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LEDGER



1821.

LEDGER

1821



MRH/MRHF/MENUS/MAIN/MIXED/7

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Saturday 6th Jan. 1821.

M. Water

3^{lb} Coed.
Plashed fowl.
Pastry.

Officers

1/2 Crimped Mutton.
Soup.

1 Boiled Chicken

2 1/2 Pork Chops.

3 Potatoes, 3 Bannings

Bacon

Pastry.

for Potting

2 1/2 Veal.

6 Sausage Meat.

Stock

Sunday 7th Jan 1821.

M. Water

5^{lb} Coed.
7/8 Roast Beef
Pastry.

1/2 Nick of Mutton.

Officers

Soup.

10 Roast Beef.

2 Seal.

3 1/2 Pork Chops.

Pastry.

Monday 8th Jan 1821

M. Water

2 Sole.
1 Boiled Chicken
6 Roast Veal.
4 Pickled Pork
Pastry.

Officers

1 Sole.

7/8 Nick of Mutton.

5 Veal Chops.

2 Grouse.

Pastry.

Tuesday 9th Jan. 1821.

M. Water

10 Boiled Pigeon.
2 Calfs feet.
Stewed Rice
Pastry.
6 Roast Pork

Officers

Soup.

3 Lentils.

7/8 Roast of Veal.

4 Pickled Pork

1 Boiled Pudding.

2 Bacon

Stewed Rice.

Wednesday 10th Jan: 1821.

M. Water -
1 Sole -
Spare bit of Pork
1 Roast Chicken
Sea-cake -
Pastry -

Officers

Soup -
2 Flounders -
1 Boiled Pullet -
10 Pickled Pork -
2 Trout -
10 Beef Steaks -

Stock

1/2 Beef -

Thursday 11th Jan: 1821.

M. Water.

1 Boiled Chicken
7 Roast Mutton -
Apple Tart -

Officers

10 Potatoes -
10 Roast Beef -
8 Mutton Chops -
2 Grouse -
Tart -

Friday 12th Jan: 1821.

M. Water -

2 Cod -
7/8 Roast Neck of Mutton -
1 Roast Chicken
Turnips
Pastry -

Officers -

2 Flounders -
8/8 Neck of Mutton roast -
Pheasant & Saurcraut -
1 Pullet -
Pastry -

Stock

8 Beef -
6 1/2 Veal -
1 Poul. -
2 Calves Heads -

Saturday 13th Jan: 1821 -

M. Water -

Knuckle of Veal & Rice
2 Sole -
1/2 Leg of Pork boiled
20 Black Pudding
1 Boiled Chicken
Saurcraut
Pastry -

Officers

Rich Soup -
1 Sole -
9/8 Neck of Veal -
Pheasant -
Pheasant & Saurcraut -
1 Duck
Pastry -

Stock

8 Beef -
7 1/2 Veal -

Sunday 14 January 1821

M. Watin.

Soup.
3 P. Cold Pork
7/4 Roast Beef.
Pastry -
1 Haddock
1 Pudding for broth.

Officers

9/4 Soup Veal & Rice
0 Roast Beef
1 Boiled Fowl.
Bacon.
2 Teal.
Pastry -

Monday 15 Jan. 1821.

M. Watin

3 Crumpled Codd.
1/2 Stick of Mutton -
Scallops & Vegetables -
Pastry -

Officers

Soup.
1 Small Brail & Lobster.
1/2 Filler of Veal.
Bacon.
2 Grouse.
Cumber.
Pastry -

Stock

0 3/4 Beef

Tuesday 16 Jan. 1821 -

M. Watin.

3 Crumpled Codd.
Meat
Bacon -
W. Sausages.
Pastry -
1 Pullet.

Officers

2 Pheasants -
7/4 Stick of Mutton -
Pastry -
3 Snipes & 3 Barding

Wednesday 17 Jan. 1821

M. Watin.

1 Roast Chicken
1 1/2 Stick of Veal.
Bacon
Pastry -

Officers

1 Haddock.
Soup.
1 Boiled Chicken.
2 Roast Teal.
Venison.
Pastry -

Thursday 18th Jan. 1821 -

M. Walter

7 Neat Beef
3 Whittings
6 Smelts
Pastry -

Officers

4 Whittings
7^{1/2} Neat Beef
10^{1/2} Mutton of Veal
1 Black Cook
Bacon
Pastry -

Friday 19 January 1821.

M. Walter

2 Haddock
10 Beefsteaks
Roast Chicken
Pastry -
Venison 5 Lardings

Officers

Soup
2 Sals & 2 Whittings
10 Neat Pork
10 Beefsteaks
1 Wild duck
Pastry -

12 Doz Appants -

Saturday 20 Jan. 1821.

M. Walter

13^{1/2} Neat
Mutton of Ham
Neat Chop
Pastry -

Officers

Soup
4^{1/2} Chicken
10^{1/2} Boudin Beef
Wild duck
7 Mutton Chop
Pastry -

Pages

12 Leg of Mutton
0^{1/2} Mutton Do.

Roast off.

4 Pullets

For Potting

3^{1/2} Beef

1^{1/2} Neat

6 Solers

6 Eels

2^{1/2} P^o Oysters

1 Large Pt of Char

Stock

Beef 16

Neat 24 & 18

2 Pts of Char

2 Do.

1 Large Do.

Sunday 21st Jan. 1821 -

4

His Majesty's Dinner

2 Soups
Mulligatawny, 2 Chicken
Potage aux Choux
2 Pigeons
8 Crimpet Cook 2 P^o Oysters
6 Whittings boiled & fried
2 Pheasants
1 Chapon au vin
Cherrie de pique
4 Entrees
Escalops de Perdreux aux truffes
2 Pilots de Poularde aux p^o d'epaves
Crispilles de Veau panées, & piquantes
Petit de Canard sauté au jus
Second Service

2 Hots

2 Chicken

3 Grouse

Relieves

Soufflé au Citron

Pancakes

4 Entremets

Truffes au Vin d'Espagne

Epinards

Gelée d'Orange

Tarte d'abricot

Side Board

25 Surlain of Beef

17 Loin of Mutton

1^{1/2} Carrot & 2^{1/2} Caraway

1 Quart. Neat Lamb

2 Dry Oysters

Pullet

Potted Lobster

Char

Roast off

4 Pullets

2 Grouse

2 Birds

Equerry

1 Pullet

M. Walter

2 Crimpet Cook
1 Whittings
15 Neat Beef
1 Chicken
Pastry -

Officers

Soup
1 Whittings
12 Neat Beef
1 Boiled Pullet
1 Duck
Pastry -

Pages

10 Neat Beef
2 Pullets

21 Leg of Mutton

Macarony

Tart

2 Whittings

Kitchen

10 Loin of Mutton

Portmen

17 Mutton

Stock

Beef - 10

Swine - 6

Pork - 4

Monday 22nd January 1721.

His Majesty's Dinner

Soup
 Mulligatawny, 2 Chicken
 Fish
 4 Whiting fried & boiled
 10⁰⁰ 4 Quaggon
 1/2 Mutton Cuddles.
 Spinage
 Potatoes
 Gelée d'Orange 3rd Oyster
 Equerries -
 Venetian Soup
 Fish
 Cod
 2 Soles
 2 Guageons
 10⁰⁰ Carpon au bouillonné
 Beefsteaks
 Second Course -
 1 Chicken
 Cudlet
 Sea eale
 Beignets de Pommes
 Gelée d'Orange
 Officers
 Soup
 10⁰⁰ Cod
 10⁰⁰ Whiting
 Renoué
 2nd House Lamb
 10⁰⁰ Carpon au ris
 2 Entrées
 Mutton Cuddles
 Tarte de Vitaille
 2 Noats
 1 Secret. 1 Landing
 Teal
 4 Entremets
 Asperges
 Omelette
 Tarte d'Albrico
 Gelée d'Orange
 Lunch
 Sandwiches, Cotel
 Duke of York
 1 Puller
 Ham, Cold Meat

M. Water

2 Guageons
 1 Chicken
 1/4 Veal
 Mouchle of Ham
 Pastry

Pages

Veal
 8⁰⁰ Birds Peck
 Mouchle of Mutton
 Pastry

Bow Street Officers

2^{1/2} Puller of Veal
 Bacon
 1^{1/2} Crispe of Beef

Chappin

Cold Heart Beef

Roast off

2 Puller

Tuesday 23rd January 1721.

His Majesty's Dinner

Soup
 Mulligatawny
 4 Whiting
 2 Soles
 Spinage
 Cold Meat
 10⁰⁰ Chicken
 Pastry

Equerries

10⁰⁰ Soles
 3 Oyster
 7 Mutton Chop
 1 Chicken
 Pastry

Officers

Whiting
 Veal Cuddles
 10⁰⁰ Charcuterie
 10⁰⁰ Wild duck
 Sea eale
 Pastry

Luncheon

10⁰⁰ 2 Puller
 Tongue

Duke of York

10⁰⁰ Puller & Tongue
 4⁰⁰ Oyster

Roast off

4 Puller
 10⁰⁰ Grouse
 2 Birds
 10⁰⁰ Pheasant
 21 Chick of Mutton
 10 Landing of Mutton

M. Water

10⁰⁰ Whiting
 10⁰⁰ Soles
 10⁰⁰ Rib of House Lamb
 Oyster
 Pastry

Pages

10⁰⁰ Mutton
 10⁰⁰ Braulie Beef
 10⁰⁰ Stewed Veal
 10⁰⁰ Mare roasted
 Pastry

Pages' Supper

Cold Veal
 Tongue
 20 Chick bone of Beef

Portman

10⁰⁰ Legs of Mutton
 16⁰⁰ Star of 8⁰⁰
 10⁰⁰ Mutton of Veal
 Bacon

Gate Porters

10⁰⁰ Mutton
 6 Breast du

State People

54 Round of Beef

Wednesday 24th Jan. 1821.

Her Majesty's Dinner

Soup
Mulligetamney, 1 Chicken
2^{1/2} Crimpox Cod, 1 Pt. Oysters
4 Whiting
2 Sole
Cold game -

Equerry
1 Cook's Head & Oyster sauce
1/4 Mutton Cutlet
1 Doz Oysters
Poultry
Sea Bait
20 Escalopes de Poulles
2 Sauce de Poulles -

Duke of York
30 Pullet -

Officers
Soup
Whiting
Mutton & tartar
Wild ducks
Poultry

Side Board
4 Pullet
2 Birds
2 Grouse
Pheasant

M. Walter
2 Whiting
Sole
Mutton
Roast pork
Poultry

Pages
10 Sain of Neal
Leg of Mutton
Pork
Bacon
Pastry

Supper
Leg of Mutton
Pullet

Stock
Beef - 20^{1/4}
Poultry - 1

Thursday 25th Jan. 1821.

Her Majesty's Dinner

Soup
Mulligetamney
4 Whiting
2 Sole
3 Oyster Doz
2^{1/2} Sirloin of Beef
Cold game
Spinage -

Equerry
Cook's Head & Oyster sauce 1 Pt
Oyster
Teal
Cold game
Bonilla

Officers
Cook's head, Oyster
Mutton Cutlet
13 Roast Beef
Teal
Poultry

Duke of York
Pullet

Side Board
4 Pullet
3 Birds
3 Grouse
Pheasant

M. Walter
3 Cook
12 Smelt
10 Sirloin of Beef
1 Chicken
Poultry
Mutton Chop

Pages
10 Sirloin of Beef
7^{1/2} Pork
Chicken Pige
Roast hare
Pastry

Supper
Cook's Beef
Cold Veal -

Stock
Neal - 20^{1/4}
Calves feet 4
Sausage - 3

Friday 26th Jan. 1821.

His Majesty's Dinner

Mulligatauney Soup. 2 Chickens
4 Whiting
3 Sals.
3 Sops by the
Spinage
Cold game
Pastry -

Equerry

Whiting
2 Sals.
Beef steaks.
H^d of Mutton.
Cyglets.
Pastry -
1 Puller -

Officers

Soup
Sals.
Mutton Cutlet.
Roast Puller.
Pastry -

Side Board.

4 Puller.
S.P. Birds -

Mr. Water

1 Crow's head, Oyster sauce.
Whiting
Roast Veal.
Bacon
Tart.

Pages

Sals.
Venison hash.
Veal
Bacon
Beef steaks.
Pastry -

Supper

Veal
Ham
Mutton -

Saturday 27th Jan. 1821.

7

His Majesty's Dinner

Soup.
Mulligatauney, 1 Chicken
4 Whiting
2 Sals., 4 Sops by the
Spinage
Game
Pastry -

Equerry

Cold Meats.
1 Cyglet.
Pastry -

Officers

Soup
Sals.
17 Mutton Cutlet -
1 Puller.
Cherrieade proprie
Cream
Pastry -

Side Board.

2 Birds
Pheasant
7th Salt M^o. Mutton -

Mr. Water

Whiting
Sals.
7th Salt & Log of Mutton -
1 Puller.
6 Envelopes of Oyster -
Pastry -

Pages

10 Sals. of Mutton -
Cold bone of Beef.
Branch of Veal.
Bacon
Pastry -

Supper

Roast Beef
Roast Veal -

Sunday 28th Jan^r 1821

M^r Water -
 2 Flounders
 1 Rabbit
 13¹/₂ Boar's Beef
 Pastry -
 M^r of Mutton -
 Officers
 Soup
 2¹/₂ Crimped Cod, 1⁰/₂ Cigster
 1 Boiled Puller
 Bacon
 11 Cold Boar's Beef
 Pastry
 4 Flounders -

M^r Lass
 1 Puller

Stock
 5¹/₂

Monday 29 Jan^r 1821

M^r Water
 7 Crimped Cod, 2 Cigster sauce
 8 Fried Smelts
 16¹/₂ Mutton of Mutton
 5¹/₂ Leg of Pork, Prime Pudding
 Pastry
 Boar's Chicken
 Orange jelly
 Apple Pie Tart
 Boiled Quince
 Asparagus -

Officers
 1 Partridge
 Beef Steaks
 1 Boiled Fowl
 Pastry
 1 White Duck

26 Flank of Beef

Tuesday 30th Jan^r 1821

M^r Water
 2 Whiting
 1⁰/₂ Mutton
 3 Cigster
 Pastry -
 Mock Turtle, 1 Calves' head
 Venison hash
 Duck Mac Bree
 Pheasant -
 Pheasant Pie -

Officers
 Mock Turtle
 1¹/₂ Mutton Calfs
 1 Boiled Puller -
 Boar's Beef
 Pastry -
 1 Crimped Scote -

Stock -
 24 Wine
 6 Suet -
 23¹/₂ Beef -

for Boar's head
 1¹/₂ Wine
 3 Cow hearts -
 4 Calves' feet -

Wednesday 31st Jan^r 1821

M^r Water
 1¹/₂ Cod
 1 Roast Chicken
 6 Spare Rib of Pork
 Tart -
 Officers
 2 Whiting
 1 Boiled Rabbit
 Beefsteak
 1 Boar's Chicken
 Tart -

Thursday 1st Feb^r 1821

M. Water
 1 Mackerel
 9 Neck of Mutton & Turnips
 1 Roast Chicken
 Party -
 Officers
 Turtle Soup -
 2 Mackerels
 10 Beefsteaks
 2 Roast Chicken
 10 Pie
 Tart -

Friday 2nd Feb^r 1821

M. Water
 2 Whittings
 1 Roast Puller
 1/2 Neck of Veal
 1 Mutton Chop
 Party -
 Officers
 Soup
 1 Sole
 17/2 Loin of Veal
 Cherevite
 2 Roast Chicken
 Party -
 Sir B. Bloomfield
 5/2 Cavi' head, 1/2 Oyster sauce
 1 Roast Chicken
 Cold Meat -
 Tongue -
 Beef
 Veal
 Party -

Saturday 3rd Feb^r 1821

M. Water
 6 Plowden
 Loin of Mutton
 6 Beefsteaks -
 Party -
 Officers
 Soup
 10/2 Beefsteaks
 1 Puller -
 9/2 Roast Pork
 Tart -
 Stock -
 24 Veal -
 20 Beef -

Sunday 4th Feb^r 1821

M. Water
 3/2 Cod
 11 Roast Beef
 10/2 Neck of Veal -
 10/2 Mutton Broth -
 Party -
 Officers
 10/2 Whittings
 10/2 Sole
 10/2 Mutton Chops
 1/2 Roast Beef
 1 Puller -
 Tart -

Monday 5 Feb. 1821

M. Watier

3 Car. Cox
8 Mutton Chops
10 Veal Broth
Pastry

Officers

10 Soup
10 Whiting
10 Veal Cutlets
10 Beef Steaks
1 Puller
Pastry

Pages' Supper

30 Leg. Mutton & Mutton

Roast Off

3 1/2 Leg. Mutton & Chops of Mutton

3 Puller
2 Grouse
2 Birds
10 Pheasants
22 Loin of Beef
Puller of Veal

Stock

23 1/2 Beef
6 Suet
22 Veal
Mutton & Sarding

10
Tuesday 6 Feb. 1821

His Majesty's Dinner

2 Potages
Mulligatawny, 2 Chickens
Potage aux Choux
2 Poissons
6 Crimpsee Cod
6 Whittings
2 Sols. Oyster 3rd
2 Relishes
Jambon garni de Choux fleur
1 Chapon au rôt
4 Entrées
10 Sauté de Phœnix aux truffes
Pâtis 2 Escalopes de Perdrix a la Provençale
10 Cotelettes de Mutton, panées a l'Italienne
10 Tranchés de Poulet aux Champignons
Second Service

2 Rots
2 Black bock
2 Chickens
2 Relishes
Bœuf a la Pommes
Soufflé a l'Orange
4 Entremets
Gelée de Vin
Tarte de Pommes
Truffes au Vin de Port
10 Cakes

Side Board

10 1/2 Loin of Veal
Croustade
4 Puller
10 Pheasants
2 Grouse
3 Birds

Officers

10 Soup
6 Whiting
10 Mutton Chops
10 Guinea fowl
10 Pork
Pastry

M. Watton

10 Veal Cutlets
Pastry

Lord Hartford

10 Chicken & Tongue

Equerry

10 Soup
10 Crimpsee Cod. 1/2 Oyster
6 Whittings
2 Remoué
15 1/2 Loin of Veal
10 Roebuck, 1 Sarding
2 Entrées
2 Tricafée of Chicken
10 Mutton Cutlets
2 Roasts
Guinea fowl, 1 Sarding
10 Chicken
4 Entremets
Wine jelly
Pastry
Sea Cakes
Suffles

Side Board

10 Puller cold
Saucerons & Sausages

M. Watier

10 Whiting
10 Soup
10 Roast Beef
5 1/2 Leg of Pork
Pastry

Pages

10 Pork
Leg of Mutton
10 Bouilli Beef
Pastry

Bow Street Officers

10 1/2 Roast Beef
20 Leg of Veal
10 Leg of Mutton

Opening

Wednesday 7th Feb. 1821.

Equerre's Dinner

1 Stago a la Julienne
 4 Cold Salmon, 3 Lobster.
 2 Fillets of sole.
 2 Melons
 10th Roe buck
 10th Chapon au vin
 2 Entrées
 Chicken 2 Escalopes de Potatoes
 3rd Petit pâté aux herbes
 2 Roasts.
 1 Guinea fowl, blanding
 2 Chicken
 4 Entrées
 Asparagus
 Fêlés
 Macaroni
 Pastry
 Proved off
 4 Pullets
 3 Bords
 3 Grouse
 Side Board
 7th Mutton
 Cold Meats
 Oysters

Officers Dinner

2 Whittings
 7 Beefsteak
 10th Pullet
 1 Wild duck
 Pastry

Mr Watson

9 Mutton Chops
 Pastry

Mr Douglas

10th Chicken & Tongue

Mr Marable

9 Mutton Chops
 Pastry

Duke of York

10th Chicken & Tongue

Mr Water

2 Solds
 2 Whittings
 10th Pork
 10th Veal
 Pastry

Pages

17th Veal
 Bacon
 8 Beefsteak Pige
 10th Mutton
 Pastry

Supper

10th Leg of Mutton

Raw Sheet Officers

1st Roast Beef
 10th 1/2 lb of Veal
 10th 1/2 lb of Mutton

Women

12 Leg of Mutton

Thursday 8 Feb. 1821.

Mr Water

2 Whittings
 11th Roast Beef
 3rd Oysters
 1 Pullet
 Pastry

Officers

Soup a la Julienne
 10th Solds
 10th Veal Cutlet
 17th Roast Beef
 1 Chicken
 Pastry

Stew

10 Mutton

Friday 9 Feb. 1821.

Mr Water

10 Leg of Mutton
 1 Roast Chicken
 Pastry

Officers

2 Whittings
 10th Beefsteak
 1 Roast Pullet
 1 Wild duck
 Jelly
 Pastry

Saturday 10th Feb. 1821.

M. Water
 6 Flounders
 2 Sals
 Mutton Chops
 Pastry
 Officers
 Soup
 2 Whiting
 1 Rabbit
 Puller
 Pastry
 1 Chicken

Monday 12 Feb. 1821.

M. Water
 2 Sals
 9/4 Ham of Mutton
 2 Roast Chickens
 Pastry
 Officers
 Noodle Soup
 2 Skate
 Beef steaks
 Sausages
 1 Puller
 jelly
 Pastry
 10/2 Mutton Chops

Wednesday 14 Feb. 1821.

M. Water
 3 Whiting
 Tripe
 0 Neck of Mutton
 Pastry
 1 Chicken broth
 Officers
 3 Whiting
 Sour cream
 1/2 Veal Cutlets
 1 Roast Puller
 Omelet
 Pastry
 9/4 Loin of Mutton

Friday 16 Feb. 1821.

M. Water
 6 Flounders
 1/2 Beef steaks
 8 1/2 Neck of Mutton
 Pastry
 Officers
 1 Sals
 1/2 Beef steaks
 1 Rabbit
 1/2 Chicken
 Omelet
 Pastry
 Servant
 10/2 Beef steaks

Sunday 11 Feb. 1821.

M. Water
 2 Flaps of Cod
 10/2 Filler of veal
 Munchie of Ham
 1 Roast Puller
 Pastry
 10 Neck of Mutton
 Officers
 2 Whiting
 1 Picapica of Chicken
 10/2 Roast Beef
 2 Teal
 Sausages, 2 Sausages
 jelly
 10 1/2 Mutton

Tuesday 13 Feb. 1821.

M. Water
 6 Flounders
 Mutton Chops
 1 Puller
 2 Scallops & Oysters
 Apple tart
 0 Beef
 Officers' Dinner
 Munchie of Veal Sals
 1/2 Crimped Cod
 10/2 Beef steaks
 1 Chicken
 1 Wild duck
 Omelet
 Apple tart

Thursday 15 Feb. 1821.

M. Water
 Veal broth
 1/4 Crimped Cod, 2 Oysters sauce
 10 Chicken with Minicelli
 10 Loin of Mutton
 Pastry
 4 Tripe
 Stock
 16 Veal
 6 Sals
 For Potting
 26 Rump of Beef

Saturday 17 Feb. 1821.

