

FEAST OF WINTERFELL



GOOSE IN BERRIES

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PEPPERED BOAR

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PEASE PORRIDGE

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VENISON PIE WITH BACON, CARROTS AND MUSHROOMS

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ROASTED RED ONIONS

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AUROCHS ROASTED WITH LEEKS

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WHITEFISH, CRAB, AND MUSSELS BAKED IN SEAWEED

~
BUTTERED TURNIPS

~
BERRY TARTS

~
PEARS POACHED IN STRONGWINE

*Such food Bran had never seen; course after course after course, so much that he could not manage more than a bite or two of each dish. There were great joints of **aurochs roasted with leeks**, **venison pies chunky with carrots, bacon, and mushrooms**, mutton chops sauced in honey and cloves, savory duck, **peppered boar**, **goose**, skewers of pigeon and capon, beef and barley stew, cold fruit soup. Lord Wyman had brought twenty casks of fish from White Harbor packed in salt and seaweed; **whitefish** and winkles, **crabs and mussels**, clams, herring, cod, salmon, lobster and lampreys. There was black bread and honeycakes and oaten biscuits; there were **turnips** and **pease** and beets, beans and squash and huge **red onions**; there were baked apples and **berry tarts** and **pears poached in strongwine**....
Flagons of **hot spiced wine** and **chilled autumn ale** were passed up and down the aisles...*

- A Clash of Kings pp. 324-325