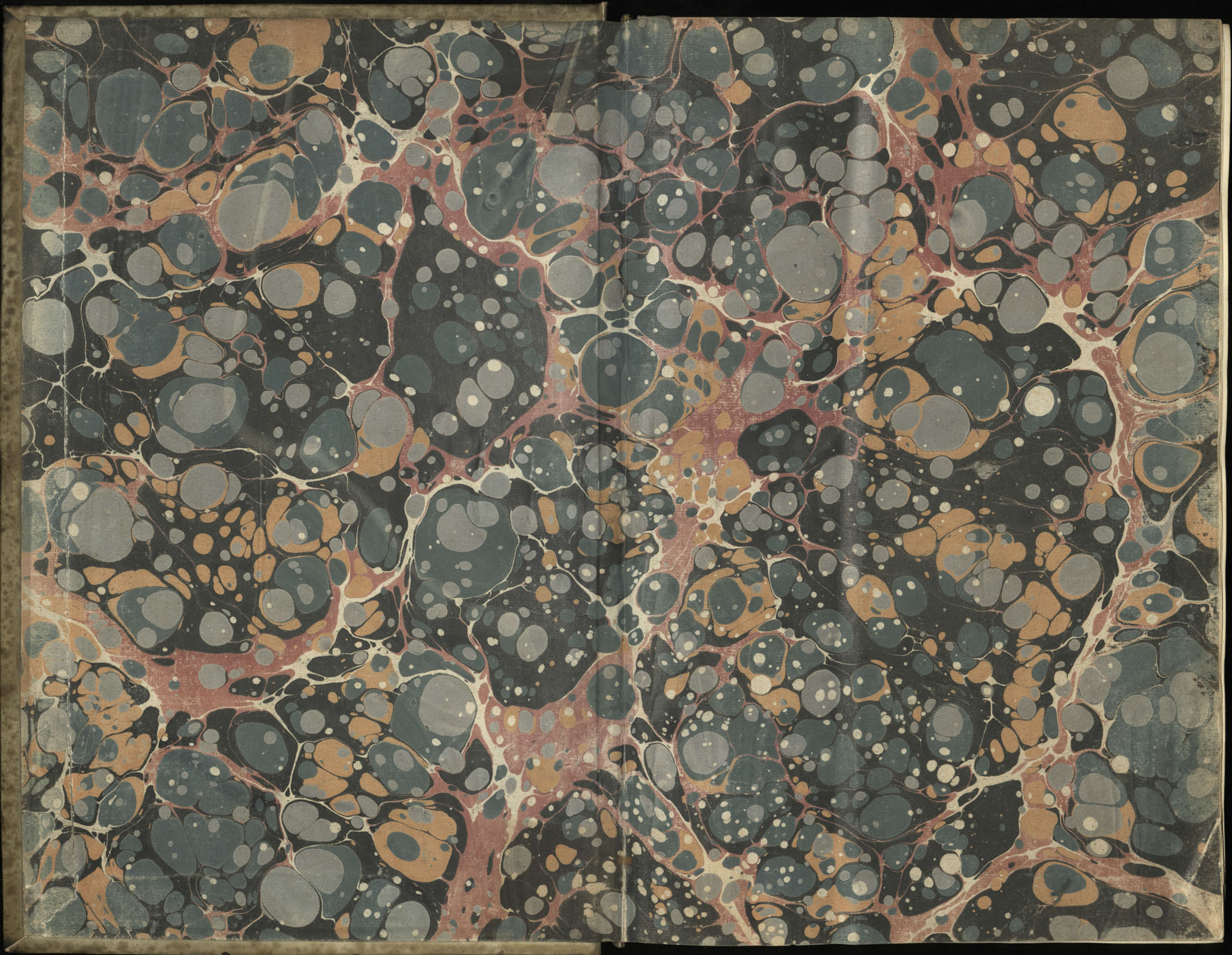


LEDGER

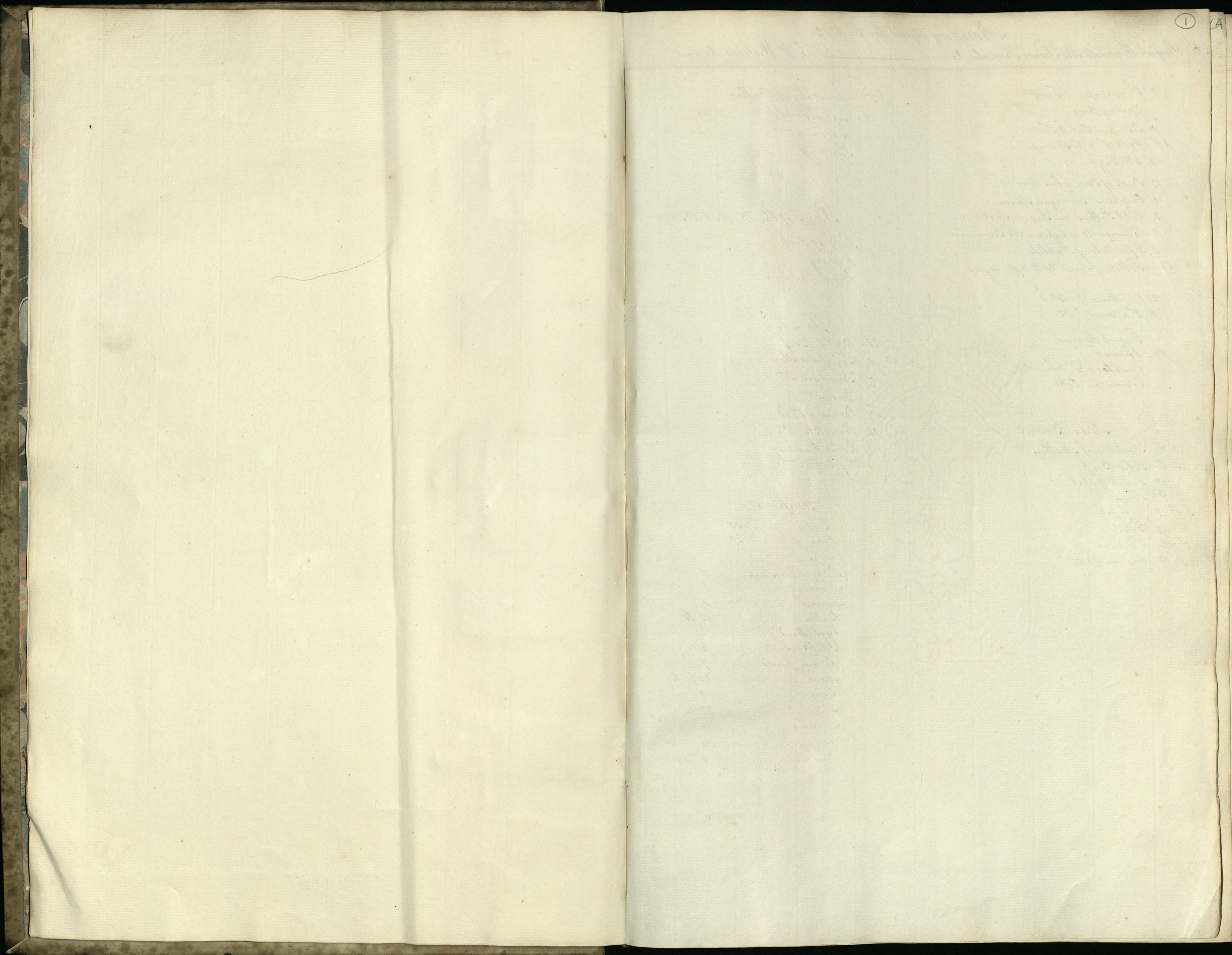
1812

LEDGER

1812.



MRH/MRHF/MENUS/MAIN/MIXED/11



- 2. Rice soup. Fowl
- Spring Soup
- 8 Crimped Cod 3 Shires
- 1/2 Oysters. 1/2 Shrimps
- 4 Whistings
- 13 Neck of Veal a la Monclase
- 2 Chickens Turagan Sauce
- 3 Petit Patties au Jus, Suet
- 2 Blanquets of Capon with Cucumbers
- 3 Equillets of Rabbits
- Neck & loin Fillets of Lamb with asparagus
- 2 Chickens roasted
- 1 Pea Fowl &c
- French Beans
- 50 Prawns
- Canelons D'abricots
- Creme au Coffe

Side Board

- J.P. Saddle of Mutton
- J.P. Cold Beef
- 18 Fillet of Veal
- J.P. Ham
- J.P. 1 Tongue
- 2 Fowls
- J.P. Pheasant
- J.P. Guinea Fowl

- J.P. Roast Leg of Mutton
- 2 Wild Fowls
- Bacon &c
- Pudding

Pages of the Backstairs

- Pike of Pork
- Kidneys
- Bread Pudding

Family

- 25 Wild Beef
- 8 Leg of Mutton
- 7 Shoulder &c
- Bacon
- 7 Breast of Veal
- 12 Knuckle &c
- Bread Pudding
- 4 Vegetables

Soupe &c

- Beef ----- 68.
- Veal ----- 31.

- Leaves for soup - ... 2.
- Manchets - ... 3.
- Loaves - ... 3.
- Butter - ... 12. #
- Eggs Hard - ... 2.
- Milk Qua? - ... 4 1/2.
- Cream pints - ... 7.
- Ham - ... 20 1/2. #
- Tongue - ... 1.
- Lard - ... 32 3/4.
- Lemons - ... 50.
- Oranges - ... 36.
- Nutmegs - ... 1. oz.

- J.P. 2 Rice Soup with Fowls
- J.P. Barley &c Knuckle of Veal
- Turbot boiled
- 1 Lobster - 1 pint Shrimps
- Saddle of Lamb Larded, Cucumbers
- J.P. Braised Lye, 20. Servers
- 1 Piece of Chickens with Poached Eggs
- 2 Ducklings with young Turnips
- Capon 2. Fillets of Fowls. Legarce
- 8 Emince of Mutton au Natural
- 2 Chickens roasted
- Goose roasted
- Gelée de fraise
- Meringues
- Sea Cake
- 18. Plover Eggs

Side Board

- 14. Loin of Veal roasted
- J.P. Cold Beef
- J.P. Pea Fowl
- J.P. Pheasant
- J.P. Partridges en gelée
- J.P. Fillet of Veal
- J.P. Tongue
- J.P. Ham

Luncheon

- 8 Mutton
- 7

Pages Dinner

- 7 1/2 Roast Mutton
- 7. Boiled Cod
- Apple Tart
- Vegetables

Family Dinner

- 14. Roast Shoulder of Veal
- 7. Leg of Mutton
- J.P. Hash
- Bacon
- 7. Boiled Cod
- Apple Tart
- 4. Vegetables

- Leaves for soup - 3
- Manchets - 3
- Loaves - 3
- Butter - 16.
- Milk Quarts - 1 1/2.
- Cream single pints 5 1/2.
- Sherry - Bott. 1.
- Bran - Bushels 2.

Wednesday April the 8th 1812.

His Royal Highness The Prince Regent's Dinner. M^r. Walter's Dinner

- 2. Soup Vermicelly with Fowls
- J.P. 1. Soup. Rice. with Chicken
- 6. Crimp Cod
- 1. pint Shrimps
- Capon with Rice
- 16. Harricot of Mutton
- Capons 2. Eminence of Fowl with Mushrooms.
- 6. Cod a la Maitre D'Hotel
- 1/2 pint Shrimps
- J.P. Patties Comballes a la Reine
- 10 Escalope of Veal a la Minute with
- 2. Sweetbreads
- 2. Chickens Roasted
- 2. Guinea Fowls Roasted
- Blan Mange
- Cherry Tart
- French Beans
- 18. Flowers Eggs

Side Board

- 14. Mutton Roasted
- Cold Beef
- Pillet of Veal
- Partridge Pige
- Ham
- Tongue

Breakfast

- J.P. 1. Chicken
- 2. D^o. Cold

Luncheon

- 7. Mutton

- Leg of House Lamb
- 2. Cutlets

Pages Dinner

- J.P. Veal Cutlets
- J.P. Stewed Mutton
- Parts
- Vegetables

Family

- 38. Bristlet of Beef
- 7. Parts
- 2^d Grasp Lamb
- J.P. Harricot of Mutton
- 4 1/2 Liver & Bacon
- 8 1/2 Boild Veal
- Part
- Vegetables

Soup &

- Veal ----- 25.

- Manchets ----- 3.
- Loaves ----- 3
- D^o. Soup ----- 2.
- Butter ----- 12.
- Milk. 2^d ----- 1.
- Cream Pints ----- 2.
- Bacon ----- 64. \textsterling
- Treble Sugar ----- 13.
- Doublet D^o ----- 17. 1/2.
- Meist Sugar ----- 12.
- Almonds ----- 4.
- D^o. Bitter ----- 1.
- Currants ----- 6
- Raisons ----- 6.
- Cinnamon ----- 1/4
- Cloves ----- 1/4
- Mace ----- 1/4
- Nutmeg ----- 2. oz
- yeast Quarts ----- 1.

Thursday April the 9th 1812.

His Royal Highness The Prince Regent's Dinner. M^r. Walter's Dinner

- Prince Regent dined out
- 26. Roast Beef

Cyborg served on the 8th April 1812.

- 4 Stams ----- 69.
- Tongue ----- 1.
- W^h. Quarts ----- 6.
- Tarragon Vinegar. 2^d ----- 2.
- Elter ----- 2.
- Shirkins ----- 2.
- Mustard Pots ----- 2.
- Cloves ----- 3.
- Anchovis ----- 6
- D^o. Essence pints ----- 2.
- West Ind^o. Pickles Bott. ----- 2.
- Mangoes ----- 2 1/2.
- Capers ----- 2.
- Vermicelly ----- 2.
- Parmaizan Cheese ----- 3 3/4
- Pease ----- 1/2
- Pepper ----- 1.
- D^o. White ----- 1
- D^o. D^o. White ----- 2.
- Concava ----- 1.
- Orange Water pints ----- 1
- Cayenne Pepper ----- 1. Bottle
- Salt ----- 4.

- Loaves for soup ----- 2.
- Manchets ----- 3
- Loaves ----- 3.
- Butter ----- 4
- Milk ----- 5
- Cream ----- 1.

- 7/2. Leg of Mutton
- Cod Roild.

Pages Dinner

- 4. Rump Steak
- 8. Bunchle of Veal Roild
- Pudding
- Vegetables

Family

- Quarts of Lamb
- 20. Rump of Beef
- 10. Leg of Mutton Roild
- 6. Shoulder D^o
- 20. Veal Roasted
- 8. Beef Steak Pige
- 8. Fruit
- Bacon
- Pudding

Footmen

- 36. Roast Beef
- 10. Leg of Mutton boild
- Vegetables

Housemaids

- 10. Leg of Mutton
- Vegetables

Porters at the Gate

- 18. Mutton Roasted
- Vegetables

Surgeon Phillip's Dinner

- Soup
- 7. Mutton Roasted
- 11. Chicken

Friday the 10 April 1812.

His Royal Highness The Prince Regent's Dinner

M. Walter's Dinner

- 1. P. Soup Vermicelli
- 2. P. Soup Rice
- 4. Large Soles. 1/2 pt. Shrimps
- 1. P. Capon with Rice
- 1. P. 16. Harriet of Mutton
- 1. P. 2. Eminence of Poul with Mushrooms.
- 7. Colored Cod a la Maistre D'Hotel
- 1. P. Pasties
- 1. P. 10. Escalope of Veal a la Minute
- 1. P. 2. Chickens roasted
- 1. P. - Guinea Fowl &
- Wheat Branage
- Cherry Tart
- French Beans
- 1. P. 18. Flowers Egg.

Side Board

- 1. P. Roast Mutton
- 1. P. Cold Beef
- 1. P. Fillet of Veal
- 1. P. Partridge Pige
- Ham
- Tongue
- 26. Roast Beef

Col. Bloomfield

- Turbot
- 2. Lobsters
- 50. Prawns.

- Half Pig's Head
- 4. Fillet of Veal

Pages Dinner

- 7. Cod boiled
- Shoulder of Lamb
- Pudding
- Vegetables

Family

- 7. Brill
- 9. Shoulder of Veal
- 11. Leg of Mutton
- 1/2. Pig's Head
- 14. Veal Cutlets
- Pudding
- Vegetables

Breakfast

- 1. P. Chicken

Luncheon

- 7. Neck of Mutton
- 2. Chickens

- Leaves for soup - - - 2.
- Manchets - - - - 3.
- Leaves - - - - 3.
- Butter - - - - 6
- Milk - - - - 2.
- Cream - - - - 4
- Grnyer Cheese - - - 20. \pounds

Saturday the 11 April 1812.

His Royal Highness The Prince Regent's Dinner

M. Walter's Dinner

- 1. P. 2. Pice soup with Fowls
- Soup D'Orseille
- 9. Crimped Cod
- 1/2 pt. Shrimps
- 1. pt. Oysters
- 1. Capon a la Francaise
- 10. Bois de veau a la Bourgeoise
- 3. Attreans of Sweetbread
- 2. Harthe of Poul with Truffles
- 15/2. Fillets of Mutton Chevernil Sauce
- 2. Breasts of Chickens with Cucumbers.
- 4. Snipes roasted
- 2. Chickens &
- Sea Cales
- 2. Italian Salade Lobsters
- Pastry
- Jelly.

Side Board

- 8/2. Neck of Mutton
- 2. Chicken Pige a l'Angloise
- 14. Beef
- Red Beef
- Loin Veal
- 2. Chickens
- Partridge Pige
- 25. Fat Livers.

Col. Bloomfield

- 1. Goose
- 2. Guinea Fowl.

- 7/2. Neck of Mutton boiled

Pages Dinner

- 1. P. Irish Stew
- 6/2. Mutton & Spinage
- Past
- Vegetables.

Family

- 9. Leg of Mutton
- 10. Beef Steaks
- 1. P. Irish Stew
- 24. Salt Beef
- Poached Eggs & Spinage
- 8. Shoulder of Mutton

Soup &

- Beef - - - - 18.
- Veal - - - - 17/2

- Leaves for soup - - - 3.
- Manchets - - - - 3
- Leaves - - - - 3
- Butter - - - - 24. \pounds
- Eggs - - - - 2
- Milk - - - - 5.
- Cream - - - - 4.
- Past - - - - 1.
- Cherry & - - - - 1.

Sunday the 12th April 1812.

His Royal Highness The Prince Regent's Dinner M. Walter's Dinner

Prince Regent done out

- 9. Roast Beef
- 1. P. Braise of Chickens

Pages Dinner

- 7 1/2. Breast of Veal
- Bacon
- Pudding

Family

- 27. Beef roasted
- 13. Loin of Veal
- 9 1/2. Leg of Mutton
- 6. Shoulder do.
- Bacon
- Pudding
- 6 1/2. Fruit.

- Leaves for soup - 1.
- Manchets - 3.
- Loaves - 3.
- Milk - 1.
- Cream - 1.
- Sherry Bottl - 1.

Luncheon

- 2. Pullets roasted
- 7. Neck of Mutton

Monday the 13th April 1812.

His Royal Highness The Prince Regent's Dinner M. Walter's Dinner

- 1. P. 2. Pure soup - Chicken
- 2. Soup saute. Potatoes
- 1. P. Cod

- 1. Large Capon a la Financiera
- 1. P. Ris de veau a la Bourgeoise

- 1. P. Croquets of Sweetbread
- Necks 2. Cotelets of Lamb a la Minute
- Capon 2. Saute of Foie au fin herbs
- 2. Filets of Sole a l' Estragon

- 1. P. 4. Truffles
- 2. Chickens

- French Beans
- Lobster a la Racheval
- Orange jelly
- Pastry

Side Board

- 10. Saddle of Mutton
- 13 1/2. Fillet of Veal &c
- 19. Roast Beef
- Ham
- Tongue
- 1. P. Chickens
- 20. Cold Beef

Cot. Blenheim

- 7 1/2. Salmon
- 6. Whittings
- 2. Lobster

- Leg of Lamb
- Pudding

Pages Dinner

- 9. Beef Boudin
- 1. P. Fowl boiled
- Bacon
- Pudding

Family

- 24. Beef Boudin
- 17 1/2. Mutton roasted
- 10. Knuckle of Veal
- Bacon
- Hash
- 9 1/2. Pork roasted
- Vegetables
- Pudding

- Stock Soup Meat
- Beef - 43.
- Veal - 21 1/4

- Leaves for soup - 3
- Manchets - 3
- Loaves - 3
- Butter - 12. 8
- Milk Quaⁿ - 1 1/2
- Cream Pints - 5.

- 2. Barley Soup with Fowls
- Soup au Printanier Printanier
- 1. Large Capon a la Portugaise
- 9. Noix de Veau a la Peterine
- Turbot
- John Dore
- 3. Lobsters
- 1/2. Shrimps.
- Chickens 2. Petit Pate a la Reine
- Timbales Venicience
- 8. Cod a la Maitre D'hotel
- Pheasant 1. Pot de Pagne a la Chartre
- Pullets 2. Minc'd Chickens wth Cucumbers
- Necks 2. Lamb Cotelets a la Soubise
- Capons 2. Fillets of Fowl with Truffles
- 2. Ducklings with asparagus Pease
- 4. Fillets of Rabbits a la Chantilly
- 4. Quenells of Whiting a la Cream

Second Course

- Pea Fowl
- 2. Chickens
- 3. Partridges
- 1. Goose
- asparagus
- French Beans
- Omelett farcie
- Truffles a la Soubise
- Strawbery Jelly
- Jelly
- Boullie
- Pastry.

Side Board

- 13. Loim of Veal
- Boiled Tongue
- 8. Neck of Mutton Roasted
- J.P. Cold Meat Pye
- Pheasant with Sousecrout
- 2. H. Sausages
- 4. Whilings
- 1. Large Capon Roasted

- 2. Soles
- 1/2. Neck of Veal

Pages Dinner

- 6. Britel
- 6. Breast of Veal
- Pastry
- Vegetables

Family Dinner

- 13. Cod boiled
- Oysters Sauce
- Quarters Lamb
- 13. Shoulder of Veal
- 30. Beef Stewed
- 18. Mutton boiled
- 2 3/4. Black Pudding
- Vegetables
- Pastry

Soup Meat &
Veal ----- 30 1/2.

- Loaves for Soup --- 3.
- Manchets --- 3.
- Loaves --- 5.
- Butter --- 24 #
- Eggs. Hund^d --- 3.
- Milk Lnd^d --- 5.
- Cream Pints --- 16.
- Double Sugar --- 30 #
- Cream Hunkle --- 3.
- Bacon --- 55 #
- Port - Bell^d --- 1.
- Sherry & --- 1.
- Madeira --- 1.
- Brandy --- 1.

- 2. Normecilly Soup wth Fowls
- 2. Soup a la Chippolata wth Chickens
- Turbot Cipolata
- 4. Whilings Fryed
- Lobster
- 18. Cray fish
- J.P. Pike a la Hambort
- 3 1/2. Pump of Beef a la Espagnole
- 2 1/2. Loim of Veal a la Bechamel
- 2. Large Capons a la Conte
- Quarters of Lamb en Chevreuil
- 3. Petit Pates of Veal a la Margarine
- 2. Pullets
- 2. Chickens en Marinade
- 3 1/2. Caparok of rice with Cod
- 1 1/2. Mutton Cotelets
- 2. Sweetbreads a la Dauphine
- Capons 2. A la Conte of Fowl with fine herbs
- J.P. Fillets of Soles en Matricome
- Capons 2. Fillets of Chickens a la Orange

Second Course

- 2. Chickens Roasted
- 1. Leveret Roasted
- 2. Ducklings &
- 6. Pidgeons - &
- Mushrooms with fine herbs
- asparagus
- 30. Plover's Eggs
- J.P. Truffle Pye
- Orange Jelly Whipt
- Noyau Jelly
- Ecroque bouche a la Chantilly
- Les petit Charlott. d'pomme
- Gateaux de Seve
- Petit D'arcades
- Talmante
- Souffle de pomme de Terre

Side Board

- 33. Sir Loim of Beef
- Bibs of Lamb
- 2. Chickens
- Cold Meat
- 10. Mutton Roasted

- 1. Boiled Fowl
- Bacon
- Shoulder of Lamb
- Pastry

Pages Dinner

- J.P. Fricassee of Chickens
- 6 1/2. Shoulder of Mutton
- Vegetables
- Pastry

Family Dinner

- 22. Beef boiled
- 9 1/2. Leg of Mutton Roasted
- 10. Beef Steaks
- J.P. Hash
- J.P. Leg of Pork
- Pastry

Luncheon

- J.P. 1. Chicken
- 5. Mutton Chops

Stocks Soup Meat
Veal ----- 33 1/2.
Beef ----- 20
Fowl ----- 1.

- Loaves for Soup --- 1.
- Manchets --- 3.
- Loaves --- 6
- Butter --- 18 #
- Milk D^d --- 6.
- Cream Pints --- 7.
- Lard --- 46.
- Cream Double --- 4.
- Port - Bell^d --- 2.
- Sherry & --- 2.
- Madeira & --- 1.
- Rhenish --- 2.
- Rice --- 12 #
- Capers - Pints --- 2.
- Flour - Lard --- 1.

- Chicken - 1. Rice soup with Fowl.
- 3. Whiting
- 8. Petit Patties of Mutton
- 10. Veal Cuttles a la Bourgeoise
- 2. Chickens fricasse
- 5. Cod a la Maitre d'Hotel
- 12. Lamb's Feet

Second Course

- 2. Chickens
- 4. Snipes.
- French Beans
- Omelet
- Jelly.
- Pastry

Luncheon

- 2. Chickens

Side Board

- 10. Mutton Roasted
- 1. Cold Capon

Manchets	3.
Loaves	3.
Butter	16.
Eggs - hard	2.
Milk	1.
Cream	5.
Madeira Port	1.
Bacon	32. 8
Ham	25. 8
Almonds	6. 8
Jam Dragon	1. 8
yeast - 24	1.

- 4. Veal & Bacon
- 6 1/2 Mutton Roasted
- Tart.

Pages dinner

- 9 1/2 Roast Beef
- S.P. Pork Chops.
- Pudding

Family Dinner

- Soup
- 29. Roast Beef
- 8 1/2 Leg of Pork
- 6. Breast of Mutton
- 10 1/2 Leg of Mutton Roasted
- 16 1/2 Fillet of Veal
- Pastry

Footmen

- 21 1/2 Beef Roasted
- Bacon
- Vegetables

Porters

- 9. Leg of Mutton
- Bacon
- Vegetables

Maid servants

- 10. Roast Mutton
- Bacon
- Vegetables

Porter Stable Gate

- 7. Shoulder of Mutton

Lamp lighters & Coal Porters

- 9. Shoulder of Mutton
- Bacon
- Vegetables

Stable People

- 17 1/2 Mutton Roasted

- Plage a la Hollandaise
- 4. Fillet Cook's etc
- Fowl - 1. Rice soup with Chickens 2. S.P.
- 7. Fricassee a la Fivoise
- Carrot - 2 Lobsters 1/2 Shrimps.
- Turkey with Truffles
- 2. Hind Quarters of Lamb.
- 2. Capons au gratin
- Ham with Spinage
- 3. Petit Pates au jus of Veal
- S.P. Woodcock Eye
- 2. Simnel of Chickens & Maccaroni
- S.P. Petit Pates bechamel
- 8. Fricandau glace (veal) Sorrel Sauce
- 9. Fillet of Beef, Mariné Sauce Pérade
- 6. Grenadines of Rabbit
- 2. Ducklings en pot a la châtre
- Meats 2. Cuttlets of Lamb a la minute
- Fat Livers with Truffles
- S.P. Pinions of Fowls a la Viteroy
- 2. Chickens. Sauce Ramoulade
- 5 1/2 Crimed Cod a la Maitre d'Hotel
- 1. Beef Saute a l'Espagnole
- Capons - 2. Fillets of Fowl au Suprême
- Mixed Chickens with Cucumbers.

Second Course

- 1. Pa Fowl
- 4. Veals - - - - - Roasted
- 5. Pigeons - - - - -
- 2. Chickens - - - - -
- Asparagus
- French Beans
- Mushrooms
- Poached Eggs with Cucumbers
- Truffles
- 1/2 Cray fish
- 1. Fillet of Sole a la Espagnole
- 2. Italian Salad with Lobster
- Strawberry Jelly
- Pine apple
- Noyau Cream
- Crème grille a l'effleur d'orange
- Partridge Eye
- Rhubarb
- L'Opelisque
- La. Pece de Pate d'umande de Monte
- Removes.
- D'aricotes
- Sauteau de fromage
- Gateau d'abricot pret
- Soufle de Caffee

- Side Board
- 16. Leg of Veal Roasted
- 13. Saddle of Mutton
- 2. Chickens
- S.P. Ham
- S.P. Tongue
- 30. Beef Roasted
- 2. Pateyes.
- 10. Cold Mutton
- Capon Cold

M^r Watier's Dinner

- 7 1/2 Roast Mutton
- 11. Salmon 1/2 Shrimps

Pages Dinner

- S.P. 6. Hadlocks
- 31. Roast Beef
- Breast of Veal Roasted
- Pastry
- 16 1/2 Leg of Mutton Roasted
- Bacon
- 2 1/2 of Grapes Lamb
- Pudding

Stork

Beef	30.
Veal	60.
Loaves for soup	3.
Manchets	5.
Loaves	5.
Butter	24.
Milk	5.
Cream	7.
Claret Port	1.
Port	2.
Sherry	2.
Brandy	1.
Noyau	1.
Cream double	4.
Pickled Tongues	4.
Red Lead	12.

Sheet - 4 1/2.

Saturday the 18th April 1812.

His Royal Highness The Prince Regent's Dinner ——— Mr. Walter's Dinner

- Prime Soup 1 Bowl & 1. Non
- 4. Sole. 1/2 Shrimps.
- 2. Chicken Eye
- 2 1/2 Cod with Soubise
- 1. P. Minced Beef
- 2. P. Lamb Cutlets
- 1. P. Sweet breads with French beans
- 1. P. Scoops of Mutton with fine Herbs.

- 2. Chicken
- 5. Sottrelis
- Asparagus
- 10. Plover Eggs.
- French Beans 2 Dishes wanted
- Sally.

- Side Board
- 2 1/2 lb. Roast Beef
 - 6 lb. Neck of Mutton
 - Cold Meat.

- 3. Sole. 1/2 pint Shrimps.
- 2. Chicken piccata
- Leg of Lamb
- Pastry.

Pages Dinner

- 1. P. Piccata of Rabbits
- 6 1/4 Loins of Mutton
- Vegetables
- Pastry

Family

- Calves Head
- Bacon
- 8. Leg of Mutton
- 1. P. Hind Quarters Lamb
- 8 1/2 Neck of Pork Roasted
- 14. Shoulder Veal Roasted
- 9. Neck of Mutton
- Vegetables.

- Loaves for Soup — 2.
- Manchets — 3.
- Loaves — 4.
- Milk — 12.
- Eggs Hard — 1.
- Milk — 1.
- Cream — 3.
- Port - Bottl — 2.
- Currants & — 12.
- Raisins — 12.

Sunday the 19th April 1812.

His Royal Highness The Prince Regent's Dinner ——— Mr. Walter's Dinner

- 1. Soup Verte, Pullet
- 1. Turbot
- 2. Lobster
- Shrimps.
- Turkey a la Broach
- 9. Veal Cutlets a la Bourgeoise

- 1. P. Petit Patees of Oysters
- 2. P. Lamb's feet a la poulette
- 1 1/4. Salmon broille ramoulade Sauce
- Capers 3. Billets of Chicken with Mushrooms

Second Course

- 2. Chicken Roasted
- 4. Pidgeons &c.
- French beans
- Eggs a la troyes
- Lemon Cream
- Duchep's Bread
- German Wafers

Side Board

- 2 1/2 lb. Beef Roasted
- Knuckle of Veal with Rice
- Cold Meat.

Luncheon

- 7 1/2 Mutton
- 1. P. 1. Chicken

- 8 1/2 Beef Roasted
- 1. Capon boiled
- Plumb Pudding

Pages Dinner

- 12. Beef Roasted
- 1. Capon boiled
- Bacon
- Plumb Pudding
- 5 1/2 pint.

Family

- 2 1/2 lb. Beef Roasted
- 11. Leg of Mutton boiled
- 14 1/4. Billet of Veal
- Bacon
- 2. Fowls Boiled
- Vegetables
- Plumb Pudding

- Loaves for Soup — 2.
- Manchets — 3.
- Loaves — 4.
- Milk — 4.
- Cream — 5.
- Sherry - Bottl — 1

Monday the 20th April 1812.

His Royal Highness The Prince Regent's Dinner

M^r Walters Dinner

- Soup
- Sole. 2. Soup Rive
- 4. Soles fried
- 1. Shrimps $\frac{1}{2}$ $\frac{1}{2}$
- Saint. 2. Fillets of Lamb Larded wth Cucumbers
- Capon au Grasset
- 13 $\frac{1}{2}$ Mutton Cutlets Italian Sauce
- 2 $\frac{1}{2}$ Cod a la Maitre D'Hotel
- Pullet 1. Patties Vol au Vent a la Bechamel
- 2. Chickens Spicape with Mushrooms

Second Course

- 1. Guinea Fowl Roasted
- 2. Chickens - - - 2 $\frac{1}{2}$
- 18. Flowers Eggs
- French Beans
- Jelly
- Pastry

Side Board

- 11. Mutton Roasted
- 2. Pullet
- 1 $\frac{1}{2}$ Pige
- 12 $\frac{1}{2}$ Fillet of Veal
- Beef
- Tongue
- Ham

Luncheon

- 8 $\frac{1}{2}$ Mutton Chop.

Col^l McMahon
Col^l Pige

- 1 $\frac{1}{2}$ Knuckle of Veal
- Bacon
- Pastry

Pages Dinner

- 3. Pump Steaks
- 10 $\frac{1}{2}$ Knuckle of Veal
- Pudding

Family Dinner

- 1. 9 $\frac{1}{2}$ Roast Beef
- 10 $\frac{1}{2}$ Leg of Mutton
- 6 $\frac{1}{2}$ Shoulder D^r
- 1. 0 $\frac{1}{2}$ Knuckle of Veal
- Bacon
- 15 $\frac{3}{4}$ Loim of Veal
- 1. 0 $\frac{1}{2}$ Smith Stew
- 1. 0 $\frac{1}{2}$ Hush

Stocks soups

- Beef - - - 109 $\frac{3}{4}$
- Veal - - - 56 $\frac{3}{4}$

- Manchets - - - 3.
- Loaves - - - 4
- D^r Soup - - - 2.
- Butter - - - 16.
- Milk - - - 4.
- Cream - - - 4
- Bacon - - - 72. $\frac{1}{2}$
- Shinglapp - - - 2. $\frac{1}{2}$
- Saffron - - - 2. out
- Orange Flower $\frac{1}{4}$ $\frac{1}{2}$

Tuesday the 21st April 1812.

His Royal Highness The Prince Regent's Dinner

M^r Walters Dinner

- 8 $\frac{1}{2}$ Veal Broth - Rowley
- 1. Rice soup & Chicken
- 7. Crisped Cod
- 1. Shrimps } sauce -
- 1. Oysters }
- 2. Chickens with French Beans
- 1. 0 $\frac{1}{2}$ Pump of Beef Sauce & Hache
- Petit Patties au Jus
- 3. Sauce of Pullet with Cucumbers
- 2. Fillets of Soles a l'Estragon
- Lamb Cutlets with new Potatoes

Second Course

- 2. Ducklings Roasted
- 2. Chickens - - - 2 $\frac{1}{2}$
- 18. Flowers Eggs
- Jelly
- Pastry
- 2. Lobsters Salade

Side Board

- 7 $\frac{1}{2}$ Leg of Mutton
- 10 $\frac{3}{4}$ Fillet of Veal
- 17 $\frac{1}{4}$ Beef a la Mode
- Large Cold Capon

- Leg of Lamb Roasted
- 2. Soles fried

Pages Dinner

- 7 $\frac{1}{2}$ Mutton Roasted
- 2. Soles fried
- Pastry

Family

- 20. Cod bired
- 14 $\frac{1}{2}$ Shoulder of Veal
- 17 $\frac{1}{4}$ Mutton Roasted
- 1. 0 $\frac{1}{2}$ D^r - - - 2 $\frac{1}{2}$
- 10 $\frac{1}{2}$ Neck of Pork
- Hush
- Beef Steaks
- Pastry

- Manchets - - - 3.
- Loaves - - - 4
- Loaves for Soup - - - 2.
- Butter - - - 16
- Milk - - - 4.
- Cream - - - 4.
- Sugar double - - - 35. 9 out
- D^r Treble - - - 13.
- Flax - - - 4. out
- Nutmegs - - - 2.
- Oil - 1. 2 $\frac{1}{2}$ - - - 4
- Anchovis - - - 4. $\frac{1}{2}$
- D^r Essence - - - 2. pint
- French Vinegar - - - 2. qua^r
- Capers - - - 2. Pint
- Clives - - - 2. $\frac{1}{2}$
- Rice - - - 4. $\frac{1}{2}$
- Tongues - - - 2.
- Ham - - - 53. $\frac{1}{2}$
- Salt picky - - - 4.
- yeast Qua^r - - - 1.

His Royal Highness The Prince Regent's Dinner

Mr. Waller's Dinner

J.P. Fricasse of Chickens
12. Neck of Veal

Pages Dinner

J.P. Leg of Lamb
Veal Cutlets
Pudding

Family

46 } Roast Beef
Boiled do.
18. Mutton Roasted
J.P. Stew
Qua' grass Lamb
12^{3/4}. Neck of Veal
Calves Head
Bacon

Footmen

40. Beef roasted & boiled

Porters

9^{3/4}. Leg of Mutton
12. Beef

House Maids

J.P. 8. Shoulder of Mutton
6. Beef

Porter Stable Gate

7^{3/4}. Shoulder of Mutton

Coal Porters

7. Neck of Mutton

Mr. Phillips

2. Mutton Chops
Soup
Pate.

1/2 Hon^d Cray fish.

Manchets	4
Leaves	7
Gr. Soup	2
Bulls	24
Eggs	2. Hand
Milk	3
Cream	8
Port.	6. Bott
Sherry	4.
Brandy	1.
Bacon	17 ^{1/4} . &
Wren Mutt	2.