M. Water
 10/2 Mutton broth
 10/2 Veal Cutlets
 Pastry
 Officers
 3 Car. Cod, 1 Oyster
 10/2 Veal Cutlets
 1 Chicken
 1 Wild Duck
 Pastry
 Servant
 10/2 Loin of Mutton
 For Potting
 17/2 Veal

Stock
 Beef - 10/4
 Calves heads - 2

Sunday 18 Feb: 1821

M. Water

Vac Broth
6 Flourish
14 Loin of Beef
Pastry

Servants

4 1/2 Mutton

Officers

2 Sals
9 1/2 Mutton Cutlets
1 Pullet
10 Pullet of Veal
Bacon
Pastry

Monday 19 Feb: 1821

M. Water

4 1/2 Lamb
10 Mutton Chops
1 1/2 Chicken
Bacon
Pastry

Officers

1 P. Sals
1 Tricope of Chicken
3 1/2 Loin of Beef
2 Mutton
Pastry

Tuesday 20 Feb: 1821

M. Water

3 Cooks head, 1 P. Sals
10 1/2 Veal Cutlets & Bacon
1 Chicken & Mutton
Pastry

Servants

1 1/2 Mutton

Officers

2 1/2 Lamb, 1 P. Sals
17 Beef steaks
1 Pullet
2 Chicken
Pastry

Wednesday 21 Feb: 1821

M. Water

6 Flourish
10 Mutton Chops
10 1/2 Veal Broth
Pastry

Officers

Soup
6 Flourish
13 1/2 Veal Cutlets
1 Chicken
1 Mutton Duck
Tart
5 1/2 Pork

Thursday 22 Feb: 1821

His Majesty's Dinner

2 Pigeons
Le Noget de la Cour
de Julienne
2 Pigeons
1 P. Crimped Lamb 2 P. Sals
6 Whittings
1 P. Lamb
1 P. La Poularde a l'Estragon
3 Entrees
10 La Poularde a l'Estragon
10 La Poularde
18 La Poularde a l'Estragon
2 P. Sals
10 La Poularde
2 Chicken
2 Entrees
Tart
Spinage

State Board

10 1/2 Loin of Beef
Bacon
1 P. M. Lamb
4 P. Sals
10 Pullet, 2 grouse 2 Partridge
10 1/2 Pullet

Dish of York

2 Querry
3 Cooks head - 2 P. Sals
10 Sals
17 Chicken of Mutton
2 Tart

M. Water

2 Sals
1 Mutton of Mutton
10 Loin of Veal
1 Chicken
9 Mutton
Pastry

Pigeon

9 Bird
11 Leg of Mutton
12 Loin of Veal
Bacon
Pastry

Supper

11 Mutton
Servant
6 1/2 Pork

Officers

10 Whittings
Bacon
10 Chicken
Bacon
Pastry

Saturday 24 Feb. 1821.

M. Water
 10 Muttons
 100 Frank.
 2 1/2 Byster Seals
 Pastry.
 Ojjes.
 10 1/2 Leg of Mutton.
 20 Fruit.
 Tongue.
 Servants
 1/2 Beefsteak
 Officers
 1/2 Salmon.
 1/2 Sausage.
 4 Beef steaks.
 1 Pullet.
 Pastry.
 Stock
 16 Beef.

Sunday 25 Feb. 1821.

3 Cows.
 Chicken & Marmalade
 10 Leg of Beef
 14 1/2 Loin of Beef
 Pastry.
 Servants.
 10 Mutton.
 Officers
 4 Sals.
 Rabbit
 2 Beef
 Pullet
 Pastry.

Monday 26 Feb. 1821

Sir B. Bloomfield
 10 Cows head, 2 Byster.
 Beefsteak.
 6 1/4 Mutton chops.
 Pullet
 Grouse.
 Chicken
 Pastry.
 Currant.
 Sea Cakes.
 Servants
 Grouse.
 Tongue.
 Head.
 3 Bysters
 M. Water.
 4 Ham of Mutton
 10 Neck of Veal.
 Pastry.
 4 Muttons

Officers
 4 Muttons
 6 Mutton Cakes.
 Chicken
 Mutton
 Pastry.

Tuesday 27 Feb. 1821.

M. Water
 Muttons
 Chicken with Marmalade
 1/2 Lamb.
 Pastry.
 Servants
 11/2 Loin of Mutton
 Sir B. Bloomfield
 Chicken & Tongue
 Officers
 Muttons
 4 1/2 Beef steaks.
 Mutton
 Pastry.
 Stock
 20 Beef

Wednesday 28 Feb. 1821.

Officers.
 1 Sole
 Mutton Chops.
 Sausage.
 Chicken Pie.
 Mutton
 Pastry.

Thursday 1 March. 1821.

Officers
 1 Sole.
 Beefsteak.
 Rabbit
 2 Chicken
 Pastry.

Friday 2 March. 1821.

3 1/2 Cows.
 Mutton Chops.
 Chicken
 Mutton
 Pastry.

Saturday 3 March 1821.

1 Sole.
 Beefsteak
 Rabbit
 Grouse & Lamb.
 Pastry.
 Sick Man
 11 Loin of Mutton

Sunday 4 March 1821.

1/2 Salmon
 Mutton Chops.
 Chicken
 10 1/4 Loin of Beef.
 Mutton
 Pastry.
 Sick Man
 Pullet

Monday 5 March. 1821.

Officers
 1 Sole.
 10 Chicken
 10 1/2 Mutton.
 10 Mutton Duck
 Pastry.
 Sick Man
 10 1/2 Mutton Britt.

Sir B. Bloomfield

3 Cows head, 1 Byster
 6 Sausages.
 10 Mutton Chops.
 10 1/2 Chicken
 10 Fruit

Stock
 15 Beef

Tuesday 6 March. 1821.

2 Muttons
 1 Boiled Rabbit.
 10 1/2 Mutton
 1 Roast Duckling
 Boats for Sick Person.

Wednesday 7 March. 1821.

1 Sole.
 10 Beef steaks.
 1 B. Chicken
 2 1/2 Bysters
 Pastry.
 Boats for Sick Person

Thursday 8 March. 1821.

Officers
 1/2 C. Cows.
 10 1/2 Mutton Chops.
 1 Chicken
 10 1/4 Loin of Beef
 Pastry.
 Boats

Friday 9th March 1821.

Soup.
2 1/2 Salt fish
5 lb Beef steaks
1 Piece of Chicken
1/2 Tea.
Mashed Rice
Broth

Saturday 10th March 1821

Officer
1 Sole.
10 Pail butter.
1 B^d Mutton
1 B^d Mutton
Cakes.
Pastry
Broth

Sunday 11th March 1821.

Soup.
2 Whiting
4 Mutton chops.
1 B^d Chicken
2 1/2 lb Beef.
Pastry
Broth

Monday 12th March 1821.

Officer
Soup.
2 B^d Beef.
10 Beef steaks.
2 Chicken
1 Wild Duck
Pork

Tuesday 13th March 1821.

Mr B. Blomfield
3 Cold ham. 1/2 Apple.
5 Whiting
10 Beef steaks.
1 B^d Puller.
1 1/2 Loin of Mutton.
1 Wild duck
Cakes.
Mashed Rice

March.

Soup.
Ham.
1 Puller.

Officer

3 Whiting
10 Beef steaks.
1 Chicken
1 B^d Chicken
Pastry

Wednesday 14th March 1821.

Officer
10 Whiting
10 Beef steaks.
1 Rabbit.
1 Guinea fowl, 1 Lard.
Mashed Rice.
1 Puller.

Thursday 15th March 1821

Officer
Soup.
1 Sole.
8 lb Pail butter.
1 Chicken.
1 1/2 lb Beef.
Pastry.

Friday 16th March 1821.

2 1/2 Beef & bone.
10 lb Mutton butter.
1 Chicken
3 1/2 Loin of Pork
Pastry

Saturday 17th March 1821.

2 Whiting
10 Beef steaks.
10 Mutton.
1 Wild Duck.
Pastry

Sunday 18th March 1821.

1 Sole.
10 Pail butter.
10 lb Beef.
1 Chicken
Pastry

Monday 19th March 1821.

Officer
1 Sole.
10 Pail butter.
10 lb Mutton.
1 Guinea fowl, 1 Lard.
Pastry.

Mr B. Blomfield

10 lb Chicken
Cakes

C. J. O.

His Majesty's Dinner

2 Potages
 2 Chicken à la Mogelkalamas
 Le Julienne
 2 Pigeons
 6^{1/2} lb. Beef
 4 Muttons 2 Cyprian Sauce
 1 Pullet au bouillon
 3 Entrées
 2 Pullets à la Bénédictine ou à la Moutarde
 1/2 lb. Botelles de Vin à la Minute
 1/2 lb. Les Petits Pâtés de Mouton
 2 Puddings
 2 Chickens
 2 Milk Ducks
 4 Entrées
 La Filet à l'Orange
 Appricot Tart
 Asparagus
 French Beans
 Side Board
 24 Sirloin of Beef
 16 Ribs of Veal
 10 Neck of Mutton
 Tongue
 Cyprian
 10 Potatoes Charred
 18 Fricassee
 3 Sausages
 5 Pickles
 2 Chickens
 1 D^r. M^r. Lamb
 Equerry
 1/2 lb. Beef
 2 Cyprian Sauce
 2 Sals
 1 Pullet Mutton
 7 Beef Steaks
 3 Entrées
 1/2 lb. Petits Pâtés de Mouton
 2 Pigeons à la Moutarde
 10 Veal Cutlets
 2 Wurst
 15 Milk Duck
 Pudding
 4 Entrées
 Pudding
 Cyprian
 Asparagus
 French Beans

M^r. Mutton
 10 Mutton Chops
 Pastry
 Pages
 4^{1/2} lb. Beef 2 Cyprian
 6 Sals
 10 Beefsteaks
 1/2 lb. of Mutton
 10 Sals of Veal
 Bacon
 Tart
 Officers
 Soup
 2 Sals
 10 Beefsteaks
 10 Chicken
 Pastry
 Pages' Supper
 10 Veal
 Tongue
 2 Sals
 Police
 12^{1/2} Milk Veal
 10 Leg of Mutton
 M^r. Mutton
 7^{1/2} Milk Mutton

Stock
 Beef - 25
 Veal - 40
 Mutton - 6
 Poultry - 2

His Majesty's Dinner

2 Potages
 3 Chicken & Rice
 Le Potage aux Choux
 2 Pigeons
 3^{1/2} lb. Beef 3 Cyprian Sauce
 2 Sals Fried
 Remove
 1 D^r. M^r. Lamb & M^r. Mutton
 3 Entrées
 1 Pullet à la Bénédictine de Mouton
 10^{1/2} lb. Botelles de Vin à la Minute
 1 Pullet à la Moutarde
 2 Puddings
 2 Chickens
 4 Entrées
 Le Croupion de Veau
 Pastry
 French Beans
 Asparagus
 Side Board
 10 Neck of Veal
 Sausages
 7 Neck of Mutton
 5 Pullets
 Cold Ham
 Tongue
 1 Pullet
 1 lb. of York
 1 Pullet

Mr B. Bloomfield
 10^{1/2} lb. Beef 3 Cyprian
 1 Sals
 17 Saddle of Mutton
 2 Entrées
 10^{1/2} Veal
 10^{1/2} lb. Botelles de Vin à la Minute, 2 Sals
 2 Wurst
 1 Guinea Fowl
 2 Ducklings
 4 Entrées
 Apple Tart
 Pastry
 French Beans
 1 Pullet à la Moutarde au gratin
 Pages' Supper
 10^{1/2} Beef
 10^{1/2} Sals of Veal
 Pages' Dinner
 21 Sals bone of Beef
 Mutton
 10^{1/2} Milk Mutton
 10^{1/2} Pork
 Pastry
 Police
 19^{1/2} Milk Beef
 12 Breast of Mutton
 M^r. Mutton
 7^{1/2} Leg of Mutton
 Officers
 Soup
 1 Sals
 10^{1/2} Mutton Chops
 Sausages
 10^{1/2} Milk Lamb
 Pastry

Stock
 Veal - 20^{1/4}
 Poultry - 1

Thursday 27th March 1821

Paper.
No W. Beef.
10 Leg of Mutton.
No Chicken Pie
Pastry -

Supper
No Cold Beef.
No Neck of Mutton -

Portwine.
No W. Beef.
No Leg of Mutton -

Game Poultry.
No 1/2 lb. Mutton.
No 1/4 lb. Mutton -

Officers
Soup.
2 Whittings
No Mutton chops.
1 Chicken
No Duckling -

Meat off.
22 Sir loin of Beef.
2 Pullets -

Stick.
13 Beef.
6 Suet.
1 1/2 lb. Mutton -

Friday 28th March 1821

Paper.
No Mutton chops.
No Cold Beef.

Officers
Soup.
2 1/2 lb. Beef.
No Beefsteaks -
1 W. Chicken

Saturday 24th March 1821

Officers
Soup.
No 1/2 lb. Mutton.
No Neck butter -
1 Chicken
1 Mutton duck.

Pastry -
1 Suet for Sick Person

Saturday 25th March 1821

Officers
Soup.
No 1/2 lb. Mutton.
No Neck butter -
1 Chicken
1 Mutton duck
Pastry -

Sunday 26th March 1821

Officers
Soup.
2 Cold Beef.
No Mutton butter.
15 W. Beef.
Pastry -

Monday 26th March 1821

Officers
Le Potage aux Choux
1 Sole.
No Cold Beef.
No W. Mutton.
2 Pigeons 2 Bantams
Pudding -

Tuesday 27th March 1821

Rice Soup.
2 Whittings
17 Beefsteaks -
No Neck of Mutton.
1 Mutton Duck
Pastry -

Wednesday 28th March 1821

2 1/2 lb. Beef.
No Mutton butter.
1 Rabbit
1 W. Chicken
Pastry -

Thursday 29th March 1821

Officers
Soup.
1 Sole.
No Neck butter -
1 Potage of Chicken.
No Sir Loin of Beef.
Pastry -

Friday 30th March 1821

Officers
Soup.
1 1/2 lb. Suet Fish
No Beefsteaks -
1 Chicken
2 Pigeons 2 Bantams
Pudding -

Stock
4 Pies -

Saturday 31st March 1821

Officers
Soup.
2 Whittings
No Mutton chops.
No W. Mutton.
2 Pigeons 2 Bantams
Pastry -

Sunday 1st April 1821

Officers
2 Cold Beef.
No Mutton chops.
2 Chicken
2 1/2 Sir Loin of Beef
Pastry -
No Chicken

Monday 2nd April 1821

1 Sole.
No Neck butter -
No W. Mutton -
No Chicken Pudding
Pastry -

Tuesday 3rd April 1821

Soup.
2 Whittings
No Beefsteaks -
No 1/2 lb. Mutton.
1 Mutton Duck
Stewed Rice

Mrs B. Bloomfield

1 Chicken
1 Tongue -
1 Cold Pudding -
No Cold Beef 2 Pigeons
No B. Beef 3 Pies 9th
6 Beefsteaks -
No Sir Mutton.
1 Green Goose.
1 Chicken
1 Suet
Pudding
Pastry -

Wednesday 4th April 1821

1 1/2 lb. Beef.
No Mutton butter.
1 Rabbit
1 Guinea fowl.
1 Suet & Pastry -

Thursday 5th April 1821

1 Sole.
No Neck butter -
1 Chicken
3 Suet
Pastry -

Friday 5 April 1821.

Supper
1/2 Mutton chops
1/2 Mutton
2 Pigeon
1 St. Duck
2 Beefsteaks
Pasty

Saturday 7 April 1821.

1 Sole
1/2 Beefsteaks
1 B^d Chicken
1/2 Mutton chops
Tart

Sunday 8 April 1821.

2 Cr^d Soup
1/2 Mutton chops
2 Tricazie of Chicken
3/4 Loam of Pork
Pasty

Sir B. Bloomfield

1 V. Pullet
3/4 Mutton chops
Tart

Monday 9 April 1821.

Sir B. Bloomfield

1/2 Chicken
1/2 Mutton chops

Officers

1 Sole
3/4 W. Veal
1/2 Pork
1 W. Goose
Steamed Rice
Wine

Tuesday 10 April 1821

1/2 Cr^d Soup
1/2 W. Veal
2 Beefsteaks
1 B^d Chicken
1 St. Duck
Steamed Rice

Sir B. Bloomfield

1/2 Pullet
1/2 Beefsteaks
1/2 Mutton chops
Pasty

Wednesday 11 April 1821.

Officers

1 Whiting
1/2 W. Veal
3/4 Pickled Pork
1 Duckling
Pasty
Pars. Casserole

Sir B. Bloomfield

1 Sole
1 Tongue
2 Chickens
1/2 Mutton chops
1 W. Pullet
2 Rabbits
Cassaker
Lentils

Lunch

1/2 Pullet
1 Tongue

Thursday 12 April 1821.

Officers

1/2 Chicken
2 Pars
1/2 Mutton chops
1 Loam of Lamb
1 B^d Chicken
2 Pigeon
Pasty

Friday 13 April 1821.

1 Sole
1 Tricazie of Chicken
1 W. Goose
1/2 Meat Suet
Pasty

Saturday 11 April 1821

Supper
1 Mutton
1 B^d Chicken
2 W. Veal
1/2 Beefsteaks
Pasty

Sir B. Bloomfield

1 P. Pullet
1/2 Mutton chops
Pasty

Breakfast

1 B^d Pullet

Sunday 15 April 1821

Officers

Supper
1/2 Mutton
1/2 W. Veal
2/4 Pickled Pork
1 B^d Duckling
Pasty

Sir B. Bloomfield

1/2 Pullet

Monday 16 April 1821

Officers

Supper
1/2 Mutton
1 Chicken
1/2 Beefsteaks
1 W. Duckling
Pasty
1 Sole

Tuesday 17 April 1821

Officers

Supper
1 Mutton
1/2 B^d Mutton
1/2 Beefsteaks
1 W. Duck
Pasty

Wednesday 18 April 1821

Officers

Supper
2 B^d Lent
1/2 B^d Mutton
1 W. Duck
Pasty

Sir B. Bloomfield

1 Pullet

Thursday 19 April 1821.

Officers

1 Sole
1/2 Beefsteaks
1 B^d Chicken
1/2 Duckling
Pasty

Friday 20 April 1821.

Supper
3 Salt Beef
3/4 Loam of Pork
1/2 Beefsteaks
1 B^d Duck
Steamed Rice

Saturday 21 April 1821.

Supper
3 Beef
1/2 B^d Veal
2/4 Pickled Pork
1 Guinea Fowl
Pasty

Sunday 22 April 1821.

Supper
2 1/2 Salt Beef
1/2 W. Veal
2/4 P. Pork
1 W. Pullet
Pasty

Monday 23 April 1821.

1 Sole
1/2 W. Veal
1/4 P. Pork
1 Pullet
Lentils

Tuesday 24 April 1821.

1 Whiting
1/2 Mutton
1 B^d Rabbit
Pasty
1 Duckling

Messengers

1/2 Loam of Mutton

Wednesday 25 April 1821.

Officer
1 Mutton
1 Rabbit
4 Veal
4 Mr Veal
Bacon
1 Mr Pullen
Soup.

Messengers
1 1/2 lb of Mutton
1 1/2 Mr Veal
Bacon.

Thursday 26 April 1821.

Soup.
2 1/2 lb of
1 Lamb of Lamb
1 Broiled Rabbit
1 Mr Guinness Fowl
Pastry.

Friday 27 April 1821.

Soup.
1 Mutton
1 1/2 Mr Mutton
1 1/2 Mr Beef
3 Mr Pigeons
Butter.
Custard

Saturday 28 April 1821.

Soup.
1 Mutton
1 1/2 Mr Veal
Bacon.
1 Mr Duck
Pastry.

Sunday 29 April 1821.

Soup.
1 lb.
1 Lamb of Lamb.
1 Mr Chicken
3 Mr Pigeons
Pastry.

Monday 30 April 1821

Soup.
7 1/2 Mutton Chops
1 1/2 Mr Beef
1 Mr Rabbit
1 Duckling
Pastry
1 Mackerel.

Tuesday 1 May 1821.

1 Mackerel.
12 Veal Cutlets.
1 Chicken
1 1/2 Mr Mutton
Pastry.

Mr Hoff.

4 Pullen.
1 1/2 Mr Beef

Stood House.

1 Turkey.
2 Rabbits.
100 Prawns.
1 Carpen.
1 Goose.
2 Pullen.
2 Chickens

Wednesday 2nd May 1821

His Majesty's Dinner

2 Potages.
3 Chickens de Noz de la Cour
1 1/2 de Printanier
2 Pigeons.
4 Mackerel.
4 Sole fried.
2 Relishes.
16 Loys de Sureau
Le jambon aux Epinards
1 Entree
Pâtis 2 des Pommes de Terre a la Russe
Pâtis 2 des Escalopes de Mutton aux herbes
10 Les Croquettes de Mutton panées
Les Petits Saucis aux herbes, 20^{es} ptes.

Second Service

2 Vets.
2 Chickens
1 Goose.
Croustade
Le Soufflé.

4 Entremets.

10 Omelette
10 Pâtis de Veau
Le Veau aux Herbes
Le Gilet d'Orange

His Board

16 Omelette de Mutton.
20 Mr Lamb of Beef
10 Pullen of Veal.
Cold Mutton.
6 Pullen.
10 Mr Mutton
1 1/2 Mr Lamb

Officer

2 Pies.
1 1/2 Mutton Chops.
1 Duckling
Pastry.

Family Dinner

Mr Walter
3 Sals.
Mutton of Ham
1 1/2 Mr Veal.
9 1/2 Mutton Chops
Pastry.

Pages.

3 Gladdocks.
15 Boudin de Veau.
10 Neck of Veal
10 1/2 lb of Mutton
Pastry.

Messengers

2 1/2 lb of Mutton

Mr Marable

8 Mutton Chops.
1 Chicken
Pastry.

His Majesty's Supper

2 Otagos.
 2 Chickens - Le Potage a la Reine
 Le Vina et Vermicel
 2 Hanches
 Le Cote de Grenouille
 Le Cote a la gelée
 4 Entrées
 1^{re} La Blanquette de Perdrix aux Amoureaux
 2^{de} Le Saucis de Poularde a la Turque
 3^{de} La Tortue d'Agneau farcie a l'Italienne
 4^{de} La Truie de Putois aux Champignons
 Second Course
 2 Vols.
 1^{re} Les Ombres
 Les Pigeons
 0 Entrées
 1^{re} La Pique a Saucis de Chien
 Lobster 2 La Salade de Pommes
 Les Perches
 Les Pommes de terre a la Bechamel
 La gelée de Truie
 La gelée de Mouton
 La Truie de Grenouille
 Le Vol au vol de Vence

Officers Dinner

Soup
 6 Biscuits
 1^{re} Pates
 Pates
 3 Macarons
 Sir B. Bloomfield
 Le Julienne
 3^{de} Macarons 2^{de} Mouton
 10^{de} Veal
 2 Entrées
 2 Truies de Chien
 9^{de} Mouton Catter
 2^{de} Mouton
 2 Chickens
 1^{re} Grouse
 2 Entrées
 Asparagus
 Pates
 M. Movable
 6 Beef steaks

Family Dinners

M. Waller
 12^{de} St. Beef
 10^{de} Pigeon Eye
 1^{re} Grap Lamb
 Asparagus
 Pates

Pages

Knicker
 Boned Beef
 Neck of Veal
 Leg of Mutton
 Pates
 St. Beef
 1^{re} Grap Lamb
 16^{de} Veal & Bacon
 6^{de} Mutton chops
 Eggs & Orzels
 Pates

Housekeeper

10^{de} St. Grap Lamb
 1 Chicken
 Sir W. Hall
 14^{de} St. Beef
 16^{de} Neck of Veal
 Ham & Bacon

Gate Porters

1^{re} Mutton
 1^{re} Veal & Bacon

Messengers

9^{de} Mutton
 10^{de} Veal & Bacon

M. Waller's Servts

1^{re} St. Beef
 Kitchen

12^{de} St. Beef
 4^{de} Mutton of Veal

Silver Party

10^{de} Mutton

Confessionary

7^{de} Leg of Mutton

Housemaids

1^{re} Leg of Mutton

Equerrie's Servts

9^{de} Neck of Mutton

Family Suppers

M. Waller
 2^{de} Pates
 1^{re} Rib of Grap Lamb
 Tongue
 Ham
 Pates
 10^{de} Lobster
 Pates

Officers

1. & 4^{de} Pates
 Tongue
 Cold Chasant Pige
 1^{re} Rib of Grap Lamb
 1^{re} Lobster
 1^{re} Pigeon Eye
 Jelly
 Pates

Messengers

Ham
 20^{de} Neck of Veal
 24^{de} Breast of Beef
 1^{re} Grap Lamb
 2^{de} Pates
 10^{de} Pigeon Eye
 4^{de} Lobster
 Pates
 Pates

Women of the Guard

5^{de} 1/2^{de} Round of Beef

Police Officers

20^{de} St. Beef
 15^{de} Mutton of Veal

Pages

1^{re} Rib of Grap Lamb
 20^{de} Neck of Veal
 Ham
 2^{de} Pates
 2^{de} Lobster
 20^{de} Ham of Beef
 Pates

Gate Porters

10^{de} Mutton

Confessionary

16^{de} Leg & Breast of Mutton

Levy of Lighter

10^{de} Mutton

Footmen

12^{de} Mutton of Veal
 15^{de} Mutton & Breast of Mutton

Silver Party

10^{de} Mutton

Confessionary

10^{de} Leg of Mutton

The Band

20^{de} Neck of Veal
 14^{de} Mutton
 20^{de} St. Beef

Roast off

36^{de} Pate
 16^{de} Chickens
 24^{de} Pigeon
 2^{de} Mutton Lamb
 27^{de} Leg of Mutton
 27^{de} St. Beef
 14^{de} Veal

Stock

12^{de} Calf's feet

Friday 4 May 1821.

