

Medieval Food Glossary: Key Words In Cooking

Here is a list of some of the most interesting words used in England in medieval cooking and to refer to medieval food:

- blawmanger** – a recipe of rice and minced chicken
- bragot** – ale made with honey and spices
- caudle** – a hot milk drink
- cheat** – a wholewheat bread with the bran removed
- civet** – a piquant medieval stew
- clapbread** – a barley bread
- cocket** – white bread (cheaper than pandemain)
- dais** - a raised platform on which the high table stood at a banquet
- down-hearth** – stone on which a fire was built, usually in the centre of a peasant's hut
- horse bread** -a type of bread made with beans, peas and other general grain
- jelly-bag** – muslin bag used for straining jelly
- manchet** – a wheat bread often served for lords of the manor
- morat** – mulberry juice mixed with honey (sounds delicious!)
- muscadine** – a sweet wine, popular in medieval times
- pandemain** – a high quality bread made from wheat with the flour sifted 2 or 3 times
- pottage** – a type of soup or stew
- sack** – a type of fortified wine
- sanap** – overcloth used to cover the white cloth on a banquet table
- seethe** – to boil
- sewer** – a servant who would serve at a medieval table
- spartle** – wooden stick for stirring pottage whilst cooking
- tourte** – a bread containing husk as well as flour
- trencher** – a circular bread used like a plate to eat other food from
- wastel** – a good quality medieval bread

If this medieval food and cooking glossary has been of interest to you then you might want to click [here](#) for more detailed reading on medieval cuisine and its terminology.