His Royal Highness The Prince Regent's Dinner

- Pullets 2. Soup a la Reine, Pulletts
- Turbot
- 3. Lobsters
- 1/2 Shrimps
- 1/4 Rump of Beef a la Flamande
- Pulletts 2. Croquets with Mushrooms
- 1. qu. Col au Vent of Oysters
- 1/2 C^d Red Stew'd a la Creme.
- Neck 1. Lamb Cutlets new Potatoes
- Poulet Braizé en Surprise
- Cups 2. Castrolle au Ris a la Nille
- 5. Fillets of Rabbits Italian Sauce
- 1/4 Fillet of Veal Larded, asparagus sauce
- Charlotte of Vegetables
- 4. Sauté of Fowls with Truffles
- 2. Wings of Fowls a la Navigette
- 4. Sweetbreads - Bigande Sauce
- Calves Head mock Turtle Soup
- Soup au prim temps
- 6p. Cutlets of C^d Salmon a l'italienne
- 6. Fillets of Mackerell - Maître D'hotel
- 1. Large Capon a la Financier
- Ham with Spinage
- Loins 3. Carbonade of Lamb wth Cucumbers
- 2. Fricassee of Chickens a la Marichal
- 4. Fillets of Fowls a l'ecarlante
- 8. Fillets of Whiting en papillote
- 10 1/2. Fillets of Mutton Larded Chevreul Sauce
- 12. Lambs feet a la Royal
- 6. Pate Chaud of Pigeons a la espagnole
- 2. Spring Chickens with french Beans.
- 3. Fillets of Ducklings a la Pluche
- 2. Pulletts Blanquets with Cucumbers
- J.P. Petit Patties
- J.P. Rissoles fried a la D'artois
- 2. Soup Rice
- Carp a la genevois
- 10. Loins of Veal a la Monclare
- 8. Sweetbreads
- 8. d^e Lamb
- 8. Suet

Second Course

- 1. Pea Powl larded
- Large Capon
- Green goods
- 6. Pidgeons
- 2. Guinea Fowls
- 2. Chickens
- 4. Large Pieces of Pastry
- 4. Small - - -
- 4. Vegetables
- 2. Pellies
- 2. Creams
- 3/4 Prawns
- 50. Cray fish
- 3. Lobsters Salade
- 2. Fillets of Soles
- 2. Chickens in Jelly
- 2. aspicque of Pulletts
- 18. Flowers Eggs

Side Board

- 36. Sueton of Beef } Not
- 13 1/2. Mutton - - - }
- Cold
- J.P. } Beef a la Mode
- } Fillet of Veal
- } Ham
- } Tongue
- 6. Pulletts
- 2. Chickens
- 26. Sir Loins of Beef

Luncheon

- 13 1/2. Mutton

Col^d Bloomfield

- 1. Bird Pullett

Mr. Walters Dinner

- 9/4. Leg of Mutton
- 2. Wild Chickens

Pages of the Backstairs

- 8 1/4. Neck of Mutton
- 1. Pullett Bird
- Pudding

Family Dinner

- 16. Roast Veal
- 5 1/2. Leg, Shoulder & Necks of Mutton
- Bacon
- J.P. Knuckle of Veal
- Quarters Grass Lamb

Stable Men

- 19 1/4. Legs of Mutton

Soup & Stock Meat

- Beef - 119.
- Veal - 95 1/2.

- Manchets - 3.
- Loaves - 6.
- S^r sup - 4.
- Butter - 34.
- Milk - 4.
- Cream - 8.
- Port Bott. 6.
- Sherry - 6.
- Noyau - 1.
- Cream double 6.

Friday the 24th April 1812.

Mrs Royal Highness The Prince Regent's Dinner.

Mr. Walter's Dinner

- Pullis. 1. Soup & Rice
- Soup Vermicelly
- 4. Trout
- 3. Whiting
- Shrimps
- Qua Lamb. Boild & Fryed
- J.P. Fillets of Mutton Chevreul
- J.P. Patties of Oysters
- J.P. Blanquets of Fowl with Cucumbers
- J.P. Lambs Feet farcies Fryed
- J.P. Boudins au Truffle.
- 1. Guinea Fowl Roasted
- 2. Chickins - - -
- J.P. Prawns
- Sea Coles
- Pastry
- Jelly.

Side Board

- 12^{1/2} Mutton Roasted
- 22^{1/2} Fillet of Veal
- 23^{1/2} Sirloin Beef
- Ham
- Tongue
- 2. Chickins

Mr. Spruitt's Dinner

- J.P. Mutton Cutlets
- J.P. 1 Mackerel
- J.P. Cold Chickins
- Pastry.

A White bird

Pages of the Back Stairs

- 7. Cold bird
- Shoulder of House Lamb
- Pudding
- 8. Family
- 15. Scate
- 36. Leg, Shoulder & Neck of Mutton
- 10. Neck of Veal
- Hash
- Pudding

House Maids.

9^{3/4} Mutton.

- Manchets - - - 3.
- Loaves - - - 4.
- Milk - - - 1 1/2.
- Cream - - - 3 1/2.
- Port W^h - - - 1.
- Sherry - - - 2.
- Loaves for soup - 2.

Saturday 25. April 1812.

Mrs Royal Highness The Prince Regent's Dinner

Mr. Walter's Dinner

J.P. Pump Steaks

Pages of the Back Stairs

- 7. Neck of Mutton Roasted
- Hash
- Pudding
- Family Dinner
- 23. Salt Beef
- 10^{1/2} Shoulder of Veal
- 37. Leg, Neck & Shoulder of Mutton
- J.P. Knuckle of Veal
- 12^{1/2} Beef Steak Pye

Confectioners Maid

1. Chicken Paie.

- Manchets - - - 3.
- Loaves - - - 3.
- Loaves for soup - - 2.
- Bulles - - - 15.
- Eggs - - - 2. Hard.
- Milk - - - 4.
- Cream - - - 1.
- Red Lead &c. 12.
- yeast 2⁺ - 1

Sunday the 26 April 1812

His Royal Highness The Prince Regent's Dinner

M. Waters Dinner

- 6. Barley Soup with Neck of mutton
- 2. Rice Soup with Chickens
- Turbot
- 1 Lobster Sauce

9/2. Roast Beef

- 17. Pullet with French Beans
- 10. Fillet of Veal with Cucumbers

Pages Dinner

- Mutton Soups
- 9/2. Beef Roast
- Plumb Pudding
- 6. Suit

- Rissoles a la D'artois
- 3. Fillets of Mackerels Sauce a la Maitre d'Hotel
- 2. Fricassee of Chickens with Truffles
- 2. Lamb Culetts en papillote

Family

- 27/2. Beef Roasted
- 21/2. Veal
- 12. Mutton
- S.P. Soups
- S.P. Hash
- Pudding

Second Course

- 4. Snipes Roasted
- 2. Chickens
- Sea Cole
- Truffles
- Jelly
- Pastry

Side Board

- 25. Beef Roasted
- 8/2. Cold Veal
- S.P. Beef
- Hare
- Tout.

- Manchets - 3.
- Leaves - 4.
- D. for soups - 2.
- Milk - 2/2.
- Cream - 4.
- D. double - 1.
- Sherry Bottl - 2.

Monday the 27 April 1812

12

His Royal Highness The Prince Regent's Dinner

M. Waters Dinner

- Toules 6. Collage au Printemps
- Chickens 2. D. au Ris.

- 1. Rice Soup with Pullet
- 6/2. Veal Roasted
- Pudding

- 9. Crimped Cod
- 4. whiting
- 1/2. oysters
- Shrimps

- Pages Dinner
- 6/2. Roast Beef
- 7. Mutton Culetts
- Omelet
- Pudding

- 7/2. Neck of Mutton Glazed with Turneps
- 2. Pulletts with Cucumbers

Petit Pates a la Magarine

- 7. Pidgeons with asparagus
- Pulletts 2. Minced Fowl a la Creme
- 11/2. Veal Culetts a la Droue

- Family
- 22/2. Roast Beef
- 11/2. Mutton
- 13. Pork

Second Course

- 2. Chickens Roasted
- S.P. 4. Snipes
- Asparagus
- Lobsters a la Bechamel
- Pastry
- Jelly

- Qua of grass Lamb
- 8/2. Veal Fricassee
- Bacon
- Pudding

Side Board

- 14/2. Loim of Veal Roasted
- Tongue with Spinage
- S.P. 6/2. Cold meat

- Mock & Soup Meat
- Beef - 44.
- Veal - 52 1/2
- Suit - 4.

Luncheon

- 7/2. Mutton
- 2. Chickens

- Manchets - 3.
- Leaves - 4.
- D. for soups - 2.
- Pulletts - 12.
- Cream - 4.
- Wace - one - 4.
- Cloves - 4.
- Kuttings - 2.
- Hands - 58 1/2
- Anchovis - 6.
- Capers - pints - 2.
- Tongues - 4.
- Barley - 12. 1/2
- Rice - 12.
- Bacon - 30/2. 1/2
- Cream double - 2.
- Pott - Bottl - 1.

M. Movable

- S.P. C. Cod
- 7/2. Neck of Mutton
- Past
- Vegetables

Mrs Royal Highness The Prince Regent's Dinner

M^r. Waters Dinner

- Soupe a la Hollandaise
- 2. Rice Soup with Chickens
- Turbot
- Letts

- 2. Mackerels
- Leg of Lamb with Spinage
- Pudding

- Lamb's Head a la Bascoine
- 2. Chickens Pye with Macaronny

Pages Dinner

- Pullet 2. Sauce of Fowls au fine Herbs
- 4. Fillets of Whiting au papilotte
- S. P. Hash of Mutton with Cucumbers
- S. P. Tendrons of Veal wth French Beans.

- 4. Soles
- 8¹/₂ Roast Veal
- Pudding
- Sallads

Family

- Second Course
- 2. Chickens Roasted
 - Green Goose &
 - French Beans
 - Curd wth Champignon
 - Pastry
 - Jelly
 - 50. Cray fish

- 17¹/₂ Cod boiled
- 12. Rounders
- 15. Roast Veal
- Hash
- 10³/₄ Leg of Mutton boiled
- 10³/₄ Beef Steaks
- 8¹/₂ Shoulders of Mutton
- Pudding
- 4. Suet.

Footmen

- Side Board
- S. P. Saddle of Mutton
 - Cold Meat.

- 26¹/₂ Beef Roast &
- 5³/₄ Mutton
- Vegetables

Maids

- 15¹/₂ Boiled Beef
- Vegetables

Porters

- 22¹/₄ Boiled Beef & Vegetables

Stable People

- 25. Boiled Beef & Vegetables

Porter, Stable Gate

- 9¹/₂ Beef & Vegetables

Lamp-lighters & Coal Porters

- 15¹/₂ Beef

Manchets	3.
Loaves	6.
Soup &c	2.
Butter	2 ¹ / ₂
Eggs	2. Hund
Milk	5.
Cream	7 ¹ / ₂
almonds	6.
Double Sugar	20.
Stinglafs	1. 4
Hams	59 ¹ / ₄
Tongue	11
Vinegar	18 ¹ / ₂ 1/2
Wason	35. 4
Lard	25.
Cream double	11
Flour Sacks	1/2
Dirt - Bottl ^s	5.
Sherry	2.
Madeira	2
Brandy	1.
Noyan	1.
Dantzick	1.
Champagne	1.
Rhenish	3.

Second Course

- Chickens with Rice ^{2. Quills} 2. Chickens
- Shoulder of Lamb жарe with French Beans
- Pullet 1. Petit Potages a la Reine
- Crequets a la Reine
- 12. Entre
- Necks 2. Culetts of Lamb a la Souffle
- 50. Gray fish Bread and Salmon, 2. Sweetbread
- 4. Chickens a la Sangra
- Capons 2. Minced Fowl with Cucumbers
- 6. P^r. Cod Maitre D'Hotel Sauce
- Pullet 1. Quills of Fowl a la Richelieu
- 2. Fillets of Ducks with Asparagus Peas
- 12. Nol au Vent with Lamb feet
- 2. Fillets of Sole en Papillote
- 2. Sweetbread Glazed a la Dauphinoise
- 1. Small Turkey a la broche Truffles
- 8. Hilt of Veal with Cauliflower

- J. P. Black Cock
- 2. Chickens } Roasted
- 1. Pea Fowl }
- J. P. Stomach
- 4. Vegetables
- Asparagus
- French Beans
- Truffles
- 24. Flavored Eggs
- 2. Lettices
- 1. Cream
- 1. Cold Salade of Lettice
- 4. Pastries

Supper

- Truffle soup Calves Head Caudon } side board
- Fowl 2. Barley Soup
- Turbot boiled Lobster Sauce 2.
- 6. Mackerels au fines Herbes
- 11. Saddle of Mutton Roasted
- 16¹/₂ Loin of Veal 2nd
- Tongue with Spinage
- 2. Cold Pullet
- Quarts Lamb
- 2. Fricassee of Chickens
- 11. Fillet of Veal
- Beans Head
- Hare
- Tongue

- Pullet 2. Soup a la Reine
- Fowl 2. Soup Vermicelli
- Pullet 2. Minced fowl b. Lamb's Sweetbread
- Necks 2. Culetts of Lamb a la Minute
- 2. Chickens a la Reine
- J. P. Portions of Veal glace

- Asparagus
- French Beans
- Milieu Salad
- Truffles
- 2. Lettices
- 2. Eggs
- 4. Pastries
- 2. Chickens
- 6. Pigeons } Roast
- Turkey Poults }
- Guinea Fowl }

Side Board

- 2. Hams
- 2. Venues
- 2. Pasties of Lamb
- 2. Purbridge Eyes
- 4. Pullet Roasted
- 2. Cold Salads - 50. Prawns
- 24. Rump of Beef Cold
- 11. Fillet of Veal
- 2. Large Capons
- 30. Flavored Eggs
- Lettices
- Pastries

18. Palm Feet.

- 2. Sals
- 8¹/₂ Neck of Mutton
- Pudding

Pages of the Back Stairs

- 7. Loin of Mutton Roasted
- Mutton
- Pudding

Family

- 41. Round of Beef Roiled
- 11¹/₂ Leg of Mutton Roasted
- 8. Pullocks Heart
- 8. Neck of Pork
- Irish Stew
- Bacon
- Pudding

Stock &c

- Beef 30.
- Veal 74.

- Manchets 3.
- Loaves 6.
- S^r Soup 3.
- Butter 12.
- Eggs Hard 1.
- Milk 3.
- Cream 11.
- S^r. Double 4.
- Oil 2.
- Cayenne Peppes 2.
- Parmesan Cheese 2³/₄
- Port 7.
- Sherry 3.

S. P. Nut of Veal Glace with asparagus Peas
 2. Capons a la L'italien
 Grenade tourne with fish
 7. Capsole with Rice a la Rome^l Red
 Little Tomatoes au Vermicelle
 6. Soles a la Dauphine, Cray fish 7.
 Pullett 2. Fillets of Poults with Truffles.
 5. Rabbits Glace a la Chambely
 8. Lamb's Ears farcie a la Reine
 2. Mullett a l'italien
S. P. Culllets of Lamb a la Darmariac
 6. Quenets of Whiting a la Richand
 Turtle soup
 Soup a la Reine 2. Capons. 2. Poults.
 Chickens 2. Soup Clair
 Turbot, Lobster sauce
 7. Salmon file a la Genevoise

4. Calves Sweet breads
 2. Lamb's 5^e
 1. Veal Kidney
 5³/₄ Salmon
 18. Calves feet

Second Course

S. P. Cuck of the Wood
S. P. Leverets
 2. Chickens Roasted
 2. Guinea Fowls
 4. Vegetables
 2. Follies
 1. Cream
 1. Cold Salad - 4. Large Sals. & 3. Large Salads
 4. Pastries
 Culllets en surprise with apricot Jam
 Charlotte of Apples.
 Apricot Tartles
 Les Ribon avec la file
 4. Removis for Roasts
 La Bouille
 Les Choux au Riteuit
 Les Craft.

Side Board

20. Roast Beef
 2^e of Lamb
 15. Mutton
 Roast Head
 Cold Meat
 Garden Stuff

Supper
 2. Rice soup, with Soule.
 7. Mutton Culllets
 2. Poults of Chickens
S. P. Pigeons
S. P. Wings of Poults
 2. Turkey Poults
 6. Pigeons
 Capon
 2. Guinea Fowls.
 Asparagus
 Potatoes a la Maistre d'Hotel
 24. Flowers Eggs.
 Truffles
 12. Dishes of Pastry
 Cold Meat 2

Supper for the Musicians 50 p.p.

24. Roast Beef
 13. Shoulder of Veal
 24. Roast Beef
 1 Leg of Grass Lamb
 2 quarts
 Fillet of Veal
 2 Hams
 6. Tongues
 12. Poults.
 6. Lobsters
 8. Pastry
 4¹/₂ Mutton

Col. Bloomfield

1. Capon Roiled
 Vegetables.

M^r. Walker's Dinner
 Roast Pullett with Vermicelly
 8. Roast Beef
 Bacon
 Pudding

Pages

Hath
 9¹/₂ Roast Beef
 Bacon
 Pudding

Family

25. Roast Beef
 11. Loim of Veal
 Calves Head
 39. Mutton
 Hath
 Bacon
 Pudding

Footmen

20. Shoulder Leg of Mutton
 Garden Stuff

Porters &

15. Shoulder of Veal
 Vegetables.

House maids

9. Shoulder of Mutton
 Vegetables.

Stock
 Beef - 40
 Veal - 26.

Manchets - 3.
 Loaves - 5.
 Soup 5^e - 4.
 Butter - 12.
 Eggs -
 Milk - 2¹/₂.
 Cream - 7.
 5^e dble - 9.
 Salt peck - 4.

Wine
 Port - 10.
 Sherry - 2.
 Madeira - 3.
 Claret - 1.

His Royal Highness The Prince Regent

Friday the 17th May 1812.

Dined out

M^r. Walters Dinner
Leg of mutton Lamb
Pudding

Pages.

4. 2. Halibuts
1. 1. Neck of Mutton
Hash
Pudding

Family

15. Cod
10. Whiting
1. Pepper
1. 1. Leg of Mutton
1. 1. Boiled Beef
9/2. Breast of Veal
15 1/2. Shoulder of Mutton
Hash
Bacon
Pudding
Cold Meat

Cold.

15. Loim of Veal
1 Leg of Mutton Lamb.

Manchets — 3.
Loaves — 3.
Sops — 2.
Butter — 12.
Cream — 1.
Milk — 2.

Wine
Port — Bottle 1.

His Royal Highness The Prince Regent's Dinner

- 2. Rice soup with Capons
- 8. Crimped Cod
- 4. Mackrells
- 1. Oysters
- J.P. Leg of Lamb boiled with Spinage
- 1. Capon a la Nationale
- J.P. Mutton of Veal a la veil
- J.P. Quenelles en Bispoles
- J.P. Saute of Beef with Cucumbers
- J.P. Mutton Cutlets.

Second Course

- 2. Chickens roasted
- J.P. Green Force
- Asparagus
- 2. Lobsters a la Bechamelle
- Pointe de Raisin
- Orange Jelly
- Remove for the Board
- German Cake &c

Side Board

- J.P. Loin of Veal
- Cold Meat
- Vegetables
- 2. Chickens
- 8/2 Neck of Butten.

M^r. Walters Dinner

- 2. Soles.
- 1/2 Shrimps
- 1 Oysters
- 1/2 Pork
- Pudding

Pages

- J.P. Bric-a-pis of Chickens
- Veal roasted
- Pudding

Family

- 15/2 Shoulders of Veal
- 10/2 Leg of Mutton boiled
- J.P. Shoulders of Mutton roasted
- Butt
- 4. Leves & Bacon
- Pudding.

Stock Beef — 26.

- Manchets — 3.
- Loaves — 4.
- J. Soup — 2.
- Eggs — 2.
- Milk — 7.
- Cream — 2 1/2.
- Ham. &c — 31 1/2
- Iran Butte. — 2.

Wine

- Port — 1.
- Sherry — 1.

His Royal Highness The Prince Regent's Dinner

- 1. Soup a la Hollandaise, with Fowl
- Purlet & 1 Lobster
- 1 Capon en Gras sel
- J.P. Loin of Veal a la Bechamel
- 3. Red Mulletts
- Butt of Mutton with Cucumbers
- 2. Filets of Pulletts a la Orange
- J.P. Croquette of Sweetbread

Second Course

- 2. Chickens
- 1. Pea Fowl
- French Beans
- 40. Cray Fish
- Crem de Vanille
- Les Canellons D'a

Side Board

- 22. Beef roasted
- Cold Beef

Luncheon

- 6/2 Mutton Chops
- Pheasant
- 2. Chickens

M^r. Walters Dinner

- 2. Soles. 7/2 Shrimps
- 9. Beef roasted
- Tart.

Pages

- 11/2 Beef roasted
- 1. Capon boiled
- Bacon
- Tart

Family

- 25/2 Beef roasted
- 1/2 Loin of Veal
- 3. Capons boiled
- 2/2 Leg of Lamb
- 10/2 Leg of Mutton boiled
- Bacon
- Butt
- 8/2 Shoulders of Mutton
- Tart
- 6/2 Suet.

Stock

Veal — 18.

- Manchets — 3.
- Loaves — 3.
- Soup D^o — 2.
- Butter — 12.
- Milk — 2.
- Cream — 4.

Monday the 4th May 1812.

Tuesday the 5th May 1812.

Mrs. Royal Highness The Prince Regent's Dinner

Mrs. Royal Highness The Prince Regent's Dinner

- Soup Clair J.P. 1. Turbot
- J.P. Chicken Eye
- J.P. Rump of Beef
- J.P. Cod ala Maitre D'Hotel
- J.P. Sauce of Poul with fine Herbs
- J.P. Lamb Cutlets with French Beans
- J.P. Tendrons of Veal

M^r. Waiters Dinner

- 4. Veal
- Pages
- 10. Leg of Mutton Roasted
- 8. Mutton Eye
- 14. Neck of Veal

Second Course

- J.P. Green Peas
- J.P. 2 Chickens
- Asparagus
- 2 Lobsters
- Wine Jelly 2 Dishes wanted
- Apple Charlotte

- Roast
- Veal & Bacon
- Vegetables
- Pudding

Side Board

- 16. Veal
- 8. Mutton
- 2. Chickens

- 1. Soup Clair with Pullet
- 3. Red Mullet
- 2. Chicken Eye
- 20. Rump of Beef
- 5. Mackrells ala Maitre D'Hotel
- 2. Sauce of Capons with fine Herbs
- Lamb Cutlets with French Beans
- 7. Tendrons of Veal

M^r. Waiters Dinner

- 2. Sole - 7/2 Shrimps
- 2 1/2. Salmon 1. Lobster
- Pullet Bird
- Bacon
- Pastry.
- Pages
- 2. Whiting
- 11. Neck of Veal roasted
- Pastry.

Second Course

- J.P. Green Peas Roasted
- 2 Chickens Roasted
- Asparagus
- 2. Lobster Salad
- Jelly
- Pastry 2 Dishes wanted

Family

- 13/4. Cod
- 10. Skate
- 8. Mackrells
- J.P. Stewed Veal & Bacon
- Quart of Grap Lamb
- 24. Mutton
- Pastry

Side Board

- 14 1/4. Saddle of Mutton
- 2. Chickens
- 7/2. Mutton Chops

Col. Bloomfield

- 1. Capon Bird
- Potatoes
- Pastry

- Manchets - 3.
- Loaves - 3.
- Butter - 10.
- Milk - 1.
- Cream - 1.
- Soup Leaves - 2.

Stock for a Boar's Head

- 9. Beef
- 10 1/4. Veal
- 4. Calves feet
- 4. Cow - 2nd

- Manchets - 3.
- Loaves - 3.
- Soup - 2.
- Butter - 10.
- Milk - 1 1/2.
- Cream - 2.
- Bacon & - 6.

- Pork - 1.
- Sherry - 1.

Wednesday the 6th May 1812.

His Royal Highness The Prince Regent's Dinner.

Soup with green Cabbages.

2. ^{d^o} Rice & Chickens

2 ^{sp.} Lobster - 1 pint Shrimps

1 Pullet a la Vandrenil -

4 Livers & Ragout

6. Capucelle au Ris, Crimped Cod

2 Escalops of Pullet, wth French Beans.

Becks 2 Lamb Cutlets a Venetienne

2 Tricasts of Chickens with Cucumbers

Loin ^{7/8} Stack of Mutton, sauce of onions.

Second Course

2. Roast Chickens

2 ^{d^o} Duckling

10. Flowers Eggs.

Sea Cake

Pastry

Jelly.

Side Board

14. Hot Saddle of Mutton

14. Cold Filled of Veal

J.P. ^{d^o} Beef

Ham

Tongue

1. Sho^r of House Lamb

2. Pullet

Potted Snipes 1 pot.

M^r. Walter's Dinner

1. Leg of House Lamb

Pages.

J.P. Knuckle of Veal

8^{1/2} Neck of Mutton

Pudding

Family

J.P. Boiled Beef

J.P. Knuckle of Veal

Bacon

25. Leg, Shoulder & Neck of Mutton

Pudding

Stock &

Beef - 69.

Veal - 65.

Fowls - 3.

Manchets - 3.

Loaves - 5.

Soup ^{d^o} - 2.

Bulles - 16.

Eggs Hard - 1.

Milk ^{Li^q} - 5^{1/2}.

Cream - Pots - 7.

Bacon - 8 - 40^{1/2}.

Cream Double Rich - 1.

Lard - 10 - 44.

Fine oil ^{Li^q} - 4.

French Vinegar ^{d^o} - 4.

Wormicilly ^{d^o} - 4.

Hams ^{d^o} - 62^{3/4}.

Tongues - 4.

Port - Bottle - 1.

Sherry - 2 - 1.

Thursday the 7th May 1812.

His Royal Highness The Prince Regent's Dinner.

J.P. 2. Soup Rice & Chickens

J.P. 2. ^{d^o} ^{Li^q} & ^{Li^q} ^{Li^q} ^{Li^q}

J.P. 9^{1/2} Necks of Veal Sarded, with Cucumbers

J.P. 2. Spring Chickens a la Truquand

J.P. 1. Pattes a la Rochamelle, Pullet

J.P. 3. Saute of Poultes a la Roast Cattle

J.P. 16. Mutton Cutlets, new Potatoes

J.P. 3. Bittets of Mackerels, Maigre ^{d^o} Hotel

J.P. 2. Roast Chickens

J.P. 4. Ruffs & Rees.

Second Course

Asparagus

1 Salad of Lettice

Pastry

Jelly.

Side Board

J.P. 8^{1/2} Hot Leg of Mutton

J.P. 23^{1/2} Cold Beef

J.P. 10^{1/2} Bittet of Veal

Ham

Tongue

2. Pullet.

M^r. Walter's Dinner

8^{1/2} Neck of Mutton

1. Mackerel from Walker

Pages.

J.P. Veal Cutlets

Shoulder of Roast Lamb

Pudding.

Family

26. Salt Beef

7. Neck of Pork

16^{1/2} Neck of Veal

27^{1/2} Legs & Shoulders of Mutton

J.P. Stack

Pudding

Stock

Fowls - 2.

Manchets - 3.

Loaves - 3.

Soup Loaves - 2.

Butter - 10.

Milk - 1.

Cream - 1.

Sugar Double 30.

Sp^{ice} Breadcrumbs - 20.

Butters - 12.

Currants - 12.

Moist Sugar - 12.

Red Lead ^{d^o} - 12.

Port - 1.

Sherry - 2.

Friday the 8th May 1812.

His Royal Highness The Prince Regent's Dinner

Dined out

M^r. Watier's Dinner
3/4 Leg of Mutton
J.P. 1 Stewed Poul
2 Mackerells.

Pages
J.P. Lamb Cutlets
4. Sals
Pudding

Family
12. Cold
10. Stute
6. Mackerells
12. Whiting
26. Beef
15. Shoulder of Veal
10. Wild Leg of Mutton
6. Shoulder
J.P. Knuckle of Veal
Baron
J.P. Sals
Kind qu of Graze Lamb
Pudding

Froymen
20. Roast Beef
J.P. Wild
Porters
J.P. Roast Beef
7/2 Shoulder of Mutton

Housemaid
10/2 Leg of Mutton
J.P. Roast Beef

Lamp lighters & Coal Porters
7/2 Shoulder of Mutton

Stable People
20. Leg of Mutton
Mr Lurch
7/2 Shoulder of Mutton

Stock
Suet ----- 5/2.
Beef ----- 37.
Veal ----- 35.

Qu. Loaves ----- 4.
Soup ----- 2.
Manchets ----- 3.
Butter ----- 6.
Milk ----- 4 1/2
Cream ----- 2.
S^d. Double ----- 1.

Cold
2. Pullets.

Saturday the 9th May 1812.

His Royal Highness The Prince Regent's Dinner

2 Soups. Rice & Chickens
 D^e Salsenne
3/2 Neck of Veal Served with Cucumbers
2 Spring Chickens a la Estragon
1 Pillets a la Bechamelle of Pullet
3 Sauter of Poultes a la Crustalle
16 Mutton Cutlets & new Potatoes
3. Fillets of Mackerels, Maistre D'Hotel
2 Roast Chickens
4. Puffs & Recs.

Second Course

Asparagus
2. Salad of Lobsters
Pastry
Jelly.

Side Board

8/2. Hot Leg of Mutton
23/4. Cold Beef
10/2. Fillet of Veal
2 Pullets
Ham
Tongue

J.P. 2 Cold Pullets.

M^r. Watier's Dinner
Shoulder of Graze Lamb

Pages
13/4 Neck of Veal
J.P. Sals
Pudding.

Family
31. Round of Beef
5/2. Pork Chops
8/4. Shoulder of Mutton
8. Neck
Sals
8/4 Leg of Mutton.

Manchets ----- 3.
Loaves ----- 4.
Soup ----- 2.
Butter ----- 20.
Egg Wind ----- 1.
Lard ----- 37.
Milk ----- 1.
Cream ----- 4.
S^d. Double ----- 1.

Sunday the 10th May 1812.

His Royal Highness The Prince Regent's Dinner

Dined out

M. Watier's Dinner

- 10. Roast Beef
- 2. Mackerels

Pages

- 11. Roast Beef
- J.P. Hash
- Pudding

Family

- 25. Roast Beef
- 16 1/2. Loin of Veal
- 16. Leg & Shoulder of Mutton
- Dumplet
- Pudding
- 7. 6. Pork

Stock

- Beef — 29. 8
- Veal — 27. 8
- Fowls — 3.

- Loaves — 3.
- Soup D^e — 2.
- Manchet — 3.
- Milk qu^a — 3.
- Cream p^o — 1.
- Port bott^e — 3.

- Cold
- 25. Roast Beef
 - Saddle of House Lamb
 - Shoulder
 - 8. Neck of Mutton

Monday the 11th May 1812.

(21)

His Royal Highness The Prince Regent's Dinner

Vermicelli soup

- Shives — 30
- 2. Mackerels
- 7. Crimped Cod
- 1/2 pint Shrimps
- 2. Wings of Pulletts en Bigarade.
- 8. Pulletts of Mutton

- 2. Blanquets of Pulletts with Truffles
- Loins 2. Pulletts of Lamb Sarded with Cucumbers
- 3. Pulletts of Solot en papiette Duck sauce
- 2. Fried Chickens, Love apple sauce & wine

- 2. Roast Chickens
- 1. Guinea Fowl
- Jauffre Flamande
- Asparagus
- Carmelons
- Cream an Coffee
- 50. Prawns.

Side Board

- J.P. Hot Surlain of Beef
- J.P. Cold Beef
- J.P. Veal
- J.P. Shoulder of Lamb
- Ham
- Tongue
- 2. Pulletts
- 1. Chicken

M. Watier's Dinner

Leg of House Lamb

Pages

- 8. Shoulder of Mutton
- J.P. Hash
- Pudding

Family

- 14 1/2. Shoulder of Veal
- 26. Leg & Shoulder of Mutton
- Bacon
- Hash
- Mind Leg of House Lamb
- 7 1/2. Neck of Mutton
- Pudding

M. Marvabbe

- Soup
- 1. Mackerell
- 1. Chicken Roasted
- Pastry.

Stock

- Fowl — 1.
- Veal — 29. 3/4

- Manchet — 3.
- Loaves — 4.
- Soup D^e — 2.
- Butter — 8.
- Bacon — 47.
- Milk — 2.
- Cream — 6.
- D^e Double — 1.
- Port — 3.

Tuesday the 12 May 1812.

His Royal Highness The Prince Regent's Dinner

- 1. Cucumber soup with Pullet
- 13. Thire S^r. with Knuckle of veal
- 1. Turbot, 2 Lobster sauce wth Shrimps.
- 4. Whittings Dried
- 1. Capon a la Creme
- Epigramme of Lamb, neck & breast
- 2. Rabbits en Caisse
- Neck 7^h. Essence of Mutton with Mushrooms.
- 2. Fricassee of Chickens a la Financiere
- 3. Filets of Ducks a la Bavigotte

Second Course

- 2. Chickens Roasted
- 6. Pigeons
- Souffle
- Asparagus
- Pain a la Duchesse
- J.P. 1. Lobster Salad
- Cream with Strawberys

Side Board

- 8^h. Hot Neck of Mutton
- 17^h. Fillet of veal
- Cold Beef
- Ham
- Tongue
- 2. Pulletts
- Boardhead.

M^r Watiers Dinner
6^h. Neck of Mutton

M^r Christie
8^h. Leg of Mutton
Vegetable.

Pages
6^h. Neck of Mutton
1. Boodle
Pudding

Family
17^h. Leg & Shoulder of Mutton
J.P. New
Hind quarter of Glap Lamb
10. Neck of veal
Cold Beef
Pudding
8. Mackerells
12. Pot.

Stock &
Rump of Beef - 22^h.
Fowls - 2 -

Manchets - 3.
Loaves - 4.
Soup &c - 2.
Butter - 12.
Eggs Num^d - 1.
Milk - 3.
Cream - 4.
D^r. Double - 2.
Salt Bush - 1.
Port - 1

Wednesday 13 May 1812.

His Royal Highness The Prince Regent's Dinner

J.P. Piree soup with Chicken
Soup with Lettuce

- 1. Doves, au Vin de Champagne
- 3. Mackerells
- 1. Lobster
- 15. Beef Steak Patee
- 2. Braised Chickens en Cocotte
- 10. Paupiettes of veal Venetian sauce
- 2. Scollops of Pulletts with Cucumbers
- 7. quenelles of Whittings Sauce Veloute
- 3. Filets of Chickens Maitre D'Hotel sauce

Second Course

- 2. Roast Chickens
- 2. Ducklings
- Orange Jelly
- Pan Cakes
- Asparagus
- Purched Eggs with Consume of veal

Side Board

- 14^h. Hot Saddle of Mutton
- 11^h. Neck of veal
- Shoulder of House Lamb
- Cold Beef
- Ham
- Tongue
- 2. Pulletts.

M^r Watiers Dinner
8. Loim of veal

Pages
J.P. Knuckle of veal
J.P. Mutton
Pudding

Family
17^h. Roast Beef
17^h. Leg & Shoulder of mutton
Mutton
17^h. Loim of veal
Pudding

Stock

Leg of veal - 16.
Beef - 23.
Fowls - 2.
Calves feet - 12.
Suet - 6^h.

Manchets - 3.
Loaves - 4.
Soup &c - 2.
Butter - 16.
Milk - 5^h.
Cream - 3.
D^r. Double - 1.
Sherry - 1

Thursday the 14th May 1812.

His Royal Highness The Prince Regent's Dinner

Soup with Macaroni
Terrill Soup

5/2 Crimped Cod
1/2 Whiting. 1/2 Shrimps.

1 Capon au gratin
S.P. Rump of Beef with Vegetables
11 Neck of Veal a la Creme
2 Fillets of Sole a la ortie
3 Fillets of Rabbit veloute sauce
2 Blanquettes of Pullett & Mushrooms

Second Course

1 Guinea Fowl
2 Chickens
asparagus
S.P. Lobster au gratin
Wine Jelly
Purée

Side Board

15/2 Hot Loim of Veal
24 Cold Beef
S.P. Shoulder of Lamb
S.P. Veal
Ham
Tongue
Hearthead
2 Pullett

M^r. Walters Dinner

Shepherd's Grass Lamb

Pages

9 Leg of Mutton
Pudding

Family

11/2 Shoulder of Veal
Bacon
5/2 Liver Fried
10/2 Mutton Boiled
Qu' of Grass Lamb
8/2 Mutton Harrioc
Pudding

Stock

Legs of Veal --- 20/2
Fowls --- 2

Manchets --- 3.
Loaves --- 4.
Soup 2^d --- 2.
yeast --- 1.
Butter --- 14.
Milk --- 4.
Cream --- 7.
S^d. Double ---

Rhenish --- 3.
Sherry --- 1.
Wrandy --- 1.

Friday the 15th May 1812.

His Royal Highness The Prince Regent's Dinner

Julien Soup
White Vermicelli Soup

4 Mackerells
2 Soles
1/2 Shrimps

2 Chickens a la Capodine
1 Leg of Lamb boiled, a Sprinage
Nack 11/2 Veal Cutlets au papicottis
12/2 Carbonade of Mutton wth Cucumbers
2 Wings of Chickens Taragon Sauce
2 Rabbits Puddings a la Richelen

Second Course

2 Chickens
1 Green Goose
French Beans
apricot Tart
Jelly
Macaroni

Side Board

37 Hot Round of Beef
8/2 Hot Saddle of Mutton
1 Pullet
Cold Beef
Veal
Lamb
Ham
Tongue

S^r Tho. Tyrwhitt

1 Mackerell from Walker
S.P. Cold Fowl
New Potatoes
Pate.

M^r. Walters Dinner

11 Neck of Veal
2 Mackerells

Pages

8/2 Loim of Mutton
2 Mackerells
Pudding

Family

6 Mackerells
10 Skate
25 Salt Beef
16/2 Leg & Shoulder of Mutton
Hash
Pudding

M^r. Christie

S.P. Loim of Mutton
S.P. Roast Fowl

Stock

Veal --- 13.
Beef --- 23.
Fowl --- 1.

Manchets --- 3.
Loaves --- 3.
Soup 2^d --- 2.
Butter --- 14.
Eggs Hunt^d --- 1.
Milk --- 4.
Cream --- 5.
S^d. Double --- 2.
Nutmegs 1/2 --- 2.
White Peppes --- 4.
Rice --- 12.
Singles --- 2.
Olibed Fowls --- 2.
Esp. of anchovy --- 2.

Saturday the 16th May 1812.

His Royal Highness The Prince Regent's Dinner

M. Waters Dinner

- Page of Shires
 1. P. Mark Bottle Soup
 2. Small Pouts - 1. Scallops
 4. Whiting - 1/2 pint Shrimps
 2. Chicken Pige
 1. Saddle of Mutton Lamb Chervil Sauce
 4. Pigeon Cutlets Stabene Sauce
 2. Blanquets of Pullet au Gratin
 1. P. Escalops of Veal with French Beans
 2. Chickens Braised, Love apple Sauce

Second Course

1. Pea Fowl Trussed
 2. Chickens
 Asparagus
 Pudding
 Jelly
 50. Browns.

Side Board

- 12/2. Hot Saddle of Mutton
 1. P. Cold Roast & Boiled Beef
 12. Veal
 Lamb.
 Ham
 Tongue
 2. Pulletts.

Stork
 Beef - 13 1/2
 Veal - 16 1/2
 Fowls - 2 -

4. Beef Steak
 1. P. 1 Roast Pullet
 Bacon & Green
 Pages.
 1. Leg of Mutton Lamb
 1. P. Hash
 Pudding

Family

16. Shoulder of Veal
 Bacon.
 1. P. Neck of Veal
 18/2. Leg & Shoulder of Mutton
 1. P. Hash
 Pudding
 9/2. Leg of Mutton

Manchets - 3.
 Loaves - 4.
 Soup - 2.
 Butter - 26.
 Eggs - 2. Hard
 Milk - 2.
 Cream - 6.
 Sherry - 1 Bott

Sunday 17th May 1812.