His Majesty's Dinner

2 Potages
 Le Mouton au jus
 Le Potage aux Appelés
 2 Pigeons
 4 Macaroni
 6 Whiting 1st Service
 2 Velours
 Le jambon aux Epinards
 2 Chapuis aux Choux-fleurs
 6 Entrées
 Le Saucé de Polaires
 Le Filet de Boeuf
 Les Médailles à l'Allemande
 La Blanquette de Veau
 Les Petits Pâtés de Mouton
 Les Trias de Canards à l'Orange
 Second Service
 2 Vots
 2 Chichas
 2 Rabbits
 6 Entremets
 La Gelée de Peris
 Epaves
 50 Prawns
 Asparagus
 Potatoes
 Side Board
 15 Loin of Veal
 50 Mince of Lamb
 Cold Meat
 Stew House
 1 Turbot
 8 Lobster
 50 Prawns

Family Dinner

10 Mutton
 3 Macaroni
 Cold Meat
 Pastry
 Pigeon
 6 Sole
 10 Pigeon Pie
 Entrées
 Cold Meat
 Pastry
 Supper
 1/2 of Mutton
 2 of Mutton
 6 Lobster
 Officer
 1 Macaroni
 1 Chichas
 4 Mutton chops
 10 Pigeons
 Pastry

Stock
 Veal - 22
 Fowls - 2

Saturday 5 May 1821.

His Majesty's Dinner

2 Potages
 Le Mouton au jus
 Le Potage aux Appelés
 2 Pigeons
 4 Macaroni
 1 Turbot grillé
 2 Velours
 12 Leg of Mutton
 S.D. Chapuis à la Mouton
 4 Entrées
 16^{1/2} La Cordon de Veau grillé
 1 Saucé de Veau à l'Allemande
 2 Chichas de Peris de Polaires à la plume
 2 Pullets de Peris de Polaires à l'Esturgeon
 Second Course
 2 Roast
 1 Goose
 2 Chichas
 2 Velours
 Les Beignets de Peris
 Le Saucé à l'Orange
 4 Entremets
 Les Asperges
 Le Filet de Veau
 Le Choux-fleur
 Appareil de Veau
 Mince Board
 16 Neck bone of Beef
 8 Neck of Mutton
 1 D. of Mutton
 Cold Meat
 6 Pullets
 50 Prawns

Stock
 Veal - 27
 Beef - 22
 Fowls - 2

Family Dinner

10 Mutton
 4 Macaroni
 Cold Meat
 Pastry
 Pigeon
 16^{1/2} Salt Beef
 10 1/2 of Mutton
 Veal
 Eggs & Sauce
 Wash foot
 Pastry
 Officer
 Soup
 3 Macaroni
 4 Mutton chops
 1 Duckling
 Pastry
 Stew House
 6 Macaroni
 1 Turbot
 2 Lobster
 2 2nd Service
 6 Mutton
 2 Pullets

Sunday 6 May 1821

His Majesty's Dinner

2 Potages
 2 Chickens La Magelkattaney
 La Cuisine & l'Appe
 2 Poissons
 4 Les Maguesseaux
 3 Les Filet aux fines herbes
 2 Relieves
 2 Chickens Les Poulets au Vin
 Le Jambon au Macaroni
 6 Entrées
 2 Nicks Les Croûtes d'Agneau
 3 Puddes Les Fies de Boulanger piqués à l'ord.
 2 Chickens La Truisselle de Poulets
 8 L'Entrée de Mouton
 2 Puddes de Blancqueter de Boulanger
 2 Puddes Les Petits Pâtés à l'Italienne
 Second Service
 2 Pies
 2 Chickens Les Poulets
 2 Ducks Les Canards
 2 Relieves
 La Boullie
 Les Beignets de Pommes
 6 Entrées
 Les Asperges
 Les Haricots verts
 50 Pigeons Les Escarottes
 La Gelée
 La Tourte
 La Patissierie
 Side Board
 25 Loin of Beef
 1 1/2 Loin of Veal
 8 Neck of Mutton
 1 Rib of House Lamb
 3 Sausages
 6 Puddes
 Luncheon
 10 Veal Cutlets
 8 Mutton Cutlets
 Officer
 Soup
 S.P. Mutton Chop
 S.G. No Lamb
 Pastry

Family Dinner

W. Water
 3 Mackerel
 12 Pt. Beef
 2 Chickens fritées
 Macaroni
 Pastry
 Housekeeper
 12 Pt. Beef
 2 Pt. Chicken
 Pastry
 Pages of the Back Stair
 16 Pt. Beef
 1 Pt. Lamb
 2 Puddes
 7 Mutton Cutlets
 Pastry
 Pages of the Presence
 23 Pt. Beef
 1 1/2 of Grasp Lamb
 14 Leg, Neck & Breast of Mutton
 10 Breast of Veal
 Pastry
 Master Cooks
 22 Pt. Beef
 1 1/2 of Grasp Lamb
 18 Loin of Veal
 Pastry
 Kitchen
 25 Pt. Beef
 25 Leg, Neck & Breast of Mutton
 Stew House
 8 Puddes
 4 Sausages
 10 Chickens
 6 Pigeons
 1 Goose
 Stock
 Beef - 42 1/2
 Veal - 81 1/2
 Poultry - 4

Monday 7 May 1821

His Majesty's Dinner

3 Potages
 2 Chickens La Magelkattaney
 La Hollandaise
 9 Le Juret de Veau au Minucelli
 2 Poissons
 4 Le Rouge aux fines herbes
 5 Les Filet fins
 2 Relieves
 Gigot d'Agneau
 1 Le Chapon au gros sel
 6 Entrées
 Puddes 3 Le Choclat au Supérieur
 8 Les Croûtes de Mouton
 Puddes 2 Les Filet de Volaille à l'Orléans
 10 Les Escarottes au Veau à la Provençale
 La Soufflée au Vin garnie de Mouton
 Le Veau au vent à la Toulouse
 Second Service
 2 Pies
 Chickens 2 Les Poulets
 5 Les Puffs 5 Barding
 6 Entrées
 Les Hummocks au vin
 Les Haricots verts
 Les Choux-fleur
 La Cuisine au Caramel
 Le Veau au vent d'Alsace
 Les Petits Bouchés garnis
 Side Board
 12 Fills of Veal
 14 Cheese of Mutton
 4 Puddes
 Luncheon
 7 Mutton Cutlets
 Stew House
 8 Pies
 6 Mackerel
 2 Sausages
 2 Puddes
 2 Ducklings
 2 Quills Poultry 1 Sarding
 10 Plover's Eggs
 Stock
 Beef - 29 1/2
 Veal 49
 Suet 12
 Poultry - 2

Equerries

Potage à la Trine
 3 Sols
 2 Relieves
 10 Saddle of Mutton
 1 Chillet au Vin
 4 Entrées
 La Petite Potée
 Les Petits Pâtés
 La Croûte de Mouton
 La Truisselle
 Second Service
 10 Puddes
 5 Pigeons 5 Barding
 4 Entrées
 La Patissierie
 La Gelée
 Les Asperges
 10 Les Escarottes
 M. Water
 1 Turbot, 1 Solon
 2 Sols
 1 Rib of Grasp Lamb
 4 Pigeon Eye
 Pastry
 Housekeeper
 1 Mo of Grasp Lamb
 Wash
 Veal Pige
 Pages of the Backstairs
 15 Loin of Mutton
 10 Breast of Veal
 10 Mutton Cutlets
 Wash
 Pages of the Presence
 26 Leg, Neck & Breast of Mutton
 27 Loin & Neck of Veal
 Wash
 Master Cooks
 26 Leg, Neck & Breast of Mutton
 S.P. Veal Pige
 Wash
 Kitchen
 28 Leg, Neck & Breast of Mutton
 Officer
 2 Mackerel
 1 Puddes
 S.P. No Lamb
 M. Water
 Soup
 S.P. Puddes
 S.P. Mutton Chops
 Woman & Police
 S.P. Leg of Mutton & No

His Majesty's Dinner

2 Potages
 Chick 2 La Mergolstadtney
 Le Janet de Veau au Vermicelli
 2 Pigeons
 4 Macchell.
 4 Muttons
 2 Velours.
 3 Le Pate de Pigeon
 2 Les Poulardes au gros sel.
 6 Entrées
 S.P. Les Cotelettes au lait.
 S.P. Les Pates a la Macedoine
 Chick 2 La Fricassee de Poulet
 Neck 1 Les Cotelettes d'Agneau
 de Gratin aux Asperges
 Rabbit 3 Les Boudins de Lapereau
 Second Service
 2 Mts.
 Chate. 2 Les Pates
 Grouse 1 L'oeuf
 2 Velours
 Les Biscuits
 Le Trifle.
 6 Entremets
 La Gelée de Fraises
 18 Eggs
 Mushrooms
 La Sauce de Groselles
 Les Asperges
 Les Epinards
 Side Board
 20 Rich bone of Beef
 20 Leg of Mutton
 1 P. of Grap Lamb
 4 Pullets
 Utens House
 6 Macchell.
 6 Pigeons
 2 Chicken
 2 Pullets
 Luncheon
 Veal butter.
 Equerry
 Mutton of Grap Lamb
 Neck of Veal.
 His Majesty's Supper
 Boullie

Family Dinner

W. Walter
 3 Macchell.
 10 Leg of Mutton
 1 Pullets.
 Housekeeper
 3 Macchell.
 15 Rich bone of Beef
 Pastry
 Pages of the Backstairs
 9 Truss.
 23 Rich bone of Beef
 1 P. of Grap Lamb
 Wash.
 Pastry
 Pages of the Presence
 9 Macchell.
 39 Pounds of Beef
 14 Mts. of Veal
 1 P. of Grap Lamb
 28 Leg, Neck & Mts. of Mutton
 Master Cooks.
 8 Macchell.
 1 P. of Grap Lamb.
 S.P. Rich bone of Beef
 Wash.
 Kitchen
 23/4 Brulee of Beef
 8 Mutton
 Officer
 2 Macchell.
 1 Pullets.
 3 Mts. of Mutton

Stock
 Veal - 19
 Poults - 3

His Majesty's Dinner

2 Potages
 Chick 2 La Mergolstadtney
 8 Le Mouton et L'agneau
 2 Pigeons
 6/8 Cold Salmon
 4 Sole.
 2 Velours.
 25 La Cudote de Truff.
 2 Les Pates aux Herbes
 6 Entrées
 9 La Gremolata de Veau a l'huile
 & Sard.
 Pullets 2 Les Pigeons de Hollande aux Mangues.
 18 La Caperone au Vin
 18 La Gibelotte de Lapereau
 5 Les Petits Pates de Maquecrou
 Second Service
 2 Tots.
 2 Chicken
 1 Sea Trout 1 Landing
 6 Entremets
 Millefeuilles
 La Meringue verte
 Libby's 6 Les Meringues au Vin
 La Sauce d'Albicots
 La Creme de Fraises
 Les Tartarets de Cerise
 Still Board
 23/4 Loin of Beef
 9 Leg of Mutton
 14 Loin of Veal
 6 Pullets
 King's Supper
 Broth
 Cold Meat
 Equerry
 3 Sole 2 Lobsters
 15 Loin of Veal
 7 Mutton Cutlets
 Bacon
 Pastry
 Officer
 1 Sole
 8 Mts. Mutton
 1 Pullets
 Pastry

Family Dinner

W. Walter
 3 Sole.
 9 Neck of Veal.
 2 M. Chicken
 Pastry
 Housekeeper
 9 Breast of Veal
 Bacon
 Wash.
 Pages of the Backstairs
 13 Piles of Veal
 Bacon
 7 Neck of Mutton
 Wash.
 Cudlet
 Pages of the Presence
 16 Mts. Veal
 14 Leg, Breast & Mts. Mutton
 Bacon
 Wash.
 Cudlet
 Master Cooks
 14 Piles of Veal
 Bacon
 8 Loin of Mutton
 Wash
 Cudlet
 Kitchen
 15 Mts. Veal
 Bacon
 23/4 Mts. Mutton & Loin

Equerry
 Pate a la Hollandaise
 Meringue
 Sauce de Veau
 Beefsteak
 Pate a la Flore
 Petit Pate
 Poulardes a la Michelon
 Fricassee au Macaroni
 Chicken Wash.
 6 Pigeons a la Bord.
 Serrano
 Asperges
 Fricassee de Groselles
 La Gelée de Fraises

Stock
 Beef 32 50.
 Veal 34
 Swt 8
 Cudlets per 6
 Poults 3

Equerry's Dinner

S.P. La Botte & la Hollandaise
S.P. Au Saumon

2 Melons.
S.P. Au Saumon & Vinaigre
S.P. Beef Steak

4 Entrées
Poulet.
S.P. Petit Saucé
S.P. Boudin.
La Tricouffe au Macaroni

2 Vets.
S.P. Au Poulet
S.P. Au Pigeon

4 Entremets
La Epinard
La Asperges
La Tranche de Jambon

Side Board
6 Pullet
S.P. Wt Beef
24 Lbs of Beef

Officer
3 Mackerell
1 Wt Pullet
Tongue
Cold Beef

Sted House
5 Pigeon
2 Chicken
2 Pullet
2 Chicken
1 Turbot
3 Mackerell
1 Sole
2 Lobster

Family Dinner

Mr. Miller

14 Wt Beef
3 Mackerell
Tide of Grasp Lamb
Pastry

Housekeeper

1 Tid Grasp Lamb
12 Wt Beef
Hash
Pastry

Pages of the Backstairs

10 Wt Beef
1 Tid Grasp Lamb
Hash
Pastry

Pages of the Presence

10 Wt Beef
1 Tid Grasp Lamb
26 Leg, Neck & Shd of Mutton
Pastry

Master Cooks

17 Wt Beef
1 Tid Grasp Lamb
26 Leg, Shd & Neck of Mutton
Pastry

Kitchen

15 Roast Beef
8 Breast of Mutton

Officer

1 Cold Pullet
Tongue
10 3/4 Cold Beef
Pastry

Side Board

6 Pullet
2 Chicken
1 Tib of W. Lamb

King's Breakfast

S.P. Cold Meat & Pastry

Mrs B. Bloomfield

S.P. Cold Meat & Pastry

Mr. Watson

S.P. Cold Meat

King's Supper

S.P. Bread
S.P. Cold Meat

Sted House

2 Chicken
2 Duckling
2 Pullet
8 1/2 Trout
2 Lobster

Mr. Watson

4 Mutton
8 Neck of Mutton
2 Chicken
Pastry

Housekeeper

9 Shd Mutton
Hash
Pastry
1 Mackerell

Pages of the Backstairs

15 Bone of Mutton
S.P. Beef steak & Egg
9 Feet butter
4 Biscuits
Pastry

Pages of the Presence

23 Leg, Neck & Shd of Mutton
11 Loin of Veal
Bacon
Hash
10 Mackerell
Pastry

Supper

S.P. Cold Meat

Master Cooks

10 Leg & Shd Mutton
11 1/4 Feet butter
Hash
Poulet
Small Turbot
Pastry

Supper

S.P. Mutton & Veal

Philistin

12 Shd & Breast Mutton

36 Bladder

His Majesty's Dinner

2 Potages.
 Chick 2 Le Mogokkatasuay
 Le Potage aux Courcoubres.
 2 Poysons.
 4 Le Raige aux fines herbes.
 6 Les Moutons.
 2 Relieus.
 16 La Lunge de Veau a la Creme
 Le Jambon au Macaroni -
 6 Entrées
 2 Les Filets de Carottes a la Bisquitte, 6 Sard.
 Les Filets de Mouton piqués, 12 Carottes
 La Capucine au vin garnie d'Herbes
 Le Pot au vent a la Mâche.
 12 Les Pieds d'Agneau a la Sautee.
 3 Le Cœur de Veau a l'Escalotte

Second Service
 2 Pates
 2 Chicken
 2 Pates.
 2 Vermoues
 Pancake
 Ve au lait.
 6 Entremets
 Asparagus.
 Salade pite.
 5.0 Les Hamours au Vin
 La Gode a l'Orange
 La Tourte d'Herbes
 Les Choux grillés.

Side Board.
 36 Pound of Beef.
 6 Lbs of Mutton
 6 Pullets.
 Rampings.
 Lard.
 Cold Meat & Poultry
 Supper.
 Cold Meat & Bread.
 Equerry
 Cold Meat.
 M. Wickson
 Cold Chicken & Ham.
 J. Clark
 Cold Meat.
 Shed House
 1 Turbot.
 2 Lobster.
 6 Whiting.
 2 Pullets.
 2 Chicken.
 1 Goose.
 5 Potatoes 5 Pmole.

Officers
 5.0 W. Veal.
 Tongues
 Lobster
 Poultry
 3 Whiting
 No Water
 1 Small Turbot.
 1 - lobster -
 12 Rich bone of Beef.
 1 M. Pullet.
 Poultry
 Housekeeper.
 10 Poultie Beef
 1 M. Pullet.
 Poultry.
 3 Whiting
 Pages of the Back Stairs
 16 Rich bone of Beef.
 5.0 Veal & Bacon.
 1 M. Pullet.
 Hash.
 Poultry -
 Pages of the Presence
 18 Rich bone of Beef
 1 D. Graft Lamb
 Hash
 Poultry
 Kitchen
 10 Salt Beef
 10 Stock Meat -
 Supper.
 5.0 Beef & Mutton
 5.0 Cold Veal -
 Muck
 Beef - 40
 Veal 7 1/2
 Duck 24
 Turb 6
 Master Cooks.
 14 Rich bone of Beef.
 1 D. Graft Lamb
 Poultry

His Majesty's Dinner

3 Potages
 5.0 Le Mogokkatasuay
 La Tortue
 Pullets 2 Le Potage a la Reine
 2 Poysons.
 4 Les Sole pite et bouille
 4 Les Maqueuaux a la Mlle d'Hotel.
 2 Relieus.
 5.0 Le Gige et de 1/2 heures.
 Pullets 2 Les Poulardes aux Choux fleurs.
 6 Entrées
 Cailles. Les Filets de Volaille a la Marchalle
 5.0 Les botillettes d'Agneau en papillote
 Pullets 3 Les Capucottes ruffes avec sauce de Volaille
 4 Les Pieds d'Agneau de Sautance de Maqueuaux
 12 Les bouillottes de Mouton a l'Escalotte
 Chick 2 La Triangie de Poulet aux Champignons

Second Service
 2 Pates
 2 Chicken
 6 Potatoes 6 Barding
 2 Relieus
 La Charlotte.
 Le Souffle -
 6 Entremets
 5.0 La Salade de volaille
 Les Asperges.
 Les Epinards aux Beufs.
 La Compote de Cerises.
 La Tourte de groseille
 Les Choux a la Chantille

Side Board
 22 Cold Beef
 1 Pile of House Lamb -
 6 Pullets -

Officers
 1 Sw of M. Lamb.
 5.0 Pullet.
 Tongue
 Chery -
 M. Water.
 5.0 Turbot.
 14 Pt. Beef.
 2 Chicken
 Tongue.
 Poultry -
 Housekeeper.
 12 Pt. Beef.
 4 Pigeon Eye.
 Hash
 Poultry -
 Pages of the Back Stairs.
 19 Pt. Beef.
 10 Mutton Chops.
 6 Pigeon Eye
 Poultry
 Pages of the Presence
 20 Pt. Beef.
 10 Mutton Chops.
 2 Pt. Pullet.
 13 Leg of Mutton.
 10 Hash.
 Stock Poultry.
 Master Cooks.
 Beef 22 1/4
 Veal 22 1/2
 Turb 2
 Cowhills 4
 19 Pt. Beef.
 10 Cold Butter.
 10 Chicken Eye.
 Pullet.
 Poultry -
 Kitchen
 19 Pt. Beef.
 Stock Meat -
 Shopper
 Cold Meat -

His Majesty's Dinner

3 Potages
 Chickens 2 de Mogelkathoney
 10. La Tortue.
 9 Le Veau et Vermicelli
 2 Pigeons.
 6 La Maitelotte de Carpe, 3 bols.
 6 Whiting fried & boiled.
 2 Velours.
 6 Le Paté de Pigeon
 Puller 2 La Poularde a la Tartar
 6 Entrées
 Chickens 2 Les Poulets a l'Estragon
 10. Les Cotelettes de Sauton farcies
 7 L'Entrée de Mouton aux légumes
 10 La Truandesse au Vinaigre a l'huile
 Puller 2 La Blanquette aux Champignons
 10. La Pate Pate a l'Estragon
 Second Service
 2 Pate.
 2 Chicken
 2 Guinea fowls. 1 Lard.
 2 Velours
 Les Concombre de France
 Le Soufflé au Vi.
 1 Entrée
 Les Asperges.
 Les Foies
 Lobster 2 Les Hammands au gratin
 Les Tartelettes de Coques.
 La Gelée d'Oranges
 La Crème de Noisettes.
 Side Board
 14 Chines of Mutton
 1 Pile of Grasp Lamb.
 6 Puller.
 Mutton.
 10. Veal cutlet.
 His Majesty's Breakfast.
 10 Cold Meat & Poultry.
 Supper.
 10. Broth.
 10. Sandwiches
 Equerry
 10 Cold Meat & Poultry.
 M. Watson.
 10. Cold Meat & Poultry.
 J. Clark.
 10. Cold Meat & Poultry.

M. Waller
 Whiting
 Chicken
 Pile of Grasp Lamb.
 Mutton
 Poultry
 Housekeeper
 10. of Grasp Lamb
 Hash
 Poultry
 Pages of the Backstairs
 Neck of Mutton
 2. of Grasp Lamb
 Breast of Veal.
 Poultry
 Pages of the Presence
 10. of Veal.
 Leg, Neck & 10. of Mutton.
 Poultry
 Master Cooks
 2. of Grasp Lamb.
 Liver of Veal.
 Leg & 10. of Mutton.
 Poultry
 Kitchen
 Breast of Mutton.
 Leg of Mutton.
 Poultry
 Officer
 10. of Grasp Lamb.
 Breast
 Ham
 Poultry

Stock
 Beef
 Veal
 Calves feet
 Calves heads
 Trench.

