

CUISINE OF THE EMPIRE

D100	Desserts and Treats
01-04	Apple fritter
05-08	Baked apple on a stick
09-12	Beets in heavy cream
13-16	Bowl of figs and oatmeal with honey
17-20	Carrot pudding
21-24	Cream cheese strudel
25-28	Custard
29-32	Dried fruit and molasses
33-36	Fresh pears and apples
37-40	Gingerbread
41-44	Gooseberry tart
45-48	Grapes in mead sauce
49-52	Griddle scones and strawberries
53-56	Honeycomb
57-60	Honeyed pastry skulls
61-64	Marmalade and spiced bread
65-68	Milk and honey
69-72	Mint candies
73-76	Mulberries and cream
77-80	Peach cobbler
81-84	Pears soaked in bacon fat
85-88	Plum pie
89-92	Raspberry strudel
93-96	Sliced apricots in cream
97-100	Treacle on sugared bread

D100	Riverside Meals
01-04	Baked trout with cheese dumplings
05-08	Black turtle soup
09-12	Carp with butter and garlic
13-16	Catch of the day breaded and baked
17-20	Creamed crayfish with croutons
21-24	Creamed mushroom soup
25-28	Fish eggs and goat cheese
29-32	Fish soup with a bread roll
33-36	Fried pike and onions
37-40	Poached salmon with vinegar
41-44	Prawns seasoned with garlic
45-48	Roast mallard and turnips
49-52	Roasted eel and beets
53-56	Sausage and pickled radishes
57-60	Soup of catfish and parsnips
61-64	Soup of perch and cabbage
65-68	Soup of shallots and radishes
69-72	Sturgeon with pea soup
73-76	Tench with boiled haricot beans
77-80	Trout with walnuts and pan drippings
81-84	Smoked sausage with boiled kale
85-88	Stewed chicken and parsnips
89-92	Boiled pork and kidney beans
93-96	Cracked wheat in roasted milk
97-100	Duckling giblets with plum pudding

D100	Seafood Meals
01-04	Battered monkfish
05-08	Bean soup with brown bread
09-12	Boiled carrots and a crusty roll
13-16	Charred whale meat
17-20	Cod fillet with boiled turnips
21-24	Crabs with garlic and butter
25-28	Fillet of sole and beets
29-32	Fish eggs and wine sauce
33-36	Fish soup with a hard biscuit
37-40	Fried flatfish and cream
41-44	Haddock steak and herbs
45-48	Hard bread with a smear of butter
49-52	Herring and carrots
53-56	Liver sausage and pickled cabbage
57-60	Lobster and vinegar
61-64	Mackerel soup
65-68	Mussels and melted butter
69-72	Oyster stew and baked bread
73-76	Pea soup and hard crackers
77-80	Salted mackerel with dry bread
81-84	Sardines and crusty bread
85-88	Soup of peas and bacon
89-92	Soup of shark meat and shallots
93-96	Steamed clams and cream sauce
97-100	Whelks and cabbage

D100	Common Beverages	Uncommon Beverages
01-04	Ale with eggs	Apple brandy
05-08	Apricot juice	Blackberry brandy
09-12	Barley tea	Bock beer
13-16	Bitter ale	Bordeleaux
17-20	Brown ale	Brandy
21-24	Cider	Brandy with milk
25-28	Dark beer	Bretonnian brandy
29-32	Ginger beer	Bretonnian sparkling wine
33-36	Goat milk	Dwarf dark ale
37-40	Grape juice	Dwarf stout beer
41-44	Honeyed milk	Lavender water
45-48	Hot water	Mulberry wine
49-52	Lager	Mulled wine
53-56	Mare milk	Peach juice
57-60	Mead	Port wine
61-64	Milk with eggs	Pure grain alcohol
65-68	Pale ale	Red beer
69-72	Pale beer	Scotch
73-76	Perry	Sherry
77-80	Pilsner beer	Spiced wine
81-84	Porter beer	Stout beer
85-88	Red wine	Tilean red wine
89-92	Sage water	Vodka
93-96	Spiced honeyed water	Whiskey
97-100	White wine	Wine with eggs