His Royal Highness The Prince Regent's Dinner

M. Waters Dinner

2. Soup a la Reine
 1. 8^o. Rice & Chickens
 8^o. Dutch
 8. Crimped Cod
 2. Mulletts, 1/2 pint Shrimps
 8/2. Mutton Cutlets a la Minute
 1. Pullet au Gratin en Cuisine
 5. Fillets of Whiting Ravigot Sauce
 1. Bisquet of Pullet a la Reine
 2. Rabbits en Chipolata
 8/2. Essence of Mutton with Cucumbers

Second Course

6. Pigeons - } Souffle of Rice
 2. Chickens }
 Sarmen Cake
 Stewed Peas
 2. Chickens Sallad
 Asparagus.

Side Board

26. Hot Roast Beef
 Cold Beef, Veal, Lamb
 Ham, Tongue, Boarhead
 2. Pulletts.

Stork
 Beef - 31.
 Veal - 18 1/2
 Pouts - 3 -

- 8/2. Roast Beef
 Plum Pudding
 Potatoes.

Pages

11. Roast Beef
 Hash
 Plum Pudding

Family

25. Roast Beef
 1. P. Leg of Mutton Boiled
 10/2. Neck of Veal
 18 1/2. Leg & Shoulder of Mutton
 7/2. Stewed Neck of Mutton
 Plum Pudding

Manchets - 3.
 Loaves - 3.
 Soup - 2.
 Milk - 3 1/2.
 Cream - 4 1/2
 Sherry - 1.
 Port - 2.

Monday the 18th May 1812.

His Royal Highness The Prince Regent's Dinner.

M^r. Waters Dinner

- 2 Chickens Soup en Cochonnet
- Macaroni &c
- 1 Turbot. 1 Lobster, Dutch Sauce
- 2 Ducklings with asparagus cut
- 3 Sweet Breads Stewed with Herbs
- J.P. Red Mullett a la Genevoise
- 2 Neck of House Lamb Luletts Demi Glace
- 2 Blanquets of Pullet, Cucumbers.
- 1 Timbale Pure of Pullet

Second Course

- 2 Chickens } Removes
- 1 Guinea Fowl }
- 1 Lobster and Gratin
- French Beans
- Pastry
- Jelly.

Side Board

- 1/2^{lb}. Hot Loin of Veal
- 7 Neck of Mutton Boiled
- 1 Shoulder of House Lamb
- 13. Pillet of Veal
- Cold Beef, Veal, Ham,
- Tongue, Boar's head
- 2 Pullet.

M^r. Pyperhitt

- 1 Sweet Bread.
- 1 Mackerell from Walker

Stork
 Veal - 16 1/2
 Suet - 5
 Fowl - 1.

- 1 Leg of Lamb
- Potatoes
- Fart.

Pages.

- 7 Neck of Mutton Roasted
- Hash
- Fart.

Family

- 18 1/2^{lb}. Shoulder of Veal Roasted
- Bacon
- 10. Leg of Mutton
- J.P. Shoulder &c
- J.P. Knuckle of Veal Boiled
- Fart.

Manchets — 3.
 Loaves — 4.
 Soup &c — 2.
 Butter — 12.
 Bacon — 25 1/2
 Milk — 5.
 Cream — 6.
 Sherry — 1.

Tuesday the 19th May 1812.

His Royal Highness The Prince Regent's Dinner

M^r. Waters Dinner

(25)

- J.P. Potage of Chickens en Cochonnet
- J.P. Soup of Rice.
- J.P. 1 Turbot. 1 Lobster & Dutch Sauce
- 2 Soles. Boiled & Fried
- 1/2 pint Shrimps.

- J.P. Ducklings aux Petits pois
- J.P. Sweet Bread Terrier Sauce
- J.P. Lamb Luletts Demi Glace
- J.P. Blanquets of Pullet with Cucumbers
- J.P. Red Mullett a la Genevoise
- J.P. Petite Timbales Pure a la Reine

Second Course

- 1 Guinea Fowl. } Removes
- J.P. Chickens }
- Pastry
- Jelly.
- Asparagus
- Poached Eggs and Consomme.

Side Board

- J.P. Hot Pillet of Veal Roasted
- 8. Neck of Mutton Boiled
- Cold Beef, Veal, Lamb
- Ham, Tongue, Boar's head
- 1 Pullet.

M^r. Pyperhitt

- 1/2^{lb}. Roast Veal
- J.P. Broth
- 1 Mackerell from Walker
- New Potatoes.

- 7 Roast Veal
- Potatoes.

Pages.

- 2^{lb}. of Salmon
- 1. Sole.
- 8 1/4 Roast Veal
- Pudding.

Family.

- 18^{lb}. Cod.
- 5. Soles.
- 3 1/2^{lb}. Salmon
- 26 1/2^{lb}. Leg Neck & Sho. of Mutton
- 12 1/2^{lb}. Neck of Veal
- J.P. Boiled Neck of Mutton

Manchets — 3.
 Loaves — 3.
 Soup &c — 2.
 Butter — 8.
 Eggs — 2 Hund
 Milk — 1 1/2.
 Cream — 2.

Wednesday the 20th May 1812.

His Royal Highness The Prince Regent's Dinner

J.P. Potage of Chickens en oiseau
J.P. 2nd Rice
1 Turbot, 1 Lobster, 1/2 lb. Shrimps.

J.P. 2 Ducklings aux Petit Pois
J.P. 3 Sweet Breads Torrel Sauce
J.P. Lamb Culllets Demi Glace
J.P. 2 Blanquets of Pullets with Cucumbers
J.P. 2 Rois Mullette a la Genevoise
J.P. Petit Simbals Sabre a la Reine

Second Course

J.P. Guinea Fowl } Remons
2 Chickens - - }
Pastry
Jelly
Asparagus
Broiled Eggs au Consome

Side Board

12 Hot Saddle of Mutton
7 Neck - - }
J.P. 26/2 Beef. Cold
J.P. 10 Veal
Lamb, Ham, Tongue
Boar's head.
J.P. 2 Chickens

Sr. Tho. Spruitt

J.P. Knuckle of Veal
Bacon
1 Roast Fowl
New Potatoes
Pastry

Stork
Beef - 26/2
Veal - 18/-

M^r. Watier's Dinner

7 Loin of Mutton

Pages

7 Roast Shoulder of Mutton
J.P. Lamb Culllets
Pudding

Family

J.P. Turbot
J.P. 2 Solis.
J.P. Boiled Neck of Mutton
27 Salt Beef
14 Fillet of Veal
25/2 Leg, Neck, & Tho. Mutton
Pudding.

Maachets - 3.
Laves - 4.
Soup & - 2.
Butter - 6.
Milk - 3.
Cream - 3.
Ham - 31/4 lb.
Bay Salt - 1.
Salt Petre - 1.
Bran - 1 Bush

Thursday the 21st May 1812.

His Royal Highness The Prince Regent's Dinner

1 Chicken Soup
Dutch Soup
1/2 Solis. - 1/2 lb. Shrimps.

2 Chickens, en Entre de broche
1 Shoulder of House Lamb & Spinage

J.P. Broquets of Pullets
Breast - 2. Tentrons of Lamb glazed en haricot Vierge
2 Wings of Pullets with Mushrooms
5. Petit Vol au Vent with Mackerel Sauce

Second Course

1. Sea Fowl Roasted } Remons
2. Chickens - - }
French Beans
Truffles
Pastry
Jelly.

Side Board

26/2 Hot Sirloin of Beef
J.P. Lamb
J.P. Veal
J.P. Cold Beef
Ham, Tongue, Boar's head
2 Pullets
7 Neck of Mutton

Sr. Tho. Spruitt

J.P. Broth
7/2 Loin of Mutton
1 Mackerel for Walker
Potatoes
Pastry

Stork
Beef - 16/2
Veal - 16/1/2

M^r. Watier's dinner

Pages

7/2 Loin of Mutton
Pudding.

Family

J.P. Knuckle of Veal
25/2 Pump Steaks
1 quai. Grass Lamb.
Leg of Mutton Boiled
20. } Shoulder & - Roast
Neck of 2nd - Stew'd
J.P. Mackerels
Pudding.

Maachets - 3.
Laves - 4.
Soup & - 2.
Butter - 10.
Milk - 1.
Cream - 6.
Sugar - 1/2 lb.
Sherry - 1 bottle

Friday May the 22nd 1812

His Royal Highness the Prince Regent's Dinner Mr. Waters's Dinner

Soupe Vermoucelle
Soupe of Mussels
3rd Col. Salmon 1st Lobster } same
2 Mackerell 1st Shrimps }

10¹/₂ Neck of Veal
A Capon au Gros Sel,

12 Lamb's feet fried
8¹/₂ Carbonade of Mutton w. French Beans
1 Poached Eggs piece of Pullet

Ragout Vol au Vent a la Financiere

14 Pigeons } roasted
2 Chickens }

2 Salade of Soles

Asparagus

Pastry

Jelly

Side Board

10¹/₂ Fillet of Veal roasted

7 Neck of Mutton boiled

Cold Beef

Veal

Lamb

Pullet

1st Mrs. Tyrwhitt

7¹/₄ Neck of Mutton

1 Pullet roasted

New Potatoes

Pastry

1st P. Mutton Steaks

Pages Dinner

10¹/₂ Neck of Veal

2 Mackerell

2nd State

Pudding

Family

26 Salt Beef

17¹/₂ Leg of Veal

Cold Roast Beef

1st 2nd of Grays Lamb

26¹/₂ Leg & Shoulder of Mutton

Pudding

6 Mackerell

10 lb of Scate

Footmen

28¹/₂ Beef roasted

Boiled d^o

Porters at the Gate

10 Leg of Mutton

10¹/₂ Boiled Beef

Stable People

20 Mutton roasted

Housemaids

9 Leg of Mutton

Stable Gate Porters

8 Shoulder of Mutton

Lamp Lighters &c

8 Mutton roasted

Stock

Beef 33¹/₂

Veal 30

Manchets 3

Leaves 4

d^o Soup 2

Butter 10

Milk 4

Cream 5¹/₂

Saturday May the 23rd 1812

(27)

His Royal Highness the Prince Regent's Dinner Mr. Waters's Dinner

Soupe with Cucumbers
Soupe Rice with Chickens 2

Turbot { 1st Lobster } same
4 Whiting { 1st Shrimps }

14 Mackerell Pattes

10 Beef Steaks au naturel

1st P. Pigeons Capalolade

3 Roullets of Chickens a la Marchale

3 Fillets of Mabbets with Mushrooms

2 Chickens broild

Second Course

2 Ducklings } roasted
2 Chickens }

1st P. Pigeons

Pastry

Jelly

Munch Beans

Side Board

9 Leg of Mutton roasted

1st P. Cold Beef

Veal

Boars Head

Shoulder of House Lamb

Ham

Tongue

2 Pullet

8 Neck of Mutton

Pages Dinner

1st P. Beef Steaks

1 Pullet roasted

Pudding

Family

17¹/₂ Shoulder of Veal

5 Liver fried

1st P. Mackerell

Bacon

26 Leg Neck & 1st Mutton roasted

Pudding

Stock

Beef 30

Veal 16

Suet 4

Manchets 3

Leaves 4

d^o Soups 2

Butter 20

Eggs 2

Milk 1

Cream 3

d^o double 4

Aschovias l^y 6

Old Quarts 4

Papers prints 2

Salt Bushels 1

Tongues 4

Ham l^y 66¹/₄

Sherry Bottles 1

Sunday May the 24th 1812

His Royal Highness the Prince Regent's Dinner M^{rs} Waters's Dinner

Veronelle, Soupe
Sardine Soupe

1/4 Sole's à la point Maroonp. Sauce
S.P. Sturgeon

1 Pullet with Rice
3/4 Pudding of Mutton

1 Fried Chicken & Eggs

5 Portions of Whiting's with Dutch Sauce

1 Nick Lamb Cutlets National Sauce

2 Fillets of Chickens, Farce Sauce

Second Course

Sweet roasted

2 Chickens roasted

Asparagus

Macedonny

Filly

Pastry

Side Board

2 1/2 Beef roasted

Cold Veal

Beef

Ham

Tongue

Boar's Head

2 Potatoes

2 1/2 Roast Beef

Pages Dinner

10 1/4 Roast Beef

Hash

Pudding

Family

20 Beef roasted

15 Loin of Veal

Four quarter Grapes Lamb

25 Leg, Shoulder & Neck Mutton

Pudding

Stock

Beef 26

Veal 18 1/4

Fowls 2

Manchets 3

Loaves 3

d^o Soupe 2

Butter 14

Bacon 22

Red lead 12

Milk 3

Cream 3 1/2

Sherry 1

Port 1

Monday May the 25th 1812

His Royal Highness the Prince Regent's Dinner M^{rs} Waters's Dinner

Nice Soupe 2 Chickens
Chicorée

Turbot { 1 Lobster } Soupe
4 Whiting's { 1/2 Maroonp. }

7 Mutton Cutlets on National
Patties au Jus

2 1/2 Fillets of Cod a la Maitre d'Hotel

3 Fillets of Rabbits with Mushrooms

2 Truss of Chickens wth Cucumbers

3 Fillets of Pigeons broild

Second Course

Quenouille Soupe Roasted

2 Chickens roasted

Lobster Salade

French Beans

Cream

Pastry

Side Board

12 Mutton roasted

Cold Beef

Veal

Lamb

Roast Head

Ham

Tongue

2 Pulletts

Luncheon

2 1/2 Nick Mutton

Pages Dinner

1 Leg of Veal Lamb

White

Pudding

Family

16 1/2 Fillet of Veal

8 1/2 Breast d^o

25 1/2 Leg & Neck of Mutton roasted

7 Mutton broild

Pudding

Stock

Veal 9

Butt 14

Fowl 1

Manchets 3

Loaves 4

d^o Soupe 2

Milk 20

Cream 3 1/2

Tuesday May the 26th 1812

His Royal Highnesses the Prince Regent's Dinner M^r Waters's Dinner

Dinner Out

4 Whistings / a Shrimps

19 { Pump Steak
Pullet

Pages Dinner

19 Shoulder House Lamb
4 Mackerell
Pudding

Family Dinner

6 Cod
4 Mackerell
1/2 Leg of Mutton
1/2 Quarter Grasp Lamb
19 Rump of Veal
3/2 Calves Liver
10 Pump Steak
10 1/2 Leg of Mutton
Pudding

For the Side Board

11 1/2 Fillet of Veal
7 1/2 Neck of Mutton
1/2 Shoulder of Lamb

Stock
Bread 15
Veal 13 1/2
Manchets 3
Loaves 3
Butter 0
Eggs 7
Milk 1
Cream 3 1/2
Hare 2
Bacon 39
Soup Leaves 2

Wednesday May the 27th 1812

(29)

His Royal Highnesses the Prince Regent's Dinner M^r Waters's Dinner

Turtle Soup
Rice Soup with Chicken 2
Turbot { Lobsters }
1 Crumpled Cod { Mackerell }
Capon au gras sel.
12 1/2 Neck of Veal a la Creme
Pot. Pudding
Cod a la Maitre d'Hotel
3 Sauce of Potatoes
19 Minced Mutton with Cucumbers

Second Course

2 Chickens } roast
Guinea Fowl }
Asparagus
10 Cray Fish
Strawberry Jelly & Calves feet
Sauté a la Creme
Sol au Vent of Gooseberry

Side Board

12 1/2 Mutton
19 Cold Chickens
Ham
Tongue
19 { Beef
Veal
Brawn Head

M^r Tho^s Ferris's
6 1/2 Mutton Chops
1 Mackerell
New Potatoes
Pudding

1 Mackerell
Leg of Lamb roasted
Asparagus
Pudding

Pages Dinner

6 1/2 Beef boiled
Mutton Chops
Asparagus
Pudding

Family
Soup

17 1/2 Beef boiled
2 1/2 Lamb roasted
19 Ragout of Veal
19 Rump of
Bacon
17 Leg of Mutton
Pudding

Stock

Bread 10 1/2
Veal 39
Tongue 1
Manchets 3
Loaves 4
d. Soupe 2
Butter 0
Eggs & Milk 2
Milk 5
Cream 3 1/2
Madeira 1
Port 1

His Royal Highness the Prince Regent's Dinner M^r Waiters Dinner

1st Course
Turk^e Soupe
Dutch Soupe
5 Suckling ala Maistre & Moul
2 Soles a la Sance

10 Mutton Cutlets
Beef Steak a la
3 Fillets of Partridges
2 Fillets of Partridges with Truffles
4 Quinces of Whisking
1 Breast of Lamb with the paragon

Second Course

2 Chickens } roasted
Ribs of Lamb }
French Beans
Eggs with Anchovies
Cream
Pastry

Side Board

21 Roast Beef
2 Chickens
Veal
Ham
Tongue

7th Meal roasted
Bacon
Pastry

Pages Dinner

5th Veal Cutlets
Shoulder of Lamb
Pudding

Family

2th Beef roasted
20 Leg, Neck & Shoulder Mutton
Haddock
13 Fillet of Veal
1st Calves feet a la capre
1st Mutton breast
Pudding &c

Suet 4

Manchets 3
Loaves 4
2nd Soupe 2
Butter 10
Eggs 7
Milk 1 1/2
Cream 6

His Royal Highness the Prince Regent's Dinner M^r Waiters Dinner

1st Course
Fowl, Swiss Soupe 2 Chickens
Rice Soupe
4 Soles a la Sance
1st Mutton

2 Chickens with Rice
Leg of Lamb a la pie with young carrots

1st Potatoes of Fowl
Sauté of Beef with mushrooms
3 Cutlets of Potatoes
3 Red Mutton a la Sance
1st Essence of Fowl 2 Chickens
2 Fried Chickens with Truffles

Second Course

2 Chickens } roasted
2 Roast Fowl }
French Beans
Truffles
Asparagus
Potatoes a la bechamel
Apprent Potlets
Wine Jelly

Side Board

1st Leg of Veal roasted
1st 2 Cold Chickens
Ham
Tongue

2 Soles
3 Beef Steaks
Asparagus
Pastry

Pages Dinner

1st Breast of Veal
Pastry
3 Trout

Family Dinner

16 Cod
1st Beef Steak a la
1st Mutton
9th Breast of Veal
1st Leg of Mutton cold
2 Trays Lamb
Bacon
Pastry
4 Soles

Footmen

13th Beef cold
12 Mutton roasted
Vegetables

House Maids

11 Leg of Mutton roasted
Bacon & Vegetables

Grooms

2th Mutton roasted & Vegetables

Porters at the Gate

10th Leg of Mutton
1st Shoulder of Veal & Vegetables

Porter at the Stable Gate

7 Shoulder of Mutton
Lamp Lighters & Coal Porters
1st Shoulder of Mutton & Vegetables

Stock

Beef 10
Veal 17
Manchets 3
Loaves 4
2nd Soupe 2
Butter 16
Milk 2
Cream 7
Double Sugar 35. 6oz
Table d^e 13. 6
Currants 12
Raisins 12
Almonds 6
Nuts 2
Fart 1
Sherry 1
Whisk 2

His Royal Highness the Prince Regent's Dinner

M^r Waters Dinner

Veronally, Soupe, Bouché de Veau S.P.
 Clear Soupe
 Turbot { Lobster } Sauce
 8 Whitinge { Potatoes }
 10 Tricardons of Veal & Carrot
 12 Macreule Pige
 2 Trilled Chickens a la Champagne
 Lamb Cutlets & Neck
 2 Ducklings with young Turneps
 8 Manufacture of Veal

5¹/₂ Veal
 6 Capon roasted
 Pastry
 1 Mackerel

Pages Dinner

7¹/₂ Nick of Mutton
 Tricard of Mutton
 Pastry

Family

10 Mackerell
 17¹/₄ Beef boiled
 12 Beef Steaks
 12 Colours Head
 Bacon
 2¹/₂ Mutton roasted
 10 Breast Veal
 Pastry
 Vegetables

Stock

Beef 33
 Veal 42¹/₂
 Fowls 1
 Flour sacks 1/2
 Manichels 3
 Leaves 3
 2^d Soupe 2
 Butter 22
 Eggs 2
 Milk 2
 Cream 4
 2^d double 2
 Oil 2^d 1
 Bacon lby 83

Second Course

2 Chickens } roasted
 5 Puffs }
 French Beans
 Macarony au d'oree glaze
 50 Crayfish
 (given with Appartenance)

Side Board

9 Mutton roasted
 2 Chickens cold
 Ham
 Tongue &c

His Royal Highness the Prince Regent's Dinner

M^r Waters Dinner

Luncheon

1¹/₂ Chicken
 2¹/₂ Capon
 2¹/₂ Nick of Mutton
 2 Tricard of Chicken
 Shawbrey Jelly
 Appartenance
 2 Chickens roasted
 3 Sweetbreads

9¹/₂ Beef roasted
 Lamb Pudding

Pages Dinner

11¹/₂ Roast Beef
 6 Capon cold
 Lamb Pudding
 4 Whitinge

Family

23¹/₂ Beef roasted
 Bacon
 16 Veal roasted
 20 Leg & Shoulder of Mutton
 Masher
 Lamb Pudding

Stock

Veal 37
 Manichels 3
 Leaves 4
 2^d Soupe 2
 Milk 2^d 3
 Cream 2
 Yeast 1
 Cream double 2
 Sherry 1
 Pot 1

Side Board

13¹/₂ Chicken
 Tongue
 1¹/₂ Mutton
 1¹/₂ Lobster Salad
 Ham
 1¹/₂ Crayfish
 12 Mutton
 22 Beef

Col. Blossfield

2 Chicken
 Tongue

His Royal Highness the Prince Regent's Dinner Mr. Mathew's Dinner

- 2 Chickens with Rice, ala Portugese
- 2 Leg Maccaroni of Lamb with Sallan
- Potat Patties ala Maffoine Macbride 12
- 2 Tumbal of Chickens ala Ventenne
- 1 Entrée
- 12 Quenelles of Whiting's ala Cream
- 2 Fillets of Capons with Truffles
- 2 Lamb Cutlets with Fine herbs
- Turtle Juis with Champagne Wine
- 2 Blanquets of Fillets with Cucumbers
- 3 Ducklings with Pease
- 50 Canals of Crayfish 3 Sweet breads
- 4 Ragout shells with Chickens

Second Course

- 2 Chickens
- 1 Goose
- 2 Guinea Fowls
- 6 Pigeons
- Truffles
- Asparagus
- French Beans
- Pease
- Jelly
- Jelly of Strawberry
- Hotter Salade 6 Sides
- 100 Prawns
- Jelly
- Pasty Pastries wanted

Side Table

- Turtle Soups
- Clare Soups
- Wine ala Chambon
- 2 Turbot Lobster 2 1/2 lb Sauce
- 12 Saddle of Mutton
- 2 Breasts of Chickens
- 2 Cold Chickens
- Cold Pige
- 22 Beef roasted
- 25 Ramp Beef
- Hams
- Tongues
- Shoulder of Graps Lamb

- Shoulder of Graps Lamb
- Tart
- Potatoes

Pages Dinner

- 6 Neak, Bacon
- 1/2 Neck of Mutton
- Tart
- Vegetables
- Family
- 2 1/2 Beef boiled
- 2 1/2 Lamb
- 15 Sirloin of Veal
- 1/2 Siver & Bacon
- Truffle
- Stewed Sweet with Egg
- 10 1/2 Mutton roasted
- Tart
- Vegetables
- 4 Fruit

Prince Regent's Supper

- Rice Soups with Capons 2
- 2 Chickens roasted
- 19 2 Guinea Fowls
- 19 2 Chickens boiled
- 19 Lamb Cutlets
- 19 Blanquets of Fowls
- 2 Duckling with Pease
- Pease
- Asparagus
- Jelly
- Pasty
- 19 50 Prawns

The Band Supper

- 3/4 Round of Beef
- Singers
- 2 Quarter of Lamb
- 10 1/4 Fillet of Veal
- Ham
- 2 Tongues
- 1 Pullets roasted
- 6 Lobsters
- Pasty
- Jelly of Blancmange
- 4 Salads

Mr. Fitzwilliam's Supper

- 1/2 Neck of Mutton

Manchets	3
Loaves	5
d ^o Soups	2
Butter	20
Milk	2
Cream	8
d ^o double	4
Hams leg	35/4
Tongues	2
Olive prints	2
Merry Bottles	4
Port	2
Noyau	1

His Royal Highness the Prince Regent's Dinner M. Waters Dinner

His Royal Highness the Prince Regent's Dinner M. Waters Dinner

1. Turtle Soup
2. Rice soup with a Capon
3. Trout ala Genevoise
4. Whiting 1/2 lb Sauce
1. Capsole au Ries Pullet
2. Fillets of Mutton with Cucumbers
3. Veal Cutlets with Mushrooms
2. Fillets of Chickens with Peas
3. 2 Fillets of Soles with Crayfish
1. Hash of Pullet

3. Salmon
1. 1/2 Shoulder of Lamb
Tart

Pages Dinner

1. Turtle Soup
2. Rice soup with Capon
3. Trout ala Genevoise
4. Capsole au Ries Pullet
1. 1/2 Fillets of Mutton with Cucumbers
2. Veal Cutlets with Mushrooms
3. Fillets of Chickens with Peas
4. Fillets of Soles with Crayfish
1. 1/2 Hash of Pullet

2. Pullet
Bacon
Potatoes
Pudding
1. 1/2 Whiting

Pages

6. Beef Steaks
1. Leg of Mutton
Vegetables
Pudding

Second Course

2. Chickens
1. Leveret
Asparagus
1. 1/2 Crayfish
Lemon Cream
Caramelons of Apricots
Cheese Cakes

4. Salmon
1. 1/2 Hash
1. 1/2 Roast Veal
Tart
Vegetables

Family

3. Salmon
1. 1/2 Shoulder
2. 1/2 of Lamb
Hash
1. 1/2 Roast of Veal
1. 1/2 Leg of Mutton
1. 1/2 Veal Cutlets
4. Vegetables
Gooseberry Tart

Second Course

1. 1/2 Chickens roasted
1. 1/2 Leveret
Asparagus
Crayfish
Lemon Cream
Caramelons of apricot
Cheese Cakes

Family

2. 1/2 Roast Veal
Hash
2. 1/2 Roast mutton Leg & Shoulder
1. 1/2 Knuckle of Veal
Bacon
1. 1/2 Beef Steaks
Pudding

Side Board

1. 1/2 Loin of Veal roasted
Ribs of Lamb cold
1. 1/2 2 Chickens
Ham
Tongue

Stock

1. 1/2 Veal
1. 1/2 Fowl
Manchets 3
Loaves 5
1. 1/2 Soup 2
Butter 14
Eggs 1/2 2
Milk 3
Cream 4
Claret 1
Salt Bushels 1
Clard 1

Side Board

1. 1/2 Hot Loin of Veal
2. Cold Chickens
1. 1/2 Rib of Lamb cold
Cold Ham, Tongue &c

Manchets 3
Loaves 4
Soup 2
Butter 10
Cream 2
Ham 3 1/2
Tongues 2
Cayenne pepper 2. Vials

1. 1/2 The Turkey

1. 1/2 Hackrels
1. 1/2 Rump Steaks
& Chicken
New Potatoes

1. 1/2 The Turkey

1. 1/2 Veal

Stock 22 1/2
Veal 22 1/2
Beef

His Royal Highness The Prince Regent's Dinner

M. Water's Dinner

- 2. Chicken Pie
- 1. Leg of mutton
- Potatoes
- Pudding

Family Dinner

- Mock Turtle Soup 1. Calves head scalded
- 1. Turbot
- 7/6 Salmon
- 10. Soles
- 6. Mackerels
- 1. Lotthes
- 6. Roasted Poultry
- 6. Roast D^r
- Ham
- 2. Boiled Pullets
- 2. Tongues with Spinage
- 26/6 Roast Beef
- 22. Fillet of veal
- 1. Leg of mutton
- 5. Giblets
- 1. Petit Pudding
- Macaronie
- Asparagus
- Pudding
- 11. Leg of mutton
- Plumb Pudding
- 2. Suet

Lunching

- 1. Chicken

Col. Bloomfield

- 1. Chicken
- 2. Pullets
- Pie
- J.P. Birds of Lamb
- J.P. Quill

Footmen

- 16/6 Boiled Beef
- 14/6 Roast Beef
- Vegetables

Housemaids

- 10/6 Mutton
- Bacon
- Vegetables

Porters at the Gate

- 11. Mutton
- Bacon
- Vegetables

Porters Stable Gate

- 7/6 Mutton
- Bacon
- Vegetables

Coal Porters

- 7/6 Roast Mutton
- Vegetables

M. Lush

- 7/6 Mutton
- Bacon
- Vegetables

Gardeners

- 7/6 Mutton
- Vegetables

Carpenters

- 8/6 Shoulder of Mutton

Manchets	3.
Leaves	5.
Soup	2.
Bran Bread	1.
Buller	12.
Egg Hunt	2.
Milk	5.
Cream	2.
Lard Oil	20.
Madira	2.
Port	4.
Sherry	2.

Mrs. Royal Highness The Prince Regent's Dinner

M^r Waters dinner

First Soup

- 1. Rice Soup with Capon
- 6. Trout a la Geneoise. pp. shrimps

Petit Patees With Mackerels Roe

- 2. Chickens with Cucumbers
- 4. Entrees
- 11. Veal Cutlets a la Dressing
- 2. Ducklings with Peas
- 6. Fillets of Whiting a la Estragon
- 8. Escalops of Mutton with Herbs

Second Course

- 2. Roast Pullets
- J.P. Sweet Peas
- J.P. Cray fish 2 wanted

Side Board

- 22. Roast Beef
- 2. Cold Chickens
- Ham, Tongue
- Cold Shoulder of Mutton Lamb

Luncheon

- J.P. 2. Chickens

S^r Tho^s Syrett

- 1. Mackerel
- 7/4. Loins of Mutton
- Wharagus
- Polates

- Stock
- Veal - 36.
- Fowls - 2.

- 4. Soles
- 2. Chicken picapee
- 7/4. Roast Veal
- Pudding

Pages

- 4. Mackerels
- 4. Soles
- 7/4. Mutton Chops with Spinage
- 7/4. Roast Veal
- Pudding

Family

- 12. Mackerels
- 10. Soles
- 2 1/2. Round of Beef
- 2 1/2. Roast Mutton
- J.P. Calves Head
- Bacon
- Sauces
- 15. Shoulder Veal
- Pudding

- Manchets - 3.
- Loaves - 4
- Soup D^o - 2
- Butter - 14.
- Milk - 4
- Creams - 3 1/2
- Rice - 12. S
- Tongues - 2
- Bacon - 11 1/2
- Red Lead - 12
- Madeira - 4
- Claret - 1.

His Royal Highness the Prince Regent's Dinner M. Waters Dinner

His Royal Highness the Prince Regent's Dinner M. Waters Dinner

Nine Soups,
 Turtle Soups,
 1/2 Turbot 1/2 Sturgeon 1/2 Salmon
 2 Fryed Mackerels
 The Carcasse of Veal,
 Not au Vent with Maccarony
 7/8 Neck of Mutton with Cucumbers
 2 Chickens with Green Pease
 2 Croquets of Mallet bread
 Potatoes 2 Fillets of Trouts as French style
 2 Pullets } roasts
 Tea Savel }
 Asparagus omlet
 Strawberry Jelly
 2 warts
 Side Board,
 1/2 Loaf of Veal
 1/2 Neck of Mutton tail
 2 Chickens cold
 Ham
 Tongue
 Luncheon,
 2 Pullets
 Sir Tho. Fitzwill
 1/2 Boild Pullet
 7/8 Roast of Veal
 Asparagus
 Fort
 2 Mackerel

6 Mutton Cutlets
 1/2 Roast Veal
 Asparagus
 Pages Dinner
 1/2 Leg of Grap Lamb
 2 Chop Liver
 Bacon
 Pudding
 Family
 Quarter of Grap Lamb
 3 Liver
 Bacon
 10/12 Breast of Veal
 11/2 Shoulder of Mutton roasted
 Round of Beef cold
 Mashed Potatoes & Eggs
 2 Boild Beef
 Vegetables
 Pudding

Manchetts 3
 Loaves 4
 Soups do 2
 Milk 2 1/2 3
 Cream pint 5
 Ham lb 50 3/4
 Cressway lard 1/4
 6 Spans of Mackerel 2 pints
 Capers 2 do
 Mustard 2 pints
 Must sugar 12 lb
 Nutmeg 2
 Mack 1/4 lb
 Cloves 1/4
 Butter lb 2 1/2

Soupe Clari
 Soupe Turtle
 5 Mackerel ala Madame Hotel
 1 Sole 1/2 lb. same
 Leg of Lamb with French Beans
 Pillet Patties au jus 1 Sweetbread
 1/2 Tondrons of Veal with Cucumbers
 2 Ducklings with Pease
 2 Pies of Chickens w. Mushrooms
 8 Mutton Cutlets
 2 Pullets } roasts
 6 Pigeons }
 Pease
 1 Lobster ala bechamel
 Cateaux ala Madeline
 Cream of Coffee
 1 Pullet
 Side Board
 1/2 Saddle of Mutton
 1/2 Ham of Venison
 2 Chickens Cold
 Ham
 Tongue

S. Tho. Fitzwill
 7/8 Loaf of Mutton
 1 Pullet
 Potatoes

9 Beef roasted
 Pudding
 2 Lettice
 Pages
 10 Beef roasted
 1/2 Veal Cutlets
 Pudding
 Family
 2 1/2 Beef roasted
 1/2 Fillet Veal
 1/2 Leg of Mutton boild &
 1/2 Colons Liver
 Bacon
 Vegetables
 Pudding
 5/8 Ham
 12 1/4 Neck of Veal
 Stock
 Veal 10
 Manchetts 2
 Loaves 4
 Soups 2
 Milk 5
 Cream 1 1/2
 do double 2

His Royal Highness the Prince Regent's Dinner. Mr. Walsby's Dinner

Rice Soupe with Capon
 Turtle Soupe
 8 Sole shoulder & fried
 20 Truss of Beef Stewed
 2 Chicken Pie 2 Sweetbread
 3 Cuddles of Chickens on papillote
 John Dore a la Choucroute
 Cornucopia of Venison with the Grapes
 Camellons of Potatoes
 2 Potatoes } roasts
 Ribs of House Lamb }
 Asparagus
 50 Prawns
 Cream Sauce

Side Board
 16 Roast Beef
 12 Potatoes cold
 10 Neck of Veal roasted
 Ham
 Tongue

1st Mo. Turkey
 Mackerel
 7 Mutton Chops
 Roast Pullet
 Asparagus
 Potatoes

Col^d Bloomfield
 1 Pullet roasted
 Soupe
 Asparagus

2 Soles
 2 Chicken Pie
 1st Mutton Beef

Pages Dinner

Veal Pie
 7th Mo. of Mutton
 Vegetables
 Cudding

Family

3rd Beef Coddle
 10th Veal Pie
 2nd Chops Lamb
 Washed Venison
 16 Veal roasted
 Vegetables
 Cudding
 22 Mutton roasted

Stock

Beef 16
 Veal 2 1/2
 Hens 2
 Manicots 3
 Loaves 3
 d^o Soupe 2
 Milk 5
 Cream pints 5
 Anchovies 4
 Tongues 4
 Butter 14
 Eggs 200

His Royal Highness the Prince Regent's Dinner. Mr. Walsby's Dinner

Dutch Soupe
 Turtle Soupe
 Turbot 1 Lobster for the Sauce
 2 Whiting

2 Chickens with Pease
 8th Mo. of Mutton roasted
 with pure of Lettuce

Petit Pouter Mackerel Stews
 19th Fillet of Capon Orange Sauce
 2 Ducklings with Pease
 8th Greens duns of Veal with the Sauce Standings

2 Chickens } roasts
 Guinea Fowl }
 French Beans
 Macaroni a la d'emie glaze
 Orange Jelly
 Pudding

Side Board
 1/2nd Leg of Veal roasted
 2 Potatoes
 Ham
 Tongue

1st Mo. Turkey
 1 Sole for the Sauce
 Loin of Mutton
 Tart
 2 Cils

Luncheon

2 Potatoes

Leg of Grass Lamb
 4 Soles

Pages Dinner

19th Beef Steaks
 Pudding
 7 Mutton roasted
 6 Soles

Family

9 Mackerel
 19th Beef Steaks
 16 Mutton roasted
 16 Breast of Veal
 Bacon
 Branch of Veal
 Ham
 Tart
 14 Mackerels
 7 Soles

Stock

Veal 17
 Hens 1
 Mackerels 3
 Loaves 4
 d^o Soupe 2
 Yeast 1
 Milk 1
 Cream pints 2 1/2
 d^o double 1
 Currants 12
 Prunes 12
 Butter 12
 Pot 1

His Royal Highness the Prince Regent's Dinner

Mr. Waters's Dinner

- Chickens
- 2 Chickens with Rice
- 4 Sals for the same

- 7 Neck of Mutton
- Pullet roasted
- Ham & Pease

- 23/4 Mutton of Beef braised with Lettuce
- 2 Chickens with Pease

Pages Dinner

- Muscle of Veal
- 1 Shoulder of Lamb
- Pudding

- Patties on Jus à la Court
- 5 Lettuce of Whiting's broild with a little Salt
- 2 Wings of Pullet a la Tartare

- 7/4 Minced Mutton pure of Cucumbers

Family

- 1/2 Muscle of Veal
- Bacon
- 26 Leg, Tho. & Neck of Mutton
- 17/4 Lamb of Veal
- Pudding
- Washed Venison

Second Course

- 1/2 Goose } roasts
- 2 Chickens }
- Truffles
- Jelly
- Pease
- Pastry

Side Board

- 11/2 Hot Saddle of Mutton
- Cold Beef
- Cold Veal
- Lamb
- Ham, Tongue, Braised Head
- 1 Pullet
- 24 Pullet Veal
- Potted Pheasant

Sir Tho. Spratwell

- 3/4 Muscle of Veal
- 1 Rabbit
- Jelly
- Pastry
- Cold Veal
- 2 Mackrel

Stock

- Beef 26
- Veal 41
- Turks 3
- Suet 14
- Mantels 3
- Leaves 3
- d. Soupe 2
- Milk 24 6
- Cream 3
- Oil 14
- Capers 14
- Olive 2
- Tringlof 2
- Macaronia 2
- d. flat 2
- Concova 1
- White Pepper 14
- Butter 14
- Lard 29
- Egg yolk 2

His Royal Highness the Prince Regent's Dinner

Mr. Waters's Dinner

- 1/2 Soupe Pure
- 1/2 Soupe Chions
- 4 Sals for the same

- 1/2 Leg of Lamb & Lamb
- 1/2 Mixed Veal
- Pastry
- 1/2 Sals

- 1/2 Mutton of Beef braised
- Chickens with Pease

Pages Dinner

- 1/2 Leg of Mutton
- Eggs & Sausage
- Pastry

- 1/2 Patties
- 1/2 Trout a la Genoise
- 1/2 Wings of Pullet
- 7 Minced Mutton pure of Cucumbers

Second Course

- Goose } roasts
- Chickens }
- Pease
- Truffles
- Jelly
- Pastry

Family

- 3/4 Breast of Veal
- 10 Mutton bone
- Trish Steer
- 1/2 Liver
- 23 Breast Beef
- 1/2 Muscle of Veal
- Pudding

Side Board

- 1/2 Saddle of Mutton
- 1/2 Beef Veal & Braised Head
- 1/2 Ham Tongue
- Shoulder of House Lamb
- 2 Pullet