J. Clark
 Soup
 10. of Grasp Lamb
 Asparagus

His Majesty's Dinner

3 Potages
 Ala Veau
 Mogelkathoney
 2 Pigeons.
 Les Maquerons
 Cote Sauton
 2 Velours.
 Le Chapon au consommé.
 Les Cotelettes de Veau au Papillote
 4 Entrées
 Les Concombre de France a la Provencale
 Les Petits de Sauton
 Les Petits de Mouton piqués, farcis
 Second Service
 2 Pate.
 Chicken
 Pigeon
 2 Velours.
 Les Tendons.
 Le Haricots de France
 4 Entrées
 Les Concombre farcis
 Les Petits de Veau
 La Truandesse farcie
 Les Beignets d'abricot
 Duffer
 Neck of Mutton
 Rich bone of Beef
 Puller
 His Majesty's Breakfast.
 Cold Meat
 Poultry
 Supper.
 Broth
 Chanterelles
 Equerry
 Cold Meat & Poultry
 M. Watson
 Cold Meat & Poultry
 J. Clark
 Cold Meat
 Officer
 Neck of H. Lamb
 Puller
 Ham

Equerry

Vermicelli Soup
 Cold
 Liver of Veal
 Poultry
 Blanquette
 Pate Pate
 Les Cotelettes de Veau
 Les Poulets a l'Estragon
 M. Chicken
 Asparagus
 Cauliflower
 Jelly
 Cream
 M. Waller
 Mutton
 Neck of Mutton
 Puller
 Chicken
 Poultry
 Housekeeper
 Mutton
 Rich bone of Beef
 Hash
 Poultry
 Pages of the Backstairs
 Mutton
 Rich bone of Beef
 Leg & Neck of Mutton
 Poultry
 Pages of the Presence
 Mutton
 Rich bone of Beef
 Leg & Neck of Mutton
 Poultry
 Master Cooks
 Mutton
 Rich bone of Beef
 Leg, Neck & 10. of Mutton
 Poultry
 Kitchen
 Rich bone of Beef
 Supper
 Cold Meat

Stock
 Beef - 37
 Fowls - 2

His Majesty's Dinner

3 Potages
Turtle.
a la Hollandaise
de Mogelstausen
2 Pigeons.
L'Esturgeon
Sole sautes & frites
2 Removes.
Les Coulisses au Macaron
La Coulotte de Bœuf blanc sautée
6 Entrées.
Les Canards au Vin
Les Coquettes d'Agneau farcies
Les Petits Pies de Saucisses de Magueraux
Les Filets de Poularde a la M^{re} de S^{te}
La Blanquette aux Concombres.
Les Filets de Poularde sautés a la M^{re} de S^{te}
Second Service
2 Rots
Chicken
Rabbit
2 Removes.
Les Gâteaux allemand.
Le Soufflé.
4 Entrées.
Les Supperes.
Les Pigeons.
Les Epinards.
Les Tartines.
Les Soufflés a la Reine
Side Board.
Leg of Mutton.
Ham of Windsor
Pullet -
Lunch.
Mutton Cutlet.
King's Supper.
Breads.
Sandwiches
Eggs.
Cold Meat.
M^r Watson -
Cold Meat.
D^r Clark.
Cold Meat

Officer
Leg of Graaf Lamb.
Pullet.
Tongue.
Pasty.
Eggs.
Turtle.
Potage a la Reine
Sole.
Pate de Pigeon
Gigot de Mouton.
Cotelettes d'Agneau
Poularde au Macaron
4 Entrées.
L'Agneau.
Pigeon.
Pasty
Jelly -
2 Roasts
Les Puits
Les Capons
M^r Walter
Whiting
Leg of Graaf Lamb.
B^r Chicken
Pullet
Housekeeper
Leg of Graaf Lamb.
Hash.
Viel Cudloo.
Pages of the Backstairs
Leg of Mutton.
B^r Graaf Lamb.
Bacon
Hash.
Pasty.
Master Cooks
M^r Veal.
B^r Graaf Lamb.
Leg & Mutton.
Pasty -
Whiting
Breast of Veal.
Mutton.
Bacon -
D^r Clark
Soup.
Sole.
Pullet.
Jelly.
Pasty -
Pages Supper
Cold Meat

His Majesty's Dinner

3 Potages
La Tortue.
a la Hollandaise
de Mogelstausen
3 Pigeons.
L'Esturgeon
Les Magueraux
Les Merlans.
2 Relieves.
Le Chapon au Vin
La Coulotte de Bœuf -
4 Entrées
Les Filets piqués aux poix de Supperes
Les Filets de Canards aux poix
Les Cotelettes de Veau
Les Filets mignons a l'Orléans
Second Service
2 Rots
Chicken
Pigeon
2 Melons
des Gâteaux allemand
des Soufflés a la Reine
4 Entrées
Les Petits Pies
L'Agneau aux fines herbes.
Le Soufflé de Poularde.
La Tourte de Grenouilles
Side Board.
Leg of Mutton.
Leg & Mutton.
Pate of House Lamb.
Pullet.
Cold Mutton of Beef.
Officer
Mutton of Veal.
Pullet
Pasty
King's Breakfast
Cold Meat & Poultry
Breads.
Sandwiches
Eggs.
Expenses
Cold Meat & Poultry
M^r Watson
Cold Meat
D^r Clark
Cold Meat

Eggs.
2 Soups.
Mutton.
2 Whiting
Mutton of Beef.
Chicken a la M^{re}
Viel Cudloo
2 Roast Pigeons -
Pigeon
Eggs.
L'Agneau.
Jelly -
M^r Walter
3 Sols.
Bread Beef.
B^r Chicken
B^r Chicken
Pasty -
Housekeeper
B^r Beef.
Pate of Mutton.
Pasty -
Pages of the Backstairs
B^r Beef.
Leg, Mutton & Mutton.
Hash.
Pasty -
Pages of the Presence
B^r Beef.
B^r Graaf Lamb.
Leg & Mutton.
Master Cooks.
B^r Beef.
Chine of Mutton.
B^r Graaf Lamb.
Pasty -
Kitchen
Mutton.
Bread Mutton.
Cold Meat -
Suppers.
Cold Meat

Stock
Beef - 42
Veal - 45
Poultry 5

His Majesty's Dinner

Potages
 Le Chintamier
 La Tortue
 Le Mogelkatunay
 Le Mouton a l'Orange
3 Pigeons
 Les Bœufs aux fines herbes
 Les Moutons froids et bouillis
 Les Solis froids et bouillis
2 Relishes
 Le gigot d'agneau aux Epinards
 Les Poulardes aux Champignons
5 Entrées
 Les Escalopes de Veau a la Provençale
 Les Filets de Poulardes a la Neuchâteline
 Le Nôl au vent a la Toulouse
 La Chamoise a l'Allemand
 Les Filets de Sole a la M^{re} d'Orléans
 L'omais de Volaille a la Reine
Second Service
2 Pates **2 Melées**
 Chicken La Quille
 Gore Le Ham de Paris
6 Entrées
 Les Escalopes au Vin de Madere
 Les Boix
 Les Champignons
 La Gelée de Veau
 La Truite de Geneve
 La Crème de Pistaches
Side Board
 Chêne de Mutton
 D^e gras Lamb
 Pullet
Hot House
 Turbot
 Chicken
 Pullet
 Lobster
 Duck
Officer
 Leg of H. Lamb
 Pullet
 Ham
 Pastry

Equeries
 Mouton
 Solis
 Boulette de Bœuf, de Châca
 Gigot de Mouton
 Les Filets piqués aux pois d'Asperges
 Les Poulardes de Mouton
 M^{re} Chicken
 Gore
 Pigeon
 Asperges
 gelée
 Gâteau d'Orléans
M^{re} Mutton
 Leg of House Lamb
 B^e Chicken
 Mutton Kettle
 Pigeon
 Pastry
Housekeeper
 Macbride
 Leg of Mutton
 Ham
 Pastry
Pages of the Archbishops
 Price
 Tongue
 Macbride
 Chêne de Mutton
 Pigeon
Pages of the Presence
 Macbride
 Chicken
 Leg, Neck & Thi^e Mutton
 Neck of Veal
 Ham
 Pastry
Master Cooks
 Macbride
 Salmon
 Neck of Mutton
 Beef steak, Oye
 Ham
Butcher
 Leg, Thi^e & Breast Mutton
 Beef Meat
Supper
 Cold Meat

Stock
 Veal
 Suet
 Truss

His Majesty's Dinner

2 Potages
 La Tortue
 La Crème au Vin
2 Pigeons
 Cœlet Salmon, Lobster
 Macbride
2 Removes
 Le Chapon aux concomres
 Le Veau de Veau a l'Orange
4 Entrées
 Les Filets de Volaille en Papillotes
 Les Pêches Piquées, S^{te} M^{re} d'Orléans
 La Blanquette de Poulardes aux Boix
 Les Crêpes d'agneau aux herbes vertes
Second Service
2 Pates **2 Relishes**
 La Pate Les Gâteaux de Bismarck
 Les Asperges La Bouillie
4 Entrées
 Les Pêches au Vin
 Les Bœufs piqués aux Epinards
 La Gelée de Veau
 La Truite de Geneve
Side Board
 Duck bone of Beef
 Leg of Mutton
 Pullet
Officer
 M^{re} Grasp Lamb
 Pullet
Lunchon
 Leg of Grasp Lamb
 Neck of Mutton

Equeries
 Tortue
 Crème de Vin
 Macbride
 Salmon
 Les Poulardes a la Pluche
 Le gigot d'agneau
 Le Mouton a l'Orange
 Les Pêches Piquées a la Reine
 M^{re} Pullet
 Pullet
 French Beans
 Pigeon
 Veal
 gelée
M^{re} Mutton
 Turbot
 Lobster
 Leg of Mutton
 M^{re} Chicken
 Pastry
Housekeeper
 Suet
 Duck bone of Beef
 Neck of Grasp Lamb
 Pastry
Pages of the Archbishops
 Duck bone of Beef
 M^{re} & B^e Mutton
 Ham
 Pastry
Master Cook
 Duck bone of Beef
 D^e Grasp Lamb
 Leg of Veal
 Pastry
Butcher
 Veal Beef
 M^{re} & B^e Mutton
Supper
 Cold Meat

Stock
 Beef
 Veal
 Suet
 Truss
 Pump Beef

Sunday 20th May 1821.

His Majesty's Dinner

2 Potages

Les Deux de Beef

His Majesty's Dinner

2 Potages
Le Vermicelli a la Mouton
La Julienne
2 Poissons
Le Turbot garni de Morlanc
Le Brochet au four
2 Rôles
Le Chapon au vin
La Soupe de Veau a la Richemelle
2 Entrées
Les Escalopes de Poulardes a la Provençale
L'Essence de Mouton aux Cornouailles
Second Service
2 Rôles. Melon
Chickens Trifle
4 Entrées
Les Espinacs aux Beuf pochés
Les Petits Pigeons
La Tourte de Grenouilles
La Compote de Cerises
Side Board
Rich bone of Beef
Leg & Neck Mutton
Pullet
Bread
2 Chickens
Eggs
Sausage
Turbot
Mulleo
Stump Beef
Mutton a la Pluche
Mouton de Veau
Pilette de Poulardes aux Champignons
Chickens
Ducks
Espinacs
Asparagus
Strawberry jelly
Tourte de Grenouilles
Officer
Leg of Mutton
Pullet
Pastry
Lunch
Pile of Mutton
Neck of Mutton

M. Water
Rich bone of Beef
Leg of Mutton
M. Chicken
Fish
Pastry
Housekeeper
Rich bone of Beef
Whiting
Mutton chops
Pastry
Pages of the Buckstons
Turbot
Haddock
Round of Beef
Mutton & Beef Mutton
Pastry
Master Cooks
Turret
Rich bone of Beef
Leg, Neck & Mutton
Pastry
Pages of the Province
Whiting
Salt Beef
Leg & Neck of Mutton
Pastry
Kitchen
Salt Beef
Mutton & Beef Mutton
Shed House
Mutton

Stock
Beef
Mutton
Fowls

His Majesty's Dinner

2 Potages
Le Mouton a la Vierge
Le Potage a la Jardinière
2 Poissons
Les Saucisses a l'Allemande
Les Sals
2 Rôles
Les Poultes bouillies au naturel
Le Pâté de Pigeons
2 Entrées
La Truie aux Poultes aux Champignons
Les Boudinots d'agneau panés
Second Service
2 Rôles Melon
Les Poultes La Bouillie
Le Serran
4 Entrées
Les Piles d'œufs
Les Haricots au gratin
Les Tartettes de Cerises
La gelée d'abricot
Side Board
Chine of Mutton
Pile of House Lamb
Pullet
Eggs
2 Soupes
Sole
Côte de Saumon
Loin of Veal
Pâté de Pigeons
La Truie aux Poultes
Les Piles Pâté de Mouton
M. Chicken
Ducks
Asparagus
Espinacs
Soupe au vin
Potage
Officer
Leg of House Lamb
Pullet
Pastry

M. Water
Mackell
Pile of House Lamb
Chicken
Pastry
Housekeeper
Pile of House Lamb
Mutton
Beef steak
Pastry
Pages of the Buckstons
2 House Lamb
Beef steak Pigeon
Leg & Mutton
Calf's Liver
Pastry
Master Cooks
Leg & Mutton
Beef steak Pigeon
2 House Lamb
Pastry
Pages of the Province
Chine of Mutton
2 House Lamb
Beef steak Pigeon
Mutton
Calf's Liver
Kitchen
Mutton & Beef Mutton
Mutton

Stock
Veal
Duck
Fowls

Thursday 24 May 1821.

His Majesty's Dinner

2 Potages.
 Soufflé de Veau & Truie
 Potage à la Hollandaise
 2 Entrées.
 Cotelette de Veau
 Mashed.
 2 Removes.
 R^d Chicken
 Salmi of Beef
 2 Entrees
 Les Pies de Volaille en Capucette
 Les Cotelettes de Mouton glacées
 Second Service
 2 Pots.
 Chicken Soufflé au ris
 Puffs & 4 Drottels
 4 Entremets
 Les Petits Pies
 L'Amulette
 La Tourte de Gascogne
 La gelée d'abricots.
 Side Board.
 Chopin of Mutton.
 R^d Leg of Lamb.
 Pudding
 Cold V. Beef.
 Equerry.
 Potage à la Hollandaise
 Vermicelli Soup.
 Mashed.
 Cotelette de Veau
 Salmi of Beef
 Capon.
 Mutton Cutlets
 Petits Pies à la Reine
 Chicken
 Pudding
 Asparagus
 Cauliflower
 Tourte de Trambouze
 Pan
 Officer
 R^d Beef.
 Pudding.
 Pastry.

M. Water
 Sole.
 R^d Beef
 Chicken
 Pastry.
 Housekeeper
 R^d Beef.
 Mashed.
 Chicken
 Bacon
 Pages of the Backstairs
 R^d Beef
 Salmi of Mutton.
 Mashed.
 Pudding
 Bacon
 Pastry.
 Master Cooks
 R^d Beef
 Leg, Neck & Shoulder Mutton.
 Mashed.
 Pastry.
 Pages of the Presence
 Beef.
 Mashed.
 Pudding
 Leg, Neck & Shoulder Mutton.
 Pastry.
 Kitchen
 R^d Beef
 Mutton.

Stock
Beef
Veal
Fowls

Friday 25 May 1821.

His Majesty's Dinner

2 Potages.
 Caviar à l'Égout
 Le Potage aux Choux
 2 Entrées.
 Les Sole frites et bouillies
 Les Merlans aux fines herbes.
 2 Relèves.
 R^d Chicken
 Loin of Veal.
 2 Entrees
 Les Pies d'agneau à la poulette
 La Blanquette de Poulet aux Champignons
 Second Course
 2 Pots.
 Remove.
 Quenelle Soufflé au ris
 Chicken
 4 Entremets.
 Les Petits Pies
 Les Croquettes.
 La Tourte d'Alsace
 La Compote de Cerises
 Side Board
 Loin of Veal.
 Pudding
 Equerry
 Soup.
 Caviar
 Mashed.
 Mutton.
 Mashed of Mutton.
 Loin of Veal.
 Pudding à la Reine
 Lendron aux pois
 Les Cotelettes d'agneau
 Les Boudins à la Rochelle
 Chicken
 Guinea fowls.
 Asparagus
 Parsnips.
 Tourte de Gascogne
 Gelée d'abricots
 Officer
 R^d Beef
 Tongue.

M. Water
 Mashed.
 Chicken
 Ribs of M. Lamb.
 Mashed.
 Pastry.
 Housekeeper
 R^d Beef.
 Soufflé
 Mashed.
 Mashed.
 Pages of the Backstairs
 Ribs of Mutton.
 Chopin of Mutton.
 Mashed.
 Mashed.
 Mashed.
 Pastry.
 Master Cooks
 Mashed.
 Ribs of Beef.
 Leg, Neck & Shoulder Mutton.
 Mashed.
 Lamb's head & Pluck
 Pastry.
 Pages of the Presence
 Soufflé
 Mashed.
 Ribs of Beef.
 Leg, Neck & Shoulder Mutton.
 Mashed.
 Pastry.
 Kitchen
 Round of Beef.
 Mutton
 Mashed of Veal.
 Mashed
 Mashed
 Mashed of Mutton
 Chicken
 Fowls.
 Pudding.
 Chicken
 Pudding braised

Stock
Veal
Fowls

Saturday 26 May 1821.

His Majesty's Dinner

2 Potages.
Chicken & rice
Paysanne.
2 Pigeons.
Smoked
Mullet.
2 Relishes.
R^d Chicken
Leg of Mutton.
2 Entrées.
Les Poulets découverts aux poires
Le Francisque à l'huile
Second Course.
2 P^{tes}. Melon
Chicken
Tartlets Le vin au lait
4 Entremets.
Les Epinards au jus.
Le Mincaroni
La Compote de cerises.
Les Tartelletes de cerises.
Side Board.
Leg of fresh Lamb.
Pullet.
Eggs.
Soup 2
Smoked
Whiting
Chicken
Les Boudins à la trichine
Lamb Cutlet.
Les Pâtés à la Bechamelle
Le ris de veau
M^d Chicken
Goose.
Puffin
Le ris au lait
Les Tartelletes
Officer
Piller of Meat
Ham

M. Water

Small Turkey.
Blain of Mutton.
M^d Grap Lamb
Chicken
Tart.
Housekeeper.
Pile of fresh Lamb.
Branch of Veal.
Pastry.
Pages of the Backstairs.
P. of fresh Lamb.
Branch of Beef.
Tart.
Pastry.
Master Cooks.
M^d & fresh of Veal.
Leg, Neck & M^d Mutton
Hash
Pastry.
Pages of the Presence.
P. of fresh Lamb.
Loin of Veal.
Leg, Neck & M^d Mutton
Hash
Pastry.
Kitchen
Meat

Stock
Veal
Ham
Trots.

Sunday 27 May 1821.

His Majesty's Dinner

2 Potages
Le Mogolkatancy
La Fric de Haricots
2 Pigeons.
Haddock
Whiting
2 Relishes.
Baked Chicken
Sir loin of Beef.
2 Entrées
Les Boudins d'Agneau
Les Escalopes à la Neuchâtel
Second Course.
2 P^{tes}. Venison
Chicken
Pigeon Les Boudins & Pommes
4 Entremets
La gelée d'orange
Les petits pois
Les Haricots verts.
Les Tartelletes de framboises
Side Board.
Lamb
Beef
Pullet.
Eggs.
2 Soups.
Sole
M^d Beef.
Lapin.
Francisque à l'huile
Pullet à la Pluche
Petit Pâté de Mutton
Les brandes aux pois
Chicken roasted.
Pigeon
Les Haricots verts.
Les Beef. bouillis
La gelée d'orange
Les Tartelletes de framboises.
Officer
Cold Meat
Pullet

M. Water

Head Beef
Chicken
Turkey
Pastry.
Housekeeper.
R^d Beef
Pullet
Tongue
Pastry.
Pages of the Backstairs
R^d Beef.
Pullet.
Leg of Mutton
Pastry
Master Cooks.
R^d Beef
Leg & M^d Mutton
Pullet
Pastry.
Pages of the Presence
R^d Beef
Pullet
Tongue
Leg & M^d Mutton
Pastry.
Kitchen
R^d Beef

His Majesty's Dinner

2 Portages
Mutton & Bread
Le Potage aux Appels
2 Pigeons
Les Merlans frits et bouillis
Le Turbot grillé
2 Relishes
R^d Chicken
Leg of Mutton
2 Entrées
Les botelles de veau en papillotes
La Blanguette de volaille aux fines
Second Service
2 Pots. Relishes
Chicken
Ducks. Le Pain de Seveson
4 Entremets
Les boeuf pochés
Le Petit Ouz
Le Vol au vent d'hericet
La Crème au Caffé
Side Board
Loin of Veal.
Ribs of M. Lamb.
Pudding
Eggarries
Zephyr
Le Turbot grillé
Fines Sals
Chicken & Rice
Neck of Mutton
Les botelles d'ignou
La Gabelous de Lapreaux
La Truie de Poulet
Les Escalopes de Mouton
H^d Chicken
Poulet
Les boeuf au Mirou
Les Champignons
La Crème au Caffé
Les Gâteaux fins

M. Walter
Mirelle
Beant of Veal.
H^d Chicken
Pastry
Housekeeper
Neck of Veal.
Bacon
Hash
Pastry
Pages of the Backstairs
Fines of Veal.
Bacon
Leg & Shi. Mutton
Hash
Pudding
Pastry
Master Cook
Knuckle of Veal.
Bacon
Leg & Shi. Mutton
Hash
Pudding
Pastry

Pages of the Presence
Fines of Mutton
Shi. Veal
Hash
Pudding
Pastry

Kitchen
Neck
Bouf.
Veal.
Pudd.
Veal.
Mutton
Bacon
Pastry

His Majesty's Dinner

2 Portages
Mutton & Bread
Potage aux Appels
Pigeons
Fines
Mirelle
2 Relishes
Les Poulets au naturel
La Cuisse de Bouf.
2 Entrées
La Truie au Frit
Les botelles de veau frites aux fines
Third Service
2 Pots. Relishes
Les Poulets
Grouse fowl, Les Biscuits au Lait
4 Entremets
Les Fines d'hericet
Les Champignons au gratin
La Tourte de Pommes
Grouse fowl
Side Board
Neck bone of Bouf.
Leg of Mutton
L^d of Mutton
Pudding
Eggarries
Soup a la Reine
Julienne Soup
Fines
Mirelle
Knuckle of Mutton
Grouse
Fines of Pudding
Les botelles de veau aux fines
Les Petits Patis de Mouton
La Blanguette de Poulet
Chicken
Rabbit
Pudding
Lettuce
La Crème au Caffé
La Tourte de Pommes
Officer
Ribs of Mutton
Pudding

M. Walter
L^d of Mutton
Salt Beef
Mirelle
Chicken
Pastry
Housekeeper
Chicken
L^d of Mutton
Salt Beef
Pastry
Pages of the Backstairs
Mirelle
Chicken
Neck bone of Bouf
L^d of Mutton
Hash
Les bouf a Mirelle
Master Cooks
Bread
Neck bone of Bouf
L^d of Mutton
Hash
Pages of the Presence
Bread
L^d of Mutton
Neck bone of Bouf
Hash
Kitchen
Salt Beef
Leg & Shi. of Mutton

Wednesday 30 May 1821.

Her Majesty's Dinner

2 Potages
Le Potage aux Courcoubres
La Paysanne.

2 Pigeons.
Whiting
Cold Salmon

2 Relishes.
Chine of Mutton
B^d Chicken

2 Entrees
Les Filets de Poulet a la Marichette
Les Canards aux Petits

Second Service

2 Roast. Relieve.
Chicken
Pigeons
Branche

4 Entremets.
Les Epinards.
Les Carottes.
La Gelée de Truie.
La Jalousie.

Side Board.

Fillet of Veal.
Pate of House Lamb
Pullet.

