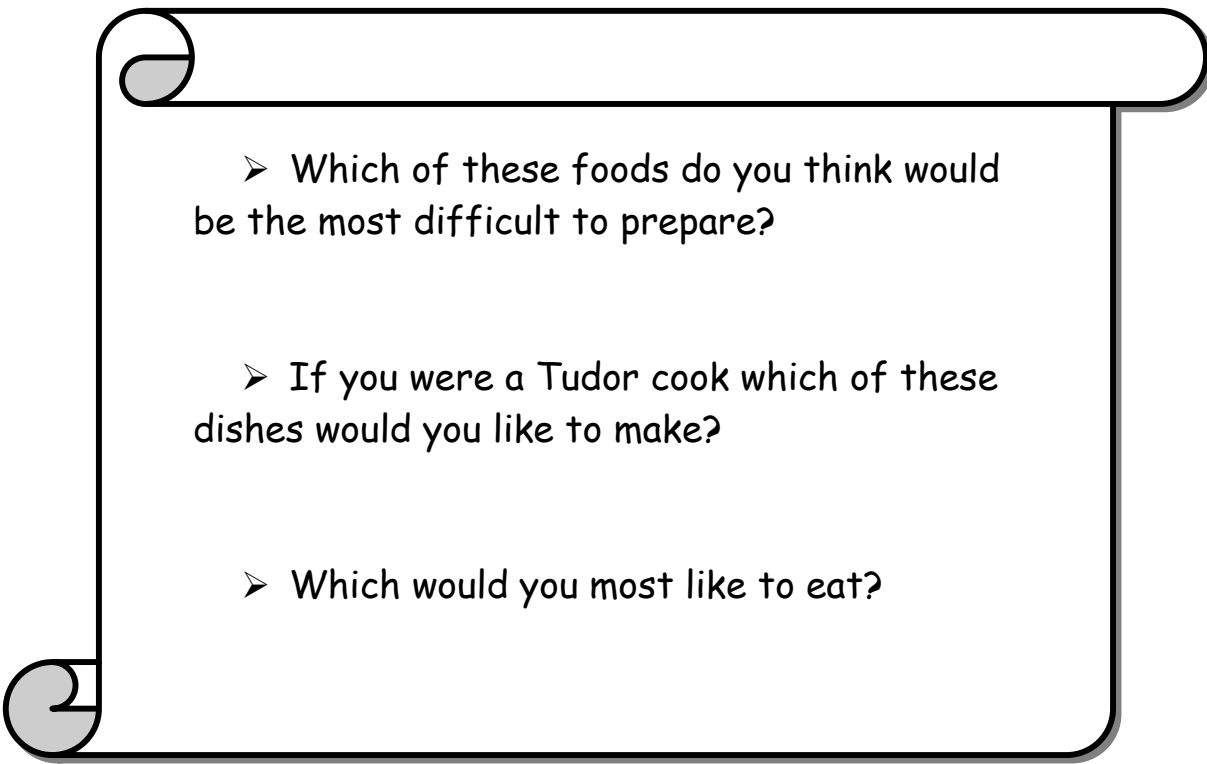
- What did the Tudor Rose mean?
- What was it made from?

Jam Tart

- What was the jam tart made to look like?
- What were these sort of things called?

Paste Plate

- What sort of plate was the paste made from?
- How was the plate moulded?
- What was put on the bottom?



➤ Which of these foods do you think would be the most difficult to prepare?

➤ If you were a Tudor cook which of these dishes would you like to make?

➤ Which would you most like to eat?