Luncheon

- 0 Neck of Mutton

Sr Tho. Spratwell

- 3 Mackrel
- 11/2 Neck of Veal
- Asparagus
- Potatoes
- Pullet roasted
- 1/2 Mutton Pullet
- Pastry

Col. Bloomfield

- Pullet boiled
- Cold Meat
- Cold Pullet
- Potatoes

- Mantels 3
- Leaves 4
- d. Soupe 2
- Flour Sacks 1/2
- Milk 2
- Cream 5
- Double Sugar 30
- Tribble da 20
- Butter 12

His Royal Highness the Prince Regent's Dinner

M^r Waters

- 2 Soups, Odepot of Chickens
- White Vermicelli
- 2 Solis & Moris in Sauce
- 1/2 Trout Capier Sauce

1 Pullet Patties a la Richman
Leg of House Lamb

- 1/2 Pork Dutch Sauce
- 3 Fillets of Rabbits with Cucumbers
- 3 Cutlets of Pigeons Italian Sauce
- 2 Blanquette of Pullets with Pease

Second Course

- 6 Levant Sausages } roasts
- 2 Chickens
- Asparagus
- 50 Prawns
- Pastry
- Crêpe

Side Board

- 3 1/2 Pound of Beef boild
- 7/2 Neck of Mutton roasted
- Beef, Veal, Boar's head
- 1/2 Ham, Tongue, Sausage
- 3 Pullets

Sir Tho. Tyrawith

- 2 Salmon & Potatoe Sauce
- 6/2 Mutton Steaks
- Plates
- Pastry

- 3/2 Neck of Veal roasted
- 1/2 Chickens & Pease
- 1/2 Pike boild
- Tart

Pages

- 16 lb End
- 2 Loaf Salmon
- 7/2 Neck of Mutton roasted
- Pudding

Family

- 16 lb of End
- 6 of Salmon
- 15/2 Shoulder of Veal
- 2^d of Lamb, Grapes
- 9 Breast of Veal stewed
- 27 Leg, Shoulder & Neck Mutton
- 22/2 Beef roasted

Footmen

- 10 Leg & Shoulder Mutton
- Boiled Beef

Porters

- 11/2 Leg of Mutton
- 1/2 Boiled Beef

- House Maids
- 10/2 Shoulder of Mutton
- 1/2 Boiled Beef

- Port Gate Porters
- 7 1/2 of Mutton

- Camp. Leg Porters
- 6/2 Loin of Mutton

- M^r Luch
- Loin of Mutton

- Stables
- 20/2 Mutton roasted

- Beef 12/2
- Vine 16

- Manchets 3
- Loaves 3
- d^e Soupe 2
- Milk 2 1/2
- Cream 6
- Butter 10
- Sherry 2

His Royal Highness the Prince Regent's Dinner

M^r Waters Dinner

- 1/2 Odepot of Chickens
- 1/2 Soups Vermicelli
- 1/2 Trout
- 1/2 Solis in Shrimps Sauce

1/2 Pullets a la Richman
1/2 Leg of House Lamb with Spinnage

- 1/2 Fillets of Rabbits & Cucumbers
- 1/2 Cutlets of Pigeons Italian Sauce
- 1/2 Pork with Dutch Sauce
- Blanquette of Pullets with Pease

Second Course

- 2 Chickens
- 5 Sausages Banding
- 50 Prawns
- Pease
- Filly

Side Board

- 15/2 Loin of Veal
- 6/2 Neck of Mutton
- 1/2 Cold Hind of Beef
- 1/2 Roast Beef
- Shoulder of Lamb
- 1/2 Ham, Tongue, Boar's head
- 1/2 Neck
- Pullets

S^r Thomas Tyrawith

- 9 Loin of Veal
- 2 Mackrel
- 1/2 Mutton Cutlets
- 1 Pullet roasted
- Asparagus
- Potatoes
- Pastry

- 1/2 Leg of Mutton roasted
- 2 Boild Chickens
- Pease
- Pastry

Pages

- 6/2 Breast of Veal
- 1 Pullet boild
- Pastry

Family

- 15/2 Loin of Veal
- Cold Hind of Beef
- Spinnage & Eggs
- 1/2 Ham, Neck of Mutton
- 10/2 Leg of d^e Mutton
- Macaroni
- 3/2 Colours Pease
- Pudding

- Manchets 3
- Loaves 3
- d^e Soupe 2
- Milk 2
- Cream 14/2
- Salt Marshmall 1
- Mustard Pot 1
- Sugar double 12
- Butter 2 1/2
- Eggs 100
- Pease 27

His Royal Highness the Prince Regent's Dinner

Soupe Hollandaise
 Soupe a la Chicken
 Tortot
 Lobster Sauce
 2 Whitinge Fryed
 1/2 Pot & Puffin Mackerell roas
 Capon au Gros Sel
 1/2 Lamb Cutlets a la Normannoise
 3 Chicken Saute de Pullet a la Poise
 2 Filet de Canard au Navet moussaoud
 1 Pullet Laitille of Chickens

Second Course

1/2 a Hare larded } roasts
 2 Chickens }
 Salade de Navet
 Petit Pica
 Pastry
 Jelly

Side Board

26 Hot & Cold Soup of Beef
 1/2 Cold Beef, Veal & Lamb
 Ham, Tongues &
 Pullet

M. M^{rs}. Tyrwhitt

2 Salmon
 1 Lobster
 5/2 Mince Staples
 Mince Pudding
 Pastry
 Asparagus
 Potatoes

M. Waters Dinner

12/4 Beef roasted
 7/4 Mutton Cutlets

Pages

9 Beef roasted
 Hashie
 Pudding

Family

20 Beef roasted
 1/2 Quarter Grapes Lamb
 9 Breast of Veal
 7/4 Mutton Cutlets
 15/4 Cold & Gravy Mutton
 Pudding

Stock

Beef 20
 Veal 17 1/4
 Suet 6 1/2
 Tallow 1

Mantels 3
 Leaves 4
 d' Soupe 2
 Milk 4
 Cream 4 1/2
 Sherry 1

His Royal Highness the Prince Regent's Dinner

7/2 Soupe de Pot & Mackerell of Veal
 Soupe au Pot
 1/2 Sole & M. Saumon
 2 Mackerell
 1 Capon with Cucumbers
 7 Mutton Cutlets with Lobster
 Pates au Natural
 2 Fryed Chickens
 1/2 Quails with Tragent Sals
 2 Emence of Pullet with Sauce

Second Course

1/2 Pea Fowl } roasted
 2 Chickens }
 Truffles
 Sauce
 Jelly
 Pastry

Side Board

1/2 Saddle Mutton
 Beef, Lamb, Veal
 Ham, Tongues &
 1/2 Filet of Veal
 3 Pullet

M^{rs}. M^{rs}. Tyrwhitt

1/2 Loaf of Veal
 2 Mackerell
 Pastry
 Potatoes & Asparagus

M. Waters Dinner

1/2 Leg of Grapes Lamb
 1/2 Veal Cutlets
 Pastry & Potatoes

Pages

Veal Cutlets
 Shoulder of Lamb
 Pudding

Family

1/2 Breast of Beef
 1/2 Mackerell of Veal
 20 Leg & Neck of Mutton
 9 Neck of Mutton
 Bacon & Greens
 Pudding
 2 1/2 Veal

Stock

Beef 12 1/2
 Veal 26
 Tallow 2
 Mantels 3
 Leaves 3
 d' Soupe 2
 Milk 2 1/2
 Cream 3 1/2
 Lisbon Sugar 12
 Raisins 12
 Mace 2
 Butter 12
 Bacon 63
 Sherry 1

His Royal Highness the Prince Regent's Dinner M. Waters Dinner

- 1.0 Oeufrot Sprinkle of Meal
- 1.0 Herb. Soups
- 1.0 1/2 Sole of Fish Sauce
- 2 Macaroni
- 1.0 1/2 Capon with Cucumbers
- 1.0 Mutton Cutlets with Lettuce
- 1.0 Potatoes
- 1.0 Chickens with Eggs
- 1.0 Quails with Ragout
- 1.0 Sauce of Potlets with Pease

Second Course

- 1.0 2 Chickens } roasts
- 1.0 1/2 Partridge }
Pease
Truffles
Custard
Sally

Side Board

- 1.0 Hot Saddle of Mutton
- 1.0 Cold Beef, Veal, Lamb
- 1.0 Ham, Tongue, Boarshank
- 1.0 Potlets

M^{rs} Thos. Tyndal

- 2/2 Salmon & Lobster Sauce
- 1/2 Leg of Mutton roasted
- Asparagus
- Plum Pudding

- 1.0 4 Soles
- 7 Breast of Veal

Pages Dinner

- 1.0 Leg of Mutton
- 1.0 Soles
- Pudding

Family

- 10 Pounds
- 12 Scote 4 Souls
- 1.0 Mutton boiled
- 15 Irish Stew
- 1/2 Leg of Veal
- 1/4 Mutton roasted
- Pudding
- 4 Sheet

- Manchets 3
- Loaves 3
- do Soup 2
- Milk 1
- Cream 4
- do 1
- Med. Lead 12
- Butter 12
- Eggs 200
- Sherry 1

The Prince Regent dined out M. Waters Dinner

- 7/8 Leg of Mutton roasted
- 2 Potlets
- Pease & Bacon
- Pasty

Pages Dinner

- 7 Neck of Veal
- Mutton
- Pudding

M^{rs} Christie

- 9 Leg of Mutton

Family

- Three Quarter Gravy Lamb
- 12/2 Neck of Veal
- 17 Shoulder & Neck Mutton
- Lamb's Head & Liver
- Custard
- Pudding

Stock

- Beef 46
- Veal 42
- Calves feet 10
- Fowls 3
- Manchets 3
- Loaves 4
- do 2
- Yeast 1
- Milk 4 1/2
- Cream 2 1/2
- Hams 63 1/2
- Tongues 4
- Orange Flour 1/2
- Double Sugar 50
- Almonds 4
- Butter do 20
- Lard 23
- Madeira 3

Side Board

- 4 Potlets
- Potted Pheasant
- Potted Woodcock
- Potted Truffles

M^{rs} Thos. Tyndal

- 5/4 Breast of Veal
- Pudding
- 2 Soles Fried
- Cauliflower

His Royal Highness the Prince Regent's Dinner

- Turtle Soupe
 - 3 Ochet of Chickens
 - Turbot boiled & to be served with Sauce
 - Purée
 - 0 Whittlings of Trout & Shrimps
 - 2 Capons with ragout of Sweetbread
 - Ham with Lettuce
 - 2 Shoulders of Ham Sauce with Spunge
 - 1 Pate of Hand of Woodcock
 - 1 Patter of Anchovy
 - 2 Croquets of Potatoes
 - 1 Lemonell of Whittings
 - Chartrous of Vegetables
 - 2 Chickens a la Esturgeon
 - 9 Essence of Butter with Cucumbers
 - 2 Breasts of Lamb a la Jardiniere
 - 2 Pulsons of Potatoes a la Reine
 - 2 Blanquets of Potatoes with Pease
 - 1 Caponelle au Ris of Turbot
 - 6 Quails au Gratin
 - 4 Sauter of Chickens
- Second Course
- 2 Souffles larded
 - 2 Chickens
 - 2 Ducklings
 - Pease Stewed
 - Spunge
 - Asparagus
 - Truffles
 - 1 Salade Lobster
 - 75 Prawns
 - Jelly of Strawberries
 - Jelly of Pine Apple
 - Hot Choux
 - Pudding d'Herminette
 - Basket with mixed Paste
 - Yonmain Cake
 - Crquante
 - Rock work
- Side Board
- 13 1/2 Saddle of Mutton
 - 15 1/2 Loin of Veal
 - 13 Cold Beef a la Mode
 - 20 Roast Beef
 - 15 Fillet of Veal
 - 2 Muscovat Pige
 - 1 Partridge d'
 - 12 Potlets
 - 1 Leg of House Lamb
 - 1 Shoulder d'
 - Ham, Tongue & Rows that
 - Beans a la Reine
 - Truffles Potted

Supper

- Turkey of Chickens & Rice
 - 5 Pigeons roasted
 - 2 Chickens roasted
 - 15 Quails au Gratin
 - 15 Blanquets of Potatoes
 - 15 Sauter of Chickens
 - 1 Rich House Lamb Cutlets
 - Potatoes a la Creme
 - Stewed Pease
 - 10 Prawns
 - Jelly
 - Whittr Salade
 - Creme
 - Pastry
 - Nolan Hand
- Mr Mrs. Tyrustott Dinner
- 4 Rump Steaks
 - 2 Macarons
 - Plum Pudding
 - Stewed Pease
 - Potatoes

Mr Water

- 1 Shoulder of Mutton
- 1 Potlet boiled
- Pastry

Pages

- 7 1/2 Neck of Mutton boiled
- Potlet roasted
- Pudding

Family

- 20 Beef Shoid
- 24 Edge Bone of Beef
- 32 Roast Beef
- 31 1/2 Mutton roast
- 10 1/2 d' boild
- 10 2 Necks of Mutton

Military Band

- 20 Roast Beef
- 15 1/2 Shoulder of Veal
- 22 Beef

Music Gentlemen

- at Ham
- 2 Fowls
- 16 Loin Veal
- Tongue
- Pastry
- Jelly

Stock

Veal	13
Fowls	2
Macarons	3
Loaves	4
d' Soupe	2
Bran	1
Milk	7
Cream	14 1/2
d' double	4
Parmaigan Cheese	3 1/2
Butter	24
Sherry	2
Port	2

His Royal Highness the Prince Regent's Dinner Mr. Watier's Dinner

Turtle Soup
 Chicken & Rice Soup
 1/2 Turbot a la Jessoise
 Turbot, Whiting & 2 Lobster Stumps
 1/2 Rump of Beef a la Jardiniere
 2 Capons with Cauliflower
 7/2 Mutton Pies
 2 Tricape of Chickens
 2 Soups of Lamb on Onions
 2 Blanquets of Pettit
 4 Filets of Sole Sarragoussane
 2 Truitau of Chickens
 1/2 Nissolis a la D'Antoi
 1/4 Blanquets of Veal
 Filets of Cod a la Maistre D'Hotel
 4 Soles of Chickens
 4 Sweetbreads larded
 1 Potted Potties a la Richemond
 2 Ducks with Turneps
 Saddle of House Lamb larded
 Second Course
 2 Chickens }
 1 Goose }
 6 Pigeons }
 1 Capon }
 Truffles
 French Beans
 Pease Stewed
 Lettuce steamed
 30 Crayfish
 Aspic
 Strawberry Jelly
 Green Orange Flower
 Biscuits
 Pastry
 Souffle
 Choux Griller
 Side Table
 24 Roast Beef
 1/2 Leg of Mutton
 Beans & Bacon
 Cold Beef
 Alameda Beef
 Veal, Ham & Tongues
 Shoulder of House Lamb
 6 Pettits
 Cold Pig

Leg of Crapoteau
 1/2 Mutton chops
 Pastry

Pages

14 Soles
 9/2 Leg of Mutton
 Pudding

Family

4 Soles
 15 Cold
 11 Salmon
 1/2 Leg of Veal
 Bacon
 15 Mutton Stewed
 10 Leg of Bird
 15 d° Roasted
 Pudding

Housemaids

20 Roast Beef
 1/2 Roast d°
 1/2 Leg of Mutton

Porter at the Gate

10 Leg of Mutton
 1/2 Roast Bird

Porter at the Stable Gate

1/2 Shoulder of Mutton

Lacomp Legatiers

0 Shoulder of Mutton

Stable People

22/2 Legs of Mutton

Stock

Beef 55
 Veal 60/2
 Hens 2

Maccabits 3
 Leaves 4
 d° Soups 4
 Milk 4
 Cream 12/2
 d° double 1
 Maccaronia pipe 4
 Rice by 12
 Sarragou Nougat 2 bottles
 French d° 2-d°
 Sauce of Richemond 2 pints
 Butter 32
 Eggs 200
 Lard 27
 Port 3
 Sherry 2
 Madeira 5

His Royal Highness the Prince Regent's Dinner

Turtle Soup
 Rice 2 Chickens
 Purée of Pease
 Sultana
 16 Turbot 2 Lobster Sauce
 6 Sals path sauce
 1 Dario Capier Sauce
 19 Fruit a la Fenouille
 19 Mince of Beef a la Jardiniere
 2 Capons with Truffles & Sweetbread
 1 Leg of M. Lamb & Langhouse
 2 Chickens with Cauliflower
 16 Entrées
 19 Boudin a la Micheline
 5 Grenade of Rabbits 14 Lamb shoulder
 Woodcock an Gratin
 2 Fillets of Ducklings ala Macadome
 19 Patties of Mutton an natural
 19 Rissoles a la Darioise
 2 Neck of Lamb Cutlets broild
 19 Timbales of Purée of Potlets
 19 Blanquette of Potlets with Rice
 19 Escalope of Veal Italian Sauce
 19 Tricape of Chickens with Pease
 19 Emince of Lamb with Onions
 19 Fillets of Sole Savoyon Sauce
 19 Minis of Potlets an Bigarone
 19 Escalope of Turbot a la Creme
 19 Sweetbread Glace' Animate Sauce

Second Course
 Green Goose
 Capon
 2 Chickens
 6 Pigeons Barded
 12 Sea Trout Larded
 2 Sweetbreads Larded
 Flank
 1 Pocket of mixed Pastry
 16 Diamond Rice with Chastilly Cream
 16 Entrées
 Asparagus
 Parsnips
 Lettuce Stewed
 Cauliflower with parmagon
 19 Prolique of Potlets
 19 Capon
 75 Prawns
 1 Lobster Salade
 Basket of Strawberries
 Duchy Cake
 Almond Wafers
 Apricot Tartlets
 Plum Apple Jelly
 Crane of Nighe
 Wine Cold
 Purant Cream
 Nemous
 Brioche
 Tordana
 Dutch Wafers
 Souffle a la Meine

Side Board

1/2 Haunch of Venison roasted
 1/2 Fillet of Veal
 1/2 Saddle of Mutton
 Beans & Bacon
 Cold Beef, Veal, Lamb
 Ham & Tongue
 Partridge Eye & Boar's Head
 Potlets
 Baked Truffles

For His Highness

2/3 Crumpet Salmon
 8 Mutton Cutlets
 Potatoes
 Pastry

M. Waters

2 Potlets
 Potatoes

Pages Backstairs

6 Loaf of Veal
 19 Ham
 Pudding
 Peas

Family

7 Roast Veal
 19 Cold Lamb
 19 Ham
 8/4 Mutton Stewed
 10/4 19 roasted
 Pudding

Stock

Manchets	3
Lard	5
2 ^d Soupe	2
Milk	2 1/2
Cream	9
2 ^d double	3
Tongues	2
White Paper	14
Victuaries	3
Butter	36
Lard	33
Eggs	200
Bacon	29
Pot	2
Sherry	1
Maderra	1

His Royal Highness the Prince Regent's Dinner

Soupe puree of Pease
Soupe Chicken & Rice

Saut 1/2 pint of Gaudinac au Jus
A Capon au Couronne

- 1st Filet of Ducklings with Stewed Turneps
- 1st Pudding of Rabbits a la Richelieu
- 1st Chicken Cotelet au naturel
- 2 Escalops of Pulletts with Pease Stewed

Second Course

- 2 Chickens } roasted
Guinea Fowl Sarded }
Pease & Lettuce Stewed
- 1 Lobster Salade
- Pastry
- Jelly

Side Board

- 2 Beef roasted
- Beans & Bacon
- 1st Cold Beef, Veal, Lamb
- Ham, Tongue & Pige
- 3 Pulletts

S^r Tho^s Tyrwhitt's Dinner

M^r Watier's Dinner

- 10^{lb} Beef roasted
- 1st Culetts
- Pudding
- Potato

Pages

- 9^{lb} Beef roasted
- Halbe
- Pudding
- Pease

Family

- 23 Beef roasted
- 15^{lb} Leg of Veal
- 10 Leg of Mutton boiled
- 1st Shoulder roasted
- 16^{lb} Breast of Veal Stewed
- 1st Mutton Culetts
- Pudding
- Vegetables

Stock

- Beef 18^{lb}
- Veal 18^{lb}
- Fowls 2
- Manchets 3
- Leaves 3
- d^o soups 2
- Milk 5
- Cream 4
- Sherry 1

His Royal Highness the Prince Regent's Dinner

Soupe Rice with Chickens
Soupe Puree of Pease
2 Tables Lobster
1st Salmon
1st Whiting 1/2 lb Sauce

- 1st Patties au Jus
- 1st A Capon au Jus Sel
- 1st Poulard a la Richelieu
- 1st Mutton Culetts au naturel
- 1st Filet of Ducklings au Nord
- 1st Escalops of Pulletts with Pease

Second Course

- 1st Guinea Fowl Sarded } roasted
- 1st Chickens roasted }
Pease
Salade of Potatoes
Pastry
Jelly

Side Board

- 11 Hot Leg of Mutton roasted
- 1st Cold Beef
- 1st Veal
- 1st Lamb
- Breast of Veal
- 1st Tongue
- 1st Ham
- 1st Pulletts

S^r Tho^s Tyrwhitt

- 3 Beef Salmon
- 1st Lobster
- 7^{lb} Mutton chops
- 1st Lamb Pudding

M^r Watier's Dinner

9 Neck of Mutton
Fowl
Pastry

Pages Dinner

- 7^{lb} Shoulder Mutton
- Fresh Stew
- Pudding

Family

- 16^{lb} Filet of Veal
- 1st Fresh Stew Neck Mutton
- Lamb Head & Liver
- 1st Leg of Mutton boiled
- 1st Cold Veal
- Pudding

- Manchets 3
- Leaves 4
- d^o soups 6
- Knubbide 6
- Bacon 20
- Milk 2
- Cream 3 1/2
- d^o double 1
- Sherry 1
- Madecira 1

His Royal Highness the Prince Regent's Dinner M^{rs} Wether's Dinner

Soupe a la Reine Pullet
 Soupe Julienne
 Turbot Lobster Sauce
 2 Whittings je St. Sauce
 1/2 Pâtis of Mackerel
 Nicks 2 Lamb Culetts broild
 2 Chickens forcee with Cucumbers
 Equillets of Pulletts a la Normandie
 7/8 Loin of Mutton broild
 10/12 Escalope de Veau with Truffles
 1 Larding
 Second Course
 2 Chickens } roasts
 2 Ducklings }
 Fried Artichokes
 Eggs a la Soupe
 Gravelles
 Strawberry Jelly

Side Board

12 Saddle of Mutton
 8/12 Roild Neck of Mutton
 1/2 Beef, Veal, Tongue
 1/2 Boars Head & Ham
 3 Pulletts
 Shoulder House Lamb
 12/12 Fittet of Veal
 1/2 M^{rs} Wether's
 6/12 Roast Veal
 2 Sols je St. Sauce
 Prase & Pudding

1/2 Neck of Veal
 Pages
 1/2 Mackerel
 9/12 Loin of Mutton
 Pudding
 Family
 8 Mackerel
 4 Haddockes
 1/2 Cod
 1/2 Beef boild
 1/4 Roast Veal
 1/2 Lamb Head
 10/12 Leg of Mutton
 7/8 Shoulder do
 Pudding
 Tart

Stock

Beef 12 1/2
 Veal 1
 Mackerels 3
 Loaves 3
 d^o Soupe 4
 Butter 8
 Milk 3
 Cream 1 1/2
 d^o double X

His Royal Highness the Prince Regent's Dinner M^{rs} Wether's Dinner

Soupe Chiees
 Soupe Reine Pullet
 4 Sols
 1/2 Whittings je St. Sauce
 2 1/2 Mince of Beef with young Carrots
 2 Pulletts with Cucumbers
 6 Petit Pâtis of Mutton
 2 Sols of Pulletts with Mushrooms
 1/2 Trout Stewed with Champagne
 12 Fittet of Veal glace with Sarril
 Second Course
 2 Chickens } roasts
 Ribs of House Lamb }
 Prase Stewed
 Lobster bechamel
 Lemon Jelly
 Savoy Cake

Side Boards

10 Edge Bone of Beef boild
 1 1/2 Loin of Veal roasted
 Bacon & Beans
 1/2 Cold Beef, Ham, Tongue
 Veal, Pulletts
 Hare Cake

1/2 Leg of veal Lamb
 1/2 Beef boild
 Pages
 1/2 Beef boild
 8/12 Mutton Culetts
 Vegetables
 Pudding
 Family
 1/2 Beef boild
 Quarter of Graps Lamb
 Hashie
 15 Loin of Veal
 8 Shoulder of Mutton
 Prase & Bacon
 1/2 Knuckle of Veal
 Pudding
 Vegetables

Stock

Veal 17
 Beef 53 1/2
 Calves feet 6
 Suet 2 1/4
 Fowls 2
 Mackerels 3
 Loaves 4
 Soupe d^o 2
 Flour Sacks 1/2
 Butter 12
 Eggs 200
 Milk 4 1/2
 Cream 5 1/2
 doubled^o 1
 Hams lb 65
 Tongues 4
 Artichokes 6
 Salt 1
 Oil 2
 Lisbon Sugar 12
 Pot 1
 Champagne 1

His Royal Highness the Prince Regent's Dinner L. Thos. Tyrwhitt

Soupe Mire & Potet
 Soupe Rode of Pease
 4 Capons broild ala Tartare
 1 P. Paupiets of Neal divided ala Margarine
 2 Mache of Mutton ala Portugaise
 4 Fillets of Whiting and Finches herbs
 2 Pices of Chickens with Stewed Pease
 3 Fillets of Maltois ala Chantille

Second Course

2 Chickens
 2 Quails } roasted
 2 Mutton
 Dutch Wafers
 Embressments
 Pease Stewed
 30 Crayfish
 Chumolons of Apricots
 Blancmange

Side Boards

24 Beef roasted
 8 Mutton broild
 Beans & Bacon
 Cold Beef, Neal, Ham & Tongue
 2 Potted Pige

2 Mutton broild
 4 Beef Steaks
 Potatoes
 Pease
 Pastry

M. Waters

8 Neck of Mutton broild
 Vegetables
 Jelly

Pages

6 1/2 Beef roasted
 Mash
 Pudding
 Vegetables

Family

35 Beef roasted
 Mache
 1 P. Calves Head
 Bacon
 Pease Stewed
 1 1/4 Leg of Mutton
 4 3/4 Breast of Neal
 Pudding

Manichels 3
 Leaves 4
 Soupe do 2
 Butter 12
 Eggs X
 Milk 2
 Cream 3
 do double 1
 Sherry 1

His Royal Highness the Prince Regent's Dinner M. Waters's Dinner

1/2 Mutton Soupe
 Mire Soupe 2 Capons

7 Roast Neal
 Bacon
 Pease

Pages

2 Lamb's Head ala Baseline
 1 P. Legs of Potlets and Mutton
 1 P. Souts of fillet of Beef
 8 1/4 Neal Cutlets ala Bourgoise
 Fillet of Sole ala Maitre d'Hotel
 Petit Pate au feu

1/2 Salmon
 7 1/2 Roast Neal
 Vegetables
 Pastry

Family

1 P. Chickens
 Guinea Fowl
 Pease Stewed
 Artichokes fried
 Pastry
 Jelly

10 Salmon
 14 Cap.
 20 Beef broild
 Mache
 Liver & Bacon
 20 Roast Mutton
 Bubble & Syck
 Vegetables
 Pastry
 1/2 Quarter of Grapes Lamb

Side Board

15 1/2 Mutton roasted
 Ham, Beef, Lamb
 Tongue
 2 Potlets roasted
 Potted Pheasant

Stock

Beef 33
 Neal 75
 Suet 3
 Fowls 2
 Manichels 3
 Leaves 3
 Soupe 2
 Butter 24
 Eggs X
 Milk 1
 Cream 6
 do double 2
 Bacon 1 1/4
 Ham 2 1/2
 Oil 4
 Tringlops 2
 Jamaica Pepper 1/2
 Carmine 1
 Almonds 6
 Pheerish 1
 Madevia 9
 Pot 1

Saturday June

Miss H. The Prince Regent's Dinner

Soupe Hollandaise
Soupe Mire 2 Potatoes

19. { Chicken Pie
Leg of Lamb
20. { Cornic of Mutton with Cucumber
Ducklings with Prase

2 Potatoes

S. Tho's Tyrwhitt

5/2 Veal scalded
2 Mackerel
Prase & Bacon
Potatoes
Rabbit Pudding

the 27th 1812

(48)

Mr. Waters's Dinner

Fricassee of Chickens
Shoulder of Lamb
Vegetables
Pate

Pigeons
Neal Cutlets
Leg of Lamb
Vegetables
Pudding

Family

2 1/2 Beef boiled
2 1/2 Shoulder of Neale
3 1/2 Leg & Hind of Mutton
Liver & Bacon
Bull's Head
Vegetables

Soupe Leaves 2
Mantels 3
Leaves 4
Butter 56
Eggs 400
Milk 3 1/2
Cream 6
d. double 1
Bacon 18 1/2
Pate 5
Sherry 5
Champagne 1

His Royal Highness the Prince Regent's Dinner

- 2 Turtle Soups
- 1 Piece of Veal
- 1 Consomme 2 Pulletts

4 Soups

- Truquet 2 Lobsters for Sauce
- 4 Trout a la Genevoise
- 1 Doree aux Vins de Champagne
- 6 Cold Salmon 6 Soles 1 pint of Meringue
- 42 Mince of Beef Stewed a la Jardiniere
- Have roasted with Madeira
- 2 Head Quarters of St. Lamb
- 41 Leg of Veal a la Bechamel

Removes

20 Entries

- 1 Petit Patis of Macarule Nois
- 2 Bouches of Pulletts a la Bechamel
- 4 Croquants of Sweetbread a la Rume
- 2 Marinade of Chickens fried
- 2 Neck Fillets of Gras Lamb sub Choucroute
- 1 Capon. Mixed Navigate Sauce
- Mercandaine glace with Lettuce
- 2 Chickens with Rice a la Portugaise
- Pate Chaud of Snipes with Truffles
- Capron of Rice 4 Cold Ragout
- 2 Pulletts en Ballon 1 lb of Combe
- Choucroute

- 2 Neck & Lard Cutlets and Natural
- 3 Ducklings with Stewed Pease
- 4 Quenelles of Potatoes a la Rume
- 1 P. Carbond of Mutton

- 2 Fillets of Capon with Truffles
- 1 Fillets of Pigeons en Salade
- 3 Embrace of Pulletts 4 Lamb's Sweetbread
- 2 Breast of Chickens with Orange Sauce
- Tris of Turtle
- 4 Cold Pouch
- Removes of Pulletts
- 2 Heart Sweetbread

Side Table

- 22 1/2 Roast Beef
- Truquet of Venison
- 19 Saddle of Mutton
- 10 Neck of Veal
- Hare
- Tongue
- Ribs of House Lamb
- 12 Beef & Veal cold 12 1/2
- 5 Pulletts
- Boans Head
- Potted Snipes
- Potted Pheasants
- Truffles

Second Course

- 0 Quails
- 3 Chickens
- 1/2 Partridge
- 6 Pigeons
- 2 Pheasants
- 2 Capons

6 birds

- 1 Gras Pies
- 1 Pate a la Pige
- Gateaux au Savoy
- Mochet of Pudding
- Gerbe of Plum Pudding

- 10 Pickets
- Pease Stewed
- Mushrooms Stewed
- French Beans

- 2 Tabate of Lobster a la Hollandaise
- 25 Crayfish
- 75 Prawns

- 2 Espignole of Fillets of Pulletts
- Mince a la
- Pine Apple Jelly
- Champagne Jelly
- Strawberry Jelly

- Gaufres a la Chantille
- 1/2 Cold and 1/2 of Peaches
- Basket of Hot Choucroute
- Canelon of Sweetbread

- Gateaux petits
- Small House Mince
- Almond Pate with Cream
- Small Pane of Abricot
- 4 Removes
- Gateaux aux Fromage
- Suffle of Cream de Pies
- Small Brioche
- Gateaux Manque

Mr. Matiers Dinner

- Neal & Bacon
- 1/2 Roasted
- Vegetables
- Pudding

Pages Dinner

- 1/2 Roasted
- Neal & Bacon
- Vegetables
- Pudding

Family Dinner

- 22 Beef Roasted
- 2 1/2 Mutton Roasted
- 1/2 Irish Stew
- 2 Gras Lamb
- 1/2 Leg

- 1/2 Neal & Bacon
- Fillet of Neal
- Neal
- Beet
- Vegetables

- 10 1/2 Leg of Mutton
- Pudding

Stock

Truffles	2
Neal	16
Suet	6
Manchets	3
Loaves	5
1 st Soupe	2
Milk	6 1/2
Cream	5
1 st double	2
Madira	1
Claret	1
Port	7
Sherry	1

Monday the 29th June 1812

His Royal Highness the Prince Regent's Dinner

M^r Watson's Dinner

Soupe de Veau
Soupe de Pigeon 1 Pullet
4 Mackerel
3/4 lb Cod. 1/2 lb Sauce

1/2 Fillet of Beef with Chervil
2 Chicken Pigeon
2 Ducklings with Peas
7 Cutlets of Mutton
1/2 Head of Caperon Station same
4 Fillets of Whiting & l'Esturgeon

Second Course

2 Chickens
6 Pigeons - } Roasts
Lobster a la Bechamel
Whitefish

Side Table

10 Leg of Mutton
Cold Beef, Veal & Ham
Truquet
2 Pullet

M^r Thos. Tappin's

2 Mackerel
7 Neck of Mutton
Pease & Bacon
Rum's Pudding
Tart

7 Neck of Mutton cold
Washed Neisson
Vegetables
Custard

Pages

6/2 Roast Veal
Vegetables
Custard

Family

1/2 Beef roasted
1/2 Cold Lamb
1 1/2 Veal roasted
1/2 Leg of Mutton
Vegetables
Custard

Mackerels 3
Peas 3
d' soupe 2
Bean Bushels 1
Butter X
Eggs X
Milk 5/2
Cream 5
d' double 1

Tuesday the 30th June 1812

The Prince Dined out

M^r Watson's Dinner

Tartlet + Lobster
2 Beef Salmon

Pages Dinner

2 Haddockes
4 Flounders
Spinage & Eggs
Leg of Lamb roasted
Pudding

Family

11 Salmon
4 Haddockes
9 Flounders
1/2 Quarter of Capon Lamb
2 1/2 Cold Roast of Beef
Washed Neisson
2 1/2 Stewed Veal
2 1/2 Mutton roasted
Pudding
Vegetables

Mackerels 3
Peas 3
d' soupe 2
Eggs 1
Milk 1
Cream 1 1/2
d' double X
Bacon 67
Cayenne 2 Bottles
Double Sugar 10-10 1/2
Treble d' 7
Lisbon 12
Raisins 12

2 Chickens
2 Pullet to roast of

The Prince Regent dined out

Wednesday the 1st of July 1812

Mr. Water's Dinner

4 Soles
1/2 Salmon
1 Neck of Veal roasted
6 Mutton Cutlets
2 Truss of Chickens
Pudding
Vegetables

Pages

10 Bœuf à la Mode
7 Mutton Cutlets
Pudding
Vegetables

Family

10 Bœuf à la Mode
5 Truss of Mutton
10 Loin of Veal
10 Mutton Cutlets
Beans & Bacon
1/2 Leg & Hd. of Mutton
Pudding
Vegetables

2 Pullots
22 Leg of Veal

Mantels 3
Loaves 4
d. Soap 2
Butter 16
Eggs 200
Bacon 3 1/2
Milk 1/2
Cream 12
d. double 3
Oil Potatoes 14
Capers pint 2
Olives d. 2
Hams leg 31
Tongues 4
Hd. Lead lb 12
Hace lb 1/4
Currants 12
Maderia 3
Port 1

His Royal Highness the Prince Regent's Dinner

16 Entrées

- 2 Potlets a la Portugaise
- Leg of House Lamb a la Angloise
- 8 Small Patties of veal of blackwell
- 2 Truss of Chicken a la Rousseau
- Potlet Patties au Jus
- Lamb Cutlets en surprise
- 10 Quenelles of Whiting a la Creme
- 3 Minced Potlets with Cucumbers
- 3 Portions of Potlets with Madeira Sauce
- 2 Ducklings with Stewed Pars
- 10 Crayfish Pudding Salpicon of Pot. & Bread
- 2 Potlets of Capons larded with a la Reine
- 4 Grenades of Rabbits Mayon. Salad. Conds
- 2 Sweetbreads glace a la Reine
- Finis of Turtle on Stablotte
- 7 Cod a la Maitre d'Hotel

Side Board

- Turtle Soupe
- 40 Crayfish Soupe
- Wine Soupe 2 Potlets
- 2 Truss
- 6 1/2 Truss au Vin de Champagne
- 22 1/2 Mumps of Beef a la Carotte
- Ham of Venison
- 10 1/2 Loin of Beef
- 11 Neck of Mutton
- Cold Beef, Ham & Veal 11 1/2
- Shd. of Lamb, Tongue & Potlets
- Cold Pheasant Eye

Second Course

- 6 Quails } Soufle
- 3 Pheasants } Fondraue
- Tea Trout } Croquettes of Apples
- Levout } Mincees
- Roast on Pars
- La Capote with Almonds
- Paste Stewed
- Truffle Pie
- Trichalko bottoms
- Mushrooms Stewed
- 75 Prawns
- Truss of Chickens au Espigue
- Truss of Jelly
- Strawberry Jelly
- Potlets of Paches
- Basket with Chantelles
- Tort a la Orange & Cherrus
- Cornets of Capone

Supper

- 2 Chickens } roasts
- 6 Pigeons } roasts
- Roild Chicken a la Consomme
- 15 Lamb Cutlets a la Reine
- 15 Blanquets of Potlets
- 15 Potlets of Potlets Mayon. Sauce
- Paste Stewed
- Potatoes a la Creme
- 15 Prawns
- 15 Truss of Chickens cold
- Truss of Apples Jelly
- Strawberry Jelly
- Apricot Potlets
- Les Genevoise
- Nonnally Soupe - Potlets 15
- Mice Soupe

M. Waters Dinner

- 1 Capon cold
- Truss of Bacon
- 9 Beef roasted
- Pudding
- Vegetables
- 1/2 Truss of Mutton
- 10 Cod
- 10 Neck of Mutton
- Roast Chickens
- Potlet Patties
- Vegetables
- Pudding
- Pages
- Leg of Lamb roasted
- Pudding
- Veal Stewed & Pars
- Family
- 10 Veal Stewed & Pars
- 3 1/2 Beef roasted
- 20 Mutton roasted
- Bullheads heart
- 2 1/2 Veal
- Truss
- Truss of Capon Lamb
- Bacon
- Pudding
- Band
- 33 1/2 Round of Beef
- Musicians
- Quarter of Lamb
- 14 Potlets
- Tongue
- 10 1/2 Veal
- Jelly
- Pottery
- 6 Lobsters

Stock

Beef	36
Veal	59 1/2
Calves feet	6
Poules	14
Manchets	3
Loaves	14
a soupe	2
Butter	20
Milk	8 1/2
Cream	10
Yeast	1/4
West India Pickle	1
Claret	1
Champagne	2
Madras	1
Sherry	2

Friday July the 3rd 1812

His Royal Highness the Prince Regent's Dinner

M^r. Waters's Dinner

Turtle soup
 Rice soup Pullet
 Turbot Lobster
 4 Whiting's with Sauce
 Capon au Gras Sel
 7 Mutton Cutlets au papillote
 2 Trayed Chickens with Dress
 Haricots Verts
 1 1/2 Portions of Veal with pure of
 Turnips
 2 Fillets of Sole a la timothee & Cold
 Second Course
 2 Chickens } croquets
 2 Ducklings }
 Cauliflower
 Roasted Eggs
 Strawberry Jelly
 Pastry

Side Board

1 1/2 Loins of Veal roasted
 Ham, Tongue, Beef
 2 Pullet's &c

1 1/2 Salmon
 3/4 Roast Beef
 5/8 Veal Cutlets
 Pastry

Pages

8 Neck of Mutton roasted
 4 Whiting's
 Pastry

Family

10 Salmon
 16 Whiting's
 2 1/2 Beef boiled
 1/2 Stewed Veal
 10/8 Mutton roasted
 Haricots Verts
 1 1/2 Veal roasted
 Pastry

Manicotti — 3
 Loaves — 3
 d^r Soup — 2
 Butter — 8
 Eggs — 200
 Lard — 2 1/4
 Milk — 3
 Cream — 2

Saturday July the 4th 1812

53

His Royal Highness's Dinner out

M^r. Waters's Dinner

Salmon boiled
 Veal Cutlets
 Vegetables
 Tart

Pages Dinner

Haricot of Mutton
 6/8 Veal roasted
 Vegetables
 Pudding

Family

10 Haricot of Mutton
 17 Shoulder of Veal
 25 Leg, Shoulder & Neck of Mutton
 5 Lard & Bacon
 1/2 of Grap Lamb
 Vegetables
 Pudding 2 lb Suit

M^r. Thos. J. J. J. J.