Equerries

Soups.
Cold Salmon
Whiting
Leg of Mutton
Chicken
Mutton Cutlets
Bouillie de Volaille.
Marrinade a l'Anchoise
Harbi a la Portugaise
W. Chicken
Pigeons
Poulet
a la Croix.
Jalousie
Branche

Officer

Shd. House Lamb

Shad House
Whiting

M. Water

Mackrel.
W. Chicken
Leg of Mutton
Pastry

Pages of the Bacheliers

Chine of Mutton
Calf Liver
Hash.
B^d Pullet.
Mutton Cutlets
Pastry

Master Cooks

Leg, Neck & Shd. Mutton
Hash.
Bouillie de Pullet.
Pastry

Pages of the Presence

Leg, Neck & Shd. Mutton
Calf Liver & Bacon
Hash.
Stock Meat
Mutton Chop.

Kitchen

Mutton
Shd. P.

Stock

Beef
Veal
Poulet

Thursday 31 May 1821.

Her Majesty's Dinner

2 Potages
a la reine
a aux Choux

2 Pigeons.
Mackrel.
Sole.

2 Relishes.
Roast Chicken
Shd. Liver of Beef.

2 Entrees
La Blanquette de Poulet aux Petits
Les Boudins de Mouton

Second Course

2 Roasts. Remoue.
Game
Chicken
La Bouillie

4 Entremets
Les Haricots au vin
L'Onion
La Compote de Lait
La Tourte de Grenouille

Mise en Table

Calf's head
Pullet.

Equerries

2 Chops.
Mackrel.
Sole.
Pullet aux Champignons
W. Beef.
La Blanquette
La Grenouille
Les Petits Pate' au jus.
La Truie de Poulet.
W. Chicken
Guinea fowls.
Poulet.
Poulet
La Tourte de Grenouille
La Bouillie

Officer

Pate of H. Lamb
Pullet

Stock

Poulet - 1

M. Water

W. Beef
Whiting
Chicken
Pate

Housekeeper

W. Beef
Hash
Neck of Mutton
Pastry

Pages of the Bacheliers

W. Beef
Liver of Veal
Shd. Mutton
Pastry

Master Cooks

W. Beef
Liver of Mutton
Shd. Veal
Hash
Pastry

Pages of the Presence

W. Beef
Leg of Mutton
Fillet of Veal
Pastry

Kitchen

W. Beef
Mutton
Neck & Breast Veal.

Lady Bloomfield

Sole.
Whiting
B^d Pullet.
Bacon
W. Neck of Mutton
Pate

Friday 1st June 1821.

His Majesty's Dinner

2 Potages.
 1 au Sureau
 1 au Mouton
 2 Pigeons.
 Macreux.
 Whiting
 2 Relishes.
 Le Poulet a la Bretonne
 Ribs of Grasp Lamb
 2 Entrées
 La Blanquette aux Poix
 Les Cotelettes de Veau.
 Second Service
 2 Rots. Relish.
 Chicken Gâteau a la Curie
 4 Entrées.
 Les haricots verts.
 Les Champignons.
 La Tourte de Grouse
 La Gelée de Fraises.
 Side Board.
 Leg of Grasp Lamb.
 Pullets
 Equerries
 2 Potages.
 Le Turbot.
 Chicken of Mutton.
 Chicken Pige.
 Pate a la Reine
 Les Blanquettes de Veau
 Les Cotelettes de Mutton.
 La Bœuf a la Maitre d'Hotel
 1st Chicken
 Duckling
 Les Poix
 2 Entrées.
 La Tourte de Grouse
 Le Veau au lait
 Officer
 Ribs of Mutton
 Pullets.

M. Water

Turbot.
 1st Chicken
 Leg of Mutton
 Pasty -
 Housekeeper
 1st Rot.
 1st Mutton.
 Hash.
 Pullet
 Pasty.
 Pages of the Backstairs
 Salmon.
 1st Mutton.
 Leg of Veal.
 Bacon
 Hash -
 Master Cooks.
 Sole.
 Leg of Mutton
 1st & Breast of Veal.
 Bacon
 Hash -

Pages of the Presence

Macreux.
 Fillet of Veal.
 Hash.
 Ribs of Mutton.
 Stock Meat.

Kitchen

Hamlets of Veal.
 Mutton.

Stock
 Beef
 Veal
 Fowl

Saturday 2nd June 1821.

His Majesty's Dinner

2 Potages.
 Chicken & Rice
 Macreux.
 2 Pigeons.
 Turbot
 Mullet -
 2 Relishes.
 Leg of Mutton.
 Chapon au gros sel.
 2 Entrées
 Les Filets saignés a l'huile
 Les Cotelettes a la Queen aux poix
 Second Service
 2 Rots. Relish.
 Chicken La Solye au vin
 1st Poul.
 4 Entrées.
 La Poul.
 2 Entrées
 La crème a la fleur d'Orange
 Le Veau au vent d'Alric
 Side Board
 Rich bone of Beef
 Pullets.
 Equerry
 Rice & Chicken
 Carole.
 Macreux.
 Dory
 Pullet grillé
 Soupe de Veau
 Les Cotelettes de Mutton.
 La Petit Pate au jus.
 2 Entrées de Veau.
 Les Cotelettes aux Poix
 1st Chicken
 Pigeon
 Apinage
 Bœuf gras
 Veau au vent
 La crème
 Officer
 Lamb
 Pullets.

M. Water

Leg of Mutton -
 Macreux.
 Chicken
 Pasty -
 Housekeeper -
 Rich bone of Beef -
 Hash -
 Mutton chops.
 Pasty -
 Pages of the Backstairs
 Rich bone of Beef.
 Leg of Mutton.
 1st Lamb
 Mutton chops.
 Master Cooks.
 2nd Grasp Lamb.
 Rich bone of Beef
 Mutton chops.
 Pasty -

Pages of the Presence

Salt Beef.
 Hash.
 2nd Grasp Lamb.
 Chicken Pige.
 Pasty -

Kitchen

Salt Beef.
 Hash -

Stair House

Whiting
 Macreux.
 Pullet.
 Chicken
 Ducks.
 Pigeons

Sunday 3rd June 1821.

His Majesty's Dinner

2 Potages
Le Magdebonois
Le Printanier.
2 Poysons.
Cote de Salmon.
Whiting
2 Relaves.
Chicken & Rice
Sir loin of Beef.
2 Entrées
Au Poullet aux Oix
Les Boudoirs a la Nibelien
Second Service
2 Pots Relave
Chicken
Quais Le Soufflé
4 Entremets.
Les Oix
L'ambroisie
La Gelée de Vin
La Tourte de Prunes.
Side Board.
Fillet of Veal.
Roh of House Lamb.
Pullet.
Equerry.
2 Soups.
Roh.
Roh Beef.
Pigeon Pie.
Fricassee
Mark lettuce.

Tuesday 5th Sept June 1821.

His Majesty's Dinner

2 Potages
 La Tortue
 La Crème au vin
 2 Pigeons
 Le Turbot grillé
 Les Macarons
 2 Velours
 Le Chapon aux Choux-fleurs.
 La Sauté de Mouton
 2 Entrées
 L'Emmets de Boulet a la Richemond
 Les Filets de Mouton au Populotte
 Second Service
 2 Fots. Velours
 Chichon Pancakes
 Pea-pool.
 4 Entremets
 Steued Beef
 Le Ploumard
 Les Trinités de Grenade
 La gelée de fraises.
 Side Board
 Pâté of goat Lamb
 Pullets
 Equerries
 2 Potages
 Doree
 Muttons
 La Noix de Veau a la belle au
 La Carotte de Mouton rotie
 Les Trinités de Mouton
 Les Petits Ombes a la Richemond
 Les Trinités de Veau
 Mutton
 Mutton
 Choux-fleurs.
 Potage
 Jellie de Vin
 Third House
 Sole.
 Muttons
 Trout
 Capon
 Tragon.
 Pigeon
 Ducks
 Chickens
 Guinea Fowls.
 Pullets

M. Water
 Sole.
 Rich bone of Beef
 Mutton chops.
 Chicken
 Poultry
 Housekeeper
 Sole.
 Salt Beef
 Mutton Lamb
 Poultry
 Pages of the Backstairs
 Braise
 Sole.
 Rich bone of Beef.
 Leg, Neck & Mutton.
 Hash.
 Master Cooks.
 Braise
 Rich bone of Beef
 Leg, Neck & Mutton.
 Mutton
 Butter
 Pages of the Presence
 Sole.
 7. Goat Lamb
 Salt Beef.
 Cheese of Mutton.
 Kitchen
 Round of Beef.

Stock
 Beef
 Veal
 Cowheals.
 Fowls
 Hens

Wednesday 6 June 1821.

His Majesty's Dinner

2 Potages
 La Purée de Pot
 Le Mouton a la mode
 Le Potage au Lait
 2 Pigeons
 Le Grey Mullet a la Genevoise
 Soles frites & bouillies
 2 Velours
 Les Ombes grillés
 Les Cotes a l'Anglais
 2 Entrées
 La Trinité de Poulet
 Les Filets de Mouton a la M^{re} d'Orléans
 Second Service
 2 Potes. Velours
 Le Capucien
 Les Ombes
 Le Soufflé a l'Orange
 4 Entremets
 Les Epaves au jus.
 Le Chichon
 La Compote de Cerises
 Le Pain a la Duchesse
 Side Board
 Calfs head
 Sausages
 Equerries
 La Tortue
 La Purée de Pot
 Mullet a la Genevoise
 Mackerell
 Saddle of Mutton
 Capon
 Terrin de Veau
 Trinité de Poulet
 Emmece de Mouton
 Pâté au jus
 Chickens roasted
 Pigeon
 Epaves
 Les Saufs au beurre noir
 La Compote de Cerises
 Le Pain a la Duchesse
 Officer
 Mutton Lamb
 Pullets

M. Water
 French Turbot.
 Cheese of Mutton.
 Chicken
 Poultry
 Housekeeper
 Leg of Mutton.
 Hash
 Poultry
 Pages of the Backstairs
 Cheese of Mutton.
 Leg of Veal
 Hash
 Poultry
 Master Cooks
 7. Goat Lamb
 Mutton & Mutton.
 Hash
 Mutton
 Poultry
 Pages of the Presence
 Leg & Mutton.
 7. Goat Lamb
 Mutton Veal.
 Hash
 Kitchen
 Breast of Veal
 7. Mutton

Stock
 Beef
 Veal
 Fowls

Third House
 2 Turkeys of Turke
 1 D^r - Pheasant

Thursday 7th June 1821.

Her Majesty's Dinner

2 Potages
 Le Mogolhattaney
 Mouchle of Veal & Vermicelli
 2 Pigeons.
 Mouton aux fines herbes.
 Les Sals.
 La Truite a la Genevoise
 2 Velours.
 Les Poulets au gros sel.
 L'Alloyau - L'Stein of Beef.
 2 Entrées
 Les Poulets aux Poix
 Les Cotelettes de Mouton.
 2 Voort. Velours
 Chicken
 L'Ami. Les Choux & Meringues
 4 Entrées.
 Les Haricots verts
 Les Haricots au Vin
 Le Mel au vent d'Herminet
 La gelée de Citron
 Side Board.
 Loin of Veal.
 Pullet
 Equerries
 Chicken & Rice Soup.
 Mogolhattaney.
 Turbot.
 Mackerell.
 Pt. Beef.
 Pigeon Eye.
 Veal Cutlet.
 Pâté de Sauternes de Cress.
 L'Entrée de Volaille.
 L'Entrée de Mouton.
 Pt. Chicken
 Quatre fowls.
 Haricots
 Haricots
 Haricots
 Volauvent.
 Jellie -
 Lady Bloomfield
 Pt. Lamb.
 Pullet
 Pasty -
 Loin of Mutton.
 Officer
 Pt. Mutton.
 Pullet

W. Water
 Whiting
 Pt. Beef.
 Chicken
 Pasty -
 Housekeeper.
 Pt. Beef.
 Pullet.
 Pasty -
 Pages of the Backstairs
 Pt. Beef.
 Pullet.
 2. Graft Lamb
 Pasting -
 Master Cooks.
 2. Graft Lamb.
 Pt. Beef.
 Pt. Veal -
 Leg & Skin of Mutton.
 Pasting -
 Pages of the Presence
 2. Graft Lamb.
 Pt. Beef.
 Leg & Skin of Mutton -
 Pasting -
 Kitchen
 Pt. Beef
 Pt. Mutton -
 Stew House.
 Turbot
 Cotelet Salmon
 Lobster.
 Prawns.
 Pullet
 Chicken
 Pt. fowl
 Ducks -

Stock.
Beef
Veal
Lamb
Poultry

Friday 8th June 1821.

Her Majesty's Dinner

3 Potages
 Le Mogolhattaney
 La Tortue
 La Julienne
 2 Pigeons.
 Turbot.
 Mackerell.
 2 Velours.
 Le Chapon au vin
 Le Pâté de Pigeon
 4 Entrées
 La Tricarpie de Poulets -
 Les Cotelettes de Mouton.
 Les bonards aux poix
 Le Haut aux fines herbes
 Second Service
 2 Pâtés. Velours
 Chicken
 Quatre fowls. La Boullie
 4 Entrées.
 Les Tartettes de Cresson.
 La gelée de fraises.
 Les Haricots au vin
 Les Petits Poix
 Side Board.
 Pt. Mutton
 Conque.
 Le Pâté de Haricots.
 Pt. of Lamb.
 Pt. Loin of Beef.
 Pullet
 Chicken
 Pt. of Veal.
 Pt. of Mutton
 Loin of Veal.
 Stew House.
 Pullet
 Chicken
 Pt. Chicken
 Grouse
 Pigeon
 Turbot
 Salmon pearl.
 Lobster -
 Officer
 Breast of Veal.
 Pullet

W. Water
 Mackerell.
 Pt. of Graft Lamb.
 Chicken Pasty.
 Pasty
 Housekeeper.
 Pt. Graft Lamb.
 Pt. of Veal.
 Trout.
 Pasty -
 Pages of the Backstairs
 Pt. of Graft Lamb.
 Pt. of Mutton.
 Pt. Mutton.
 Salmon.
 Pt. Mutton.
 Pullet.
 Pasty -
 Master Cooks
 Leg & Skin of Mutton.
 Pullet of Veal.
 Mackerell.
 Whiting
 Pt. Mutton.
 Pullet -
 Pages of the Presence
 Leg & Skin of Mutton.
 Pullet of Veal.
 Mackerell.
 Whiting
 Pt. Mutton.
 Pullet -
 Kitchen
 Pt. Veal.
 Breast of
 Mutton

Saturday 9 June 1821.

His Majesty's Dinner

3 Potage:
Le Potage au Lait
Le Thi et Poulet.
Mozzarella

2 Pigeons.
Cotelet d'Agneau.
Machouill.

2 Relaves.
Le Chapon a la Tardone.
Les Cotelettes de Veau panées

6 Entrées
Le Timon au Saucisson de Porc
La Blanquette de Poulet aux Petits
Le Filet d'agneau de Cailles
L'Entrée de Mouton aux herbes
Le Saucisson de Veau a l'italienne
Les Cotelettes de Mouton panées

Second Service

2 Rob.
Chicken.
Duckings
Creme Soufflé

6 Entrées.
Pigeons.
Herbes vert.
Pois.
Les Etouffés au petit Saut
La Truite d'Albi
Gooseberry fool.

Side Board

Loaf of Meat.
Pudding.
Milk House Lamb
Leg of Mutton

Equerry.
Mozzarella
Rice & Chicken
Truffles.
Braised Chicken
Milk bone of Beef
Mutton Chop
Chicken with Peas
St. Chicken
Pigeon
Spinnage
Pears.
Vol au vent.
Gooseberry fool

M. Water
Sole.
Rich bone of Beef.
Loaf of Mutton.
Chicken
Pastry

Housekeeper

Salt Beef.
Loaf of Mutton.
Pastry

Pages of the Backstairs

Salt Beef
Loaf of Mutton.
Mutton Chop.
Wheat
Pastry

Master Cooks

Rich bone of Beef
Leg, Neck & Mutton.
Duckings
Chick.

Pages of the Presence

Salt Beef.
Leg, Neck & Mutton.
Wheat
Pastry

Kitchen

Mutton.
Bread &c.

Stock
Beef
Milk
Fruit.

Sunday 10 June 1821.

His Majesty's Dinner

2 Potage:
La Julienne
Le Vermicelli

2 Pigeons.
Grouse Muller.
Truffles }
Sole }

2 Relaves
Pate d'agneau de Pigeon
Thie & Chicken

6 Entrées
Le Timon au Saucisson de Veau
L'Entrée de Poulet a la Truie
Les Entrées aux herbes
Les Cotelettes de Veau en Papillote
Le Saucisson de Veau a l'italienne
Le Poulet aux Petits

Second Service

2 Rob.
Chicken
Grouse
Legs de Dinde a la blanche

4 Entrées
Le Saucisson de Veau
Les Petits Pies et Potages
Les Hammonds au gratin
Cherry Tart.

Side Board

M. Beef.
Filet of Veal.
Pudding.

Equerry
Chicken
Leg of Mutton
Veal.

Officer

M. Beef.
Pudding

M. Water
Whiting
St. Beef.
Chicken Pie.
Pastry

Housekeeper.
M. Beef.
Pudding
Pastry

Pages of the Backstairs

M. Beef.
Pudding.
Stick of Veal.
Bread

Master Cooks

M. Beef.
Loaf of Veal.
Pudding.
Bread
Pastry

Pages of the Presence

M. Beef.
Pudding.
The Veal.
Bread
Pastry

Kitchen

M. Beef.
Bread of Veal.

Stock
Veal.
Lard
Cabbage feet.

Monday 11 June 1821.

Her Majesty's Dinner

2 Potages
 La Tortue.
 La Caponaie.
 3 Pigeons.
 Les Perdons.
 2 Cailles.
 Cailles Chalmers.
 2 Melons.
 Le Chapon au succremé.
 Les Filets de Mutton froids.
 6 Entrées
 Les Cotelettes de Mutton glacées.
 Les Filets de Poulet à la Marseillaise.
 La Blanquette de Poulet aux Champignons.
 Les Filets de Sole à la Maitre d'Hotel.
 Les Petits Filets de Poulet à l'Allemande.
 La Tranchée de Poulet.
 Second Service.
 2 Nids.
 Chien.
 Duckling.
 6 Entrées.
 Les Poix.
 Les Escargots.
 Les Champignons.
 Les Artichokes.
 La Tourte de Grascille.
 La Compote de Cerises.
 Side Board.
 Prime of Mutton.
 Leg of Veal.
 Pullets.
 Ribs of House Lamb.
 Officer.
 Ribs of House Lamb.
 Pullets.

Mr. Water
 Prime of Mutton.
 Leg of Veal.
 Chicken.
 Poultry.
 Howshoes.
 Prime of Mutton.
 Veal Cutlet.
 Poultry.
 Pages of the Bachelors.
 Leg, Veal & Prime Mutton.
 Breast of Veal.
 Bacon.
 Poultry.
 Master Cooks.
 Leg, Veal & Prime Mutton.
 Prime Veal.
 Hash.
 Chicken.
 Poultry.
 Pages of the Presence.
 Prime & Veal of Veal.
 Breast of Mutton.
 Prime.
 Poultry.
 Bacon.
 Poultry.
 Prime Mutton.

Stock
 Beef
 Veal
 Fowl.

Tuesday 12 June 1821.

Her Majesty's Dinner

3 Potages
 Le Mouton à l'Orange.
 Le Magot de Mouton.
 Le Potage aux Choux.
 2 Pigeons.
 Fowl.
 Mackerell.
 Relive.
 Les Poulets aux nouvelles.
 Le jambon aux fleurs.
 6 Entrées
 Les Poulets à l'Estragon.
 Les Filets de Veau.
 Les Boudins de Mouton.
 Les Blanquettes de Poulet aux Champignons.
 Le Saucisson de Poulet aux truffes.
 La Giblette de Lapereau.
 Second Service.
 2 Nids.
 Chicken.
 Pigeon.
 Le Soufflé à l'Orange.
 Entrées.
 Prime of Veal.
 Bacon.
 Prime of Potatoes.
 Tartines de Cerises.
 Le gâteau allemand.
 Les Cerises à la Marseillaise.
 Side Board.
 Round of Beef.
 2^d Grasp Lamb.
 Pullets.
 Officer.
 Prime of Grasp Lamb.
 Pullets.

Mr. Water
 Mackerell.
 2^d Grasp Lamb.
 Chicken.
 Poultry.
 Howshoes.
 Prime of Grasp Lamb.
 Poultry.
 Pages of the Bachelors.
 Prime.
 Mackerell.
 Ribs of Beef.
 2^d Grasp Lamb.
 Master Cooks.
 Beef.
 Cramped Lamb.
 Ribs of Beef.
 Leg & Prime Mutton.
 Poultry.
 Pages of the Presence.
 Prime.
 Salmon.
 Prime of Mutton.
 2^d Grasp Lamb.
 Salt Beef.
 Poultry.
 Kitchen.
 Salt Beef.
 Leg & Breast Mutton.
 Red House.
 Salt Beef.
 Prime Mutton.

Stock
 Beef
 Veal
 Fowl
 Fruits.

Wednesday 13 June 1821.

His Majesty's Dinner

2 Potages.
1 a la reine
1 aux Champ.

2 Pigeons.
1 Catterpoul
des Macarons.

Relous.
des Poulets aux Herbes fines
des Pate chaude de Baylons.

6 Entrees
des Filets a la Marchande
des Entrees de Montan glaces
des Truies de Veau aux peres
des Caprollets de Veau blanc.
des Petits Pate de Laitance de Champagne
des Chiquettes de Poulets aux Champignons

Second Course.
2 Actes. Relous.
Blanchis
Quais des Petits Briolets

6 Conditiments
des Appareils
des Petits Pate
des Brioletes
des Tourtes de pommes
des Gales d'orange
des Blancmanger.

Side Board
Loin of Veal.
His House Lamb
Guinea fowls.

Officer
Veal of Veal.
His House Lamb
Hare.

Stock
Beef - 45
Hare
Suet.
Fowls.
Carpenter.

Mr. Water
1 Veal
Leg of Mutton.
Chicken Pige.
His House Lamb
Pasty.

Housekeeper
His House Lamb.
Fish
Pasty.

Pages of the Buckstose.
His House Lamb.
Chicken of Mutton.
Veal of Veal.
Pasty.

Master Cooks.
His Veal.
Leg & His Mutton.
Pudding.

Pages of the Presence.
His House Lamb.
Veal of Mutton.
Breast of Veal.
Pasty.

Kitchen
His Mutton.
Breast &c.

Yeoman
Leg & His Mutton.

Porters on the Gate.
Beef & Breast Mutton.

Silver Scullery
Loin of Mutton.

Wednesday 13 June 1821 Continued

Provisions for the Ball & Supper.

1 Hams
1 Tongues.
Pullets
Lobsters
Prawns.
Rile of House Lamb.
His - 80
Metewatts.
Dishes of Pasty
Jellie & cream.
His Loin of Beef
2 Pillies of Veal
2 Portions of Game.
R. Chicken
2 Portions of Beef
Legs of Mutton.
His - 40
Nick & Breast Mutton.
Loin - 22

Family Suppers.

Housekeeper
Pullets
Tongue.
His House Lamb
Lobsters
Prawns.

Musicians
2 Fowls.
Lamb.
Hare.
2 Lobsters -
Pillie of Veal.
2 Sweets -

Footmen.
R. Beef.

Lamp lighters
His Mutton.

Porters
Salt Beef
His Mutton.

Bar Street Officers
Salt Beef
His Mutton.

Messengers.
Pillie of Veal.

Steward's Room
Hare
R. Beef.
Fowls.
Fowls.
Lobster.
Pillie of Veal.
4 Sweets

Master Cooks.
Fowls
Fowls
Lobster

Thursday 14 June 1821.

