

THE RED VIPER'S FEAST



ZANZARELLI (EGG AND LEMON SOUP)

ROASTED GREEN PEPPERS STUFFED WITH CHEESE AND ONIONS

EEL AND SPINACH PIE

HONEY ROASTED GAME HEN

POACHED CATFISH WITH SAUCE JANCE

SPICY SNAKE STEW WITH BLOOD ORANGE AND GINGER

LEMON SHERBET

SUGAR SKULLS FILLED WITH PLUM AND CHERRY PUDDING

Seven courses were served, in honor of the seven gods and the seven brothers of the Kingsguard. The soup was made with eggs and lemons, the long green peppers stuffed with cheese and onions. There were lamprey pies, capons glazed with honey, a whiskerfish from the Greenblood that was so big it took four serving men to carry it to the table. After that came a savory snake stew, chunks of seven different snake slow-simmered with dragon peppers and blood oranges and a dash of venom to give it a good bite. The stew was fiery hot, Hotah knew, though he tasted none of it. Sherbet followed, to cool the tongue. For the sweet, each guest was served a skull of spun sugar. When the crust was broken, they found sweet custard inside and bits of plum and cherry.

- A Dance With Dragons, p. 503