1/2 Salmon & Lobster & Potatoes
 9 Loins of Veal
 Vegetables
 Tart

Supper

Ribs of House Lamb
 2 Pullet's

Manicotti — 3
 Loaves — 4
 d^r — 3
 Butter — 16
 Milk — 3
 Cream — 3
 Salt Bushels — 1
 Mustard Seed — 1
 Flour d^r — 1
 Madeira — 1

Sunday July the 5. 1712

His Royal Highness Dined out

M. Waters's Dinner

19 Fowl boiled
Hain with Spunge
Leg of Lamb roasted
Rumbe Pudding

Pages

19. Tricope. of Veal.
7 Beef roasted
Rumbe Pudding
Vegetables

Family

21 Beef roasted
8 Tricope. of Veal.
10 Leg of Mutton
19. Trucible of Veal & Bacon
Lamb's Head
20 Fillet of Veal. roasted
Rumbe Pudding
Vegetables

Stock

Beef 29 1/4
Mutton 14
Mankets 3
Loaves 14
d. Soupe 2
Milk 2 1/2
Cream pints 1 1/2
Merry Potatoes 1

2 Potatoes
23 Beef roasted
Tongue &c

Monday July the 6. 1712

54

His Royal Highness the Prince of Wales's Dinner

M. Waters's Dinner

Trille Soupe
Rice Soupe 2 Potlets
8 Crisped Cod's for the same
6 Whiting's
1 Capon with Cucumbers
Leg of House Lamb pure of Trucipe
19 Trucions of Veal with Macaronny
2 Triced Chickens Stewed
2 Fillets of Sole a la Maitre d'Hotel
Petit Sauterion Jus

Second Course

2 Chickens roasted
2 Triced Sarded
Trucipe Beans
30 Crisped
1 d. Soupe
Potatoes

Side Board

10 Mutton roasted
2 Potlets
1 Ham, Tongue & Boar's Head
19. Veal
Shoulder of Lamb
1 d. Soupe

Luncheon
1 Potlet

Trout Lobster
2 Capons
Leg of House Lamb
Rumbe Pudding

Pages

Trille Soupe
Leg of House Lamb
Pot

Family

19. Stewed Beef
12 Leg of Mutton
19. Lamb's Head
Rice
Three Quarters of House Lamb
14 Roast Veal
Rumbe Pudding
Vegetables

Stock

Veal 36
Calves feet 6
Fowls 2
Suet 2
Mankets 3
Loaves 3
d. Soupe 2
Truce Sacks 1/2
Bread 10
Eggs 200
Milk 2
Cream 3
Hams 88 1/2
Tongues 1/4
Double Sugar 35
Table 20
Whensh 2
Madeira 1
Port 1

His Royal Highness the Prince Regent's Dinner M^{rs} Watson's Dinner

Dined out

- 1/2 Mackerel
- Ribs of Beef & Lamb
- Pudding

Pages

- 1/2 Mackerel
- 8th Shoulder of Mutton
- Pudding
- Vegetables

Family

- 9th of Steak
- 3rd Salmon
- 2nd Beef boiled
- 2nd Leg & Shoulder of Mutton
- 15th Breast of Veal
- 1st Stewed Beef
- 2nd Grap Lamb
- Pudding
- Vegetables

Footmen

- 22nd Mutton roasted
- Bacon
- Vegetables

Maid

- 1/2 Leg of Mutton

Pages

- 1/2 Leg Mutton
- Bacon & Vegetables

Coal Porters side

- 10 Shoulder of Mutton
- Bacon & Vegetables

Porters at the Stable Gate

- 8th 1/2 of Mutton
- Vegetables

Stable People

- 22nd Shoulder of Mutton
- Vegetables

M^{rs} Lusk

- 1st Mutton
- Vegetables

2 Chickens for cold

Mantlets	3
Loaves	4
d ^o Soups	2
Butter	16
Bacon	65
Milk 2 ^d	3
Cream	3
Rice	12
Anticories	6
Tringles by	2
Ninegar Gallons	30 9

His Royal Highness the Prince Regent's Dinner Sir Tho^s Tyrwhitt

- Soupe Pure of Cream & Base
- 1 Soupe Chickens & Rice
- Turbot 1 Lot & Sauce
- 4 Whetings 1/2 Sh. Sauce

- Capon a la Creme
- Leg of M^r Lamb boiled
- Escalops of Cod Maitre D'Hotel
- Tripe of Chickens with Base
- 5 Details du Gratin
- 2 Blanquette of Potatoes au Vinaigre
- Pot^e Patis a la Reine
- 2 Chickens braized Terragon Sauce

Second Course

- 2 Chickens } roasted
- 5 Pigeons Barded }
- Remove
- Fryd. Apricots a la Maitre
- Peas stewed
- Napkins Truffles
- German Cake
- Cherry Jelly
- 50 Macarons
- Boiled Eggs Demi Glace
- Side Board

- 1/2 Leg of Mutton
- Bacon & Bacon

- 1st Beef, Veal, Lamb
- Ham, Tongue

- 1st Potatoes

- 2nd Salmon
- 5th Mump of Beef & Potatoes

M^{rs} Watson

- Leg of Mutton roasted
- Potatoes

Pages of the Back Stairs

- 1st Leg of Mutton roasted
- 1st Mump of Veal boiled
- Vegetables & Pudding

Family

- 10th Boiled Beef
- 10th Leg of Veal
- 1st Leg of Mutton
- 1st Mump of Veal
- Bacon & Vegetables
- Pudding

Stock

Beef	44 1/2
Veal	30 1/2
Fowls	3
Mantlets	3
Loaves	3
d ^o Soups	2
Butter	12
Bacon	30
Milk	1 1/2
Cream	4 1/2
d ^o double	1 1/2
Sherry	1

Thursday July the 9th 1812

Mrs Royal Highness the Prince Regent's Dinner

Soupe a la Meuniere 1 Potot
Soupe a la Creme

2 Doie broilt
2 Soles Roild & Fryed
1/2 Meringue

2 1/2 lb of Beef Braiz'd a la Serrante
Potot Patties a la Margarine

2 Emme of Potot with Pease

2 Nicks Lamb Cutlets with Cucumbers

12 1/2 Escalops of Veal and Finis herbs

3 Quenels of Whiting's Sauce Verte

Second Course

1/2 Pa. Roild lard'd } roasts
2 Chickens }

Les Petit Chou
a la Creme

Artichokes Fryed
Pease

Cherry Tartlets

Strawberry Jelly

Side Board

2 3/4 Beef roasted

7 1/4 Mutton boild

10 Beef & Lamb cold

Ham & Tongue

2 Potlots

12 Potlot of Veal

M^r Watier

10 Meringue Shakes
Potot

Pages Breakfast

9 Loin of Veal

Lamb Cutlets

Tart

Vegetables

Family

10 1/2 Leg & Shoulder of Mutton

16 Shoulder of Veal

9 1/2 Neck of Mutton

Spruce & Egg

5 Liver & Bacon

Padding

Vegetables

8 Loin of Veal

4 Coop Suet

Mantlets 3

Loaves 4

d^o Soupe 2

Butter 16

Milk 1 1/2

Cream 4

d^o double 1

Merrij 1

Friday July the 10th 1812

56

Mrs Royal Highness the Prince Regent's Dinner

M^r Watier

2 Chopin with Chickens
Turtte

5 1/2 Cod
4 Whiting's a la Sauce

1 Capon a la
1 Mutton Pie

1 1/2 Marinade of Chickens

2 Potlots of Soles a la Saupique

2 Souple of Potlots a la Creme

Blanquets of Veal with Cucumbers

Second Course

2 Chickens } roasts

2 Ducklings }

Caulflower with Parmazan

Truffles

Beque a la Saupique

Blanquettes

3 Crayfish

Side Board

1 1/2 Mutton roasted

10 Meringue Shakes

1 1/2 Beef, Veal Ham & Tongue

Lamb & 2 Potlots

1 Leg of Lamb

Pages Dinner

10 1/2 Mutton

Butle

Padding

Vegetables

Family

10 1/2 Mutton

10 1/2 Cod

1 1/2 Salmon

1 1/2 Potlot of Veal

1 1/2 Leg of Lamb

2 1/2 Leg, Mutton & Neck Mutton

Vegetables & Padding

Stock

Beef 34

Veal 41

Powls 3

Mantlets 3

Loaves 4

d^o Soupe 2

Butter 12

Lard 30

Cream 6

d^o double 1

Salt Bushels 1

Almonds 6

Madeira 3

Merrij 1

Milk 2

Saturday July the 11. 1812

His Royal Highness the Prince Regent's Dinner M^r. Walter's Dinner

Fourt's Soupe
9/2 Cabbage Soupe with Veal

2 Chickens au Jus Sel.
Timballe a la Baragone & Herbier

1 Mutton Cutlets au Naturel.
2 Triceps of Chickens with Mushrooms
2 Triceps of Lamb with Pease
2 Emmees of Pullets with Cucumbers

Second Course

Cervant Tart
Creme de Estom. au petit Pot chaud
Pease
Salad of Lettuce
2 Lamb cut Larded
2 Chickens roasted

Side Board

33 Hot Mound of Beef
8 Neck of Mutton roasted

Cold

Ham, Tongue, Brawn Head
Beef, Veal & Lamb
1 Pullet

7 Neck of Mutton

Pages Dinner

Presump. Steaks
Hashes
Pudding

Family

25/2 Salt Beef
2 Grapes Lamb
27/2 Leg, Neck & 2 Mutton
Pudding

Manchits 3
Lanes 4
Soupe d^e 2
Butter 32
Eggs 200
Milk 2
Cream 4/2
Nutmegs 2
Cloves 4
Maid Sugar 12

Sunday July the 12. 1812

His Royal Highness the Prince Regent's Dinner M^r. Walter's

Fourt's Soupe.
Hollandaise Soupe.
No Fish.

14 Fillet of Veal a la Bourgeoise.
2 Fillets of Chickens a la Anglaise

1 Bouchee of Potatoes a la Beaumaine
Fillet of Turbot a la Maitre d'Hotel
7/4 Mincee Mutton Pure of Cucumbers
3 Sauts of Chickens a la Courtote

Second Course

5 Pigeons roasted.
2 Chickens roasted
Truffles
Pease

Side Board

27 Beef roasted
15 Beef, Veal, Salt Beef
Tongue Brawn Head
1 Pullet
1 Neck of House Lamb

9/2 Beef roasted
Hashes
2 S. Sols
Potatoes

Pages

11/2 Beef roasted
13/2 Washed Ducks
Pudding

Family

28/2 Beef roasted
17/4 Leg of Veal
19/2 Leg & Neck of Mutton
Hashes
Bacon & Beans
Pudding

Neal Stock 19/2
Fowl 1
Manchits 3
Lanes 4
Soupe d^e 2
Milk 5
Cream 2 1/2

Monday July the 13. 1712

His Royal Highness's Dinner out

M^r Waters

7/4 Leg of Mutton
Bacon & Beans

Pages

9/4 Leg of Mutton

1/9 Pigeon Eye

Pudding

Family

3/4 Leg of Mutton & Sauce

2 1/2 { Chicken Liver
Fillet of Veal
2 Grapes Lamb

Pudding

For the Side Board

12/2 Fillet of Veal cold

M^r Tho. Tyndall

8/2 Roast Beef

Bacon & Beans

Cauliflower

Pastry

Potatoes

2 Sals from Walker

Col. Bloomfield

A Fowl boiled

Potatoes

Pastry

Manchetts — 3

Leaves — 3

Soupe de — 2

Butter — 4

Milk — 1

Cream — 1/2

Sherry — 1

Tuesday July the 14. 1712

58

His Royal Highness's Dinner

M^r Waters Dinner

1/2 Shoulder of Grapes Lamb

Pages

11/2 Neck of Veal

4 Cod

Pudding

Family

Roast Beef

3 Haddock

4 Cod

9 Salmon

17 Shoulder of Veal

20/4 Leg, Shoulder & Neck of Mutton

7/2 Lamb

Pudding

For the Side Board

Shoulder of Lamb

Pullet

H. of Venison roasted

M^r Tho. Tyndall

8/2 Mutton chops

5/2 Salmon

Hum-b-Pudding

Plates

Cauliflowers

Pease

Beef — 19/2

Manchetts — 3

Leaves — 4

Soupe de — 2

Butter — 8

Milk — 8

Cream — 1/2

Oil — 4

Mustard — 2

Wednesday, the 15. July 1712

His Royal Highness the Prince of Wales Dinner

Turtle Soup
Soupe Hollandaise
3 Soles a la Sauce
Large Capon a la Financiere
12 Fillets of Veal a la Bourgeoise
- Bœuf gras

19 Bouches of Potatoes a la Richemond
Fillet of Turbot Maigre & Hot
7/2 Minced Mutton pure of Cucumbers
3 Sauter of Chickens a la Senevolette

Second Course

5 Pigeons } roasts
2 Chickens }
Pheasant
Pheasant

Side Board

13 Saddle of Mutton hot
19 Cold Beef Ham & Tongue
Beers, Meats, Veal Lamb
2 Potatoes
Haunch of Venison

S. M^{rs}. Tyrwhitt

6 1/2 Neale roasted
2 Soles
Beans & Bacon
Vegetables
Pastry

M^{rs} Waters Dinner

9/2 Breast of Veal
Fruit
Vegetables
Fart

Piges

Leg of Grapes Lamb
Hash
Pastry

Family

33 Salt Beef
15 Loin Veal
10 Breast do
26 Leg, Neck & M^{rs}. Mutton

Stock

Neale 20
Fowl 1

Mantels 3
Lanes 4
Soupe d^e 2
Butter 12
Milk 2
Cream 4
Merry 1

Thursday July the 16. 1712

His Royal Highness the Prince of Wales Dinner

Turtle Soup
Nice Soupe 2 Chickens
3 Colored Salmon 1 Lobster
4 Whetings

19 Capon a la Financiere
19 Fillet of Veal a la Bourgeoise

19 Bouches a la Meise
19 Minced Mutton with Cucumbers
19 Sauter of Chickens a la Supreme
19 Fillets of Soles Maigre & Hot

Second Course

Leardet Lardet } roasts
2 Chickens }
Smollet Souffle remove

Pheasant Stew
50 Pheasant
Volauvent with Chervil
Strawberry Jelly

Side Board

2 1/2 Cold Beef roasted
Haunch of Venison
14 Potatoes
Cold Ham, Beef, Tongue
19 Stewing Beef
Neale a la Suppique

M^{rs} Waters Dinner

Leg of Grapes Lamb
Vegetables
Pudding

Piges Dinner

19 M^{rs}. of Mutton
19 Neale Butlets
Vegetables
Pudding

Family

17 1/2 Fillet of Veal
27 Roast Beef
29 Leg, Neck & Neck Mutton
2 Pheasant
18 1/2 Neck of Veal
Vegetables
Pudding

Mantels 3
Lanes 4
Soupe d^e 2
Butter 16
Bacon 09
Eggs 200
Milk 2
Cream 4
Port 1

Friday July the 17th 1812

His Royal Highness's Dinner

M^r Watson's Dinner

10 Loin of Veal roasted
Tart
Vegetables

Pages Dinner

10 Fish
8 1/2 Loin of Veal roasted
Vegetables
Pudding

Family

11 1/2 Salmon
6 Sole
4 Haddock
20 Leg. M^d & Neck Mutton

19 Shoulder of Meat
2^d Lamb's Profs
Vegetables
Pudding

Footmen

16 Veal
12 Leg of Mutton & Vegetables

Porters at the Gate

11 1/2 Leg of Mutton & Vegetables
15 Boiled Meat

House Maids

10 1/2 Leg of Mutton & Potatoes

Park Gate Porter

9 M^d of Mutton & Potatoes

Coal Porters &c

8 1/2 M^d of Mutton Potatoes

Stables

21 Mutton roasted Potatoes

Foot & Side Board
12 Fillet of Veal
2 Potatoes

Stock

Beef 35
Veal 22
Suet 4
Trawls 2

Brown Buns 2
Mince 3
Loaves 4
Soup 2^d 2
Cheese 1/4
Butter 16
Milk 1/2
Cream 1/2
Tongues 4
French Newgate 4
White Puffin 4
Veronically 2
Salt Buns 1
Guthrie's pars 1
Mace &c 4
Madira 3

Saturday July the 18th 1812

60

His Royal Highness's Dinner

M^r Watson's Dinner

9 Mutton Cutlets
1/2 Fry'd Eggs
Beans & Bacon
Rum & Pudding

Col. Bloomfield's Dinner

1 Potatoes
Tart

M^r Watson's Dinner

8 Loin of Mutton
Vegetables
Pudding

Pages Dinner

13 Leg of Mutton
1st Rice Soups
Pudding

Family

20 1/2 Beef boiled
15 1/2 Loin of Veal
27 1/2 Mutton roasted
Lamb Head
Vegetables
Pudding

Mince 3
Loaves 3
2^d Soups 2
Butter 32
Milk 6 1/2
Cream 1
Currants 12
Mince 12

Neck of House Lamb
M^d d^c d^c
17 1/2 Loin of Veal
2 Potatoes

Sunday July the 19. 1812

His Royal Highness the Prince Regent's Dinner

M^r Watier

12^o Soupe
 1^o Soupe - 1 Chicken
 6^o Trout a la Genevoise.
 2 Soles 1/2 Sauce
 2 Chickens with Truffles forcie
 Loin of Veal a la Maitre d'Hotel
 2 Blanquette of Potatoes a la Vierge
 7 Mutton Cutlets a la finis herb
 1^o Piece of Chicken with Pease
 Lamb Cutlets broild. Demi glace.

Second Course

2 Chickens } roasted
 1^o Puffs }
 French Beans
 Onions
 Pine Apple Jelly
 Partry

Side Board

26 Roast Beef
 Ham of Venison
 1^o Cold Beef, Veal, Ham
 Tongue, Sturgeon, Beet
 Livers
 1^o Pudding
 Plum Pudding

13^o Beef roasted
 Plum Pudding
 Vegetables

Pages Dinner

10^o Beef roasted
 1^o Mutton Cutlets
 Plum Pudding
 Vegetables

Family

2^o Beef roasted
 10^o Neck of Veal
 1^o Leg of Lamb
 27^o Leg, Mid. & Neck of Mutton
 Vegetables
 Plum Pudding

Stock

Beef 29
 Veal 23 1/2
 Suet 5 1/2
 Sweetbread 2
 Mince 3
 Loaves 4
 d. Soupe 2
 Milk 9
 Cream 7 1/2
 Honey 2
 Pot 3
 Spanish 2
 Brandy 1

Monday July the 20. 1812

61

His Royal Highness the Duke of Clarence's Dinner

Soupe Potagiere
 2 Soles 1/2 Sauce

1^o Croquets of Potatoes
 1/4^o Cutlets of Mutton a la Minute
 15 Loin of Veal roasted

Second Course

2 Chickens roasted
 Pease Stewed
 Currant Tart

Side Board

1^o Cold Beef, Veal & Lamb
 Ham
 3^o Potatoes
 12 Saddle of Mutton

M^r Watier's Dinner

Hashed Venison
 Vegetables
 Tart

Pages Dinner

1^o Roast Beef
 1^o Hashed Venison
 Vegetables
 Pudding

Family

9^o Breast of Veal
 27^o Plum Pudding
 Mince of Veal
 Beans & Bacon
 28^o Leg, Mid. & Neck of Mutton
 Pudding

Stock

Veal 17
 Suet 4
 Mince 3
 Loaves 3
 d. Soupe 2
 Flour Sacks 1/2
 Butter 12
 Eggs 2
 Lisbon Sugar 12
 Ham 54
 Pease 2 Veals
 Milk 1 1/2
 Cream 2

Tuesday July the 21st 1812

His Royal Highness the Prince Regent's Dinner

W. Water

Turtle soups
Pease soups
Turbot broild. Lobster Sauce
Wumpes $\frac{1}{2}$

1st Course of Beef Braiz'd
1 Potlet with Cauliflow'r

2nd Course of Potlets with Cucumbers
1st Fish
3rd Salmon broild. Cap'r Sauce
3rd Potlets of Mutton au Radical

Second Course

5 Pigeons Barded } Roasts
2 Chickens }
French Beans
50 Prawns

Side Board

1st Saddle of Mutton
21 Roast Beef
1st Beef, Veal, Lamb, Ham
Cold Tongues, Hunting Beef

$\frac{1}{2}$ Neck of Mutton
French Beans
Port

Pages Dinner

Leg of Grass Lamb
1st Fish
Vegetables
Port

Family

20 Cod fish
10 Plaunders
6 Sole
15 M^d of Veal
1st Leg of Grass Lamb
27 Leg M^d & Neck Mutton
7th Loain of 2^d
Vegetables
Pudding

Stock

Neal
Mantels 3
Lanes 3
d^o soups 2
Butter 16
yeast $\frac{1}{2}$
Double sugar $1\frac{1}{2}$
Milk $\frac{1}{2}$
Cream 11
d^o double 1
Port 1

Wednesday Dinner over leaf

His Royal Highness Dined out

M^{rs} M^{rs} Tyrwhitt

- 2 Salmon in the Sauce
- 8/4 Breast Veal
- Rum & Pudding
- Vegetables

M^{rs} W^{ts} W^{ts}

- 5/4 Breast Veal
- Pudding

Pages

- 8/2 Roast Veal
- 8/2 Neck Mutton
- Pudding

Family

- 16/4 Leg of Mutton
- 1/3 Beef Steak
- Hashed Venison
- 20/4 Leg & Shd^r Mutton
- 2^d Grapes Lamb
- Bacon
- Pudding

Mards

- 12 Leg of Mutton

- Manchets 3
- Loaves 4
- d^o Soups 2
- Butter 8
- Milk 6
- Cream 2 1/2

Luncheon
4 Patties roasted

His Royal Highness the Prince Regent's Dinner

M^{rs} W^{ts}

- Trout a la Saup^e
- Rice Soupe 1. Pullet
- d^o Dorie
- 5/6 Cod in the Sauce
- 1/2 Leg of Lamb with Spruce
- 2 Chickens a la Kinglike
- 2 Ducklings with Pease
- 10/4 Cutlets of Mutton a la Italian
- 3 Sautes of Pulletts a la Minute
- 9/4 Tenderloin of Veal

Second Course

- 2 Chickens } roasted
- 5 Stuffs banded } Mince
- Pease } Baked Suffle
- 30 Crayfish
- M^{rs} D^o Grosulle
- Part of Chorvus

Side Board

- 23 Each Bone of Beef
- 7 1/2 Neck of Mutton
- Cold Meat
- Pulletts
- Wicks of Lamb
- 8/2 Neck of Veal

- 2/4 Salmon in the Sauce
- Wicks of Grapes Lamb
- Pudding

Pages

- 5 Cod
- Leg of Grapes Lamb
- Pudding

Family

- 15 Cod
- 8 Salmon & Lobster
- 19 Each Bone of Beef
- 19 Liver & Bacon
- Lamb's Head
- 1/2 Leg & Shoulder of Mutton
- Wicks
- 16 Veal
- Bacon
- Pudding
- 20 Muttons

- Manchets 3
- Loaves 3
- d^o Soups 2
- Butter 12
- Bacon 51
- Lard 23 1/2
- Anchovies 6
- Oil Bottles 4
- Tringlafs 2
- Ta^rragon Vinegar 2
- French Capers 2
- Salt Bushels 1
- Mustard in Potts 2
- Milk 2 1/2
- Cream 3
- Sherry 1

His Royal Highness's Dinner

M^r Watier

- 6 Neale Cutlets
- 2 Roast Potatoes
- Suet

Pages

- 8 Roast Beef
- 9 Neale Cutlets
- Pasty

Family

- 10 Roast Beef
- Scalloped Collops Head
- 2^d Grasp Lamb
- 20 Leg of Mutton
- Haricots Mutton
- 17 Loaves of Meal

Stock

- Neale 21
- Beef 21
- Potatoes 4
- Fowl 1
- Suet 2 1/2
- Mantels 3
- Loaves 3
- Soupe d^e 2
- Butter 20
- Eggs 2
- Wax 32 1/2
- Milk 1 1/2
- Cream 1
- Claret 2
- Madecira 1
- Port 2
- Rhenish 2
- Brandy 1

Col. Blossmfield,
 1 Large Capon
 7 1/2 Mutton
 Suet
 Potatoes

His Royal Highness's Dinner

M^r Watier

- Dutch Soupe
- Rice Soupe 2 Potatoes
- Turbot
- 3 1/2 lb^s Salmon
- 2 Lobes
- 2 Lobsters for the same
- 10 Potet Patties au Jus
- 10 Legs of Potatoes a la Macedon
- 10 Chickens fried, Sauce Piquante
- 10 Mince Mutton with Cucumbers
- Tricards of Neale served sauce
- 4 Potatoes of Whiting in papillotes

Second Course

- 2 Chickens } roasted
- 6 Pigeons Banded }
- Rose Stewed
- 2 Lobsters a la Bretonne
- Jelly
- Catran a la Salsmand
- 1 Pomme soufflee de Pome d'Or

Side Board

- 2 1/2 Roast Beef
- Sauce of Mutton
- 1 1/2 Neck of Mutton
- 1 Potet
- Mince Pudding
- Ham, Tongue & Cold Meat

1/2 Beef

Pages

- 11 1/2 Roast Beef
- Mashed Neisson
- German Cake

Family

- 2 1/2 Roast Beef
- 2 Grasp Lamb
- Mashed Neisson
- 19 Leg & Shoulder of Mutton
- Beans & Bacon
- 3/4 Breast of Neale
- Vegetables
- German Cake

- Mantels 3
- Loaves 4
- d^e Soupe 2
- Milk 5
- Cream 3 1/2

Monday July the 27th 1812

His Royal Highness's Dinner Out

Pages
1/2 Beef roasted
Washed Venison
Pastry

Family
Washed Venison
2^d Grapes Lamb
1/2 Pigant of Veal
11 Leg of Mutton boiled
13 Neck of Veal
1/2 Cold Roast Beef

Manstake 3
Loaves 3
d^e Soupe 2
Bread 1/2
Butter 12
Double Sugar 35
Table d^e 20 3/4
Truques 2
Milk 5
Cream 2

Luncheon
2 Potlets cold

Tuesday July the 28th 1812

His Royal Highness the Prince Regent's Dinner

Chive Soupe
Rice Soupe - 2 Chickens
1 Carp & Col 1/2
Trawn Chevreuil Sauce
2 Chickens with Cucumbers
1 Neck Cullots of Lamb
2 Ducklings with Pease
1/2 Potlets of Mutton
Potlets of Soles Parily Roast

Second Course
2 Chickens roasted
Goose
Jelly
Pastry
1/2 Crayfish

Side Board
1/2 Mutton roasted
2 Potlets
Cold Meat

M^r. Wallace

Leg of Grapes Lamb
Pudding

Pages
2 Salmon
2 Soles
1/2 Leg of Mutton
Pudding

Family
1 Salmon
11 Cod
6 Soles
1/2 Beef Hash
2 1/2 Stewed Veal
2 1/2 Roast Mutton
1/2 Beef boiled
Vegetables
2^d Grapes Lamb

Stock
Veal 22 1/4
Beef 21 1/2
Suet 1 1/2
Fowls 1
Manstake 3
Loaves 3
d^e Soupe 2
Butter 16
Milk 2 1/2
Cream 4
d^e double 1
Poet 2

Wednesday July the 29th 1812

His Royal Highness dined out

M^r Waters Dinner

1st Triceps of Chicken

Pages Dinner

1st 2 Ducks with Pease
1st Roast Veal
Pudding

Family

1st Mutton Roasted
1st Knuckle of Veal
Pease & Bacon
2nd Grasp Lamb
2nd 1/2 of Veal
1st Leg of Mutton
1st 1/2 Breast of Veal
Pudding

Luncheon
2 Pulls

2 Potts of Pheasants } sent to the Duke of York
2nd of Partridges }

Manchets 3
Loaves 4
d^o Soups 2
Butter 0
Eggs 2
Milk 6
Cream 1/2

Thursday the 30th July 1812

His Royal Highness dined out

M^r Waters

1st Service of Mutton
1st 1/2 Veal
Pudding

Family

1st Service of Mutton
1st 1/2 Roast Beef
1st 1/2 Calves Head
Bacon
1st 1/2 Quarter Grasp Lamb
2nd 1/2 of Mutton
2nd 1/2 of Veal
Pudding

Pages Dinner

1st Service of Mutton
1st 1/2 Roast Beef
Pudding

Mr Tho. Tyrwhitt

1/2 Mutton Chops
1 Pull
Cold Ham
Potatoes

Cold for Supper

7 Veal roasted
1 Pull

Manchets 3
Loaves 3
d^o Soups 2
Butter 0
Milk 2
Cream 1/2
Bread Baskets 2

Friday the 31st of July 1812

His Royal Highness the Prince Regent's Dinner

M^r Water

Chicken Soupe,
Rice Soupe with Crumblers of Veal
Turbot
Lobster
à la Sauce

Large Capon with Cucumbers
3/4 Neck of Mutton braised with
pars. of Turneps

2 Triceps of Chickens with Mushrooms
2 Ducklings with Pease
3 Filets of Soles à l'Italian

1 Neck Cullet of H. Lamb

Second Course

2 Chickens } roasts
6 Knuffs barded }
Soups of Truffles
30 Crayfish with Madewine
Milk
Pudding

Side Board

Ham of Venison
10 Loins of Veal
Cold Ham, Tongue
2 Pulletts

Col^d M^r Mahon
Ham

Leg of Veal Lamb
Pudding

Pages

1.9 Roast Beef
Pudding
2 Mashed Potatoes
2 Soles

Family

4 Mashed Potatoes
8 Scote
4 Soles
22 Loins of Veal
5 Loins of Bacon
Irish Stew
Three Quarter Veal Lamb
10 Leg of Mutton
Pudding

Stock

Neal 2 1/2
Towl 1
Mantrels 3
Loaves 4
Soupe d^e 2
Butter 12
Eggs 4
Milk 1 1/2
Cream 3
d^e double 1
Ham lly 1 1/4
Anchovies 2
Lisbon Sugar 12

Saturday the 1st August 1812

68

His Royal Highness the Prince Regent's Dinner

M^r Water's Dinner

3/4 Barley Soupe with Mutton
Clare Soupe & Pullet

1/2 Cote à la Reine & Lobster Sauce
2 Soles à la Maitre d^e

2 Chickens en Marinade
Ham-broil & Glazed

1.9 Petit Pates au Jus

1.9 Filets of Veal

2 Filets of Capon Tarragon Sauce
Venison Hash

Second Course

2 Roast Chickens } roasts, Remov'd
& Loinet barded } with White Sauce
Artichokes Fry'd
Crème de Chocolate
Les Petits Bouches

Side Board

23 1/2 Each Bone of Beef
3/4 Neck of Mutton
Ribs of Mutton Lamb
3 Pulletts
15 Necks of Veal
Cold Ham, Tongue

2 Chickens

Pages

3/4 Roast Beef
3/4 Loins of Mutton
Pudding

Family

2 1/2 Beef barded
Venison Hash
2 1/2 Legs of Lamb
1 Lamb's Head
10 Shoulder of Veal
3/4 Leg of Mutton
Pudding

Stock

Beef 23 1/2
Powl 1
Mantrels 3
Loaves 3
Soupe 2
Butter 32
Eggs 4
Milk 3
Cream 7
Fine Oil Bottles 4
Essence of Anchovies 2 pints
French Capers 2
Gherkins 1
Salt Bushels 1
Rice lly 12
Cloves lly 1/4
Cinnamon 1/4
Nutmegs 2
Parsnips lly 12
Bacon lly 55
Lard 57
Madewine 1
Port 1

His Royal Highness the Prince Regent's Dinner

Soupe Rice with Potlets 1
 Soupe Hollandaise
 2 Turbot 2 Lobster sauce
 2 1/2 Trout fish sauce
 4 Whiting
 2 Large Portions of Veal glace with Sauce
 of Mutton Cutlets
 1/2 Tricape of Chickens
 1/2 Leg of Potlets with Cucumbers
 2 Knobs Tricape of Lamb with Pease
 Trout ala Genevoise
 2 Chickens ala Tartare
 Petit Patis ala Bechamel
 Second Course
 2 Chickens } roasted
 a Goose }
 Truffles saute a l'italienne
 Jelly of Chovries
 Gateaux
 Truffles of Chovries
 French Beans
 1/2 Crayfish

Side Board

2 1/2 Beef roasted
 3 Potlets
 Cold Meat, Ham & Tongue

Pages

0 Beef roasted
 1/2 Veal Cutlets
 Pudding

Family

20 Beef roasted
 1/2 Veal Cutlets
 1/2 Tricape of Calves feet
 Quarter of Grasp Lamb
 9 Breast of Veal
 10 Leg of Mutton
 Bacon & Beans
 Pudding

M^r Lush

0 Neck of Mutton

Stock

Wine 10 1/2
 Fuel 1
 Beef 9
 Calves feet 8
 Suit 6
 Manichies 3
 Loaves 3
 d^o Soupe 2
 Milk 4
 Cream 6
 double d^o 1
 Flour Sacks 1/2
 Claret 1
 Honey 2
 Brandy 1

His Royal Highness the Prince Regent's Dinner

M^r Wallace

Soupe Claire
 Soupe Rice with Crumble of Veal
 2 Turbot 2 Lobster sauce
 4 Sole for Mr. Sauce
 Leg of Mutton on Chervil
 Jelly Gaudinien
 9 Mutton Cutlets a la bouillie
 2 Chickens with Pease
 4 Fillets of Whiting a l'Estragon
 3 Saute of Potlets au truffes

Second Course

2 Chickens } roasts
 2 Duckling }
 Pease saute
 Lobster ala Bechamel
 Pasty

Side Board

13 Saddle of Mutton
 2 Potlets
 1 1/2 Neck of Veal
 1 Shoulder of House Lamb
 Cold Meat

1/2 Mutton with French Beans
 6/2 Leg of Veal

Pages

Veal Stewed with Pease
 Leg of Lamb
 Pudding

Family

12 1/2 Beef boiled
 1/2 Beef roast
 2 Grasp Lamb
 10 1/2 Leg & Shoulder of Mutton
 Pudding

Stock

Fuel 1
 Manichies 3
 Loaves 2
 d^o Soupe 2
 Butter 16
 Eggs 200
 Milk 3
 Cream 3
 d^o double 2 1/2
 Ham & Tongue 29 1/2
 Tongues 2
 Whensh 2
 Brandy 1

His Royal Highness the Prince of Wales Dinner M^r Water

1st Course
Rice Soupe with a Pullet
Turbot Lobster Sauce
1st Sauce

Neat Cutlets with French Beans
Large Capon au Gratin Sweetbread

4th Quills of Whiting
1st Legs of Pullet en Marinade
1st Loaf of Mutton
1st with Fillets of Chickens

Second Course

2 Chickens } Roasts
1st Pea Fowl larded }
French Beans Stewed
50 Truffles
Cherry Tart
Milk Jelly
Marrow
Daisies

Side Board

17¹/₂ Loaf of Veal
Hams
3 Pullet
15 Fillets of Veal cold
Ribs of Lamb
Cold Meat

1st Neck of Mutton
Pudding
2 Salmon

Pages

1st Salmon
2 Soles
1st Loaf of Mutton
Pudding

Family

7 Salmon
6 Seals
6 Soles
15¹/₂ Beef boiled
1st Roast Veal
2nd Grasp Lamb
2¹/₂ Leg & Shoulder Mutton
Bacon
Pudding

Stock

Neat 17¹/₂
Beef 17¹/₂
Suet 3¹/₄
Fowl 1
Marrow 3
Lard 2
do Soup 2
Butter 12
Eggs 4
Milk 3¹/₂
Cream 0

His Royal Highness dined out

Pages

Shoulder of Grasp Lamb
1st Shoulder of Veal
Pudding

Family

14 Fillets of Veal
22¹/₂ Beef boiled
10 Breast of Veal
2nd of Grasp Lamb
2¹/₂ Leg, Hind & Neck of Mutton
Pudding

Marrow 3
Lard 2
do Soup 2
Butter 12
Eggs 4
Milk 2¹/₂
Cream 1¹/₂
Salt Bushels 1
Bacon leg 26

Thursday Aug. the 6. 1712

His Royal Highness dined out

Pages Dinner

15¹/₄ Loin of Veal.
Hashie
Pudding

Family

14¹/₄ Shoulder of Veal.
27¹/₂ Beef boild
8¹/₂ Quarter of Grapes Lamb.
17¹/₂ Neck of Veal.
25¹/₂ Leg, Hind^{er} & Neck of Mutton
Pudding

M^r Such.
7¹/₂ Neck of Mutton

Stock
Veal 18³/₄

Maizetate 3
Loaves 3
Soup d^o 2
Milk 2
Cream 1¹/₂
Double Sugar 12 lb
M^rst C^o 12
Mace 4
Butter 12
Merry Bottles 1

Side Board
20¹/₂ Loin of Beef
2 Pullies
Cold Meat

Friday Aug the 7. 1712

His Royal Highness dined out

Pages Dinner

9¹/₄ Leg of Mutton
2 Soles
Pudding

Family

15 Salmon
5¹/₂ Scate
10 Soles
17 Veal & Bacon
27¹/₂ Leg, Hind^{er} & Neck of Mutton
21¹/₂ Leg of Veal
Pudding

2 Pullies

Co^o W^oosmfield.