His Majesty's Dinner

2 Potages.
 La julienne
 Le Mergolotomany.
 2 Pigeons.
 Bœuf Saumon
 Sole.
 2 Reliefs.
 Le Chapon au macaroni
 Sir-Loin of Beef.
 2 Entrées
 La Blanquette de Poulets aux Poix
 Les Cotelettes de Veau
 Second Service
 2 Rots - Relieve.
 Chickens La Boullie
 Rabbits.
 4 Entremets.
 Les haricots verts.
 Les Champignons au gratin
 La Compote de Cerises.
 Le Blancmanger.
 4 Pudding et off.
 Pile of House Lamb.
 Equerry.
 2 Soups.
 Turbot.
 Chicken & Macaroni
 Sir-Loin of Beef.
 Les Filets de Canard
 Les Filets de Volailles au papillote.
 La Truisselle de Poulets.
 L'Emmeuse de Volailles
 2 Vets.
 Chicken
 Pea poul.
 Les haricots verts.
 L'Ortolan.
 Apricot Tart.
 Blancmanger
 Officer
 W. Beef
 Pullet

M. Walter
 Whiting
 Pt. Beef
 Stead Head & Pear
 Pasty
 Housekeeper
 W. Beef
 Stead Head.
 Pasty
 Pages of the Backstairs
 W. Beef
 2. Grap. Lamb
 Stead Head.
 Master Cooks.
 W. Beef
 2. Grap. Lamb
 Pullet of Veal.
 Pasty.
 Pages of the Presence
 Pt. Beef
 Loin of Veal.
 2. Grap. Lamb.
 Kitchen
 2. Grap. Lamb.
 W. Beef.
 Side House
 Whiting
 Lobster.
 Sole.
 Haddock.
 Mackell.
 Ducks.

Stock
Veal
Couscous

Friday 15 June 1821.

His Majesty's Dinner

2 Potages.
 Le Mergolotomany
 La Truisselle -
 3 Pigeons
 Les Sole Juis et bouillie
 Le Turbot grillé au Vin de Champagne
 Crimped Cod.
 2 Reliefs
 Le Pullet au gros sel.
 Pile of Lamb.
 4 Entrées
 Le Truisselle aux Poix
 Les Cotelettes de Veau.
 La Blanquette aux Champignons
 La Escalopie de Mouton -
 Second Service
 2 Rots - Relieve.
 Rabbits Pinner.
 Chickens
 4 Entremets.
 Les Poix au naturel.
 L'Ortolan.
 La Truisselle d'Alouet
 La Gâche d'Orange
 Side Board.
 Sir-Loin of Beef.
 Pullet.
 Chickens.
 M. Walter
 Whiting
 Loin of Mutton.
 Pt. Chicken
 Pasty.
 Housekeeper
 Haddock.
 Pile of Mutton.
 Pasty.
 Pages of the Backstairs
 Mackell.
 W. Mutton.
 Pullet.
 Pasty.

Master Cooks.

Sole
 Salmon
 Pt. Head
 Bacon
 Pullet
 Pasty -
 Pages of the Presence
 Pile
 W. Mutton.
 Veal
 Bacon
 Kitchen
 Pt. Mutton -
 40 Stable People
 Round Beef
 Leg of Mutton
 Pullet of Veal -
 Side House
 3 Potages 2 Pigeons
 Le Printanier 2 Pastors
 La Truisselle Les Moutons
 Le Mergolotomany.
 2 Reliefs.
 Le jambon de Bayonne aux Epinards
 Les Filets de Poulets aux Champignons
 2 Entrées
 Les Pullet decoupees aux Poix.
 Les Truisselles de Veau a la jardiniere
 Les Filets de Volailles au Papillote
 Les Cotelettes de Veau aux haricots
 La Blanquette de Volailles aux Concomres
 Le Canard aux haricots
 Les Filets de Mouton a la Maitre d'Hotel
 Le Pullet a l'Ortolan
 2 Vets. Relieve.
 Les Printaniers. La Boullie
 Les Pullet - Les Truisselles
 4 Entremets
 La Gâche de Vin
 Le Blancmanger
 Le Pot au Feu d'Alouet
 Les Tartlettes de Cerises.
 L'Empereur de Pommes
 Les Petits Poix
 Les Epinards au pers.
 Les Champignons.
 Side Board.
 Pt. Beef.
 Pullet of Veal
 Yorkshire Pudding

Saturday 16 June 1821.

His Majesty's Dinner

2 Potages
La Crème à l'orge
Le Mayol-kataana
2 Pigeons
La Saucette au vin
Les Mortons frits et bouillis

2 Relishes
Le Chapon au vin
Le Pâté de Pigeons

4 Entrées
La Blanquette de Poulets aux Pêches
Les Cotelettes de Mouton
Les Petits Pâtés de Laitances
Le Picandean de Pigeons & Poulets

Second Service

2 Pates
Chicken
Lamb
Relish
Bouilli

4 Entremets
Les Epinards
L'Amulette
Les Tartarets de fenouille
La gelée de vin

Side Board

Fillet of Veal
D. Grasp Lamb
Pullet
Laprom Tardet
W. Beef

Officer

Pâté Grasp Lamb
Chicken

Equerry

Mocked
B. Beef
W. Chicken
Veal cotelette
W. Grasp Lamb

M. Water
Mocked
W. Grasp Lamb
Chicken
Pastry

Housekeeper
Leg of Mutton
Salt Beef
Pastry

Pages of the Backstairs
Rich bone of Beef
Chine of Mutton
Wine
Pastry

Master Cooks
Leg, Shoulder & Neck Mutton
Rich bone of Beef
W. Grasp Lamb
Wine
Bacon
Pastry

Pages of the Presence
Round of Beef
Leg, Neck & Rib Mutton
W. Grasp Lamb
Pastry

Kitchen
Salt Beef
Mutton

Stack
Beef
Veal
Lamb
Pork

Sunday 17 June 1821.

His Majesty's Dinner

4 Potages
Le Mayol-kataana
La Saucette
Le Potage aux Choux
Le Veau & Poulets

Porpon
Sole
Côte de Saumon
Turbot

2 Relishes
Le Pâté de Pigeons
Le Chapon au Macaron

8 Entrées
La Tricazée de Poulets
Le Granaolin de Veau
Les Poulets à la Pêche
Les Cotelettes de Mouton à la Minute
Les Filets de Sole à la Maitre d'Hotel
Le Saucé de Poularde
La Blanquette de Poulets aux Cornues
Les Cornues de Veau aux pois

Second Service

4 Pates
Sole
Chicken
Turkey Pate
Lamb
Relish
La Bouillie
Les Choux à la Bouillie

3 Entremets

Les haricots verts
Les Petits Pâtés
Les Croquettes
Les Bœufs à la Mode
Le Veau au lait d'Albizet
La Truite de fenouille
La gelée de fenouille
La gelée de vin

Side Board

Sirloin of Beef
Ham of Mutton
Pullet

Officer
Mocked Lamb
Pullet

Stack
Wine 25/6

M. Water
Sole
W. Beef
Chicken
Pastry

Housekeeper
W. Beef
Pullet
Lamb
Pastry

Pages of the Backstairs
W. Beef
Pullet
Lamb
Leg & Neck of Mutton
Pastry

Master Cooks
W. Beef
Pullet
Leg & Rib Mutton
Lamb
Pastry

Pages of the Presence
W. Beef
Loin of Veal
Pullet
Lamb
Pastry

Kitchen
W. Beef
Leg of Mutton

Equerry
W. Beef
Pullet

Monday 18 June 1821.

M. Walter
Rice & Chicken
Lamb Cutlets
Pastry -

Housekeeper
Soup
Hot Mutton
Hash
Pastry -

Pages of the Backstairs
Chine of Mutton
Beef steaks
Omelet
Venison
Pastry

Master Cooks
Leg of Mutton
Venison
Beef steaks
Omelet

Pages of the Presence
Leg of Mutton
Beef steaks
Venison
Omelet
Pastry -

D. Clark
Soup
Saltman
Hot Pudding
Pastry -

W. off.
Pullet -

Mid House

Carbons
Chicken
Eggs
Pullet
Landing
Guinea fowls
Geese
Lards
Breadings

Tuesday 19 June 1821.

M. Walter
Whittings
Chine of Mutton
Chicken with Stewed Peas
Pastry -

Housekeeper
Hash
Dish bone of Beef
Hash
Pastry -

Master Cooks
Sole
Whittings
Salt Beef
Hot & dry Mutton
Hash
Pastry -

Pages of the Presence
Washwell
Round of Beef
Leg, neck & hind Mutton
Pastry -

Hotellan
Salt Beef -

Officer
Pick of Lamb
Pullet -

Boast off.
Loin of Veal
Pullet -

Cottage
Pie fowls
Dish -

Wednesday 20 June 1821.

M. Walter
Whittings
Beefsteak Pye
Pastry -

Housekeeper
Pick of Mutton
Beans & Bacon
Pastry -

Master Cooks
Loin of Veal
Chine of Mutton
Mutton chops
Bacon
Pastry -

Pages
Pullet of Veal
Hot Mutton
Bacon
Pastry -

Officer
Picnic of Lamb
Pullet -

Thursday 21st June 1821.

M. Water
 Turbot.
 R^t. Beef.
 Leg of mutton.
 Chicken.
 Pastry.
 Housekeeper.
 R^t. Beef.
 Veal cutlet.
 Pastry.
 Master Cooks.
 R^t. Beef.
 Leg, neck & ribs of mutton.
 Neck of veal.
 Pastry.
 Pages.
 R^t. Beef.
 Leg of mutton.
 Breast of veal.
 Pastry.
 Kitchen.
 R^t. Beef.
 Officer.
 Leg of mutton.
 Pastry.
 Equerry.
 Neck of mutton.
 Whiting.
 R^t. Chicken.
 Pastry.
 R^t. off.
 Veal.
 Pastry.
 Leg of mutton.

Friday 22nd June 1821.

M. Water
 Mackerell.
 Leg of veal.
 Chicken Pie.
 Pastry.
 Housekeeper.
 Whiting.
 Veal.
 Bacon.
 R^t. Mutton.
 Pastry.
 Master Cooks.
 Mackerell.
 Salmon.
 R^t. Veal.
 Leg of mutton.
 Pastry.
 Pages.
 Salmon.
 Mackerell.
 Fillets of veal.
 Bacon.
 Leg & neck of mutton.
 Pastry.
 Kitchen.
 Breast of veal.
 Bacon.
 Equerry.
 R^t. Mutton.
 Officer.
 Neck of veal.
 R^t. Mutton.
 R^t. off.
 Pastry.

Saturday 23rd June 1821.

M. Water
 Whiting.
 Rich bone of Beef.
 Neck & loin of mutton.
 Pastry.
 Housekeeper.
 Rich bone of Beef.
 Neck of mutton.
 Pastry.
 Master Cooks.
 Loin & neck of mutton.
 R^t. Leg of mutton.
 Ham of Beef.
 Pastry.
 Pages of the Presence.
 Leg of mutton.
 R^t. Leg of mutton.
 Breast of veal.
 Rich bone of Beef.
 Pastry.
 Kitchen.
 Leg, rib & breast mutton.
 Veal Beef.
 Officer.
 Rib House Lamb.
 Equerry.
 Salt Beef.
 R^t. off.
 Fillets of veal.
 Pastry.
 King's Lodge.
 Guinea fowls.
 Partridge.

Sunday 24th June 1821.

M. Water
 Salmon.
 R^t. Beef.
 Chicken.
 Pastry.
 Housekeeper.
 R^t. Beef.
 Pastry.
 Mackerell.
 Dutch Pie.
 Pastry.
 Master Cook.
 R^t. Beef.
 Pastry.
 Mutton chops.
 Pastry.
 Pages of the Presence.
 R^t. Beef.
 Leg of mutton.
 Pastry.
 Stewed veal.
 Pastry.
 Kitchen.
 R^t. Beef.
 Officer.
 R^t. Beef.
 Pastry.
 Equerry.
 R^t. Leg of mutton.
 Pastry.
 R^t. Mutton.
 Neck mutton.
 R^t. off.
 Pastry.

Monday 25 June 1821.

M. Water
 Sole.
 The Great Lamb.
 Chicken.
 Pastry -
Housekeeper
 The Great Lamb.
 Neck of Mutton.
 Pastry -
Pages of the Backstairs
 The Great Lamb.
 Pigeon Pie.
 Leg, neck & the Mutton.
 Pastry -
Master Cooks
 The Great Lamb.
 Leg & Breast Mutton.
 Fillets of Veal.
 Pastry -
Pages of the Presence
 Leg of Veal.
 Leg of Mutton.
 Breast of Veal.
 Pastry -
Kitchen
 The Veal.
 Mutton.
Equerry
 The Great Lamb.
 The.
Side Board
 Pudding -

Stock
 Beef.
 Veal.
 Calfs feet.
 Sweet.
 Fowls.

Tuesday 26 June 1821.

His Majesty's Dinner

3 Potages
 La Printanier
 La Mag. d'herbes
 Veal & Chicken
 2 Pigeons.
 Le Marland.
 Le Turbot grillé.
 2 Velours.
 Le Poul de Pigeon.
 Le Poul aux choux fleurs.
 L'Entrée
 La botellette de Montau.
 Les brandades aux navets.
 Les filets de sole a la M^{re} d'Orléans.
 Les filets de Poulardes en Papillote.
 La Abrogatoire aux Poul.
 Le Tricardonne de Veau a l'huile.
Second Service
 Vots. Velours.
 Les Poulardes. La Boudin.
 Les Jambons. Les Jambons.
 L'Entrée
 Les écrevisses.
 Les Espagnols.
 Les Potages.
 La gelée de veau.
 La crème de légumes.
 La Tricardonne de Veau.
Side Board
 Pudding.
 Chicken of Mutton.
 The of Great Lamb.
 Beans & Bacon.
Officer
 The of Great Lamb.
 Pudding -

M. Water
 Sole.
 Chicken.
 Beef Steak Pie.
 Pastry -
Housekeeper
 Mutton.
 Leg of Mutton.
 Pastry -
Master Cook
 Salmon.
 Leg of Veal.
 Chicken of Mutton.
 Pastry -
Pages of the Presence
 Pastry.
 Chicken of Mutton.
 Fillets of Veal.
 Bacon.
 Pastry -
Kitchen
 Leg of Mutton.
Officer
 Same.
 Pudding -

Wednesday 27 June 1821

His Majesty's Dinner

3 Potages
 Le Pantanier.
 Le Mogokataunoy.
 Pâté & Chicken
 2 Pigeons.
 Les Perdus.
 Côtel. Salmon
 Vellets.
 Le Pâté de Pigeons
 Les Poules aux Choux-fleurs
 6 Entrées
 Les Cotelettes de Mouton.
 Les Cornards aux navets.
 Les Filets de Solon.
 Les Filets de Poularde au Papillote
 La Blanquette aux Oignons
 Le Filet de Veau à la Chèvre
 Second Service
 2 Vets.
 Chicken
 game.
 6 Entrées
 Les Cotelettes.
 Les Epinards.
 Les Cotelettes
 La Filet de Truie.
 La Crème au Chapeau
 La Truie au Cresson.
 Side Board
 Pâtés.
 Cuisse of Mutton.
 Pâté of House Lamb.
 Beans & Bacon.
 Loam of Veal.
 Neck bone of Beef.
 Officer
 Cuisse of House Lamb.
 Puller

M. Water
 Maitre d'Hotel.
 Chicken
 Beefsteak & Egg.
 Poultry
 Housekeeper
 M. de la Cour
 M. de la Cour
 Poultry
 Pages of the Backstairs
 Vice
 Mutton
 Poultry
 Maitre Cooks
 Cuisse of Beef.
 Bacon of Veal.
 M. de la Cour
 Pages of the Presence
 Mutton
 Vice
 Poultry
 Beef
 Mutton
 Salt Beef

Stick
 Beef
 Veal
 Poultry

Thursday 28 June 1821

His Majesty's Dinner

2 Potages
 Les Choux
 Le Mogokataunoy
 2 Pigeons.
 Les Solon.
 Le St. Pierre
 2 Vellets.
 Les Poules a la Tartar.
 Les Cotelettes d'agneau
 4 Entrées
 Les Cornards aux navets
 Les Filets de Poularde a la Pêche
 Les Cotelettes de Veau
 La Blanquette aux Oignons
 Second Service
 2 Vets.
 Mutton
 Chicken
 La Bouche
 4 Entrées
 Les Epinards au jus.
 Les Poules aux
 La Filet de Truie
 Le Filet de Poularde.
 Side Board
 Cuisse of Beef.
 Chicken
 Poultry
 Officer
 M. de la Cour
 Puller
 Mutton chops.
 Equerry.
 Mutton
 Puller
 Cuisse of Mutton.
 Poultry
 Street House
 Turkey.
 Lobster.
 Mutton
 Côtel. Salmon
 Poultry.
 Puller
 Chicken
 Capon
 game

M. Water
 Maitre d'Hotel.
 Chicken
 Beefsteak & Egg.
 Poultry
 Housekeeper
 M. de la Cour
 M. de la Cour
 Poultry
 Pages of the Backstairs
 M. de la Cour
 M. de la Cour
 M. de la Cour
 M. de la Cour
 M. de la Cour
 Maitre Cooks
 M. de la Cour
 M. de la Cour
 Puller
 Poultry
 Pages of the Presence
 M. de la Cour
 M. de la Cour
 M. de la Cour
 M. de la Cour
 M. de la Cour
 M. de la Cour
 Kitchen
 M. de la Cour
 M. de la Cour

Stick
 Beef
 Veal
 Poultry

His Majesty's Dinner

2 Potages.
Le Mayol d'Alansay.
Le Potage aux Choux.
2 Pigeons.
La Truite a la fenouille
Whiting
2 Melons.
Le Chapon aux choux floris
Le Pate de Pigeons
4 Entrées
La Tranchée de Poulard aux Champignons
Les Petits de Poulardes a la Marchaille
Les Escalops de Veau a l'Anglaise
La Petite Pate de Sauterne de Marguerite
Second Service
2 Vets. Ullive.
Chicken Pancakes
4 Entremets
Les Prix stuvé
Les Macarons au vin
La Compote de Cerises
La Truite d'Alansay
Side Board
Rack bone of Beef
Custard of Mutton
Pudding
2 Grasp Lamb
Eggs
Pullet birds
Rack of Mutton
Pudding
Pullet roasted
Steved Peas
Pastry
Officer
Pudding
Tongues

M. Water
Sole
Chicken
Rack of Mutton
Pastry
Hors d'oeuvres
Lentils
2 Grasp Lamb
Hors
Pigs of the Backstairs
Lentils
Salt Beef
Pullet of Veal
Rack of Mutton
Pastry
Master Cook
Salmon
2 Grasp Lamb
Pudding of Pudding
Mutton Chops
Pastry
Pigs of the Presence
Sole
Salt Beef
Loin of Veal
Rack of Mutton
Pastry
Kitchen
Salt Beef
2 Grasp Lamb
Steak House
Loin of Veal
Pullet &
Mutton
Chicken &
Stove
Veal
Chicken feet
Beef

Stock
Veal
Lentils
Pudding

His Majesty's Dinner

2 Potages.
Le Mayol d'Alansay
La Crème a l'Orange
2 Pigeons
Trout
Sole
2 Melons
Leg of Lamb & Sparrow
Pigeon Eye
4 Entrées
Les Poulardes decoupees aux Paris
Les Cotelettes de Veau piquées a l'huile
L'Entrée de Mouton aux concombres
Les Petits de Poulardes aux Champignons
Second Service
2 Vets. Ullive
Les Cornards
Chicken
4 Entremets
Les Macarons au Vin de Madere
Peas
Les Truites
La Jolie de Cordon
Side Board
Rack bone of Beef
Pudding
Loin of Veal
2 Grasp Lamb
Officer
Pudding
Tongue
Steak House
Turbot
Lentils
Sole
Crayfish
Pudding

M. Water
Sole
Chicken
Rack of Mutton
Pastry
Hors d'oeuvres
Veal
Chicken
Pastry
Pigs of the Backstairs
Beef
Veal
Leg of Mutton
Pudding
Chicken Eye
2 Grasp Lamb
Master Cooks
Roasted Beef
Breast of Veal
2 Grasp Lamb
Rack of Mutton
Chicken Eye
Pastry
Pigs of the Presence
Rack of Beef
2 Grasp Lamb
Pullet of Veal
Chicken Eye
Pastry
Kitchen
Mutton
Steak House
Loin of Mutton
Loin of Veal
Confectioner
Rack of Mutton

Stock
Veal
Chicken
Pudding

Sunday 1st July 1821

His Majesty's Dinner

2 Potages
Le Mergostolain
La Puce de Volaille
2 Pigeons
Les Boudes a la gascogne
Le Saumon garni de Macarons
Whitings

2 Relaves
Le Gaspé d'agneau aux Epinards
Les Poulardes a la Chèvre

6 Entremets
Les Petits de Poulardes aux Champignons
Les Petits mignons de Poulardes aux Poix
Les garnitures de Veau a l'Orange
Les Petits de Poulardes garnis a l'Alouette
Les Petits de Poulardes a l'Alouette
Les localités de Poulardes aux truffes

Second Service

2nd Wh. Relave
Garniture de Veau
Whitings

Entremets
Macarons
Les Poux au naturel
Les Choux-fleur au jus
La Compote de Cerises
La Tourte d'Alouette
La Gelée de Citron

Side Board

Charbon de Veau
Pullet
Horned Lamb neck
Bacon

Officer

Pullet
Tongue

Squerry

Pullet
Tongue
Lamb cutlets
Tricarpie of Chicken
Pastry
Whitings

Stock
Veal
Truss
Beef

M. Water

Whitings
Chicken
M. Beef
Pastry

Housekeeper

M. Beef
Pullet
Macarons
Pastry

Pages of the Backstairs

M. Beef
Leg of Veal
Pullet
Macarons
Pastry

Master Cook

M. Beef
Pullet
Mutton
Macarons
Pastry

Pages of the Presence

M. Beef
M. Veal
Pullet
Macarons
Pastry

Kitchen

M. Beef
Mutton

Red House

M. Beef

M. Water's Serv^{ts}

M. Beef

Monday 2nd July 1821

His Majesty's Dinner

3 Potages
Le Mergostolain
Le pilon
La Crème au veau
2 Pigeons
Truies
Whitings

2 Relaves
La Coulotte de Boeuf, Sauce hachée
Les Poulardes au veau

6 Entremets

Les Canards rôtis aux poires
Les Coulottes d'agneau en Moutarde
Les Petits de Veau de Montreuil
Les Petits de Veau aux bouquets
La Chouquette aux truffes
Le Filet de Poulardes a la Moutarde
Les Boudes a la Recheleuse
Les Petits de Veau a la Moutarde

Second Service

4th Wh. Relave
Quack
Duck
Chicken
Pullet
Les Canards
Le Saumon a l'Orange

6 Entremets

Les hauts-marchés au vin de Madère
L'Amulette
Les Poux
Les Petits de mouton rôtis
La Gelée de Fraises
Le Blanc de Fruit
La Compote de Cerise
Les Petits de Veau d'Alouette

Side Board

Quack Bone of Beef
Mutton
Pullet

Stock
Veal
Truss
Beef

M. Water
La Truite a la gascogne
Chicken
Leg of Mutton
Pastry

Horseshoe
Loin & Bacon
Mutton
Pastry
Truies

Pages of the Backstairs

Leg of Veal
Leg of Mutton
Beefsteaks
Loin & Bacon
Pastry

Master Cook

Leg of Veal
Leg of Mutton
Mutton
Beefsteaks
Pastry

Pages of the Presence

Leg of Veal
Mutton
Beefsteaks
Pastry

Kitchen

Mutton

Red House

Neck of Mutton

Confessioner

Breast of Veal
Loin & Neck of Mutton

Tuesday 3rd July 1821

His Majesty's Dinner

Two House

Chicken
Capon
Parrot
Pullet
Chicken
Pullet
Chicken
Rabbit
Pullet
Neck of Veal
Whiting
Sole
Shrimp
Salmon

Side Board

2^o Grasp Lamb
Pullet
1^o Serving of Veal

Stock
Lard

M. Watier

Sole
Loin of Veal
Chicken
Parrot

Pages of the Backstairs

Saddle
Salt Beef
2^o Grasp Lamb
Mutton
Fillet of Veal
Parrot

Master Cooks

Knack
Rich bone of Beef
Leg of Mutton
Beast of Veal

Housekeeper

Whiting
Salt Beef
Mutton

Pages of the Presence

Salmon
Rich bone of Beef
2^o Grasp Lamb
Mutton

Confectionary

Sole
Salt Beef
Loin of Veal
Mutton

Red House

Mutton
Veal
Salt Beef

Wednesday 4th July 1821

His Majesty's Dinner

2^o Potage
Le Gros Chateaugney
La Crème a Veau
2^o Pâtes
Les Sals
Le Turbot

2 Relaves

Les Poultes aux Choux blancs
Le Jigot d'agneau aux Epaves

3 Entrées

Les Poultes aux Poirs
Les Cotelettes de Veau panées
L'Orme de Mutton aux boncoms
Le Saucis de Poultes aux truffes
Les Escalopes de Veau
La Blanquette aux Champignons
Le Potage de Poultes

Second Service

2^o Mts Relaves
Jus
Chickens
Lardons

3 Entrées

Les Petits Poirs
Les Artichauts
La Crème d'Orme
La Tourte de Poulet
Les Brevettes
Les Soufflés
Le Mouton au vent de Corne
La Jolie de France

Side Board

Saddle of Mutton
Chicken Pie
Pullet
Capon & Bœuf
Pullet
2 Sweetbread

Officer

Neck of Mutton
Pullet

Stock
Beef
Veal
Trub
Salt

M. Watier

Whiting
Leg of Mutton
Pullet
Parrot

Housekeeper

Veal
Bacon
Parrot

Pages of the Backstairs

Leg of Mutton
Neck of Veal
Fillet of Veal
Pullet
Parrot

Master Cooks

Leg & Shi. Mutton
2^o Grasp Lamb
Beast Veal
Bacon
Parrot

Pages of the Presence

2^o Grasp Lamb
Shi. neck & Beas Mutton
Shi. Veal
Bacon

Confectionary

2^o Grasp Lamb
Veal
Bacon
Mutton

Kitchen

Shi. Mutton
2^o Grasp Lamb

Red House

Neck of Mutton

Thursday 5 July 1821.