D100	Poor Meals
01-04	Barley mash
05-08	Boiled cabbage and onions
09-12	Boiled dog and a dollop of lard
13-16	Boiled kale and sausage
17-20	Cheese and onions on bread
21-24	Cheese curds in buttermilk
25-28	Chopped bacon and onions
29-32	Cold sausage and a crusty roll
33-36	Curdled milk and vinegar
37-40	Hard biscuits and chicken gravy
41-44	Lentil soup
45-48	Mashed chick peas and slices of toast
49-52	Mutton seasoned with horseradish
53-56	Oatmeal porridge
57-60	Pickled herring and cabbage
61-64	Pork knuckles
65-68	Porridge made from vetch
69-72	Pot roasted pork and beans
73-76	Pottage of groats and lentils
77-80	Rye bread and gravy
81-84	Salted pretzel and mustard
85-88	Sausage and a roll
89-92	Soup of beets and onions
93-96	Sour rye meal mash
97-100	Thickened barley and haricot bean soup

D100	Common Meals
01-04	Baked capon with sliced radishes
05-08	Beef kidney pie
09-12	Buckwheat cakes with molasses
13-16	Capon and vegetables in a salty broth
17-20	Entrails stuffed with barley
21-24	Goose neck with horseradish
25-28	Ham hock and mustard
29-32	Hen legs basted with vinegar
33-36	Herbed cucumber pottage
37-40	Lamb chops with sliced apples
41-44	Liver and cheese pie
45-48	Mutton and sage pie
49-52	Onion pie
53-56	Onions in goose broth
57-60	Pancakes and fried bacon
61-64	Pastry stuffed with spinach and purslane
65-68	Pie of hen meat and beets
69-72	Pork sausage with boiled onions
73-76	Roast rabbit and herbs
77-80	Soup of chopped mutton and radishes
81-84	Soup of white peas and garlic
85-88	Spicy beet pie
89-92	Steak and kidney pie
93-96	Stew of horse flesh and chestnuts
97-100	Stewed peas and garlic

D100	Good Meals
01-04	Bacon with beans and pears
05-08	Barley and marrow in beef broth
09-12	Black pudding with vinegar
13-16	Blood sausage and pickled cabbage
17-20	Boiled beef with apples and horseradish
21-24	Braised pork leg and sweet mustard
25-28	Breaded pork cutlets and roasted nuts
29-32	Chicken livers with blue cheese dressing
33-36	Diced pheasant in wine sauce
37-40	Dumplings in buttermilk soup
41-44	Fried onions with cheese
45-48	Hammerbone steak with blood gravy
49-52	Mushrooms in gravy
53-56	Nut bread with wine sauce
57-60	Pickled pigs' cheeks with horseradish
61-64	Pie made from onions and wine
65-68	Pork dumplings in gravy
69-72	Pork slices in hot cider
73-76	Roast mutton on toast
77-80	Roasted pork and apple slices
81-84	Sliced eggs and sausage in gravy
85-88	Spinach dumplings in garlic
89-92	Stewed rabbit with shallots
93-96	Veal sausages with steamed cabbage
97-100	Venison steak with roasted truffles

D100	Best Meals
01-04	Baked pigeons in gravy
05-08	Beef brisket and carrots in brandy gravy
09-12	Beef hash with seasoned turnips
13-16	Braised partridge in a ginger sauce
17-20	Bread dumplings in spicy broth
21-24	Breaded veal and parsley
25-28	Calf's head with a soup of lentils and onions
29-32	Cow eyes with fish entrails
33-36	Fried duck with ginger
37-40	Goat brains in ale sauce
41-44	Goose liver and boiled eggs
45-48	Parboiled hares seasoned with sage
49-52	Peacock and gray peas in broth
53-56	Pig's head with pickled cabbage
57-60	Poached swan and herbed parsnips
61-64	Pork neck stewed in beer and mustard
65-68	Roast goose with baked apples
69-72	Seared beef heart and carrots
73-76	Seared venison in rowan berry sauce
77-80	Sliced pork in grape sauce
81-84	Snails in liver sauce
85-88	Stew of calf lungs and heart
89-92	Stewed beef and mushrooms
93-96	Suckling pigs in broth
97-100	Sweetbreads and pan drippings