d^o Turbot
2 Lobsters

Maizetate 3
Loaves 4
Soup d^o 2
Milk 2
Cream 1
Butter 0

Saturday Augth 8th 1812

His Royal Highness dined out

M^{rs} Waters Dinner

Leg of Mutton
Tart

Pages Dinner

1/4^{lb} Loim of Mutton
Mashed Neale
Pudding

Family

2^{lb} Mutton
15^{lb} Loim of Mutton
9^{lb} Breast
32^{lb} Leg, M^d & Neck of Mutton
Pudding

2 Puddings

Marmalade — 3
Lard — 3
Sauce d^e — 2
Milk — 2
Cream — 1
Salt Bushels — 1
Cayenne Pepper 2 Nibs
Rhubarb 6
Butter — 20
Bacon — 49
Lard — 36
Port — 1

Sunday Augth 9th 1812

72

His Royal Highness dined out

M^{rs} Waters Dinner

9^{lb} Beef roasted
19^{lb} Pudding boiled
Tart

Pages Dinner

Beef roasted

Family

22^{lb} Beef roasted
11^{lb} M^d of Mutton
2^{lb} of Mutton
26^{lb} Leg, M^d & Neck of Mutton
Pudding Sweet 6^{lb}

Stock

Marmalade — 3
Lard — 3
Sauce d^e — 2
Milk — 1/2
Cream — 1
Sherry — 1

20^{lb} Beef
1 Pudding

His Royal Highness the Prince Regent's Dinner M^r Watier

Rice Soupe 1 Chicken
Pea Soupe
Turbot 2¹/₂ Lobster 1/2 Mutton
Capon ala Couronne
Patties au Jus
1st Mince Mutton with Cucumbers
2 Tricase of Chickens with Mushrooms
2 Fillets of Sole Maigre D'Hotel
2 Blanquets of Fillets au Veloute

Second Course

2 Chickens } roasted
Lentil barded }
Boulet trufflé remove
French Beans
50 Prawns
Cherry Tart
Ouzette au Lait

Side Board

1st 1st Loui of Beef
1st Ham, Tongue, Veal & Pullets

7 Neck of Mutton

Pages Dinner

1st Beef roasted
1st Mince
Pudding
Vegetables

Family

3¹/₂ Leg, 1st & Neck of Mutton
1¹/₂ Leg of Veal
1¹/₂ Neck of do
2³/₄ Beef Steak 1st
Pudding
Vegetables

Stock

Veal 23
Fowls 1
Suet 4
Manchets 3
Loaves 2
Soupe d^e 2
Milk 1¹/₂
Cream 10¹/₂
Currants 12
Raisins 12
Lisbon Sugar 12
Cloves 14³/₄
Nutmegs 2³/₄

His Royal Highness the Prince Regent's Dinner M^r Watier

Soupe a la
Soupe Claire with Rice
3 Soles
3¹/₄ Trout 1/2 Sauc
2 Chickens with Oyster Sauce 2 points
1¹/₂ Patties of Mutton 1 Sweet bread
3 Sauts of Chickens with Truffles
5 Cutlets of Pigeons Stationary Sauce
Blanquets of Chickens with Cucumbers
Culves Breins Savoyen Sauce
2 Chickens Stewed with Pars
2 Necks Lamb Cutlets with pure of Truffles

Second Course

2 Chickens } roasted
2 Ducks }
Green and Wafers } remove
Flane de Fruit }
Dutch Pickles
25 Crayfish
Passe Stewed
Pure Apple Jelly
2 Pastries

Side Table

1¹/₂ Fillet of Veal roasted
1¹/₂ Neck of Mutton boiled
1st Cold Beef, Veal, Ham,
2 Pullets

Luncheon

2 Chickens

Gen. Therme

1st Pea Soupe
1st Lamb Cutlets
Tart
Vegetables

2 Leg of Mutton

Pages

4 Haddocks
1 Breast of Veal

Family

1st Salmon
6 Seate
16¹/₂ Loui of Veal
2¹/₂ Leg of Mutton
2¹/₂ Leg, 1st & Neck of Mutton
Pudding
1st Sent to Brighton
1¹/₂ Salmon & Lobsters

Stock

Fowls 2
Manchets 3
Loaves 5
Soupe d^e 2
Flour Sacks 1/2
Milk 2¹/₂
Cream 7¹/₂
d^e double 1
White Pepper l^y 4
Ground d^e 4
Rice 12
Oil Bottles 4
Olive points 2
Vinegar Gallons 30
Kettle 32
Eggs 200
Hams l^y 59¹/₂
Tongues 4
Merry Bottles 3

Family Dinner

- 1 Turkeys made Turtle 2 Sealed Heads
- 2 Turbots to Lobsters 1 pint of the same
- 10 Triced Soles
- 0 Beef Salmon
- Hamlets & Neck of Venison
- 2 Tongues with Parsneps
- 12 Pigeon Pie
- 4 Pullets boiled
- 4 do roasted
- 24 Beef roasted
- 12 Fillet of Veal
- 27 Pound Beef
- 1/2 Quarter of Cap Lamb
- 4 Vegetables
- 4 Plum Puddings
- 2 German Cakes
- 2 Sausage do
- 2 Wine Jellies
- 2 Blancmanges
- 2 Tartes
- 2 Brioches

Footmen

- 17 Beef roasted
- 1 Venison Pasty
- 27 Beef boiled
- Vegetables
- 10 1/2 Leg of Mutton
- Plum Pudding
- Housemaids
- 22 1/2 Beef roasted
- 19 Beef boiled
- 1 Venison Pasty
- Plum Pudding
- Vegetables

Luncheon
2 Pullets

M. Lush

- 10 Leg of Mutton
- Plum Pudding
- Vegetables
- Lamp Lighters & Coal Poles
- 15 1/2 Beef roasted
- 16 1/2 Beef boiled
- Plum Pudding
- Vegetables
- Potters at the Gate
- 21 Beef roasted
- 1 Venison Pasty
- 19 1/2 Beef boiled
- Plum Pudding
- Vegetables
- Potters at the Stable Gate
- 11 Leg of Mutton
- Pudding
- Vegetables
- Cardner
- 10 Leg of Mutton
- Plum Pudding
- Vegetables
- Coachmen
- 11 Leg of Mutton
- 33 Roast Beef
- Plum Pudding
- Vegetables
- Grooms
- 32 1/2 Beef roasted
- 10 Mutton do
- Plum Pudding
- Vegetables
- Carpenters
- 9 1/2 Leg of Mutton
- Housekeepers Woman
- 10 1/2 Leg of Mutton
- Tart
- Vegetables

Stock

Beef	37
Veal	40 1/4
Calves feet	7
Suet lbg	16
Chickens	1
Mansels	3
Leams	4
Wran	2 Bushels
Milk	0 1/2
Cream	3
Butter	24
Eggs	200
Butter for Pitches	9
Sherry Bottles	9
Madira do	2
Port do	1

Pitcher Meat distributed to His Royal Highness the Prince Regent's Servants August being the Birth Day of H. H. Highness the Duke of York and on the 21st

	12	16	21
The Clerk of the Kitchens Office			
Chickens	4	4	4
Butter	2	2	2
2 Loaves of Yeal	32	31 ¹ / ₂	31 ¹ / ₂
Kitchen			
Beef	10 ¹ / ₂	9 ³ / ₄	10 ¹ / ₂
Mutton	51 ¹ / ₄	62	60 ³ / ₄
Yeal	40	47 ¹ / ₂	46 ³ / ₄
Gentleman of the Wine Cellar			
Pullets	2	2	2
Butter	1	1	1
Assistant d ^o			
Yeal	16 ¹ / ₂	16	16 ¹ / ₂
Yeo ^r d ^o			
Yeal	15 ¹ / ₂	16	16
Housekeeper			
Yeal	16	15 ¹ / ₂	16
Butter	1	1	1
Grooms of the Chamber			
Pullets	2	2	2
Butter	1	1	1
Mutton	10	10 ³ / ₄	11
Gentleman Porters			
Pullets	2	2	2
Butter	1	1	1
Mutton	14 ¹ / ₂	14 ¹ / ₄	10 ³ / ₄
Messengers			
Yeal	15 ¹ / ₂	15	13 ¹ / ₄
Butter	1	1	1
Yeo ^r of the Silver Scullery			
Yeal	14	15 ³ / ₄	15 ³ / ₄
Butter	1	1	1
Silver Scullery Man			
Mutton	21 ¹ / ₂	21 ¹ / ₄	21 ¹ / ₄
Silver Scullery Woman			
Mutton	17 ³ / ₄	18 ¹ / ₄	18 ¹ / ₂
Esury Man			
Mutton	11 ¹ / ₂	11	10 ³ / ₄
Watchmen			
Yeal	15 ¹ / ₄	14 ¹ / ₄	15 ¹ / ₂
Butter	1	1	1
Mutton	11 ¹ / ₂	10 ³ / ₄	10 ¹ / ₄
Man in the Oratory			
Mutton	0	9 ¹ / ₄	9
Lamp Lighters			
Mutton	17	18 ¹ / ₂	17 ¹ / ₂
Chairmen			
Mutton	11	11 ¹ / ₄	10 ³ / ₄

at Carlton House on the 12th of August being His Royal Highness's Birth Day on the 16th of August the Birth Day of H. H. Highness the Duke of Clarence.

	12	16	21
4 Gate Porters			
Mutton	43 ¹ / ₂	42 ¹ / ₄	43 ¹ / ₄
Footmen			
Yeal	31 ¹ / ₂	32 ¹ / ₄	29 ¹ / ₂
Butter	1	1	1
Mutton	20 ¹ / ₄	21 ¹ / ₄	22 ¹ / ₂
Labourer in Trust			
Yeal	15 ³ / ₄	14 ¹ / ₂	14 ¹ / ₄
Butter	1	1	1
Gardener			
Mutton	10 ¹ / ₂	10 ³ / ₄	10 ¹ / ₂
Coal Porters			
Mutton	21	18 ¹ / ₄	19 ³ / ₄
Housemaids			
Mutton	20 ³ / ₄	21	20 ³ / ₄
Confectioner			
Pullets	2	2	2
Butter	1	1	1
2 Confectioner			
Loaf Yeal	16	15 ¹ / ₂	15 ³ / ₄
Butter	1	1	1
Confectioner's Woman			
Mutton	9	9 ³ / ₄	8 ³ / ₄
Tapasier			
Mutton	10	10 ¹ / ₂	10
Pages			
Pullets	2	2	2
Butter	1	1	1
Mutton	10	11	10 ¹ / ₄
Table Decker			
Yeal	15 ¹ / ₂	14 ³ / ₄	14 ¹ / ₂
Footmen's Woman			
Mutton	9	9 ³ / ₄	8 ¹ / ₂
Assistant to the Table Decker			
Mutton	9	9	9 ¹ / ₄

His Royal Highness the Prince Regent's Dinner

Rice Soupe, 1 Chicken
 Julienne Soupe
 12 Doris. 1/2 Mushroom Sauce
 6 Mockings
 1 Capon au Grains Sel
 10 1/2 Loins of Veal a la Maitre
 1 Mutton Cutlets a la Soubise
 Blanquets of Veal
 Oyster Patties 2 pint
 2 Escalope of Filets, Maitre d'Hotel Sauce

Second Course

2 Chickens } roasts
 3 Grouse } Remove 2 Striols
 Cherry Jelly
 1/2 a la Duchesse
 1 Lobster Salade
 Lettuce Stewed

Side Board

13 1/2 Saddle of Mutton
 19 Beef, Veal & Ham
 Tongues
 2 Filets
 1 Shoulder of House Lamb

Pages Dinner

Leg of Grapes Lamb
 Wash
 Pudding

Family

1/2 Leg of Grapes Lamb
 2 1/2 Leg, 1/2 Neck of Mutton
 1 Stewed Breast of Veal
 Omelet
 Pudding

Stock

Veal 21
 Fowl 1
 Manchetts 3
 Leaves 3
 Soupe Leaves 2
 Yeast 1/4
 Milk 1 1/2
 Cream 5
 d. double 2
 Butter 8
 Honey Butter 1

His Royal Highness the Prince Regent's Dinner

M. Watier

Soupe Hollandaise
 Soupe Rice 1 Chicken
 Turbot 1 Lobster 1/2 Sauce

Filet of Choeur cut sauce poudree
 2 Braized Chickens a l'aspic
 16 Mutton Cutlets a la Minute
 2 Blanquets of Filets au Potage
 6 Card a la Maitre d'Hotel
 2 Croquets of Filets a la Dostoise
 3 Sate of Chickens with Cucumbers
 Patties au Jus 1 Sweetbread larded

Second Course

1/2 of House Lamb } roasts
 1 Chicken }
 6 Quails, Barded }
 French Beans
 50 Macaron
 Magedoin of Vegetables
 Baguets of Apricots
 Cherry Tart
 Brioche

Side Board

8 Hot Leg of Mutton
 2 Filets
 19 Cold Beef, Veal & Lamb
 Ham & Tongues

9 1/2 Breast of Veal

Pages

9 Leg of Mutton
 4 Salmon
 1/2 Sole
 Pudding

Family

11 Cold
 3 Salmon
 5 Sole
 17 Loins of Veal
 1/2 Neck of d.
 33 Leg, 1/2 Neck of Mutton
 Pudding

Stock

Veal 29
 Fowl 1
 Suet 4
 Manchetts 3
 Leaves 3
 Soupe d. 2
 Milk 2 1/4 3
 Cream 9 1/2
 Double Sugar 30
 Parsnips & Carrots 5 1/4
 Tongues 4
 Butter 12

Saturday Aug. the 15. 1712

His Royal Highness the Prince Regent's Dinner M^{rs} Watier

Trilled Supper
Vice Soupe

7/8 Trout
4 Whitinge with Sauce
1 Leg of House Lamb

12 Fillets ala Richamel
12 Sauter of Chickens au Surprise
12 Neale Pattlets ala S. Gars
2 Fillets of Sole Maigre Hotel

Second Course

12 Chickens roasted
Duchelney roasted
Poulet Eggs
Cauliflower
2 Pastries

Side Boards

13 Saddle of Mutton roasted
2 Pattlets
12 Cold Beef, Neale & Lamb
Ham & Tongue

7/8 Neck of Mutton
Pudding
Vegetables

Piges

7/8 Leg of Mutton
Hash
Pudding
Vegetables

Family

12 Remiche of Neale & Bacon
31 Leg, Mid. & Neck of Mutton
Quarter of Grasse Lamb
Vegetables

Sust 16

Manchets 3
Leaves 4
Soup do 2
Cheese do 1/2
Milk 2
Cream 1 1/2
Hams lay 3 1/2
Butter 60
Eggs 200
Bacon 64
Sherry 2
Whisk 3
Brandy 1

Sunday Aug. the 16. 1712

77

His Royal Highness's dinner Out M^{rs} Watier

9/8 Roast Beef

Piges

12 Roast Beef
Hash
Pudding
Vegetables

Family

20/8 Roast Beef
Leg of Grasse Lamb
15/8 Mid. of Neale
27 Leg, Mid. & Neck of Mutton
Pudding
Vegetables

5/2 Oysters

Side Board

23 1/2 S. Lamb

Manchets 3
Leaves 9
Butter 80
Eggs 300
Milk 3
Cream 1 1/2
Bacon 34
Lard 20
Sherry 3

For His Royal Highness the Prince Regent at the Review

- Soupe Tortue
- Soupe Verte 4 Chickens
- 2 Herons
- Large 4 Capons a La Truquet
- 2 Flankes
- 4 Capons au Grosel
- Entrées
- 4 Pullots 2 Petit Potages
- 2 d° with Oysters 1/2 pint
- 4 Nicks 2 Lamb Cutlets
- 6 Pullots 2 Blancquets of Pullots
- 4 Chickens 2 Marinade of Chickens
- 4 d° 2 Fritteau of d°
- 4 d° 2 Tricape of d° with French Beans
- 4 d° 2 d° of d° au Natural
- 6 Capons Cold
- 6 Pullots 6 Eyes of Capons & Pullots
- 4 Tricape of Veal with aspic
- 6 Capons on Gallantine
- 14 Pullots roasted
- 4 Tricape of Chickens
- 12 Chickens Magnaize
- 6 Fillets of Veal roasted
- 6 Pieces of Roast Beef
- 4 Pieces of Boiled Beef
- 1 Beef a la mode
- 4 Hams
- 4 Tongues
- 150 Crayfish
- 200 Herons
- 3 Fore quarters Graps Lamb
- 3 Hind quarters d° d°
- 2 Nicks of House Lamb
- 0 Grouse
- 6 Pheasants 2 Partridges 2 Mountain Chickens 2 Cherrins
- 4 Turcons of Potted Game
- 6 Tarts Vienna
- 6 Brioche
- 6 Tarts & Tartlets
- 6 German Cakes

Stock

- Beef 54
- Veal 100
- Poultry 10
- Calves Fat 18

Family

- 20 Beef boiled
- 0 Breast of Veal
- Pudding
- Vegetables
- Manchets 3
- Loaves 6
- Soupe d° 2
- Milk 2
- Cream 1
- Sherry 8
- Madecira 2
- Brandy 1

His Royal Highness dined out

M^{rs} Water

0 Nick of Mutton

Pages

- 14 Loin of Veal
- 1/2 Fish
- Pudding

Family

- 13 Hind of Veal
- 1/2 Graps Lamb
- 32 Leg, Hind, Loin & Neck of Mutton
- Pudding
- 10 Seal. Cold
- 6 Haddockes
- 12 Flounders
- 1/2 Neck of Mutton
- 2 Calves Fat

- Manchets 3
- Loaves 3
- Soupe d° 2
- Wittler 12
- Milk 5/4
- Cream 1

Stock

- 2 Chickens
- 2 Pullots

Wednesday Aug^r the 19. 1812

His Royal Highness dined out

M^r Watier

1 Leg of Grapes Lamb roasted
2 Tricase of Chickens
4 Salses for Accompaniments
Salt

Family

10 lb Boiled Beef
25 Neat roasted
20 Mutton roasted & boiled
1st Haricots
1st Mashie
Kens & Bacon
2nd Grapes Lamb
Pudding

Mantlets — 3
Loaves — 3
d^e Soupe — 2
Flour — 1/2
Milk — 1/2
Cream — 1

Thursday Aug^r the 20. 1812

79

His Royal Highness dined out

M^r Watier

7/2 Neck of Neat
Pudding

Family

25 Leg, M^r de Mutton
22 Beef roasted
20 Neat roasted
2nd Grapes Lamb
15th Tricase of Neat
Bacon & Beans
Pudding

Mantlets — 3
Loaves — 3
Butter — 10
Milk — 2
Cream — 1
White Sugar lb 12

Friday Aug^r the 21. 1712

His Royal Highnesses dined out

M^r Walter

7 Neck of Mutton boild
2 Soles
Pudding

Family

6/2 Cod
11/1 Soles
6 Mackerels
10 Mutton roasted
16 Veal boild
2 Craps Lamb
Bacon & Beans
8/2 Roast Veal
Pudding Just 4

Manchets — 3
Loaves — 3
Butter — 4
Milk — 2
Cream — 1
Wax Lead — 12
Tongues — 2

Saturday Aug^r the 22. 1712

80

His Royal Highnesses dined out

M^r Walter

10 Mutton Cutlets & French Beans
Pudding

Family

Soupe
22 Beef boild
20/2 Loin of Veal
2 Craps Lamb
10 Liver & Bacon
10 Meat Pie
20/2 Mutton roasted
Pudding

Manchets — 3
Loaves — 3
Butter — 32
Milk — 2
Cream — 1
Tarragon Vinegar 1/2 Bottles
Trinck do 4
Tunglafs by — 2
Dish of Lincolns 2 pints
Salt Bushels — 1
Mustard Potts — 2
Currants by — 12
Waisens — 12

Supper

2 Pulletts
Tongue
1/2 Neck of Mutton
0/2 Veal

Sunday Aug^r the 23rd 1812

His Royal Highness the Prince Regent's Dinner

M^r Wallace

Rice Soupe 2 Pullet
 Clavi Soupe
 Turbot 1 Lobster Sauce
 Petit Pâté à la Godiveau
 2 Chickens Marengo
 Cotelets of Lamb à la Minute
 2 Sauté of Capon au Fenestré
 2 Filets of Soles Dutch Sauce
 1/2 Emince of Mutton with Cucumbers

Second Course

2 Chickens } roasted
 1/2 P. Grouse }
 French Beans
 35 Crayfish
 Pine Apple Jelly
 D'Arrest Nouveau
 Vermorel
 Le soufflé à la Reine

Side Board

22 Beef roasted
 Ham & Tongue
 13/2 Neck of Veal
 Haunch of Venison
 3 Pullet

1/2 Chicken Pie
 3/4 Beef roasted
 Pudding

Pages

Cotelet Pie 1 pair
 8/4 Beef roasted
 Pudding

Family

21 Beef roasted
 2 1/2 Mutton roasted &c
 13 Neck of Veal
 2 Grapes Lamb
 Lamb's Head
 Cotelet Pie 3 pair
 Pudding

Stock

Beef	19
Veal	32
Fowls	1
Suet	5 1/2
Mantichets	3
Loaves	4
Soupe d ^e	2
Eggs	200
Milk	4
Cream	1 1/2
d ^e double	1
Madeira	1
Sherry	1
Port	1

Monday Aug^r the 24th 1812

His Royal Highness the Prince Regent's Dinner

M^r Wallace

6 Rice Soupe with 1/2 bunch of Veal
 Dutch Soupe
 5 Soles 1/2 Sh. Sauce
 2 House Lamb glaze pure of Turnips
 2 Capon à la Tartar with Mushrooms
 Petit Pâté of Oysters 3 Pairs
 2 Chickens with Pease
 2 1/2 Trout à la Nevers
 2 Filets of Pullet with Sarracen

Second Course

2 Chickens } roast
 5 Pigeons Barded }
 Wittichers Stationn Sauce
 Lobster à la Bechamel
 Philadelphia Jelly
 Pudding

Side Board

7 Neck of Mutton
 2 1/2 Beef boiled
 2 Pullet
 1/2 Ham, Tongue &
 Haunch of Venison

3 Escalope of Veal
 2 Roast Duck
 Pudding

Pages

3 Escalope of Veal
 2 Leg of Grapes Lamb
 Pudding

Family

16 1/2 Veal Collaps
 2 Grapes Lamb
 20 Mutton roasted
 19 1/2 Beef boiled
 10 Breast Veal
 1/2 P. Pudding

Supper

Pickled Salmon

Mantichets	3
Loaves	3
Soupe d ^e	2
Yeast	1/4
Butter	16
Milk	1 1/2
Cream	4
d ^e Double	1/2
Bacon	53
Green Cheese lby	4
Double Sugar	10
Madeira	1
Claret	1
Sherry	1
Port	1
Calves feet	8
Fowls	1

Tuesday Aug^r the 25th 1712

His Royal Highnesses dined out

M^r Waters

2 Salmon
1 Haddock
1¹/₂ Leg of Lamb
Pudding

Pages

2¹/₂ Salmon
6 Pounders
4 Mutton Cutlets
3¹/₂ Neale
Pudding
Vegetables

Family

11 Salmon
12 Pounders
3 Haddock
1¹/₂ Beef bull
Parsimon packet
2¹/₂ Grapes Lamb
1¹/₂ Leg of Veal
1¹/₂ Mutton roasted
Pudding

Stock

Neal 0¹/₄
Suet 2
Manchets 3
Loaves 3
Soupe d^e 2
Butter 14
Milk 2
Cream 1

Supper
2 Patties
Wives of House Lamb
Ham, Tongue &c

Wednesday Aug^r the 26th 1712

82

His Royal Highnesses the Princes Regents Dinner

M^r Waters

1¹/₂ Soup with 1¹/₂ Pullet
2 Chicken of Capon
0¹/₂ Mutton Cutlets

Second Course

1¹/₂ Pullet roasted
Pease Stew
Leprest Fryed

Side Board

Leg of Mutton roasted
Ham, Tongue &c

4 Harvis Mutton
7 Neck of Veal roasted
Pudding

Pages

4 Harvis Mutton
10 Roast Veal
Pudding

Family

2¹/₂ Beef boiled
12 Mutton roasted
6 Harvis of Mutton
2¹/₂ Grapes Lamb
Pudding

Manchets 3
Loaves 3
Soupe d^e 2
Butter 0
Milk 1¹/₂
Cream 1

Thursday August the 27th 1812

His Royal Highness dined out

Wth Water

2 Chickens of Cape.
Leg of Great Lamb.
Tart

Family

10^{lb} Beef roasted
20 Mutton roasted
2nd Great Lamb
22 Meat Served
8^{lb} Mutton Chops
Tart

D. Bloomfield
2nd Pulletts roasted

Manchets 3
Leaves 3
Butter 22
Eggs 100
Milk 2
Cream 1

Friday Aug the 28th 1812

Wth Water's Dinner

2 Sole.
2^{lb} of Salmon
1^{lb} of Veal Cutlets
Pudding

Family

10^{lb} Beef
10^{lb} of Salmon
5 Soles
2¹/₂ Mutton roasted
2nd Great Lamb
7¹/₂ Veal Cutlets
1^{lb} of Meat roasted
13¹/₂ Beef roasted
Kraus & Bacon
Pudding

Manchets 3
Leaves 3
Butter 0
Milk 1¹/₂
Cream 1

Saturday Aug. 29th 1712

M^r Watier

3^d of Trupee
1 Roild Capon
Fart
Vegetables

Family

2^d of Grasp Lamb
5^d Trupee
2¹/₂ Roast Veal
30^d Leg, Hind & Neck Mutton
Hashie
Rice with Salk
2 Chickens
Vegetable

Supper

Roild Salmon

Mantlets — 3
Laves — 3
Butter — 36
Eggs — 100
Milk — 1¹/₂
Cream — 1

General Turnie
A Pot of Pheasants

Sunday Aug. 30th 1712

M^r Watier

4 Pigeon Pie
8¹/₂ Beef roasted
Pudding

Family

29 Beef roasted
30 Mutton roasted
1¹/₂ Leg of Veal
2^d of Grasp Lamb
S.P. { Roast of Veal
Calves Liver & Bacon
Rum & Pudding
Vegetables

General Turnie
1 Pullet

Milk — 2
Cream — 1
Sherry — 1

Monday August the 31st 1712 This Day the Family were placed on Board Wages and remained so till the 29th of September

Sept. 6
1 Pickled Tongue
1 Gungel

Sept. 10
3 Butter

Pick'd Meat distributed to His R. H. The Prince Regents Servants at Carlton House on the 22nd of Sept. 1712 being their Majesties Wedding Day, on the 22nd of Sept. Their Majesties Coronation Day and on the 29th of September being the Birth Day of the Duchess of Württemberg

	8	22	29		8	22	29
The Clerk of the Kitchens Office	14	14	14	2 Lamp Lighters			
Chickens	14	14	14	Mutton	13 $\frac{1}{2}$	10	10
Butter	2	2	2	Chaise Men	11 $\frac{1}{4}$		
2 Loynes of Veal	30 $\frac{1}{4}$	31 $\frac{1}{4}$	31 $\frac{1}{2}$	Mutton	11 $\frac{1}{2}$	10 $\frac{1}{2}$	10 $\frac{1}{2}$
Kitchen				4 Gate Porters			
Beef	10	9 $\frac{1}{4}$	10 $\frac{1}{4}$	Mutton	4 $\frac{3}{4}$	4 $\frac{1}{2}$	4 $\frac{1}{4}$
Mutton	61	58 $\frac{1}{4}$	60 $\frac{1}{4}$	Footmen			
Veal	16 $\frac{1}{2}$	16 $\frac{1}{4}$	18 $\frac{1}{4}$	Veal	29 $\frac{1}{4}$	29 $\frac{1}{4}$	30 $\frac{1}{2}$
Butter	3	3	3	Butter	2	2	2
Wine Cellar				Mutton	20 $\frac{1}{4}$	22 $\frac{1}{4}$	21 $\frac{1}{4}$
Pullits	2	2	2	Labourer in Trust			
Butter	1	1	1	Veal	15 $\frac{1}{2}$	16	16 $\frac{1}{2}$
Assistant Wine Cellar				Butter	1	1	1
Veal	14 $\frac{1}{2}$	15 $\frac{1}{4}$	15 $\frac{1}{2}$	Gardener			
Butter	1	1	1	Mutton	11 $\frac{1}{4}$	10 $\frac{1}{2}$	10 $\frac{1}{2}$
Housekeeper				2 Coal Porters			
Veal	15 $\frac{1}{2}$	14 $\frac{1}{2}$	16	Mutton	10 $\frac{1}{4}$	17 $\frac{1}{4}$	10 $\frac{1}{4}$
Butter	1	1	1	House maids			
Grooms of the Chamber				Mutton	20 $\frac{1}{4}$	21 $\frac{1}{2}$	21 $\frac{1}{4}$
Pullits	2	2	2	Confectioner			
Butter	1	1	1	Pullits	2	2	2
Mutton	11 $\frac{1}{2}$	10 $\frac{1}{4}$	11	Butter	1	1	1
Gentlemen Porters				2 Confectioner			
Pullits	2	2	2	Loyn of Veal	14 $\frac{1}{4}$	15 $\frac{1}{2}$	15 $\frac{3}{4}$
Butter	1	1	1	Confectioners Women			
Mutton	10 $\frac{1}{2}$	10 $\frac{1}{4}$	10 $\frac{1}{4}$	Mutton	8 $\frac{3}{4}$	8 $\frac{3}{4}$	8 $\frac{3}{4}$
Messenger				Topside			
Veal	15	16	16 $\frac{1}{4}$	Mutton	11 $\frac{1}{4}$	10 $\frac{1}{2}$	10 $\frac{1}{2}$
Butter	1	1	1	Pages			
Yeos of the Silver Scullery				Pullits	2	2	2
Veal	15 $\frac{1}{4}$	14	16	Butter	1	1	1
Butter	1	1	1	Mutton	11 $\frac{1}{4}$	11	10 $\frac{1}{2}$
2 Silver Scullery Men				Table Dracker			
Mutton	21 $\frac{1}{4}$	22	22 $\frac{1}{4}$	Loyn of Veal	14	15 $\frac{1}{2}$	15 $\frac{1}{2}$
Carry Men				Yeos of the Wine Cellar			
Mutton	11 $\frac{1}{4}$	10 $\frac{3}{4}$	10 $\frac{3}{4}$	Loyn of Veal	15 $\frac{1}{4}$	16	15 $\frac{1}{4}$
4 Watchmen				Butter	1	1	1
Veal	13 $\frac{1}{4}$	14 $\frac{1}{4}$	16 $\frac{1}{4}$	Footmens Women			
Butter	1	1	1	Mutton	9 $\frac{1}{4}$	8 $\frac{3}{4}$	8 $\frac{3}{4}$
Mutton	10 $\frac{1}{4}$	10 $\frac{1}{4}$	10 $\frac{1}{4}$	Assistant to y ^e D ^e cker			
Man in the Amoury				Mutton	9 $\frac{1}{4}$	9	9 $\frac{1}{2}$
Mutton	9 $\frac{1}{4}$	9 $\frac{1}{4}$	8 $\frac{3}{4}$	M ^r Westhann			
				Pullits	2	2	2
				Butter	1	1	1

Saturday Sept^r the 12. 1812

Butter 18
Hams 29 1/2
Tongues 1

Sunday Sept^r the 13. 1812

For the Side Board,
24 Beef roasted.
Ham.
2 Pulletts
2 Cold Capon. Pige.

Monday Sept^r the 14. 1812

His Royal Highnesses The Prince Regent's Dinner Pages Dinner

Rice Soupe
2 Chickens on Ochepot
3 Totes 1/2 pint Champagne
Capon au Gros Sel.
8 Mutton Patties
3 Escalops of Partridges with Mustard
Neck 2 Lamb Patties sauce Glace

Second Course,
1 Pheasant roasted
2 Chickens roasted
Pheasant
2 Lobster Salade
Bouchees a la Reine
Apricot Tart

Side Board,
14 Fillet of Veal,
2 Pulletts
2 Partridges
15 Saddle of Mutton
13 Pheasant

8 1/2 Neck of Mutton
6 Breast of Veal
Pudding
Vegetables
3 lb Pork
2 lb Sausages

Leaves 2
do 2
Yeast 1/4 1
Butter 6
Eggs 100
Milk 2 1/2 1/2
Cream 3 1/2
do double 1
Hams lby 33
Pepper 2
Anchovies lby 2
Mustard 2 pints
Capers 2 pints
Oyl 2 1/2 2
Salt Marshalls 1
Cayenne Pepper 1
Tongues 2
Flour Sacks 1/2

Stock
Veal 36
Beef 32
Fowls 1

His Royal Highnesses The Prince Regent's Dinner Pages of Back Stairs

6 Soups Bouche of Partridges
 Soupe Julienne
 6^{1/2} Fruit a la Genevoise.
 14 Cods Head Oyster Sauce 2 pints
 6 Whiting's 1/2 lb each
 2 Capons a la Genevoise } 1 lb of Butter
 3 1/2 Lump of Beef Sauchamari }
 2 Ducks au Navet
 2 Chickens Tomate Sauce
 Petit Patis au Jus blanc de chut
 2 Croquets of Potatoes
 15^{1/2} Cutlets of Mutton
 6 Quails au Gratin.
 1^{1/2} Roudins of Potatoes
 2 Fillets of Potatoes 1/2 Sardinia
 4 Fillets of Sole
 2 Blanquets of Potatoes
 Second Course
 2 Chickens }
 4 Partridges } roasts
 1 Capon }
 2 Wild Ducks }
 50 Prawns
 French Beans
 Cauliflower
 2 Spinners aspic
 Potatoes au Compture
 Petit Choux Grille
 Apricot Jelly
 Pine Apple Jelly
 Side Board
 16 Hot Loin of Veal
 21 S^t Loin of Beef
 Ham of Yorkshire
 9 Neck of Mutton cold
 Ham, Tongue, Veal cold
 3 Potatoes
 3 Partridges
 1 Pheasant

10^{1/2} Leg of Mutton roasted
 Mashed
 Pudding
 Vegetables

Loaves 4
 d^e Soupe 6
 Butter 16
 Eggs 2
 Bacon 66
 Lard 148
 Cirkins fers 1
 Double Sugar 19 3/4
 Lisbon d^e 12
 Mace 14
 Cloves 4
 Milk 3
 Cream 8
 Double d^e 8
 Sherry 2
 Port 2

Stock
 Beef 100 1/2
 Veal 46
 Fowls 3
 Calves feet 3

His Royal Highnesses Dined out

Luncheon

1 Pate roasted
 2 1/2 S^t Loin Beef
 7 1/2 Mutton Chops

Loaves 1
 d^e Soupe 2
 Butter 4
 Milk 1

Col^l Bloomfield
 Pate boiled
 Vegetables

Pages Dinner

1^{1/2} Soups
 1^{1/2} Ducks Stewed
 1^{1/2} Cutlets
 Pudding

Thursday Sept the 17th 1712

His Royal Highness Dined out

Side Board

2 Pallats
19 Birds

The Supper being ill,
7 Neck of Mutton

Loaves — 1
Butter — 2

Friday Sept the 18th 1712

His Royal Highness The Prince Regent Dined

Pages

Soupe Nice with 1 Chicken
Soupe a la Paysanne 25th Mutton & Beef
1st Partridge
9th Cod 1 pint of Oysters
4 Whitinge wth sauce
8th 2 Partridges with Cabbage
1 Capon a la Gioire
2 Wings of Pallats Crumbed & broild
Patties Frie of Pallats
2 Fillets of Solon with the Distill
8th Irish Stew of Mutton

9th Breast Neale
19th Mutton Supper
Budding
Vegetables

Second Course

2 Chickens } roasts
19th 3 Birds }
French Beans
Telly
Rabbit
Patties broild with Mushrooms

Loaves — 1
Supper — 2
Cream — 2^{1/2}
d^r double — 3
Butter — 4
Merry — 1
Pail — 1

Side Board

10th Fillet of Neale roasted
8th Neck of Mutton
Cold Beef, Ham & Tongue
19th 3 Partridges
2 Pallats
Racoubt of Venison
1 Mesant

Stock

Neale — 29
Calves Feet — 4
Fowls — 1

Saturday Sept 19. 1812

His Royal Highness dined out

Col. Bloomfield,
 2. Pheasant Pigeon
 1. Partridge Pigeon
 Pudding
 Vegetable
 1/2 Salmon
 1/4 Whiting's

Pages Dinner

1 1/2 Leg of Mutton
 1.0 Fillet of Pullet
 Pudding
 Vegetables

Leaves — 1
 Soups de — 2
 Butter — 12
 Ham & — 15

Sunday Sept the 20. 1812

His Royal Highness the Prince Regent's Dinner

Pages Dinner

Soupe Brunoise with Chicken 2
 Soupe Rice
 Savate Turbot Lobster Sauce 1
 2 Soles p. th. Sauce
 10 Noix de Van a la Bourgeoise
 2 Chickens braizés
 8 1/2 Patties of Mutton
 2 Pullet's minced with Endive
 3 Cod a la Maitre D'Hotel
 4 Sautés of Partridges with Truffles
 7 Tricapes of Chickens p. th. of Lamb
 2 Nicks Lamb Cutlets broild.