His Majesty's Dinner

2 Potages -
Le Mergolthatauney -
La Purée de Potaille
3 Pigeons -
Côte Salmon -
Gros Poulet à la Genevoise
White Wine

2 Relishes -
Le Chapon au vin
La Salotte de Bœuf

3 Entrees -
Les Pâtés saupiqués à l'Estragon
Les Bœufs à la Richelieu
Les Américains à la Mère d'Édoux
La Blanquette de Volaille
Les Cornues aux poires
La Cotelette d'Agneau, aux herbes vertes
Le Gâteau de Potaille aux Saucisses
Le Picandean à l'huile

Second Service

2 Vots - Relishes
Chicken Les Gouffes
Pigeons de Soufflé

Entrées

Le hémicote vert
La Pâte Conchée
Les Epinards
Le Salade de Maumond
La Compote de Cerises
Le Gâteau aux Amandes
Les Canolons d'Orléans
Les Petits Pâtés au Beurre

Side Brand

H. Beef
Mutton
Pork & Lamb
Pullet

Officer

Pullet
Ham

M. Marable

Mutton
Mutton Chop
Pullet

Red House

2: Graft Lamb
Pullet

M. Matter

Turbot
H. Beef
Vind & Pars
Poultry

Housekeeper

H. Beef
Pork
Poultry

Pages of the Backstairs

H. Beef
Mutton
Pork
Poultry

Master Cooks

H. Beef
Pork
Mutton
Poultry

Pages of the Presence

H. Beef
Mutton
H. Veal
Pork

Kitchen

H. Beef
Pork of Mutton

Confectioners

H. Beef
Loin of Mutton
2: Graft Lamb

Stock

Veal
Fowls

Friday 6 July 1821.

His Majesty's Dinner

2 Potages -
Le Mergolthatauney -
Le Vermicelli à la Windsor -
2 Pigeons -
Les Millans aux fines Herbes
Le Turbot

2 Relishes -
Le jambon à l'Espence
Les Pâtés à la Financière

4 Entrées -
Le Saucé de Volaille à l'Italienne
La Blanquette de Conterades au Citron
Les Escalopes de Veau à la Provençale
Les Cornues saupiqués aux Poires

Second Service

2 Vots - Relishes
Chicken Le Veau au Saucé
Loin

Entrées

Shoulder Pork
Cauliflower
Cherry Tart
Le Jolif de Trévise

Side Brand

Roast bone of Beef
Bacon
Pullet of Veal
Pullet
Shank of Lamb
White Bird

Officer
2: Graft Lamb
Pullet

Equerry

Pullet
Mutton
Pork - 2: Graft Lamb
Pullet with Pars
Fricassee de Veau
Stewed Veal
Cherry Tart

M. Matter

Turbot
Roast bone of Beef
Pork
Bacon
Poultry
Pullet

Housekeeper

Pullet
Mutton Chop
Salt Beef
Pullet

Pages of the Backstairs

Salmon
Pullet
Roast bone of Beef
Pullet of Veal
Leg of Mutton
Bacon
Poultry

Master Cooks

Salmon
Pullet
Salt Beef
Leg & Mutton
Pork - 2: Graft Lamb

Pages of the Presence

Pullet
Pullet
Roast of Beef
Leg & Mutton
2: Graft Lamb

Kitchen

Salt Beef
Mutton

Confectioners

Salmon
Beef
Leg of Mutton
Pullet

Red House

Pullet
Pork of Mutton

Suppers

Mutton
2: Graft Lamb
Salt Beef
Pullet

His Majesty's Dinner

2 Potages
 Le Mogolkatamay
 Au Corin au vin
 2 Pigeons
 La Sauce a la fenouille
 Les Filets de Bœuf & Bœuf
 2 Relaves
 Le Pâté de Pigeons
 Le Chapon aux truffes
 4 Entrees
 Le Saucé de Volaille aux truffes
 Les Croquettes de Mouton a la Minute
 Les Filets de Volaille au Papillote
 Les Tranches de Veau aux pois

Second Course

2 Mts. Relave
 Chicken
 Quails - Schampé au citron
 Le Entremets
 Les Anticham aux fines herbes
 Les Pies
 Le Pâté au vent d'Alouet
 La crème au caramelle

Side Board

Carrot of Mutton
 2 lbs Grasp Lamb
 Bacon
 Puller
 White hair

Officers

Puller
 Tongue
 Equerry
 Neck of Mutton
 Puller
 Pastry

Sticks

Beef
 Veal
 Chat
 Truss

M. Watier

Salmon
 2 lbs Grasp Lamb
 Puller
 Pastry

Housekeeper

W. Veal
 Bacon
 2 lbs Grasp Lamb
 Pastry

Pages of the Buckstairs

Veal
 Leg of Mutton
 2 lbs Grasp Lamb
 Puller
 Pastry

Master Cooks

Veal
 Leg of Mutton
 2 lbs Grasp Lamb
 Neck of Mutton
 Pastry

Pages of the Presence

W. Veal
 Legs & Thigh Mutton
 2 lbs Grasp Lamb
 Pastry

Confectionary

2 lbs Grasp Lamb
 Leg of Mutton
 Chicken
 Leg of Mutton
 2 lbs Grasp Lamb

Red House

Breast of Veal
 Leg of Grasp Lamb
 W. off

Puller of Veal
 Leg of Mutton
 2 lbs Grasp Lamb

His Majesty's Dinner

2 Potages
 Le Mogolkatamay
 Au Saubonne
 2 Pigeons
 Les Tranches
 Le Dorey
 2 Relaves
 Les Boudin au gros sel
 Loin of Veal a la Duchesse

4 Entrees

Les Filets de Volaille saignés aux pois
 Les Croquettes d'Agneau panées a l'italienne
 La Blanquette aux truffes
 Au Capucine ou au garni d'un Cornue

Second Course

2 Mts - Relave
 Chicken
 Guinea Fowls - Juteau a l'italienne

Side Board

Sw. Corn of Beef
 Yorkshire Pudding
 Puller
 Pate of House Lamb

King's Breth

Puller
 Officers
 Lamb
 Puller

M. Watier

Whiting
 St. Beef
 Chicken Pige
 Pastry

Housekeeper

W. Beef
 Puller
 Mutton
 Pastry

Pages of the Buckstairs

W. Beef
 Neck of Mutton
 2 lbs Grasp Lamb
 Puller
 Mutton
 Pastry

Master Cooks

W. Beef
 Leg of Mutton
 Veal
 Puller
 Mutton
 Pastry

Pages of the Presence

W. Beef
 Leg of Mutton
 W. Veal
 2 lbs Grasp Lamb
 Puller
 Pastry

Confectionary

W. Beef
 Tongue
 Puller
 Neck of Mutton

Black House

W. Beef

West Off

Legs & Thigh Mutton

Prepengers

W. Beef

Kitchen

W. Beef
 W. Mutton

Monday 9 July 1821.

His Majesty's Dinner

2 Potages.
Le Broc de Malancony.
Le Melancony.
2 Pigeons.
Le Dore au Vin de Champagne.
Céleri Salmon.
2 Relishes.

Quart of Beef aux Choux
de Poulardes a la Tartar.

4 Entrees.
Les Filets de Volaille piqués
de Cardoups de Mouton.
La Trinité de Poulet aux Champignons.
La Capricieuse au vin garnie d'un omelette.

Second Service

2 Pies. Relish.
Chicken. Pancakes.

4 Entremets.
Les haricots verts.
Les Croquettes.
La Tourte d'Amandes.
La gelée de framboise.

Side Board.

Leg of Mutton.
Piquet de Bœuf.
Cullen.
White Hair.

Officer

Pudding.
Tongue.

M. Water

Legs of Mutton.
Braised Pullets.
Pastry.

Housekeeper

Mutton.
Stewed Veal.
Pastry.

Pages of the Breakfast

Leg of Mutton.
Stewed Veal.
2½ Grap Lamb.
Braised Beef.
Pudding.

Master Cooks

Leg of Mutton.
Stewed Veal.
Braised Beef.
Pudding.

Pages of the Presence

Chine of Mutton.
Veal.
Braised Beef.
Pudding.

Whitewash

Beard of Veal.
Shi. Mutton.

Messenger

Shi. of Veal.

Confectionary

2½ Grap Lamb.
Mutton steed.

Silver Scullery

Pudding of Veal.

Red House

Leg of Mutton.

Stock
Hare
Pudd.

Tuesday 10 July 1821.

His Majesty's Dinner

2 Potages.
Le Broc de Malancony.
Le Mouton au vin.
2 Pigeons.
Le Turbot grillé.
Les Moutons frits.
2 Relishes.

La Coulotte de Bœuf aux Choux
de Poulardes a la Tartar.

4 Entrees.
Le Saucé de Poulardes aux Truffes.
Les Cornards decoupiés aux Oignons.
Les Cotelettes de Veau au naturel.
Le Mouton de filets mignons.

Second Service

2 Pies. Relish.
Chicken. Pancakes.

4 Entremets.
Les Choux fleurs au fromage.
Les Petits Pies.
La Tourte d'Amandes.
Le Compote de Cerises.

Side Board.

Rich bone of Beef.
Pick of Mutton.
Pudding.
White Hair.

Officer

Pudding.
Tongue.

M. Water

Legs.
Rich bone of Beef.
Mutton chops.
Pastry.

Housekeeper

Haddock.
Whitings.
Bouilli Beef.
Mutton Chops.

Pastry

Pages of the Breakfast

Salmon, 2 Lobster
Sole.

Rich bone of Beef.
2½ Grap Lamb.
Mutton Chops.
Pastry.

Master Cooks

Legs.
Haddock.
Salt Beef.
2½ Grap Lamb.
Pick of Veal.
Pastry.

Pages of the Presence

Whitings.
Salmon.
Round of Beef.
2½ Grap Lamb.
Leg & Hd. Mutton.
Pastry.

Kitchen

Salt Beef.

Confectionary

Salt Beef.
Shi. Mutton.

Messenger

Salt Beef.

Red House

Leg of Mutton.
Haddock.

Wednesday 11th July 1821

His Majesty's Dinner

2 Potages
Le Mouton a l'Orange
Le Mayonnaise
Purée
Whiting boiled & fried
Cold Salmon
Fishes
Sole

2 Melées
Le Pate de Pigeons
Le Chapon
6 Entrees
Les Filets de Sole a la Maitre d'Hotel
Les Cotelettes de Veau
La Blanquette de Poulet aux truffes
La Tranchée de Poulet au Madeira
Les Canards aux Poirs
Le Saucisson de Poulardes aux Champignons

Second Service
2 Potes Relive
Chicken
Jeune - Les blancs a la Saucisse

6 Entremets
Les Pains etouffés
Les Croquettes
L'Emblème
La gelée de Fraises
Le Pâté au vent de légumes
La Tourte de framboises

Side Board
Sir-loin of Beef
Mutton
Pullet
Ribs of House Lamb
Chickster Solon
White bait

Cottage
Chicken
Pullet
Fishes
Larding
Jeune

Officer
Neck of House Lamb

M. Water

Whiting
Neck of House Lamb
Marrow of Mutton
Pastry

Housekeeper
M. Water
Mutton Chops
Bacon
Pastry

Pages of the Backstairs
Loin of Veal
Leg of Mutton
Stewed Veal
Bacon
Pastry

Master Cooks
M. Water
D. Grap. Lamb
Stewed Veal
Bacon
Pastry

Pages of the Presence
M. Water
M. Mutton
D. Grap. Lamb
Fishes
Bacon
Pastry

Kitchen
Leg of Mutton
Breast of Veal

Confectioner
Loin of Veal
Stewed Veal
Bacon
Pastry

Meppenger
M. Water

Stocks
Veal
Fishes

Thursday 12th July 1821

His Majesty's Dinner

2 Potages
Le Mayonnaise
Le Hollandaise
3 Pisons
Les Touchés au Vin de Champagne
Le Turbot
Les Soles grises et bouillies
2 Relives
Chicken & Rice
Fameton a l'Espence

4 Entrees
Le Fricandeau a l'Orange
Les Poultes decoupees aux Poirs
Les Cotelettes d'agneau
Le Saucisson de Volaille aux truffes

Second Service
2 Potes Relive
Chicken
Pigeons
La Boullie

4 Entremets
Les Petits Macarons au Vin
Les Epinards au jus
La Tourte de framboises
La Crème au Café

Side Board
Sir-loin of Beef
Saddle of Mutton
Bacon
Pullet
White bait

Officer
Ribs of Lamb
Pullet

Equerry
Sole
Mutton Chops
Pullet
Pastry

M. Marable
Whiting
Pullet

Duke of Cambridge
Pullet
Tongue

Pullet
Chicken
Capon
Fishes

M. Water

Sole
7th Beef
Mutton Chops
Pastry

Housekeeper
M. Water
Mutton Chops
Pastry

Pages of the Backstairs
M. Water
Loin of Veal
Mutton
Pastry

Master Cooks
M. Water
Leg of Mutton
Pastry

Pages of the Presence
M. Water
M. Mutton
Fishes
Pastry

Kitchen
M. Water

Confectioner
Leg of Mutton
Veal

Meppenger
Beef steaks

Silver Pantry
Veal
Bacon

Stew House
Turbot
Lobster

His Majesty's Dinner

4 Potages.
 Le Mayolkatrouny
 La Crème d'Orge
 La Julienne
 Le Jaret de Veau au Vermicelli

4 Pigeons.
 Le Turbot
 Les Filets
 Whiting
 Cold Salmon

4 Entrees.
 La Blanche aux Courmelles
 L'Essence de Mouton aux Courmelles
 Le Saute de Filet aux truffes
 Les Filets de Veau a la Soubise
 Le Pate chaude de Pigeon
 La Crapote au Jus a la Soubise
 Les Filets a la Russe
 Les Courmelles aux Truffes
 La Truffade de Pate aux Champignons
 Les Boudin a la Richelieu
 Les Cotelets d'agneau garnies grillées
 Les Pate decoupees aux Poirs

Second Service
 4 Rots. 4 Velours.
 Chichon de Chate d'Orange
 Grouse de Grouse a la Flamande
 Quails de Bœuf a la Chantilly
 Quince Truss. de Truffe

12 Entremets
 Les Poirs a l'Anglaise
 Les haricots verts
 Les Carottes
 Les Bœuf por.
 La Saute.
 Le Pate froid
 Les Julienne
 Le Veau avec de la sauce.
 Les Gâteaux.
 La Gelée de Pigeon.
 La Gelée au laitron
 Les Truffettes d'Orge

Side Board
 Mince of Veau au
 Rich bone of Beef
 Cheese of Mutton
 Pudding
 White bait

M. Waiter
 Sole
 Rich bone of Beef
 Pudding
 Curry

Housekeeper
 Mutton
 Salt Beef
 Hash
 Curry

Pages of the Backstairs
 Sole
 Salmon
 Rich bone of Beef
 Mutton Cheese
 Bread of Veal
 Curry

Master Cooks
 Mutton
 Whiting
 Salmon
 2^d Grap Lamb
 Eggs & Spinage

Pages of the Presence
 Sole
 Salmon
 Rich bone of Beef
 Leg of Mutton
 Pudding

Mitcher
 Salt Beef
 Bread of Veal
 Confectioner

Confectioner
 Pudding
 Leg of Mutton
 2^d Grap Lamb

Silver Pantry
 Salt Beef

Red House
 Mutton

Messenger
 Salt Beef

Port off
 Salt Beef
 Leg Mutton

Stock
 Veal
 Pudding
 Sheet

His Majesty's Dinner

2 Potages.
 La Purée de Potatoes
 Le Mayolkatrouny

2 Pigeons
 La Truite a la Goussier
 Sole frite avec beudet

2 Relishes
 Le Chapon a la Française
 Le Grogon d'agneau aux Epinards

6 Entrees
 Les Courmelles decoupees aux poix
 Le Saute de Filet aux Courmelles
 Les Filets de Veau frites a la Soubise
 Les Courmelles de Filet garnies grillées
 Les Escalopes de Mouton a l'Allemande
 L'Essence de Veau aux Epinards

Second Service
 2 Rots. Velours
 Whiting Les Poudres
 Mutton

6 Entremets
 Les Courmelles au vin
 Le Mazarin
 Les Poirs a l'Anglaise
 La Truite aux Amandes
 La Gelée de Pigeon
 La Julienne d'Orge

Side Board
 Leg of Veal
 Ribs of House Lamb
 Bacon
 Pudding
 2^d Grap Lamb
 White bait

Officer
 Pudding
 Tongue

Duke of Cambridge
 Pudding
 Ham

Stock
 Veal
 Beef
 Sheet

M. Waiter
 Cold Salmon
 Veal
 Bacon
 Pudding

Housekeeper
 Leg of Mutton
 Bacon
 Pudding

Pages of the Backstairs
 Leg of Veal
 2^d Grap Lamb
 Bacon
 Hash
 Curry

Master Cooks
 Ribs of Veal
 Bacon
 Leg of Mutton
 Curry

Pages of the Presence
 Cold Veal
 Bacon
 Leg of Mutton
 2^d Grap Lamb

Confectionary
 2^d Grap Lamb
 Leg of Mutton

Silver Pantry
 Leg of Mutton

Mitcher
 Leg & Cold Mutton

Messenger
 Cold Mutton

Red House
 Cold Mutton

Sunday 15 July 1821

His Majesty's Dinner

2 Potages.
 Le Mergollet d'aujour.
 Le Vermicelle à la Windsor.
 2 Pigeons.
 Les Merlans.
 Grey Mullet à la Genevoise.
 2 Velours.
 Les Poulets aux Nouilles.
 Le Gigot de Mutton aux Sept Saucis.
 6 Entrées.
 Les Coquilletes de Veau.
 Le Tritteau de Poulets.
 La Blanquette de Poulets aux Poir.
 Le Veau sauté de Gilettes de Saupiquoy.
 Le Capresole au Vin à la Sicile.
 Le Saucis de Mouton à l'Étatsienne.

Second Service

2 Rots - Velours.
 Les Poulets. Le Soufflé au Cèdre.
 Les Canards. Le Veau au lait.

Entrées

Les Hachisards au gratin.
 Les Choux-fleurs.
 Les Poir au naturel.
 Cherry Tart.
 Le Crème de Caramelle.
 Les Gâteaux au feuilletage.

Side Board

Two loins of Beef.
 Neck of Mutton.
 Yorkshire Pudding.
 Pullets.
 2½ Grasp Lamb.
 White bait.

Officer

Cold beef.
 Pullets.
 Tongue.

Dept of Cambridge

Pullet.
 Ham.

Stud House

Pullet.
 Grey.
 Lobster.
 Whiting.

Stock

Veal.
 Veal.
 Suet.

M. Water

2½ Beef.
 1½ Pullets.
 Chicken Pie.
 Pasty.

Housekeeper

2½ Beef.
 Pullets.
 Pasty.

Pages of the Barchettas

2½ Beef.
 Neck of Mutton.
 Pullets.
 Pasty.

Master Cooks

2½ Beef.
 Neck of Mutton.
 Pullets.
 Pasty.

Pages of the Presence

2½ Beef.
 Leg of Mutton.
 Briolet of Veal.
 Pullets.

Confectioner

2½ Beef.
 Pullets.
 Pasty.

Messengers

2½ Beef.
 Pullets.

Red House

2½ Beef.
 Pullets.

Kitchen

2½ Beef.
 1½ Mutton.

Silver Pantry

2½ Beef.

Monday 16 July 1821

His Majesty's Dinner

2 Potages.
 Le Mergollet d'aujour.
 Le Potage aux légumes.
 2 Pigeons.
 Poullet saumon.
 Grey au Vin de Champagne.
 2 Velours.
 Le Chapon à la Bretonne.
 Le Carci de Veau à la Crème.
 6 Entrées.
 Les Coquilletes de Mouton.
 Les Poulets à la Navarotte.
 Les Coquillets aux Laitues.
 Les Filets de Merlans.
 Les Poulets accompagnés aux Poir.
 Le Saucis de Poulets à l'Étatsienne.

Second Service

2 Rots - Velours.
 Chapons. La Brillée.
 Merlet. Le Meringue à la Chantelle.

Entrées

Les Poir à l'Anglais.
 Les brochettes.
 Les Marichons sautés.
 La Tourte de Groulles.
 La gelée d'Orange.
 Le Genevoise.
 White bait.

Side Board

Leg of Mutton.
 Pullets.
 2½ Grasp Lamb.
 Lobster.

Roast off

Veal.
 2½ Grasp Lamb.
 Pullets.

M. Water

2½ Beef.
 Leg of Grasp Lamb.
 Mutton chops.
 Pasty.

Housekeeper

Leg of Grasp Lamb.
 Irish Stee.
 Pasty.

Pages of the Barchettas

2½ Grasp Lamb.
 Minckle of Veal.
 Bacon.
 Pasty.

Master Cooks

2½ Grasp Lamb.
 Mutton.
 Pasty.

Pages of the Presence

Leg of Mutton.
 2½ Grasp Lamb.
 Briolet of Veal.
 Irish Stee.

Confectioner

Pullet of Veal.
 Bacon.

Messengers

Briolet of Veal.
 Bacon.

Kitchen

Two of Veal.
 Bacon.

Silver Pantry

Leg of Mutton.
 Red House.
 1½ Mutton.

Stock

Veal.
 Veal.
 Calves feet.