3/4 Mutton roasted
 1/4 Pump. Mashes
 Plum Pudding
 Vegetables

Leaves — 1
 d. soups — 2
 Milk — 2 1/2
 Cream — 3 1/2
 d. double — 3
 Butter — 8
 Eggs — 100

Second Course

2 Wild Ducks } roasted
 2 Chickens }
 Cauliflowers stewed
 1 Lobster au gratin
 Apricot Tartlets
 Apple Jelly

Stock

Beef — 12 1/2
 Veal — 15
 Suet — 5 1/2

Side Board

2 1/2 Beef roasted
 Cold Roast Beef Veal & Ham
 2 Pullet's
 2 Partridges
 Haunch of Venison
 1 Pheasant

His Royal Highness the Prince Regent's Dinner Pages Dinner

16¹/₂ Soups Harley with Mutton
Soups Consomme and Croquets

5 Trout Mashed
2 Soles fresh sauce

1st Chickens braiz'd Tomato sauce
Leg of Lamb broild with Spruce

2nd Potties 2 pints
2 Fillets of Wild Ducks ala Bigarade
13³/₄ Veal Cutlets ala S. Gazar
3 Sauts of Chickens au Supreme

Second Course

Turkey Roasted
2 Pheasants 1 Served } roasted
French Beans

50 Prawns
Peach Cream
Caramells and Confections

Side Board

17 Saddle of Mutton roasted
Cold Beef, Ham & Tongue
3 Partridges
2 Potties

Ribs of Grass Lamb roasted
Seal Cutlets
Pudding
Vegetables

Loaves 1
d^o Soups 2
Milk 1
Cream 4
d^o double 1
Butter 0
Merry 1
Port 1

Stock

Beef 22³/₄
Veal 24³/₄
Fowl 1

His Royal Highness the Prince Regent's Dinner Pages Dinner

Supper of Rice with Chickens 2
Soups Julienne

Turbot broild Lobster sauce
fish sauce

Capon ala Creme
9¹/₄ Mutton Cutlets Brasilee au Naturel

2 Cod au Volante
1st Potties ala Richart
6 Quails on Mattalotte
2 Roudens de Laprene au Michelin

Second Course

2 Potties } roasted
3 Partridges } remove
Butter Beans } apples with Rice
Poached Eggs demi glace
Jelly of Meats
Pastry

Side Board

12¹/₂ Fillets of Veal
22¹/₄ Each Bone of Beef
Cold Beef, Veal, Ham & Tongue
Potties
1st Partridges

16¹/₂ Loaves of Neale
10 Irish Steer Mutton
Pudding

Loaves 1
d^o Soups 2
Tongues 1
Red Lead lby 12
Milk 1
Cream 6
Butter 24
Bacon 27
Eggs 200
d^o New laid 4¹/₄
Whonish 1
Brandy 1

Stock

Neale 16³/₄

His Royal Highness The Prince Regent's Dinner Pages Dinner

8 Soupe Claire of Mutton
Soupe Rice with Potatoes 2

3/2 Crimped Cod. 1/2 Oyster Sauce
4 Whittings with Sauce

Pheasant with Sausage Breast

6 Beef Steaks

8/2 Hash of Mutton with Cucumbers

2 Fillets of Capons and fine herbs

4 Fillets of Whittings and fine herbs

3 Saut. of Partridges

Second Course

2 Chickens } Roasts

3 Seal } Pomme Brûlée

Sauce of Truffles

Pine Apple Jelly

Nectarine Tart

Side Board

24 Beef roasted

2 Capons cold

Hair, Tongue, Neale & Beef

10 Potatoes

3 lb Pickled Pork

2 M. Sausages

4 Salmon
1/2 Roast Beef
Pudding
Vegetables

Loaves 1
Soupe d'c 2
Anchovies 2
Vermicelli 1
Rice 6
Barley 6
Salt 1 Bushel
Oyl 2
Cayenne 1
Hamster 21
Milk 1/2
Cream 4

Stock

Beef 29 1/2
Neale 25 1/4
Fowls 1

His Royal Highness The Prince Regent's Dinner Pages Dinner

Soupe Rice & Potatoes
Soupe Claire

5 Sals for the Sauce

1/2 Mutton of Beef Steaks
Pilot Patties of Oysters 3 Pairs

Neck Lamb Cutlets with French Beans

3/2 Crimped Cod ala Maitre d'Hotel

1/2 Croquets of Potatoes

2 Fillets of Chickens ala Tartare

Second Course

2 Chickens } Roasts

2 Levant Sardines } Roasts

Artichokes

25 Crayfish

Cream of Coffee

Flavour of Apples

Side Board

10 lb Leg of Mutton roasted

Cold Beef, Neale & Ham, Tongue

2 Potatoes

4 Partridges

6 1/4 Neck of Neale

Leg of Mutton
Hash
Pudding
Vegetables

Loaves 2
Soupe d'c 2
Butter 8
Milk 1
Cream 4
d. double 1
Nutmegs 2
Caraway Seeds 4
Mace 1
Port 1

Stock

Beef 29 1/2
Neale 25 1/4
Fowls 1

Sunday Sept^r the 27th 1792

His Royal Highness The Prince Regent's Dinner

Pages Dinner

- 13 Soupe with Mutton
- Soupe Mire & Pullet 1
- 7 Crisped Cod 1/2 Roast 1/2 Mutton Sauce
- 6 Tray of Pork with Piece of Turneps
- Large Capon au Gros Sel
- 2 joints of Oysters
- 19 Patis Patties
- 19 Neat Cutlets a la Bourgeoise
- 2 Filets of Sole a la Brocheton
- 2 Sauts of Capons au Finis Herbs
- 2 Chickens Marengo
- 19 Sauts of Beef

Second Course

- 2 Chickens roasted
- 3 Partridges roasted
- 0 Merganser of Livers
- Artichokes
- 1 Salad of Lobster
- German Cake
- Peach Jelly

Side Board

- 17/2 Beef roasted
- 2 Pullet
- 1 Pheasant
- Rump Pudding
- Ham, Tongue
- 2 1/2 Rump of Beef Stewed
- 4/6 Collared Eels

- 10 Beef roasted
- Calves feet
- Rump Pudding

- Loaves 1
- d^e Soupe 2
- Milk 1/2
- Cream 2 1/2

Stock

- Neat 27
- Beef 6
- Suet 2
- Fowl 1

Monday Sept^r the 28th 1792

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His Royal Highness The Prince Regent's Dinner

Pages Dinner

- Turtle Soupe
- Mire Soupe with a Pullet
- 2 Soles 1/2 the Sauce
- 6 Whittings
- 19 Filet of Venison & Sarding
- 2 Chickens
- Turtle Finis with Champagne
- 9 Couince of Mutton with Cucumbers
- 19 Sauts of Neat
- 2 Partridges en Salmie

Second Course

- 2 Chickens } roasted
- 1 Pheasant } Les Bignets d'Orme
- French Beans
- 25 Cray Fish with Wine
- Cannellons of Apricots
- Creme au fleur d'Orange

Side Board

- 1 1/2 Mutton roasted
- 2 Pullet
- 2 Partridges
- Beef Ham & Tongue

- 19 Merganser of Wild Ducks
- 6/6 Shoulder of Mutton
- Pudding
- Vegetables

- Loaves 2
- Soupe d^e 2
- Butter 20
- Lard 38
- Milk 2 1/2
- Cream 6
- d^e Double 2
- Anchovies lb 4
- Oyl Bottle 4
- French Vinegar 4
- Pepper lb 4
- Capers joints 2
- Olives d^e 2
- Girkins Tars 1
- Double Sugar lb 20 1/4
- Tribble d^e 7 1/4
- Almonds 4
- Raisens 6
- Mace oz 4
- Madeira 3
- Sherry 1

Stock

- Beef 44 1/4
- Neat 50
- Calves feet 6
- Fowls 2

Tuesday Sept. the 29th 1712

His Royal Highness The Prince Regent's Dinner

Turtle Soupe
Rice Soupe & Pullet
Turbot Lobster Sauce
pale sauce

Portugee Ham with Madeira Sauce
Cook Turkey with Truffles
1 lb of Sausage
1 pint of Oysters

Petit Patties of Oysters 2 pinte
2 Sweetbreads Sarded & glazed with Pure of Paradise
3/4 Mutton Cutlet a la Minute
3/2 Cad. a la Maistr. D'Hotel

Second Course

2 Chickens } roasts
6 Quails } & Bardings
Collard Cells
French Beans
Volauvent of Peaches
Sally

Side Board

1/2 Hot Neck of Veal
1/2 Goose
Cold Beef, Ham & Tongue
Mud of Grape Sauce
2 Potatoes
1/2 Partridges
1/2 Partridges

Pages Dinner

M. Watier's Dinner

1/2 Goose roasted
Pastry

Pages Dinner

2 Haddocks
2 lb of Scate
Goose roasted

Family

4 Haddocks
2/2 Scate
10 Rounders
2 1/2 Each Bone of Beef
2 Goose roasted
1/2 Wash
1 1/2 Legs of Mutton
10/2 Meat of Veal
Pudding

Loaves 2
d. Soupe 2
Yeast 1
Butter 0
Eggs 200
Milk 1
Cream 1
d. double 1/2
Tongues 1
Madiera 1
Port 1

94
Goose distributed to His Royal Highness the Prince Regent's servants on Michaelmas Day 1712

First Clerk of the Kitchen	Goose	2
Second d. d.		1
Third d. d.		1
Two Master Cooks		2
Two Under d.		2
Pastry Cook		1
Roasting d.		1
Woman d.		1
Kitchen Maid		1
Two Scullery Men		2 +
Three Kitchen Boys		1
Two Confectioners		2
Assistant d.		1
Table Ducker		1
Assistant d.		1
Gentleman of the Wine Cellar		1
Woman of d. d.		1
Assistant of d. d.		1
1/2 of the Silver Scullery		1
Two Silver Scullery Men		2
Two Silver Scullery Women		2
Housekeeper		1
Coffee Room Woman		1
Four Porters at the Gate		4
Four Watchmen		4
Two Coal Porters		2
Two Lamp Lighters		2
Labourer in Trust		1
Two House Maids		3
Drumoury Man		1

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Wednesday Sept. the 30. 1712

His Royal Highnesses Dinner out

M^{rs} Watters Dinner

2 Sols $\frac{1}{2}$ pint Meringue Sauce
Leg of Mutton
Pudding

Pages Dinner

4 Neale Chops
7 M^{rs} of Mutton
Pudding

Family

19 Mutton
15 Roild Goose
16 Mutton
9 $\frac{1}{2}$ Neale roasted
6 Neck of Pork
Pudding

Maukedo 3
Loaves 3
d^e Soupe 2
Bran Mushels 2
Butter 14
Milk 2
Cream Pints 2 $\frac{1}{2}$

The Prince Regents Dinner for the 1. of October 1712

His Royal Highness The Prince Regent's Lunch
For the Queen and the Royal Family

- Soupe Barley with Potatoes 2
- Soupe Clack with Fillet of Partridge 3
- 2 Triclops of Chickens
- 29 Cutlets of Mutton
- 6 Quills of Whiting's
- Large Capon, Petit Pouter a la Meise

Second Course

- 2 Chickens } roasts 2 Mignons
- 3 Partridges } roasts 2 Mignons
- 2 Mignons } roasts 2 Mignons
- 2 Mignons } roasts 2 Mignons
- 2 Mignons } roasts 2 Mignons
- 2 Mignons } roasts 2 Mignons
- 2 Mignons } roasts 2 Mignons
- 2 Mignons } roasts 2 Mignons
- 2 Mignons } roasts 2 Mignons
- 2 Mignons } roasts 2 Mignons

Side Board

- 2 1/2 Beef roasted
- Partridge Pige
- 3 Partridges roasted
- 2 Pheasants
- 2 Pullet
- Cold Ham, Tongue &

Queen's Servants

- 12 1/2 Neat roasted
- 7 Mutton roasted

Prince Regent's Dinner

- Soupe Soupe
- Classi Soupe
- 10 Crumpet Coad. 1/4 Oyster sauce
- 13 1/4 Neck of Neat a la Chicoree
- 1 Capon with Rice, 1 Sweetbread
- 1/2 Potatoes
- 6 Fillets Whiting's on Marinade
- 1 Neck Cutlets of Mutton
- 3 Fillets of Potatoes with Sardinia Pickle
- 2 Chickens with Pease
- 2 Partridges with Small Apples

Second Course

- 2 Chickens } roasts 2 Mignons
- 2 Pheasants } roasts 2 Mignons
- 2 Mignons } roasts 2 Mignons
- 2 Mignons } roasts 2 Mignons
- 2 Mignons } roasts 2 Mignons
- 2 Mignons } roasts 2 Mignons
- 2 Mignons } roasts 2 Mignons
- 2 Mignons } roasts 2 Mignons
- 2 Mignons } roasts 2 Mignons
- 2 Mignons } roasts 2 Mignons

Side Table

- Hot roast Beef
- 4 Slices Bacon
- 12 1/2 Cold Fillet of Neat
- Neck of Mutton
- 1 Partridge Pige

Mr. Walter's Dinner

- 1/2 Mutton Chops
- Vegetables
- Pudding

Pages Dinner

- 1/2 Beef roasted
- 2 sets
- Beef roasted
- Pudding

Family

- 15 1/2 Beef roasted
- 13 1/2 Leg & Shoulder of Mutton
- 8 1/2 Breast of Neat
- Chester Pige 1/2 sets
- 15 Neck of Neat
- Bacon
- Hash
- Pudding

From Mr. Walker
Whiting's

Manshots	3
Leaves	5
d ^e Soupe	2
Butter	26
Eggs	1
Milk	4
Cream Pints	1 1/2
d ^e double	4
Whisk	2
Madeira	1

Stock

Beef	23 1/2
Neat	21
Suet	2
Calves feet	2
Fowls	2

His Royal Highness The Prince Regent's Dinner M. Waters Dinner

Turtle soup
 Chiac soup
 5 Sals / with sauce
 Sturgeon Marinade Sauce Piquant
 Leg of Lamb / Lamb sauce
 19^l Sals of Partridge
 Sals of Capon
 Crayons / Sweetbread
 7^l Hauch of Mutton with Eggs

Second Course

2 Chickens roasted
 6 Quails Rouded } roasted
 Fried Potatoes } Marmoset
 Eggs with Anchovies } Omelet suffle
 Pasteruchamel

Side Board

12 Saddle of Mutton
 2 Pulletts
 2 Partridges
 Cold Beef, Ham & Tongue

Capon boiled
 Bacon
 Pudding

Pages

3 State
 2 Haddockes
 1/2 Neat roasted
 Pudding

Family

1/2 State
 2 Haddockes
 11 Cod
 Hashed Venison
 10^l Mutton roasted
 16^l Beef boiled
 13^l Neat roasted
 Pudding

Manchets 3
 Loaves 3
 d^e Soupe 2
 House 1/2
 Butter 6
 Milk 3 1/2
 Cream 6 1/2
 Post 1

Stock

Fowls 1

His Royal Highness The Prince Regent's Dinner M. Waters Dinner

Turtle soup
 Neat soup with Neat
 3 Ducks with Parsly roots
 2 Sals / with sauce
 2 Shrimps
 1 Pheasant with sauce and Sauce
 Petit Pâté au jus
 14 Fillets of Whiting and Papilote
 Precedence of Neat with bread binding
 2 Fillets of Neat Duches Orange sauce
 Service of Lamb with Turneps

Second Course

2 Chickens roasted
 3 Partridges roasted
 Macedonia au demi glace
 French Beans
 Belly de Veau en les petit pots
 Courte Marmelade de pomme

Side Board

25^l Back Bones of Beef boiled
 8^l Neck of Mutton
 Cold Ham & Tongue
 2 Pulletts roasted
 1 Pheasant
 19^l Game
 4 Crumpet Cod

19^l Neat Cutlets
 7 Roast Pork
 Pastry

Pages Dinner

19^l Neat Cutlets
 7 Shoulder of Mutton
 Pastry

Family

4 Haddockes
 19^l Beef boiled
 2 1/2 Shoulder of Neat
 12 1/2 Leg of Mutton
 19^l Pasteruchamel
 Pastry

Manchets 9
 Loaves 4
 d^e Soupe 2
 Butter 50
 Eggs 200
 Milk 2
 Cream 3
 d^e double 1
 Lisbon Sugar 12
 Currants 6
 Mace 1/2
 Cloves 1/2
 Cinnamon 1/2
 Nutmegs 2
 Ham lbs 17 1/2
 Milk 2
 Cream Pints 3
 d^e d^e 1

Stock

Beef 4 1/2
 Neat 19 1/2
 Fowls 1
 Suet 3

His Royal Highness the Prince Regent's Dinner M^{rs} Watier

1st Course
 1st Soupe & Pullet
 2nd Soupe with Partridges 3 1/2
 4th Soles with Sauce
 Cook Turkey with Consommé
 3rd Caserol of Rice with Cad.
 16th Pullet of Mutton & lard
 2nd Soupe of Pullet with Truffles
 9th Fillet of Beef a la Minute
 12th Emence of Partridges with Cucumbers

Second Course

2 Chickens } roasted
 2 Wild Ducks } *Memore*
 French Beans *Gatoune de Fromage*
 Truffles au Vin
 Creme D'Noyon

Side Table

1 1/2^{lb} Loin of Veal roasted
 Cold Meat, Ham & Tongue
 3 Pullet
 12th Pheasant
 1/2^{lb} Beef roasted

3rd Cad.
 1st Sauce
 Pudding

Pages

1st Cad.
 10th Veal roasted
 Pudding

Family

10th Cad.
 3rd Haddock } *à la Maitre d'Hotel*
 6th Shrimps }
 12th Leg of Mutton
 22th Fillet of Veal
 Hashed Mutton
 Bacon
 Pudding
 2nd of Geese Sauce

Marmalade 3
 Lard 3
 d^o Soupe 2
 Yeast 1
 Butter 12
 Bacon 17
 Milk 2^o 5
 Cream 2^o 4
 d^o double 1
 Post 1
 Champagne 1

Stock

Beef 11
 Fowls 1
 Calves feet 6

His Royal Highness the Prince Regent's Dinner M^{rs} Watier

1st Course
 Soupe Barley
 Soupe Clear with Chives
 1st Turbot Lobster Sauce *à la Chace*
 12th Partridges with Red Cabbages & Beef *à la Maitre d'Hotel*
 12th Blancquets of Veal
 12th Pate Pottier of Partridges
 2 Chickens *à la Maitre d'Hotel*
 12th Whiting broild with Italian Sauce

Second Course

2 Chickens } roasted *Memore*
 2 Pheasants } *à la Maitre d'Hotel*
 Eggs with Fillet of the Herring
 Spengie Mashed

Side Table

2 1/2^{lb} Each Bone of Beef boild
 1 Neck of Mutton
 Cold Meat, Tongue, Game
 2 Pullet
 1 Pheasant

2nd Course
 2 Pickled Pork
 12th Capon broild
 Pastry

Pages Dinner

1st Shoulder of Mutton
 3rd Pickled Pork
 Vegetables
 Pastry

Family

Soupe
 10th Beef boulie
 12th Leg of Mutton
 9th Breast of Veal
 4th Pickled Pork

Hash
 Vegetables
 Pastry

Marmalade 3
 Lard 3
 d^o Soupe 2
 Butter 16
 Lard 31
 Ham 16 1/2
 Milk 6
 Cream 7
 d^o d^o 1
 Rhensh 2

Stock

Beef 25
 Veal 34
 Fowl 1

His Royal Highness The Prince Regent's Dinner

M^r Watier

1st Soupe Mire with Pullets 1
 Soupe Claire
 10 Crumpled Cod. 1/2 a Oyster / 2 a Meringe sauce
 11/2^l Tricardene of Neale
 2 Partridge Pige. with Leivers
 1 Sausages of Pheasants with Truffles
 2 Chickens with Stewed Pease
 Two hot bread with Capier sauce
 1 Fallet of Pullets au Supreme
 Choucroute

2 Trufe
 10 Chicken Pige.
 Pasty

Pages

3 Trufe
 0 Beef roasted
 Pasty
 Negligables

Second Course.

2 Chickens } roasted
 5 Golden Pheasants }
 Stuffed Eggs
 Cordons Stewed
 Barbony Jelly
 Peach Tart

Family

5 Trufe
 16 1/2 Loin Neale
 Hasche
 16 1/2 Mutton roasted
 14 Beef roasted
 Pasty
 Negligables

Side Table

22 Beef roasted
 Cold Meat
 10 Pheasant
 Partridges
 2 Pullets

Manchets 3
 Loaves 4
 2^d Soupe 2
 Butter 12
 Eggs 2
 Double Suger 14
 Milk 2 1/2
 Cream 3 1/2
 2^d double 1
 Post 1

Stock

Fowl 1

His Royal Highness The Prince Regent's Dinner

M^r Watier

8 1/2 Soupe Claire with Mutton
 Soupe Mire with Pullets
 14 Soles 1/2 a Sauce
 14 6th Cod with Soursout
 2 Chickens with the Meringe
 10 Pallet Patties
 7 Sauts of Neale with Fine Herbs
 10 Fallets of Pheasants
 10th Cullots of Lamb

2 Soles
 2 Salmon
 6 1/4 Neale

Pages

7 Mutton Chops
 7 1/2 Neale roasted
 3/2 Salmon
 6 Flounders

Second Course.

2 Chickens } roasted
 2 Pheasants } Meringe
 Cordons Stewed }
 Potatoes fried }
 Peach Truffles }
 Apricot Jelly

Family

6 Flounders
 11/2 Scate
 10 Trunkle Neale
 Bacon
 10 1/2 Mutton roasted
 7 Pork roasted
 12 Boullie Beef

Side Table

13 1/2 Mutton roasted
 6 Leg of Pork
 Cold Meat, Ham, & Tongue
 10 Pheasant, Partridges & Pullets

Manchets 3
 Loaves 3
 2^d Soupe 2
 Butter 16
 Milk 2 1/2
 Cream 8
 Post 1
 Meringe 1

Stock

Neale 12 1/2
 Beef 12 1/4
 Fowl 1
 Calves feet 6

Saturday Oct. 10. 1812

Mrs Royal Highness the Prince Regent's Dinner

M^r Watier

German Soupe
Chives Soupe

3/4 Pigeon
1/2 C. Card.
3 Whiting's ^{1/2} sauce

6/2 Fillet of Veal
Turkey with Truffles ^{1/2} Combs
16 Lanes

3 Sauter of Partridges with Truffles
2 Triceps of Chickens
9 Escalope of Mutton with Gherkin
7/4 Cuddles of Pork Sauce Hobart

Second Course

2 Chickens }
15 Mad Partridges } ^{roasts} ^{Worms}
Lobster a la Chamaul ^{1/2} Pot. Chamaul a la Billon
Artichokes
Peach Jelly
Sausy Cake, a la Chantelle

Side Table

8 Fillet of Veal
8/3 Mutton roasted
2 Pulletts
2 Partridges
Pheasants
Cold Meat &

7/2 Neck of Mutton

Piges

8/4 Shoulder of Mutton
Hashi
Pastry
Vegetables

Family

2 Graps Sauter
10 Shoulder of Veal
2/4 Mutton roasted
Bubble & squeak
Pastry
Vegetables

Manchets — 3
Leaves — 3
a^c Soupe — 2
Butter — 50
Bacon — 35
Ham — 16 1/4
Tongue — 1
Pheasant — 12
Anchovies — 4
Oil — 2
Milk — 1 1/2
Cream — 7
Yeast — 1
Whensh — 2

Stock

Veal — 8 1/2
Poul — 1

Sunday Oct. 11. 1812

101

Mrs Royal Highness the Prince Regent's Dinner

M^r Watier's Dinner

Giblet Soupe
Sauter Soupe
Turbot Lobster Sauce 1/2 ^{1/2} sauce

Patties au jus
15 Mutton Cuddles au Sauter

10 Equilletts of Pheasants with Truffles
2 Emince of Pulletts with Endive
2 Escalope of Solos Mutton ^{1/2} Hotel
2 Wings of Chickens ^{1/2} sauce ^{1/2} Combs

Second Course

2 Chickens }
2 Mad Ducks } ^{roasts} ^{Worms}
Lobster Salade ^{1/2} Cabinet Pudding
Artichokes au beurre
Barbery Jelly
German Cake

Side Table

Goose roasted
2 1/2 Loin Beef roasted
Cold Beef, Veal, Ham &
2 Pulletts
2 Pheasant
2 Partridges

Pullett boiled
Bacon
10 Beef roasted
Pudding

Piges Dinner

9/4 Beef roasted
10 Knuckle of Veal
Vegetables
Pudding

Family

2 1/2 Beef roasted
17/4 Fillet of Veal
2 1/2 Mutton roasted
Vegetables
Bread Pudding

Manchets — 3
Leaves — 3
Soupe a^c — 2
Butter — X
Milk — 5
Cream — 6 1/2
Parmazan Cheese 3/4
Sherry — 1

Stock

Beef — 41
Veal — 39 1/2
Fowls — 4
Lard — 10

His Royal Highness the Prince Regent's Dinner M^r Water

Beef 17 Soupe a la Pyramide
12 Soupe Consomme of Game

5 Soles with Sauce,
1/2 Cod. 1 pint of Oysters
2 Chickens Poile Sauce Tomatillo
7/8 Mutton Patties 1 sweetbread

2 Blanquets of Pullet, au Supremie
19 Fillets of Wild Ducks a la Bigarade
2 Cod a la Creme
3 Cutlets of Chickens demi Glace.

Second Course

3 Veal } Roasts
2 Chickens }
French Beans
50 Truffles
Potit of Peaches
Chocolate Cream.

Side Table

3/2 Loin of Beef
15/4 Loin of Veal
7/8 Mutton birds
Cold Beef, Veal, Ham & Tongue
2 Pullet
2 Partridges
19 Pheasant

19 Truss of Chickens
2 Soles
Pudding

Pages

8 Mo of Mutton
19 Haddock
Pudding

Family

23 Beef-bird
10 Breast of Veal
27 Mutton roasted
7/2 d. bird
10 Neck of Pork
Pudding

Manchets 3
Loaves 3
d' Soupe 2
Milk 14
Cream 9
Butter 0
Eggs 200
Brandy 1
Sherry 1
Wine 2
Maraschina 1

Stock

Beef 17 1/2
Veal 10
Powl 1

His Royal Highness the Prince Regent's Dinner

12 Mutton Bread & Barley
1 Soupe-Bernoise with Chicken

5 6th Cod
6 Whiting's 1/2 lb Sauce
Turkey with Truffles
Pheasant a la D'Artois

19 Quenelles of Pheasant au Jus
2 Fillets of Soles au Jus de Pheasant
2 Collops of Pullet au Jus de Pheasant
19 Mixed Mutton a la Espagnole

Second Course

2 Chickens } Roasts
2 Wild Ducks } Suffle of Apples
Ortolans a la barigoule
Oufs frais a la Chicorie
Brioche au Fromage
Blancmange

Side Table

13 Saddle of Mutton
25/2 Cold Hunting Beef
Neal, Pullet, Pheasant
19 2 Partridges

Pages

5/2 Cod
8 Herrings
7/2 Breast of Veal
Pudding

Family

10 Cod
8 Seate
16 Herrings
2 Chapo Sausages
12 Fillet Veal
10 1/2 Leg of Mutton
19 Breast Mutton
Pudding

Manchets 3
Loaves 4
d' Soupe 2
Yeast 1/4
Bean Bushels 2
Milk 1
Cream 4
Butter 16

Stock

Neal 10
Powl 1

Mis Royal Highnesses The Prince Regent's Dinner M^r Watier

Neal d^e Soupe Vermicelle

4/2 Sturgeon
2 Salses j^u s^u sauce

Nicks 2 Lamb Cutlets broild
Pants 2 Oyster Patties

10. Truite of Partridges with Truffles
2 Filets of Ducks au Navet
2 Hash of Puttots
13. Quadrans of Veal a Lievartate

Second Course

2 Chickens } ^{navet} _{Mermose}
1 Levret Lardud } _{La Bouille}
Fried Artichokes
Petit Pot D'Espagne
Gille D'Pomme
Les Bigquets D'Peach

Side Table

33 Pound of Beef
7/2 Mutton roasted
10. Cold Beef se de se
1 Pullet
10. Pheasant
1 Partridge

7/2 Loim of Mutton
Pudding

Pages

9 Leg of Mutton
Caucages & Cabbage
Pudding

Family

10. Bouillie Beef
0/4 Pork boild
15/2 Veal roasted
Caucages with Cabbages
20/2 Mutton roasted

Manchets	3
Loaves	3
d ^e Soupe	2
Milk	6 1/2
Cream	7 1/2
Haisins	12
Cloues	4
Mace	4
Nutmings	2
Sesbonde sugar	12
Oyl	4
Amchovis	6
Mustard	2
Butter	12
Eggs	200
Lard	17
Merry	1
Brandy	1

Stock

Neal	19
Beef	37
Fowl	1

Mis Royal Highnesses The Prince Regent's Dinner M^r Watier

Soupe with Cabbage
Soupe Rice with 2 Chicken

Therbot Lettichual 1/2 M^r sauce

1 Capon a la Creme
10. Petit Patties a la Bechamelle
3 Cod a la Maitre D'Hotel
3 Attreance of Sweetbread
3 Hash of Partridges
2 Tricape de Pollets au Natural

Second Course

3 Partridges } ^{navet} _{Mermose}
2 Chickens } _{Nice bouffe}
Chouflews au formage
Lobster au gratin
Les Gateaux Choufle au piments
Jelly of Peaches

Side Table

25/2 1st Loim of Beef
10. Cold Beef se de se
2 Pullets
2 Partridges
1 Pheasant

7/2 Neck of Mutton
Pudding

Pages

8 Neck of Mutton
Hash
Pudding
Vegetables

Family

10 Tripe
10/2 Neck of Veal
15/2 Mutton roasted
10. Beef Steak Pie
1/2 Quarter of Grap Lamb
Pudding
Vegetables

Manchets	3
Loaves	3
d ^e Soupe	2
Milk	4
Cream	4 1/2
Ham	16 1/4
Jamaica Pepper	1/2
Long	d ^e 1/2
Red Lead	12
Butter	12
Madecia	4
Port	1

Stock

Neal	63 1/2
Calves feet	6
Fowls	4

His Royal Highness the Prince Regent's Dinner

M. Watier

- Turtle soup
- 3 Coules of Partridges and Cuculles
- 7 C. Cod 1/2 Roast 1/2 Meringe sauce

- Large Capon au Gratin
- 1 1/2 Loin of Veal a la Munglas / Combe
- 1/2 Truape of Chicken fried
- 4 Filets of Whiting a la Hon D'Champagne
- 2 Partridges a la Chambore a la sauce
- 2 Fillets of Chicken a la Meringe

Second Course

- 2 Chickens } roasts Memore
- 3 Teal } roasts Memore
- French Beans Fried Bresche
- Petit Pots of Chickens
- Petit Choux Grille
- Charlotte of Peaches

Side Table

- 1 1/2 Saddle of Mutton
- Cold Beef, Veal, & Ham
- Yam
- 1 Pullet
- 2 Partridges

- 1/2 Mutton broth
- 1/2 Veal roasted
- Pudding

Pages Dinner

- 1 1/2 Neck of Veal
- 4 Salmon
- Pudding

Family

- 4 Haddocks
- 1 Salmon
- 1 1/2 Shoulder of Veal
- 10 Neck of Pork
- 2 Mutton roasted
- Pudding

Manchets	9
Loaves	4
d. Soupe	2
Milk	5
Cream	3
Double Sugar	52 1/2
Sugar	23 1/2
Ham & leg	52 1/2
Flour	1/2
Butter	12
Port	1
Rosandy	1
Rhinisch	1
Werry	1
Champagne	1

Stock

Veal	21
Beef	16 1/2
Powl	1

His Royal Highness the Prince Regent's Dinner

- Turtle soup
- Pair of Turkeys

- 5 Sols. to Sh. Sauce
- 1/2 King Fish on Mutton

- 2 Chickens broild a la Tartar
- 2 1/2 Mump. Meat & Eggs

- 3 Filets of Salmon a la Hon de Champagne
- 3 Filets of Chickens with Manges
- 1/2 Salmon of Teal
- 1/2 Blanquette of Veal

Second Course

- 2 Chickens } roasts Memore
- 3 Partridges } roasts Les Crates
- Butcher's
- 50 Peas
- Creme de Veal D'Orange
- Groques d'Amour

Side Table

- 1 1/2 Filet of Veal
- 7/2 Neck of Mutton
- Cold Beef de de de
- 1/2 Partridges
- 1/2 Pheasant
- 2 Pullets

Pages

- 1/2 Beef Steak Pige
- 1/2 Loin of Mutton
- Pudding

Family

- 2 1/2 Salt Beef
- 3/4 Breast of Veal
- 1/2 Beef Steak Pige
- 1/2 Mutton roasted
- 7/2 d. boild
- Bacon
- Pudding

Manchets	6
Loaves	3
d. Soupe	2
Milk	4
Cream	4 1/2
d. double	1
Tongue	2
Butter	2 1/2
Eggs	20
Bacon	90
Lard	20
Madere	2
Champagne	1

Stock

Veal	17 1/2
Powl	1

His Royal Highness The Prince Regent's Dinner

M. Walter

- Turtle Soupe
- Chives Soupe
- 7 Crimped Cook (with sauce) ^{1st M. sauce}
- Fishes au jus
- Capon au Ris
- 2 Emmees of Partridges with Mushrooms
- 2 Blanquette of Filets au Supreme
- 4 Filets of Whiting a la Orléans
- 1 Pate Boudois of Chickens and Turkey

- Soupe
- 1/2 Roast Beef
- Pudding

Pages

- 10 Beef roasted
- Hashie
- Pudding

Second Course

- 2 Chickens } ^{roasts} _{Remove}
- 1/2 Hare Sarded } ^{Remove} _{Catons & Grime}
- Navets Glace
- 1st Salad of Filets of Sole
- 2nd Pommes a la Portugaise
- Tourte d'Orchis a la Angloise

Family

- 2 1/2 Beef roasted
- 16 Loins of Veal
- 1st Crap Lamb
- 16 1/2 Mutton roasted
- 1st d' boild.

Side Table

- 21 1st Loins of Beef
- Cold Beef, Veal, Ham &c
- 1st Grouse, Pheasants & Partridges
- 2 Filets
- 1/2 Neck of Mutton

- Manchets — 3
- Loaves — 4
- d^o Soupe — 2
- Milk — 3
- Cream — 3 1/2
- d^o double — 1
- Butter — 16
- Sherry — 1
- Brandy — 1

Luncheon

- 1 Chicken broth

- Stock
- Beef — 39
- Veal — 29 1/2
- Suet — 10
- Fowls — 2

His Royal Highness The Prince Regent's Dinner

M. Walter

- Soupe Chicoree
- Soupe Turtle
- Turbot & Lobster sauce
- 4 Whiting's a la sauce
- 2 Piedris au Choude
- 17 Mumps of Beef same hashie
- 1st Mutton Cutlets
- 3 Salmon Collops with Capers
- Croutets of Filets a la D'Orleans
- 3 Saute of Filets of Chickens

- 1st Beef Steak Pie
- Pudding
- Vegetables

Pages

- Soupe
- 9 1/2 Neck of Mutton
- Pudding

Second Course

- 2 Chickens } ^{roasts} _{Remove}
- 2 Wild Ducks } ^{Remove} _{Gardez a la Hamoye}
- Orchis a la Foye
- Croutets with Mushrooms
- Sally
- 1st d' Salouze de Comptance

Family

- 23 1/2 Beef boild
- 1st Leg of Mutton
- 1st Hashie
- 1st Mutton
- 13 1/2 Filets of Veal

Side Table

- 1/2 Leg of Mutton
- Cold Beef de de
- Tongues
- 1st Cartridges
- Pheasants
- Filets

- Manchets — 5
- Loaves — 4
- d^o Soupe — 2
- Milk — 1
- Cream — 3
- d^o double — 1
- Shace — 14
- Cloves — 4
- Barley — 6
- Whisk — 2
- Brandy — 1

- 1 Chicken broth

- Stock
- Veal — 17 1/4
- Fowl — 1

Thursday Oct. the 22nd 1712

His Royal Highness the Prince Regent's Dinner

M^r Water

Soupe Coulee of Pullett with Croutets
Soupe Tartre

1/2 Crimped Cod, Oyster Sauce 1 pint
12 Shuttles 1/2 M. Sauce

3 Broild Partridges ala Tartare
2 Chicken Pies

7/2 Top of Cattle Sauce Robert
2 Trusses of Chickens with Truffles
4 Tablets of Whittings broild Pourade sauce
2 Collops of Pullett a La Stragon

Second Course

2 Chickens } roasts
2 Teal } roasts
Salpignon ala Toulouse
Chevre au jus
La Creme Noye
Les Camellons D'Alment

Side Table

21 S^r Loin of Beef roasted
Cold Meat, Ham & Tongue
1 Pullet
S^r P^r Grouse
S^r P^r Pheasant
Hunting Beef

1/2 Loin of Mutton
Pastry

Pages Dinner

1/2 Shoulder of Mutton
Hash
Pastry

Family

10 Beef broild
14 Fillets of Veal
26 Mutton roasted
Pudding

Manchets 11
Leaves 9
Soupe d^e 2
Butter 12
Hamlets 53
Milk 1/2
Cream 3/2
Sherry 1

Stock

Beef 10
Veal 10 1/4
Calves feet 6
Forks 2
Suet 6

Friday Oct. the 23rd 1712

His Royal Highness the Prince Regent's Dinner

M^r Water

15 Barley Soupe with Mutton
Turtle Soupe

Turbot broild Strudel sauce
2 Solis 1/2 M. Sauce

2 Chickens en Croite D'Alsack a la Navette
Patties au jus

2 Cod ala Maistre D'Hotel
1/2 Veal Cattle, Larded with Sponage

3 Fillets of Partridges, Crumbled of broild
Bouches of Pullett ala Reine

Second Course

2 Chickens } roasts
2 Wild Ducks } roasts
Cauliflower with Pomazan
Ouzes broilli avec truffe
Les Petite Gateaux
Les Regards

Side Table

14 Fillet of Veal
1 Neck of Mutton broild
Cold Beef, Veal, Ham & Tongue
1 Pheasant
2 Partridges
2 Pullett

S^r Mutton Brest
Pastry

Pages

1/2 Loin of Veal
Hash
6 Cod
Pudding

Family

8/2 Mutton Pork
16/2 Beef Steaks
19 Knuckle of Veal
29 Mutton roasted
8 Cod
5 1/2 Salmon
7 Whittings

Manchets 5
Leaves 5
d^e Soupe 2
Butter 12
Bacon 15
Lard 12
Tongues 2
Anchovies 4
Oyl 2^d 2
Cayan Nole 2
Milk 2
Cream 3 1/2
Sherry 1
Whiskish 2
Brandy 1

Stock

Veal 17 1/2
Suet 4

His Royal Highness the Prince Regent's Dinner M^r Watier

Soupe au Choux
 Soupe Rice with Chickens
 4/2 Crimped Cod Oysters sauce 1 pint
 12 Smelts in M. sauce
 1/2 Beef Steak
 Capon au Gros Sal.
 8/2 Mince Mutton with Gibbins
 2 Blanquette of Filets and Truffles
 2 Filets of Sole a la Hollandaise
 2 Filets of Wild Ducks en Saignade

Second Course

2 Chickens } roasts
 5 Potatoes Barding }
 Sprigage with Gravy
 Lettuce a la Françoise
 Les Porechettes
 Les Petits Brioche au Sacre

Side Table

11 Saddle of Mutton
 Cold Beef, Veal
 2 Partridges
 3 Filets
 1 Mince

Luncheon

1 Chicken broth

4/2 Leg of Mutton
 Pudding

Pages

7/2 Loin of Mutton
 Wash
 Partry

Family

2 1/2 Salt Beef
 16/2 Shoulder of Veal
 2 1/2 Mutton roasted
 5/2 Calamander

Mantels 3
 Loaves 4
 2^d Soupe 2
 Bran 2
 Milk 5
 Cream 14
 Butter 32
 2^d Pitcher 22
 Eggs 200
 Lard 35
 Sherry 1

Stock

Beef 25
 Veal 15 1/2
 Howls 2

His Royal Highness the Prince Regent's Dinner M^r Watier

Soupe Brunoise - 2 Chickens
 Soupe Turtle
 6 Soles in M. sauce
 8/2 Mutton Patties
 11 Noix de Veau en Saumon
 2 Coulis of Filets minced
 6 Beef Patties a la Boulette
 Boudins of Partridges and Truffe
 Caponelle au Ris a la Sable

Second Course

2 Chickens } roasts
 3 Partridges }
 Fried Potatoes
 8 Smelts a la Provençale
 Ananas en Jelly
 Les Pommes en Pate

Side Table

2 1/2 1st Loin of Beef
 Cold Beef, Veal
 Mince
 3 Partridges
 2 Filets

Luncheon

1 Chicken broth

10 Beef roasted
 2 Filets boid
 Bacon
 Pudding

Pages

6 1/2 Roast Beef
 Mutton broth
 Plum Pudding

Family

1/2 Mutton broth
 22 Beef roasted
 17 Loin of Veal
 25/2 Mutton roasted
 7 Leg of Pork
 Pudding

Mantels 3
 Loaves 4
 2^d Soupe 2
 Milk 3
 Cream 5 1/2
 Pot 1
 Whisk 2
 Brandy 1
 Sherry 1

Stock

Veal 16
 Suet 10

Plucker Meat distributed to His Royal Highness the Prince Regent's Servants
Birth Day of His Royal Highness the Duke of Kent and on Nov^r 3 of November

	Oct 25	Nov 2	Nov 3
The Clerk of the Post Office			
Chicken	4	4	4
Butter	2	2	2
2 Signs of Veal lby	3 1/2	31	3 1/2
Butcher			
Beef	14 1/4	9 1/4	9 1/4
Mutton	60 1/2	61 1/4	61 1/4
Veal	46 1/4	47 1/2	45
Butter	3	3	3
Wine Cellar			
Buttles	2	2	2
Butter	1	1	1
Assistant Wine Cellar			
Veal	16	15 3/4	14 3/4
Butter	1	1	1
Age of the Wine Cellar			
Veal	15	15 1/4	15 3/4
Butter	1	1	1
Pages			
Buttles	2	2	2
Butter	1	1	1
Mutton	10 1/4	10 3/4	10 1/4
Confectioner			
Buttles	2	2	2
Butter	1	1	1
2 Confectioner			
Veal	15 3/4	16	15
Butter	1	1	1
Confectioner's Woman			
Mutton	9	9 1/2	9 1/2
Housekeeper			
Veal	15 1/4	15 1/2	15 1/2
Butter	1	1	1
Pages of the Chamber			
Buttles	2	2	2
Butter	1	1	1
Mutton	11 1/4	11 1/2	11 1/2
Gentlemen Posters			
Buttles	2	2	2
Butter	1	1	1
Mutton	11 1/4	10 3/4	11
Messengers			
Veal	14 1/2	15	15
Butter	1	1	1
Age of the Silver Scullery			
Veal	14 1/4	16	16
Butter	1	1	1

On the 25 of October being his Majesty's Accession to the Throne, on the 2 of Nov. being the
Birth Day of Her Royal Highness Princess Sophia.

	Oct 25	Nov 2	Nov 3
2 Silver Scullery Men			
Mutton	22	22 1/2	22
2 Silver Scullery Women			
Mutton	10	17 1/4	18
Curry Man			
Mutton	10 3/4	10 3/4	11
4 Watchmen			
Veal	15	16	16
Butter	1	1	1
Mutton	10 1/2	10 3/4	11 1/4
Man in the Army			
Mutton	9	8 1/2	9
2 Lamp Lighters			
Mutton	17 1/2	17 1/2	18 1/2
Shaver Men			
Mutton	10 1/2	11	10 3/4
4 Gate Posters			
Mutton	14 1/2	14 1/2	14 3/2
Footmen			
Veal	31	31 1/2	29 1/2
Butter	1	1	1
Mutton	21 1/4	22	23
Labourer in Trust			
Veal	15 1/2	13 1/2	15 1/4
Butter	1	1	1
Gardener			
Mutton	10 1/4	10 1/2	10 3/4
2 Coal Posters			
Mutton	17 1/2	17 1/2	18 1/2
Housemaids			
Mutton	21 1/4	21 1/2	22
Tapster			
Mutton	10 1/4	10 1/2	10 3/4
Table Decker			
Veal	15 1/4	14 1/2	16 1/4
Butter	1	1	1
Assistant Table Decker			
Mutton	8 1/4	8 3/4	9 1/4
Footman's Woman			
Mutton	8 1/2	9 1/2	9
M ^r Justham			
Buttles	2	2	2
Butter	1	1	1
2 Pages Men			
Mutton	18 1/4	16 1/4	19
M ^r Long			
Mutton	9	8 1/2	10

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His Royal Highness the Prince Regent's Dinner

M^r Watier

7 Soups Cold with Mutton
Soupe Mice & Pullet

6 Crisped Cold Oysters sauce 1 pint
4 Whiting's a la France

2 Capon broild a la Tartare
Saddle of Lamb a la Manchoise

3 Sauts of Partridges with Truffles
6 Fillets of Whiting's au fine herbs

Supper of Rice with Pullet
10 1/2 Fillets of Beef a la Maitre

2 Chickens boild.
3 Oyster Patties

Second Course,

3 Chickens } roasts.
1 Sweet Larded }
Sauts of Truffles

Le Cou a la Caposine
Des Pices d'Anise

Des Croffes d'Albizet
Partridges Pige

Yohan a la Magdelaine

Side Table

10 1/2 Loin of Veal
5 1/2 Leg of Pork
Cold Beef, Veal, Tongues

Pheasant
3 Partridges
Pullet

1 Pullet Pige
Leg of Lamb roasted

Pudding

Pages

8 Roast Beef
8 Mutton Cutlets

Pudding

Family

9 1/2 Beef Bouche
8 Pork roasted

10 1/4 Veal roasted
10 1/2 Mutton roasted

Pudding

Manchets 3
Larders 3

d^e Soupe 2
Milk 2

Cream 4
Butter 12

Pot 1
Sherry 1

Stock

Beef 39 1/4
Veal 35

Suet 6
Calves feet 6

Tails 2

His Royal Highness the Prince Regent's Dinner

M^r Watier

Soupe Mice with Pullet
Soupe Chinois

Turbot Lobster sauce 1/2 lb. sauce

10 1/2 Cod with Scurrant
Turkey with Truffles & Scurrant

10 Grenadins of Veal Larding
20 small Patties au Salpicon

7 Riche of Mutton a la Polonoise
2 Fillets of Capon au Supreme

Second Course

2 Chickens } roasts
1 Bustard }
Maccaronny

Lobster au Gratin
Pears Stewed

Des Croffes d'abricots

Side Table

26 1/2 Each Bone of Beef boild
9 Neck of Mutton roasted

2 Pullet cold
Pheasant

2 Partridges

2 Sm. Soles
3 Beef boild
Pullet roasted

Pages

2 Soles
Ribs of Lamb roasted

Pudding
Soyables

Family

19 1/2 Cod boild
5 Haddock

20 Beef boild
Veal hashie

19 Mutton roasted
9 1/2 Roast of Veal

Pudding
Vegetables

Manchets 3
Larders 4

d^e Soupe 2
Butter 12

Eggs 20
Milk 5

Cream 6
Bacon 30

Hams l^y 17 1/4
Pheasant 1/2

Currants 12
Raisins 12

Mace 4
Nutmegs 2

Double Sugar l^y 35 1/4
Whemish Bottles 2

Brandy l^e 1

His Royal Highness the Prince Regent's Dinner

M^r Watier

- Soupe Vermicelle
- 2 Soupe Claire with Cabbages & Partridges
- 4 Soles ^{à la} Sauce
- 12 Fillet of Beef en Marinet
- Legs of Capon a la Suvernoise ^{à la} Sauce
- 1 Neck Lamb Cutlets a la Soubise
- 1/2 Fillets of Cod a la Maigre ^{à la} Sauce
- Canards of Partridges with Truffles
- 2 Fillets of Potatoes

- 1 Mutton Soupe
- Fricassee of Potlets
- Pudding
- 4 Whiteboys

Pages

- 1/2 Haricots of Mutton
- 1/2 Pork roasted
- Pudding

Second Course

- 2 Chickens } ^{à la} sauce ^{à la} Marmouze
- 5 Ruffs barded } ^{à la} sauce ^{à la} Marmouze
- Whiches on Station
- Potatoes en Salade
- Sally ^{à la} Pomme
- Tort de Peache

Family

- Haricots of Mutton
- 1/2 Leg of Pork
- 1/2 Mutton roasted
- Hash of Veal
- 16 Beef roasted
- Pudding

Side Table

- 13 Mutton roasted
- Cold Beef, Ham & Tongue
- 13 Fillet of Veal
- 1/2 Potlets
- 1/2 Partridges
- 1/2 Mashed

- Manchets 6
- Leaves 3
- 2^d Soupe 2
- Milk 2 1/2
- Cream 3
- Butter 12
- Anchovies 6
- 2^d Sauce 1
- Cupl. Bottles 4
- Wine 12
- Barley 6
- Maccarony 2
- Tringlaff 2
- 1/2 Mashed 1
- White Pepper 6
- Tongues 2
- Gilkinsars 1
- Toit 1

Stock

- Beef 22 3/4
- Veal 25 1/4
- Poul 1

His Royal Highness the Prince Regent's Dinner

M^r Watier

- Mine Soupe with Potlets
- Turtle Soupe
- 6^d Cod Oysters 2 Poul
- 6 Smelts ^{à la} Sauce
- 2 Turkey a la Braze 1 pint of Syde
- 6 Leg of Pork ^{à la} Sauce with Pure of Turneps
- 2 Fillet of Mutton a la Minute of Potlets
- 4 Fillets of Mackerell au beure Noire
- Spale of Veal with Champignons
- 2 Partridges a la broche with Truffles

- 1/2 Haricots of Mutton
- 1/2 Beef roasted
- Pudding

Pages

- 1/2 Boild Chickens
- Bacon
- 7 Beef roasted
- Pudding

Second Course

- 2 Chickens } ^{à la} sauce ^{à la} Marmouze
- 2 Wild Ducks } ^{à la} sauce ^{à la} Marmouze
- Truffles boild with Wine
- Spinage Stewed
- Torte de Peache
- Cream Blanc

Family

- 2 1/2 Beef roasted
- 1/2 Shoulder of Veal
- 1/2 Calves Liver
- Bacon
- Hash
- 1/2 Leg of Mutton boild

Side Table

- 25 Beef roasted
- Cold Beef, Ham, & Tongue
- 1/2 Potlets
- 1/2 Partridges
- 1/2 Mashed

- Manchets 3
- Leaves 4
- 2^d Soupe 2
- Milk 7/2
- Cream 5/2
- 2^d double 1/2
- Butter 16
- Madeira 3
- Port 1
- Brandy 1

Stock

- Neal 51
- Beef 15
- Fowls 2
- Calves Feet 8

Friday Oct the 30. 1812

His Royal Highness the Prince Regent's Dinner

M^{rs} Watier

Turtle Soupe
 Julienne Soupe
 Turbot & Lobster Sauce
 1/2 lb. Sauce
 2 Chickens a la Angloise & 1 substituted
 Turkey roasted with Truffles & Onions
 1 1/2 Neale Cutlets galle
 1/2 of Sable a l'italien
 1/2 Pheasant with Cabbages
 4 Dumplings of Whiting a la Creme
 7/2 Essence of Mutton
 2 Chickens a la Chipolata

Second Course

2 Chickens } roasts
 3 Partridges }
 Sauce of Truffles
 1/2 of Sable
 1/2 of Eggs
 Salade of Partridges
 Les 2 Conchillate
 Les Petite Houche

Side Table

1 1/2 Loin of Neale
 9 Neck of Pork
 Cold Beef, Ham & Tongue
 2 Potatoes
 1 Pheasant
 1 P. Partridges

1 P. Beef roasted
 1 P. Neale Cutlets

Pages

4 Cod
 3 Thunders
 7 Shoulders Mutton
 1 P. Calves feet

Family

9 Cod
 9 Salt Cod
 8 Skate
 10 Mutton
 1 P. Beef a la Mode
 1 P. Roasted Neale
 7/2 Neck of Pork
 15 Neale roasted
 Pudding

Manchets 3
 Loaves 3
 d. Soupe 2
 Milk 3 1/2
 Cream 6
 Butter 16
 Eggs 2
 Lard 26
 Whensh 2
 Brandy 1
 Port 1
 Champagne 1
 Herry 1
 Fowl 1

Saturday Oct the 31. 1812

(12)

His Royal Highness the Prince Regent's Dinner

M^{rs} Watier

Turtle Soupe
 1 P. Barley Soupe & Muckle of Neale
 6 Salt Cod
 2 Soles 1/2 lb. Sauce
 2 Pheasant with Sauce
 8/2 Mutton glau & Piece of Onions
 1 P. Patties au Jus
 2 Wild Ducks a la Bigarade
 2 Triceps of Chickens
 1 1/2 Tenders of Neale and Spinards

Second Course

2 Chickens } roasts
 1 1/2 Larks Randed }
 Brocoli au parmagon
 Dried Salmon
 Cabinet Pudding
 Les Whips a la Chantilly

Side Table

15 Mutton roasted
 Cold Beef, Neale Ham & Tongue
 2 Potatoes
 1 Pheasant
 2 Partridges

6/2 Neck of Pork
 Pudding

Pages

9 Bouille Beef
 1 P. Calves feet
 7 Mutton Cutlets
 Pudding

Family

Soupe
 1 1/2 Beef boild
 22 Mutton
 1 1/2 Neck of Neale
 Hashe
 Pudding

Manchets 3
 Loaves 5
 d. Soupe 2
 Milk 2 1/2
 Cream 6 1/2
 d. Double 1 1/2
 Butter 20
 s. for the Pheasant 22
 Ham & Tongue 9 3/2
 Dried Salmon 4

Stock

Beef 27
 Neale 24
 Suet 2
 Fowl 1

His Royal Highness the Prince Regent's Dinner

M^r Watier

Turtle Soupe
1st Rice Soupe with Chickens

1st Beef roasted
1st Fricassie of Chickens
Rumbe Pudding

6th Turbot Lobster sauce
2nd Cod fish with sauce

Pages

1st Timbale of Woodcock
1st Capon au Graps sel

1st Roast Beef
Capon boiled
Bacon
Rumbe Pudding

6th Mutton Cutlets au Natural
1st Salomie of Partridges

2 Fillets of Sole a la Hollandois
3 Fillets of Rabbits au fumé

Second Course

Family

2 Chickens } roasts
3 Seal }
Truffles }
Omelette a la Viennoise
Oeufs a la Vierge
Les Pains a la Duchesse

2nd Beef roasted
1st Leg of Pork boiled
1st Veal Stewed
1st Mutton roasted
Bacon
Frashe
Rumbe Pudding

Side Table

2nd Beef roasted
Cold Beef, Veal, Ham, & Tongue
Hunting Beef
1st Pullet
1st Partridges
Pheasant
Rumbe Pudding

Manchets 3
Loaves 3
1st Soupe 2
Yeast 1/2
Milk 0
Cream 3
Merry 1
Port 1
Brandy 1
Maraschina 1

His Royal Highness the Prince Regent's Dinner

M^r Watier

1st Soupe Clear of Mutton
1st Soupe Turtle
1st Whiting with sauce fishy sauce

Pullet roasted
3rd Pork boiled
Pudding

1st Turkey and Truffles a la Breuche
1st Veal a la Harrison

Pages

1st Pate d'Alouettes of Lobster a la Breuche
1st Calves feet a la Poutelle
1st Sauce of Pheasant with Truffles
1st Neck Fillet of Lamb a la Subrique

3 Pork boiled
3 Veal Collops
Pudding

Second Course

Family

2 Chickens roasted
3 Partridges
Potatoes farcis a la Breuche
Poussin of Game
Orange Jilly
Les Carnellons d'Alouettes

Soupe
1st Beef boiled
Frashe
1st Pork roasted
1st Leg of Mutton
Pudding

Side Table

1st Fillet of Veal
1st Leg of Mutton
Cold Beef
1st Partridges
1st Pheasant
2 Pulletts

Manchets 3
Loaves 2
1st Soupe 2
Milk 2 1/2
Cream 5 1/2
Butter 0
Eggs 200
Flour Sacks 1/2
Brain Bushels 2
Madderia 1

Stock

Beef 10
Veal 19
Calves feet 0
Fowls 1

His Royal Highnesses Dined at

M^r Watier

- 8/2 Neals
- 2 Rabbits
- 2 Soles
- Pastry

Pages

- 2 Haddocks
- 2 Soles
- 9/2 Mutton roasted
- Hash
- Pastry

Family

- 12 Scate
- 4 Haddocks
- 4 Soles
- 16/2 Neals roasted
- 5/2 Pigs face
- 16 Mutton roasted
- Hash
- Pastry
- 2/2 Pints of Oysters

Manchets	3
Loaves	3
d ^o Soups	2
Milk	2
Cream	2 1/2
Butter	0
Bacon	67

Col. Blossfield.
2 Pullits
& Capon

His Royal Highnesses The Prince Regent Dined

M^r Watier

- 1/2 Neals 2 Pullits
- Julienne Soupe
- 4 Soles /^s d^o Sauce
- Turkey boiled Oyster Sauce 2 pints
- 2/2 Pullits & Perdreaux
- 1/2 Pullit of Cod a la Maitre D'Hotel
- 7 Cutlets of Pork
- 1/2 Sauce of Neals with Herbs
- 2 Les Pullit en Marinade fait

Second Course

- 2 Chickens } roasted - ^{Marmite} La Bouille
- 3 Woodcocks } ^{Marmite} La Bouille
- Potatoes a la Creme
- Macaronic
- Pans Stewed
- Les Choux Grille

Side Table

- 10/2 Beef boiled
- 7/2 Mutton roasted
- Cold Beef, Neals, Ham & Tongue
- Garne
- Pullits
- Ribs of House Lamb
- 2 Partridges
- 10/2 Beef roasted

- Pullit d'oe
- 1/2 Neals roasted
- Pastry

Pages

- 8/2 Beef boiled
- 1/2 Mutton chops
- Pastry

Family

- 10/2 Beef boiled
- 10/2 Mutton roasted
- 8/4 Neals
- 1/2 Paruchle of Neals
- 3 Rabbits
- 8/2 Mutton

Manchets	3
Loaves	4
d ^o soups	2
Milk	3 1/2
Cream	8
Butter	0
Double sugar lb	19
Tongues	1
Pheasant	2
Brandy	1
Pot	1

Stock	
Neals	20 1/2
Fowl	1

His Royal Highness The Prince Regent's Dinner M^r Watier

Souper de Potatoes
Souper Rice. 2 Potlets

Turbot Stewed Sauce f. d. h. Sauce.
A Pheasant Leg with Cabbages 2 Sausages
Leg of Lamb with Spruage.

Craguette
2 Sweetbreads ala Dauphin 2 Larding
19 Potlets en Marinade froyed
4 Whetings on Papilot

Second Course

2 Chickens } remove
3 Partridges } Les Gaudes & Callamand
Oysters ala Richamelle 3 Pints
Spruage
Les Petit Gateaux D'Albriest
Les Petit Pote de Caffee

Side Table

25 Beef roasted
2 Potlets
19 Partridges
21 Fillet of Veal
Roast Turkey
Ham, Tongue de de

19 Scallops of Veal
Pastry

Pages

Scallops of Veal
9 1/4 Beef roasted
Pastry

Family

20 Beef roasted
10 1/2 Breast of Veal
9 Neck of Pork
10 Mutton roasted
Hash
Pastry

Manchetts 3
Loaves 4
Souper d' 2
Milk 2 1/2
Cream 5
Butter 16
Eggs 200
Lard 45
Parmazan Cheese 6 1/2
Poit 1

Stock

Beef 14 1/2
Salt 6
Fowls 1

His Royal Highness The Prince Regent's Dinner M^r Watier

6 Souper Vermicelli with Knuckle of Veal
Souper Chumel

14 Soles f. d. Sauce
6 C^o Cod with Scourcroust
15 Mump of Beef ala Flamaud

2 pints Petit Potlets of Oysters
2 Potlets of Capons sauce Bignade
7 Hash of Mutton ala Flamaud
Caperole au vis with 1/2 langoust of Veal

Second Course

2 Chickens roasted
6 Snipes roasted & Bandings
Asparagus
Maccaronie au de mie glasse
Charlotte D'Albriest
Les Petit Bouches & Confiture

Side Table

13 Mutton roasted
5 1/4 Leg of Pork boild
2 Potlets
2 Partridges
1 Pheasant
Ham, Tongue de de

2 Salmon
2 Soles
Pastry

Pages

3 Salmon
2 Soles
8 1/2 Shoulder of Mutton
Hash
Pastry

Family

10 Cod
24 Whetings
2 Soles
10 Leg of Mutton
10 1/4 Pork boild
14 1/2 Fillet of Veal
7 1/2 Beef Steaks
Pastry

Manchetts 3
Loaves 4
Souper d' 2
Milk 9
Cream 6
Butter 16
Lisbon Sugar lby 12
Mace of 4
Cloves 4
Maccaronie 4
Mustard Potts 4
W. S. Pepper 1
Capers Pints 4
Anchovies lby 4
Oil of 4
Salt Bushels 1
Cayenne Vials 2
Red Lead lby 12

Stock

Fowls 1

His Royal Highness the Prince Regent's Dinner

M^r Watier

- 1st Soup & Pullet
- Cabbage Soup with Partridges
- Whittings / M^r Sauce
- 9th Beef Steak Pye
- 2 Chickens in Consomme
- Veal Collops a la Anglaise
- 9 Carrels of Pork a la Normande
- Partridges with Scotch Cole
- 2 Kid Cutlets a la sauce

- 1st Veal Collops
- 1st Roast Pork

Pages Dinner

- 1st Calves feet
- 9 Roast Pork
- Pastry

Family

- 1st Soup
- 15 Roast Beef
- 1st Nick of Veal
- 23rd Leg of Mutton
- 1st Mash

Second Course

- 24 Turkeys roasted Bordings
- 2 Chickens roasted
- Potatoes fried
- 50 Prawns
- Cream, Caramel
- Tartlets of Apples

Nommes, Brioche

Side Table

- 16th Loins of Veal
- 2 Pullet
- 1st Partridges
- Cold Beef, Ham, Tongue

- Manchits 3
- Lanes 4
- Soupe d^e 2
- Butter 36
- Eggs 2
- Bacon 26
- Milk 4
- Cream 4
- a^d double 1

Stock

- Neal 22⁷/₄
- Beef 32
- Calves feet 0
- Fowl 1

His Royal Highness the Prince Regent's Dinner

M^r Watier

- 7th Soup Claire with Mutton
- Soupe Chicore
- 7th C^o Cod. 1 pint of Systerdane
- 1st M^r Sauce
- Cock Turkey with Truffles & Saucis
- Petit Patis of Lobsters
- 17th Mutton Cutlets a la saubriuse
- Calves feet a la Pullet
- a^d M^r sauce a la Tartare
- a^d Pullet a la Portugaise

- 1st Triceps of Pullet
- 1st Beef roasted
- Pastry

Pages

- 2 Pullet boiled
- 9th Beef roasted
- Bacon
- Pastry

Family

- 23 Beef roasted
- 17th Mutton roasted
- 1st Leg of Pork
- 1st Veal roasted
- Bacon
- Mash
- Pastry

Second Course

- 2 Chickens } roasted
- 3 Partridges } Nommes, Truffle de Pomme d'Orre
- Asparagus
- 5 small Lobsters
- Sally D'Noyau
- Gatroude Allmande

Side Table

- 25 Roast Beef
- 15th Nick of Veal
- 4 Partridges
- 2 Pullet
- 1st M^r sauce

See the fifth of November for the latter account

- Manchits 3
- Lanes 4
- Soupe d^e 2
- Milk 3
- Cream 5
- Truffle, Log 1
- M^r Pickles Bate 1
- Rhemish 2
- Sherry 2
- Madaira 1
- Brandy 1
- Maraschino 1

Stock

- Neal 26
- Suet 7
- Fowl 1

His Royal Highness the Prince Regent's Dinner M^{rs} Watier

Soupe Julienne
8 Soupe Nive with R^e Veal
2 Dories with Sauce
2 Soles

2 Capon au Grapes dit
7 Mutton Patties

2 Truqs of Chickens with Mushrooms
11 Veal Cutlets a la Gars
2 Envelopes of Potlets with Truffles
2 Fillets of Wild Duck

Second Course

2 Roast Chickens ^{Removal} Les Bagnets de Penne
3 Woodcocks roasted

50 Prawns
Petit Boulets
Petit Pate a l'Angloise
Canelons d'Abrioot

Side Board

16 Mutton
Cold Beef, Veal, Ham & Tongue
Pullet
10 Gease
2 Partridges

6¹/₂ Mumps Steaks with Sauce
Pudding

Pages

6 Loins of Mutton
Wash
Pastry

Family

15 Shoulders of Veal
17¹/₂ Neck of do
26 Leg & Neck of Mutton
9 Neck of Pork
Pudding

Manchets 3
Leaves 4
1st Soupe 2
Butter 16
Lard 23
Milk 3
Cream 6
Champagne 1
Port 1

Stock

Fowl 1
Veal 36
Beef 16

M^{rs} Watier

7¹/₂ Loins of Mutton
Pudding
3 Whittings

Pages

4 Cod
2 Salmon
10 Leg of Mutton
Pudding

Family

9 Cod
6 Salmon
7 Whittings
20 Salt Beef
16 Loins of Veal
20¹/₂ Leg, Neck & Sho^{ld} Mutton
Pudding

H. R. Highness's Luncheon

10 Mutton Chops
10¹/₂ Roast Pullet

Lord Garmouth

10¹/₂ Chicken minced & broild
6 Poached Eggs
Potatoes

Col^l Bloomfield

6 Mutton Chops
Potatoes

Manchets 6
Leaves 4
Soupe 2
Butter 16
Milk 4
Cream 2
1st Double 1
Macaroni 2

M^r Watier

0 Neck of Mutton
Pudding

Family

4 Sausages
17/4 Shoulder of Veal
10 Breast do
Mutton broth
Bacon
26 Leg, Neck & Mutton
16 Rump Steak Pige
Pudding Suit 6

Manchets 3
Loaves 4
Milk 2
Cream 2
Double Sugar 39

Family

17/4 Roasted
17/4 Beef boulie
17/4 Slices of Veal
7/4 Leg of Pork
27/4 Mutton roasted
Pudding

Manchets 3
Loaves 3
Butter 4
Eggs 1/4
Bacon 28
Milk 3
Cream 2 1/2
Sherry 1
Brandy 1
Stock
Neal 27/4

For Potting
6 Quails
6 Fat Livers

Family
 12 Pounders
 8 Cods
 6 Scate
 2 Salmon
 12^{lb} Neck of Veal
 6^{lb} Calves Liver
 30^{lb} Mutton roasted
 7^{lb} Neck of Pork
 Pudding

Manchets — 3
 Leaves — 4
 Flaxe — 7/2
 Bacon — 10
 Butter — 0
 Eggs — 100
 Milk — 2
 Cream — 3
 Brandy — 1

Stock
 Neal — 23/2

Family
 30^{lb} Mutton of Beef
 21 Trotter of Veal
 Bacon
 34^{lb} Mutton roasted
 0 Leg & boiled
 Pudding

Manchets — 3
 Leaves — 3
 Butter — 34
 Milk — 1
 Cream — 2

Stock
 Beef — 24

Sunday Nov^r the 15th 1712

Family
 2³/₄ Beef roasted
 2¹/₂ Loin of Veal
 6¹/₄ Pork
 2¹/₂ Mutton roasted
 Plum Pudding just 6

Manchets — 3
 Loaves — 3
 Milk — 4
 Cream — 3

Monday Nov^r the 16th 1712

126

Family
 10¹/₄ Shoulder of Veal
 0¹/₂ Tripe
 Bacon
 8¹/₂ Mutton
 2¹/₂ — 1^o
 Pudding
 10¹/₄ Veal

Manchets — 3
 Loaves — 3
 Butter — 6
 Milk — 6
 Cream — 2
 Sherry — 1

Tuesday Nov^r the 17th 1712

Family
 6 Solis
 16 Cad.
 6 Haddock
 9¹/₂ R. Steaks
 25¹/₂ Leg of Veal.
 8¹/₂ Bk boild
 2¹/₂ Mutton roasted
 Pudding
 Vegetables
 6 Cust

Manchets — 3
 Loaves — 3
 Butter — 4
 Eggs — 100
 Milk — 4
 Cream — 2
 Vinegar Gallons 30
 Red Lead — 12

Wednesday Nov^r the 18th 1712

(121)

Family
 15¹/₂ Brisket Beef
 15 Loin of Veal.
 8¹/₂ Veal.
 11¹/₂ Mutton roasted
 Pudding
 Vegetables

Manchets — 3
 Loaves — 3
 Cust — 1¹/₄
 Butter — 0
 Milk — 4
 Cream — 2

Thursday Nov^r 19. 1812

Family
 5^{lb} Soup & Barley
 5 Calves Liver
 4^{lb} Pick
 10^{lb} Meat
 2^{lb} Mutton roasted
 13^{lb} Beef roasted
 Pudding Sweet 6^{lb}

Manchets — 3
 Loaves — 3
 Butter — 8
 Lard — 28
 Bacon — 39
 Milk — 14
 Cream — 2

Friday Nov^r 20. 1812

122

Family
 1^{lb} 1/2^{lb} Loaf of Meat
 10^{lb} 1/4 Breast
 10^{lb} Beef Steak Pige
 32 Mutton roasted
 13 Cod
 7 Scates
 12 Whittings

Manchets — 3
 Loaves — 3
 Butter — 4
 Milk — 2
 Cream — 2
 Horseradish 2^{lb} 2
 Pease Pies 1/2
 Vermicelli 1^{lb} 2
 Barley — 6
 Rice — 12
 Essence of Anchovies 2 pints
 Comcofia 1^{lb} 1
 Currants — 12
 Raisins — 12
 Lisbon Sugar — 12
 Mace 8
 Cloves — 8
 Nutmegs — 14
 Allspice — 8

Family
 23 E. B. Beef
 Neat Stewed
 16 Trot of Neat.
 27 Mutton roasted
 3 Sausages
 Pudding
 W. Renois
 1 Chicken boiled & Rice

Butter 16
 Eggs 200
 Bacon 60
 Marchets 3
 Sausages 3
 Milk 3
 Cream 2 1/2
 Sherry 1

Suet 6

Mr Tho. Spruett
 Cook
 2 Whetting of Shrimps from Walker
 10 Mutton Cutlets

Family
 36 Beef ribbed
 6 Chines Linn
 1/2 Pint of Oysters
 30 Mutton roasted
 1/2 Pork
 10 Mutton broth
 7 1/2 Neck Mutton
 2 1/2 Neat
 Pudding

Milk 2
 Cream 1 1/2
 Marchets 3
 Sausages 3
 Cran Bushells 2
 Sherry 2
 Port 2

M^{rs} Watier

1 Tricape of Potage
1/2 Neck of Veal roasted
Pudding

Family

2 1/2 Beef boiled
11 Leg of Pork
2 1/2 Mutton roasted
1/2 Beef steak
1/2 Mutton of Veal
Bacon
Pudding
7/2 Neck of Pork

Manchets 3
Lard 3
2^d Soupe 2
Butter 12
Bacon 130
Ham 49
Tongues 3
Milk 3
Cream 3 1/2

Stock
Calves feet 8
Suet 8

M^{rs} Mrs. Tyndall
Giblet Soupe, 1 set
2 Sals from Walker
3 loaf Beef Steaks
1 small Capon
Pastry

For Potting
30 Partridges
12 Mearants
6 Snipes
2 Woodcocks
2 1/2 Levers
1 1/2 of Truffles
157 of Veal

M^{rs} Watier

2 Sals
8 Mutton Chops
1 Head of Fowl
Pastry

Family

12 Pice
10 of Salmon
4 Sals
20 1/2 Veal Stewed
12 1/2 Leg of Pork boiled
35 Mutton roasted
13 Beef roasted
Wash
Pastry

For the Boars Heads

6 1/2 Beef
6 Cowheel
6 Calves Feet

Manchets 3
Lard 3
Soupe d^e 2
Butter 40
Eggs 200
Bacon 75
Lard 42
Milk 3 1/2
Cream 3 1/2

M^{rs} Watier

2 Truys
2 Broid Capons
Sperage & Eggs

Family

7 Truys
Hash
2 1/2 Each Bone of Beef
26 Mutton roasted
8 Figs Face
10 1/2 Breast of Veal
15 Beef roasted
Pastry

For the Side Board
10 Loin of Beef
2 1/2 Fillet of Veal

Manchets 3
Loaves 3
Soupe d^e 2
Butter 12
Bacon 82
Milk 4
Cream 2 1/2

His Royal Highness the Prince's Regent's Dinner

M^{rs} Watier

Rice soups with Pullet
Sulmon soups

1 Pullet Pige
7 1/2 Roast Pork
Tart

7 Crumpled Card 1 Pint of Fly water
6 Smalls to the sauce

2 Partridges with Scotch Cal^{ls} & Chaurage
14 Veal Cautlets a la Bourgeoise

Pages
9 Roast Beef
13 Mash
Pastry

Petit Pouter of Oysters 3 punts
2 Sauter of Capons with Herbs
4 Quenelles of Maitings
2 Fillets of Wild Ducks a l'Orange

Second Course

2 Chickens } roasted
3 Woodcocks }
Asparagus
Pigs Feet a la St. Mentzell
Orange Lily
Charlotte & Pomme

Family

13 Soups
2 1/2 Beef roasted
6 Figs Face
29 1/2 Mutton roasted
17 1/2 Veal roasted
7 1/2 Beef Steak Pige
Bacon
Pastry

Side Table

6 Mutton roasted
13 Cold Roast Beef
13 Fillet of Veal
Ham, Tongue, &
13 Pullets
2 Partridges
1 Neatout

Extra for the Princes Gentlemen

7 1/2 Neck of Mutton
2 Pullets
1 Chicken

The Princes Luncheon

2 Chickens broth
2 Pullets

Manchets 3
Loaves 4
Soupe d^e 2
Butter 12
Lard 75
Milk 6
Cream 3 1/2
Double Sugar lby 35 3/4
Trebble d^e 12 3/4
Port 4
Brandy 4
Wheneish 2
Champagne 1
Maraschino 1
Noyau 1

Stock

Beef 3 1/2
Veal 2 1/2
Fowls 2

Friday Nov 27. 1812

M^{re} Watier

2 Soles
Neal Cutlets
Pastry

Pages

6 Cod boild.
2 Whetings
Neal Cutlets
8 Med^s of Mutton

Family

10 Cod
7 Whetings
10 Scate
19 1/2 Beef boild
6 1/2 Neck of Pork
Hashie
1.5 Beefsteak Pye
1.5 Rouchie of Neale
19 Mutton roasted
Bacon & Lard
10 Loin of Neale

Supper

3 Patties

Col. Bloomfield

1 Capon

Broath

1 Chicken

Manchets — 3
Loaves — 3
Soupe d^e — 2
Butter — 2
Milk — 3
Cream — 2

Saturday Nov 28. 1812

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His Royal Highness the Prince Regent's Dinner

M^{re} Watier

9 Soupe with Mutton
Soupe with Rice & Pullet
A Turbot & Lobster sauce fr^o M. sauce

2 Chickens Pye 1 Sweetbread
Larded Nut of Neale with Swirel

Legs of Fowls maremade & fried
6 1/2 Fillet of Cod a la Maitre D'Hotel
1.5 Salmon of Pearsant
2 Blancquets of Pullet with Rice

Second Course

2 Chickens
3 Partridges Barded
Potatoes fried
Sauce of Truffles
Le Pivois etouffee
Les Pattes a la Cassiole

Side Table

27 Round of Beef
7 Neck of Mutton
1.5 Pullet
Ham, Tongue &c

10 Collaps of Neale
3 1/2 Pickled Pork
1.5 a Roast Pullet

Pages

9 Mutton Chops
1.5 Neale no asked
Pastry

Family

Soupe
17 Shoulder of Neale
8 Pork Boild
Hash
19 1/2 Mutton roasted
19 1/2 Rouchie of Neale
Pastry

Manchets — 3
Loaves — 4
d^e Soupe — 2
Butter — 32
Lard — 25
Eggs — 200
Milk — 9
Cream — 5 1/2
Wheat — 1/4
Port — 1

Stock

Beef — 33
Neale — 27 1/2
Suet — 8
Fowl — 1

His Royal Highness the Prince Regent's Dinner

M^r Watier

- 3 Soupe Claire with Partridges
Soupe Mice 1 Pullet
- 4 Soles
- 3 Truffings a la Sauce
- 1 Turkey with Truffles 2 Fat Livers
- 6 Cod with Sour Cream
- Petit Pâtis de Godiveau
- Lamb Cutlets 1 Neck
- 2 Tricape of Chickens
- Saute of Partridges

Second Course

- 4 Teal } Roasts
- 2 Chickens } Les Gouffes a la Flamand
- Asparagus
- 50 Prawns
- Orange Tart
- Cream of Noyeau

Side Table

- 23 Beef roasted
- 2 Pullet
- Plumb Pudding
- Ham, Tongue & Cold Meat
- 2 Partridges
- 4 Sour Cream with Oysters

- 10 Beef roasted
- Tricape of Pullet
- Plumb Pudding

Pages

- 10 1/2 Beef roasted
- 2 Pullet
- Plumb Pudding

Family

- 20 Beef roasted
- Leg of Pork
- 1 1/4 Neck of Veal
- Hash
- Calves feet
- 2 1/4 Mutton
- 19 Beef steaks
- Plumb Pudding

- Manchets 3
- Loaves 3
- d^o Soupe 2
- Milk 4
- Cream 8
- d^o double 3 1/2
- Merry 1
- Whisk 2
- Port 2
- Brandy 1

Stock

- Calves feet 6
- Towel 1

His Royal Highness the Prince Regent's Dinner

M^r Watier

- Soupe a la Julienne with Chickens 2
- Soupe a la Meuniere 2 Capons
- 1 Turkey with Truffles
- 10 Salmon Gills a la Sauce
- 1 Capon with Mice a la Portugaise
- 1 1/2 Pullet of Beef Marinated Served

- 2 Neck Lamb Cutlets a la Minute
- 2 Fillets of Capons a la Chambelle
- Saute of Tricape with Truffles
- Fillet of Cod a la Maigre & hotet
- 2 Quenelles of Capon a la Meuniere
- 2 Pot d'Espagne of Partridges
- Chartrouse of Vegetables with Pinions of Capon
- 24 Larks en Gratin 10 Sevens
- Planks
- Petit Pâtis a la Duchesse
- Des Croquets a la Viande

Second Course

- 4 Chickens } Roasts
- 6 Partridges } Les Gouffes a la Flamand
- Asparagus
- Truffles
- French Beans
- 2 Lobster Salad 1 Sole
- Les Choux au Bisquit
- Les Cotes a la Meuniere
- Gouffes a la Flamand
- Les Croquets d'Abricot
- Groffe piece Monté Des Petits a la Meuniere
- Gateau Allemande
- Patte Froide
- Un Gobelet Monté

Side Table

- Succrot with Oysters 14 Points
- 16 1/4 Leg of Veal
- Ham, Tongue & Cold Meat
- 1 1/2 Pigeon
- 1 1/2 Boar's Head
- 6 Pullet
- 2 Partridges
- Cock Turkey
- Supper
- 2 Chickens
- 3 Partridges

- 3 Beef Steaks
- Shoulder of Veal Served
- Pastry

Pages

- 7 Beef Steaks
- 0 1/4 Breast of Pork
- Pastry

Family

- 10 Shoulder of Veal
- 20 1/2 Beef roasted
- 26 Mutton roasted
- Vegetables
- Hash
- 15 Beef Steaks
- Coachman Lard
- 30 Beef roasted
- 24 Mutton roasted
- Vegetables

Housemaids

- 22 1/2 Mutton
- Prinice Regent went to the House of Peers
- Footmen
- 32 2 Loins of Veal
- 22 2 Legs of Mutton

- Manchets 3
- Loaves 5
- Soupe d^o 2
- Butter lby 20
- Eggs Hundreds 2
- Milk d^o 5
- Cream 13
- d^o double 5
- Whisk 2
- Merry 3
- Port 2
- Champagne 1
- Brandy 1
- Marschona 1

Stock

- Port 27 1/2
- Veal 39
- Towels 2
- Mutton 8
- Leg of Pork 19