His Majesty's Dinner

2 Potages
 Le Mayol chateau
 Le Vermicelli a la King
 2 Souffles
 Les Macaron
 Grey Mullet a la Genevoise
 2 Relaves
 Le Poulet aux Herbes
 Le Goujon de Montau au Saffran
 6 Entrees
 Le Potage de Veau
 Les Petites de Poulet
 La Salade aux Herbes
 Le Filet de Veau a la Provencale
 Le Chapon au Vin a la Mode
 Le Saumon a la Bretonne
 Second Service
 2 Pots - Relave.
 Les Poulets - Le Souffle au Citron
 Les Canards - Le Ris au Lait
 6 Entremets
 Le Marmosade au gratin
 Les Choux fleurs
 Les Poux au naturel
 Cherry Tart
 La Crème a la Caravelle
 La Gâteau au Saffran
 Side Board
 Sirloin of Beef
 Neck of Mutton
 Yorkshire Pudding
 Chutney
 2i Grasp Lamb
 Whole bird
 Officer
 Cold Beef
 Pullet
 Tongue
 Duke of Cambridge
 Pullet
 Ham
 Silver House
 Pullet
 Dour
 Lobster
 Whiting

M. Water
 Pt. Beef
 Whiting
 Chicken Pigeon
 Pastry
 Housekeeper
 Pt. Beef
 Pullet
 Pastry
 Pages of the Buckstons
 Pt. Beef
 Neck Mutton
 Pullet
 Pastry
 Master Cooks
 Pt. Beef
 Neck Mutton
 Pullet
 Pastry
 Pages of the Prisons
 Pt. Beef
 Leg of Mutton
 Breast of Veal
 Pullet
 Confectioner
 Pt. Beef
 Pullet
 Pastry
 Napier
 Pt. Beef
 Red House
 Pt. Beef
 Kitchen
 Pt. Beef
 She Mutton
 Silver Panty
 Pt. Beef

Stock
 Food
 Fuel
 Shut

His Majesty's Dinner

2 Potages
 Le Mayol chateau
 Le Potage aux Herbes
 2 Souffles
 Cold Salmon
 Dour au Vin de Champagne
 2 Relaves
 Le Chapon a la Bretonne
 Le Goujon de Veau a la Bretonne
 6 Entrees
 Les Petites de Montau
 Les Poulets a la Provencale
 Les Coilles aux Herbes
 Les Filets de Mouton
 Les Poulets decoupez aux poires
 Le Saumon a la Bretonne
 Second Service
 2 Pots - Relaves
 Chicken - La Souffle
 Secret - Les Macarons
 6 Entremets
 Les Poux a l'Anglaise
 La Crème
 Les Petites de Veau
 La Tarte de pomme
 La Gelée d'orange
 Les Genevoises
 Side Board
 Leg of Mutton
 Pullet
 Piece of House Lamb
 Lobster
 Pt. off
 Veal
 2i Grasp Lamb
 Pullet

M. Water
 Sole
 2i Grasp Lamb
 Mutton Chop
 Pastry

His Majesty's Dinner

2 Pates.
 Le Mergelkalamay.
 La Sauce au Vin
 2 Pigeons.
 L'Entrecote sans sauce
 Whiting fried & boiled -
 2 Relishes.
 Le Jambon au Macaroni
 Les Poulardes aux Choux fleurs.
 6 Entrees.
 Les Filets de Volaille aux Mangues.
 Les Cornards aux Poix -
 Les Costettes de Veau au Papillote
 L'Emme au gratin -
 Les Blanquettes de Poulet aux Champignons
 Les Filets de Mouton piqués -
 Second Course
 2 Pots.
 Chuchon
 Gouze.
 6 Entremets.
 Les Epinards au jus
 Les Salades de haricots
 Les Artichauts aux fines herbes
 Side Board.
 Ash bone of Beef.
 Saddle of Mutton.
 Pullets.
 White bait -

M. Water
 Whiting
 Neck of Mutton.
 Pullets.
 Pullets.
 Pastry -
 Housekeeper
 Haddock.
 Birds Beef -
 Mutton chops.
 Pastry -
 Pages of the Buckstons
 Salmon Trout.
 Sole.
 Ash bone of Beef.
 Saddle of Mutton.
 Pastry -
 Master Cooks.
 Salmon
 Haddock.
 Birds Beef.
 Leg of Mutton.
 Pages of the Presence
 Salmon.
 Sole.
 Round of Beef.
 P. Grap Lamb
 Mutton.
 Confectioners
 Sole.
 Haddock.
 P. Grap Lamb
 Veal.
 Kitchen
 Leg of Beef
 Leg of Mutton
 Messengers.
 Salt beef
 Silver Pastry
 Mutton.
 Red House.
 Branded Seate.
 Saddle of Mutton.
 Pullets -

Stock.
 Beef.
 Veal.
 Chut.
 Fowls -

His Majesty's Dinner

2 Pates.
 Le Mergelkalamay.
 Le Potage aux Choux
 2 Pigeons.
 Le Turbot.
 Pile de Salmon
 Veal.
 2 Relishes.
 Veal aux Legumes.
 Loin of Veal a la Duchesse
 4 Entrees
 Les Filets de Volaille aux Mangues.
 Les Escalopes de Veau a la Breuvante
 Les Cornards decoups aux poix
 Les Poulets a la Maitre d'Hotel
 Second Course
 2 Pots.
 Chuchon
 Veal de bouffe au Coton
 4 Entremets.
 Les Poir stives
 Les Escampes au vin
 Chocory Tart.
 Les gelées de Poix
 Side Board
 Neck of Mutton.
 Pile of House Lamb
 Veal - & -
 Pullets.
 White bait.
 Officer
 Pullets
 Fowls.
 Pile of Grap Lamb

M. Water
 Neck of Mutton -
 Chuchon
 Pastry -
 Housekeeper
 Neck of Veal.
 Bacon
 Veal.
 Pastry -
 Pages of the Buckstons
 Ash Veal.
 P. Grap Lamb.
 Saddle of Mutton.
 Pastry -
 Master Cooks.
 Mutton.
 Round of Beef
 P. Grap Lamb.
 Pastry -
 Pages of the Presence
 Breast of Veal -
 Leg of Mutton.
 Ash. &
 Veal
 Bacon
 Silver Pastry -
 Breast of Veal.
 Kitchen
 Neck of Mutton.
 Bacon
 Red House
 Ash Veal.
 Stock
 Veal.
 Sweetbread.
 Fowls -

His Majesty's Supper

2 Potages.
 Le Magotkatschany.
 La Crème au Vin.
 2 Relèves.
 Les Poulets aux Choux fleuris.
 Les Lettes à l'Espagnole.
 4 Entrées.
 La Tricafée de Mouton.
 Les Croquettes de Mouton.
 Les Croquettes de Veau à la Provençale.
 Le Saucis de Vénise.
 Second Course.
 2 Pots.
 Pigeons.
 Chapons.
 4 Entremets.
 Les Pains à l'Anglais.
 Les Croquignoles.
 La Tourte de Cerise.
 Les Gâteaux de France.
 Side Board.
 Pâtis.
 Chapons.

Pages of the Presence.
 R. Beef.
 2^d Grasp Lamb.
 Mutton of Veal.
 Leg of Mutton.
 Side.
 Sals.

Housekeeper.
 Leg of Mutton.

Kitchen.
 Leg of Mutton.

Red House.
 Neck of Mutton.

Pantry.
 Neck of Mutton.

Roast off.
 Beef.
 Pâtis.
 Fowls.
 2^d Grasp Lamb.
 Mutton.

Stable People.
 Beef.

Gate Porters.
 Beef.

Messengers.
 Beef.

Soldiers.
 Beef.

Maids.
 Mutton.

Stock.
 Fowls.

His Majesty's Dinner

2 Potages.
 Le Magotkatschany.
 La Crème de Vin.
 2 Poissons.
 Les Macareux.
 Cote de Salmon.
 Sals.
 2 Relèves.
 Le Gigot d'agneau aux Epinards.
 Les Poulets grillés à la Tartar.
 6 Entrées.
 Les Petits Pâtis de Mouton.
 La Tricafée de Poulets aux Champignons.
 Les Croquettes de Veau en papillote.
 Le Saucis de Vénise aux truffes.
 Les Poulets deservés aux pois.
 Les Cornards aux navets.

Second Service

2 Pots.
 Chicken.
 Goose.
 Relève.
 La Boubée.
 Le Soufflé au Citron.

6 Entremets.
 Les Choux fleuris.
 Les Pains à l'Anglais.
 Les Croquignoles au Vin.
 La Compote de Cerise.
 La Tourte de France.
 Les Gâteaux de France.

Side Board

Wick bone of Beef.
 Mutton of Veal.
 Pâtis.
 Side of M. Lamb.
 White bait.

Equerry.

Stables.
 Whistling.

Stock.
 Beef.
 Fowls.
 Sals.

M. Walter.
 Whistling.
 Wick bone of Beef.
 Mutton of Veal.
 Pâtis.

Housekeeper.
 British Beef.
 Neck of Mutton.
 Sals.

Pages of the Bucketers

Salt beef.
 2^d Grasp Lamb.
 Mutton of Veal.
 Salmon.

Master Cooks.
 Wick bone of Beef.
 2^d Grasp Lamb.
 Mutton of Veal.
 Salmon.

Pages of the Presence.

Salt Beef.
 2^d Grasp Lamb.
 Leg & rib. Mutton.
 Muttons.
 Whistling.

Kitchen.
 Salt beef.
 Mutton.

Silver Pantry.
 Salt beef.

Messengers.
 Salt beef.

Red House.
 Leg of Mutton.

Police Officers.
 Salt beef.

Saturday 21st July 1821.

Mr Water -
Truhot -
Pork of Mutton -
Yeast
Bacon
Pastry -
Chicken -

Housekeeper -
Washing
Pork of Veal -
Pastry -

Pages of the Backstairs
Pork of Veal -
2^d of Beef -
Leg of Mutton -
Sausages
Pastry -

Master Cook
Washing
2^d of Beef -
Mutton -
Pork - &c.

Kitchen
Leg Mutton -

Old House
Mutton -

Preparers
Mutton -

Cottage -
Dessert
Pudding
Chicken
Duckling
Fowl -

Side Board
White bait -
Pudding -

Stair House
Washing
Cold Salmon
Sobotta -

Sunday 22nd July 1821.

Mr Water
R. Beef
Chicken
Washing
Pastry -

Housekeeper -
R. Beef
Pudding
Tongue
Pastry -

Pages of the Backstairs
R. Beef
Pudding
Pork of Veal -
Tongue
Pastry -

Master Cook
R. Beef
Pudding
Yeast
Bacon

Chicken
R. Beef -

Stair House
Beef
Mutton
Veal
Chicken
Pudding
Ducks
Fowl -

Side Board
Pudding
Chicken

Stock
Veal -

Monday 23rd July 1821.

M. Water
2^d Grasp Lamb.
Leg House Lamb.
Chicken
Sole
Pastry.

Howskesper
2^d Grasp Lamb.
Pate Butter.
Pastry.

Pages.
2^d Grasp Lamb.
Blaine Leg & neck Mutton.
Shi. Veal.
Pork & Breast of Veal.
Bacon.

Master Cooks.
~~House~~
~~Sole~~
Leg, Neck & Shi. Mutton.
Loin of Veal.
Pastry.
Loin of Veal.
2^d Grasp Lamb.
Leg & Shi. Mutton.

Side Board.
Shi. Loin of Beef.
Pigs of House Lamb.
Pullets.

Shew House
Whiting
Sole.

Tuesday 24 July 1821.

Sir B. Bloomfield
Venially Soup.
Pheasants.
Sole.
W. Mutton.
Pate Butter.
Boiled Chicken
Capon.
Candy flowers
Pastry.

Side Board.
Loin of Veal
Pigs of Beef.
Pullets.

Stock.
Beef.
Pork.
Pheasants.

M. Water
Turbot.
Shi. Chicken
Shi. Grasp Lamb.
Pastry.

Howskesper
Loin of Veal.
Mutton Cutlets.
Pate
Pastry.

Pages.
Loin
Sole.
Leg, Neck & Shi. Mutton.
Shi. Veal.
Neck & Breast. 2.
Bacon.

Master Cooks.
Pate
Sole.
Leg, Neck & Shi. Mutton.
Loin of Veal.
Pastry.

Kitchen
Legs & Breast Mutton.
Pheasants.

Wednesday 25 July 1821.

Her Majesty's Dinner

3 Potages.

Chicken & Rice
Mozzokataung
Julienne

2 Poupous.

La Soupe a la Genevoise
Idem.

2 Velouts.

Le Chapon au gros sel.
Le jambon aux herbes

4 Entrees

La Tricafée de Poulet
La Blanquette de Poulet aux poires
Les Croquettes de Veau
Les Carottes decoupees aux herbes

Second Service

2 Rots. Velouts.

Chicken Potatoes
Grouse - Rice & Milk

4 Entremets.

Les Borempies.
Les Petits pains
Apricot Tart
La Creme au Saffron

Side Board.

Rich bone of Beef
Chine of Mutton
Pudding

Stock

Beef
Veal
Cox Veal
Fowl

Mutton

Rich bone of Beef
Chicken
Poulet

Housekeeper

Rich bone of Beef
Bread of Veal
Poulet

Pigs of the Backstairs

Rich bone of Beef
Leg of Mutton
Poulet

Master Cooks

Rich bone of Beef
Veal of Veal
Leg & Shin Mutton
Poulet

Pigs of the Presence

Round of Beef
Leg, Shin & Neck of Mutton

Kitchen

Beef

Thursday 26 July 1821.

Her Majesty's Dinner

6 Potages.

La Pommone
La Tortue
La Hollandaise
La Cerve de Hollande
Le Mozokataung
Le Poupou.
Le Truquet
Veal Salmon
Whiting
Idem

Mattelota of beef & Bels
Trous a la Genevoise

8 Groses Pieces

Str loin of beef
Loin of Veal
Capon braizé
Grouse
Poulet with Spinnage
Les Poulardes aux truffes
Les Canards aux herbes
La Culotte de Veau aux herbes

24 Entrees

Les Croquettes de Veau aux poires
Les Petits Pains a la Duchesse
Les Riz de Veau piqués a la Chucroise
Les Petits de Poulardes piqués a la jardiniere
Le Poté chaud de Veau a la Capucine
Le Soufflé au vin de France a la Truffe
La Chaudrée de Macarone garnie
La Chaudrée de Macarone garnie d'Herbes
Le Chate de Poulardes aux truffes
Le Chate de Poulet aux poires
Le Chate de Veau a la Chucroise
Le Chate de Poulardes au vin
La Blanquette de Poulet aux concombres
Les Escalopes de Veau aux truffes de Padmant
Les Petits de Veau a la Truffe
Les Escalopes de Lapereaux a la Chucroise
Les Croquettes d'agneau garnies de Pommes
Les Petits de Poulardes a la Duchesse
La Compote de Pigeon
Les Croquettes de Veau a la Jardiniere
Les Petits de Veau garnis de Chouffleur
Les Petits braizés aux herbes
Les Petits braizés, sauce tomate
Les Poulardes a la Veau ou Cerveau
La Tricafée de Poulet a la Duchesse
Les Carottes decoupees aux poires
Les Tendrions de Veau aux herbes
Les Poulardes decoupees a la Pique

Second Course

8 Rots.

Poulet
Capon
Grouse fowl
Grouse
Quails
Poulet
Loin
Chicken

8 Remises

La Carotte
Le Pavillon
La Rotonde
L'Hermitage
La Carotte
Les Canardons
Le Soufflé a l'Orange
Le Soufflé a la Veau

24 Entremets

Le Jambon a la gelée
La Terrine de Veau
La Terrine de Grouse
Le Chapon a la Diable
Les Escalopes
Les Croquettes
La Salade de Hollande
Le Chate de Flammarion
La gelée de Veau
La gelée de Faisan
La gelée de Veau
La gelée de Grouse
La Creme d'Herbes
La Creme de Macarone
La Creme de Grouse
La Creme de Blanchonnettes
Les Petits Pains
Les Truffes
Les Herbes vertes
Les Choux fleurs
Le Pot au vent de Lapereaux
Le Pot au vent d'Herbes
Le Petits de Veau
Les Poulardes

Side Board

Plummet of Venison
Str loin of beef
Chine of Mutton
Pudding
Rice of House Lamb
Chicken

Thursday 26 July 1821.
Continued

Family Dinners

Mr. Water -

Whiting
Pt. Beef -
Chickens
Neck of Mutton.
Pastry -

Housekeeper

Pt. Beef
Loan of Mutton.
Pastry -

Pages of the Backstairs

Pt. Beef -
Loan of Mutton.
Loan of Veal.
Pastry -

Master Cooks

Pt. Beef
Sh. of Veal.
Leg & Neck of Mutton -

Pages of the Presence

Pt. Beef
Break of Veal
Leg & Sh. Muttons -

Kitchen

Pt. Beef
Mutton -

Table Decker -

Leg, neck & Sh. Mutton
Fillet of Veal.
Roast Beef -

Officer

Loan of Veal.
Pt. Beef -

Stock

Beef
Veal.
Cakes for
Shub
Fowls -

Friday 27 July 1821.

Mr. Water

Turbot.
Neck of Veal
Mutton
Pastry -

Housekeeper

Shake.
Neck of Mutton.
Pie Cakes.
Pastry -

Pages of the Backstairs

Soup.
Haddocks.
Loan of Veal.
Chine of Mutton -
Pudding.
Bacon -

Master Cooks

Trout.
Chine of Muttons.
Neck of Veal.
Bacon.
Beef -

Pages of the Presence

Trout.
Haddocks.
Sh. of Veal.
Bacon
Leg & Sh. Mutton -

Kitchen

Leg, neck & Sh. Mutton

Table Decker

Sh. of Veal.
Leg & Sh. Mutton -

Lord

Loan of Veal.
Leg of Mutton.
Pudding -

Equerry

Pudding -

Saturday 28 July 1821

His Majesty's Dinner

20 Potages
 Le Julienne
 Le Mergelkatsouney
 2 Poissons
 Le Turbot
 Les Soles
 2 Relishes
 Pâtés à l'ice
 Pâté au riz
 4 Entrees
 Le bœuf à la mode
 Les Escalopes de Poulet
 Les Bananes aux poires
 L'omlette au fromage
 Second Service
 2 Rots
 Chicken
 Rabbit
 4 Entremets
 Les Macarons au pistou
 Les Epinards
 Le Compote de cerises
 La Tourte d'abricot
 Side Board
 Saddle of Mutton
 Leg of Mutton
 Pudding
 Roast off
 Leg of Mutton
 Sirloin
 Officer
 Pudding
 Lunch
 Pudding
 Tongue

M. Walter
 Whiting
 Sirloin
 Chicken
 Housekeeper
 Sirloin
 Beefsteak
 Pages of the Backstairs
 2^d Grap Lamb
 Fillet of Veal
 Beefsteak Pigeon
 Master Cooks
 Leg of Mutton
 Beefsteak Pigeon
 Veal
 Pages of the Presence
 2^d Grap Lamb
 Breast of Veal
 Beefsteak Pigeon
 Kitchen
 Sirloin
 Neck 5^e

Stock
 Veal
 Fowls
 Sweet

Sunday 29 July 1821

His Majesty's Dinner

20 Potages
 Le Mergelkatsouney
 Le Tomacelli
 2 Poissons
 Les Filets de Soles
 Cold Salmon
 2 Relishes
 Le Chapon au vin
 Le Hœuf de veau figuier à l'huile
 4 Entrees
 Les Bœufs aux poires
 Le Saute de Poulet à la Biscuite
 Les Bœuflets de Veau panés
 Les Escalopes de Mouton
 Second Service
 2 Rots
 Chicken
 Rabbit
 4 Entremets
 Le Macaron
 Les Champignons
 Cherry Tart
 La Jolie de pistou
 Side Board
 Sirloin of Beef
 Fillet of Veal
 2^d Grap Lamb
 Fillet of Veal
 Pudding
 Neck & Breast Mutton
 White bait

M. Walter
 Sole
 Chicken
 Sirloin of Beef
 Pastry
 Housekeeper
 R^d Beef
 Pudding
 Pastry
 Pages of the Backstairs
 R^d Beef
 Stewed Veal
 Pudding
 Macaron
 Master Cooks
 R^d Beef
 Pudding
 Stewed Veal
 Pages of the Presence
 R^d Beef
 Stewed Veal
 Pudding
 Kitchen
 R^d Beef
 Mutton

Stock
 Beef
 Veal
 Fowls
 Sweet

Monday 30 July 1821.

His Majesty's Dinner

2 Persons -
 Le Magalokataunes
 Le Potage aux Choux
 2 Persons -
 Le Souper a l'italienne
 Les Moutons frits
 2 Persons.
 Les Ombres a la Tartine.
 Le Gigot d'agneau aux Epinards.
 4 Entrees
 La Blanquette de Perdreaux aux Choux
 Les Petits Pate de Mouton.
 Le Saute de Perdreaux aux truffes.
 Les Boudins a la Richelieu
 Second Course
 2 Pates - Allive.
 Le Souffle - Pancakes.
 Les Pates.
 4 Entremets
 Les Pies au naturel.
 Les Moutons a la Maitre d'Hotel
 Les Canelons d'Alivier.
 La Compote de Cerises
 Side Board
 Duck bone of Beef
 Neck of Mutton
 Puller
 Loin of Veal.
 The Cambridge
 Chicken
 Tongue.
 Officer
 Puller
 Tongue.
 Stock
 Veal.
 Beef
 Salt.
 Fowls.

Mr. Walter
 Sole.
 W. Beef
 Chicken
 Pastry
 Housekeeper
 Loin of Lamb.
 Veal Cutlets.
 Pastry
 Pages of the Breckstons
 B. Beef
 Shi. Mutton.
 Bacon Head.
 Pastry
 Pages of the Presence
 Leg of Mutton.
 Haricot &
 Salt-Pudding
 Master Cooks
 Shi. Mutton
 Salt Beef
 Haricot Mutton
 Kitchen
 Leg Mutton
 Haricot &
 Beef
 Confectioners
 Neck Mutton.

Tuesday 31 July 1821 -

Mr. Walter
 Muttons
 Loin of Veal.
 Bacon
 Chicken
 Pastry
 Housekeeper
 Fish
 Loin of Mutton.
 Pastry
 Pages
 Salmon.
 Fillet of Veal.
 Bacon.
 Leg Mutton.
 Pastry
 Master Cooks
 Skate
 Loin of Mutton.
 Neck. Veal.
 Bacon Head -
 Pastry
 Kitchen
 Shi. Veal, Neck Mutton.
 Confectioners
 Leg Mutton
 Officer
 Puller -
 Tongue -
 The Cambridge
 Chicken
 Tongue
 Staff
 Puller

Wednesday 1st Aug. 1821. (6)

Mr. Walter
 Neck Mutton
 Shi. &
 Cold Meat.
 Housekeeper
 Puller
 Bacon.
 Pages
 Fillet of Veal.
 Bacon.
 Kitchen
 Leg Mutton -
 Confectioners
 Cold Meat -
 The Cambridge
 Puller
 Tongue
 Thursday 2nd Aug. 1821
 The Cambridge
 Puller
 Tongue
 Friday 3rd Aug. 1821
 Puller
 Tongue -

N.B. no Bill of Fare in the Month of August 1821, His Majesty being in Ireland

Tuesday 11 Sept. 1821

His Majesty's Dinner

1 Potage
 Le Mergolkatrouney
 1 Poisson
 Solee fride & boilee
 2 Melées
 Le Chapon au consommé
 Les Cotes d'Agneau
 2 Entrées
 Les Escalopes au Poivre
 Les Cotelettes de Mouton fines
 Second Service
 2 Mets
 Les Cailles
 Les Poulets
 4 Entremets
 La Compote de Cerises
 La Tourte d'abricot
 Les Epinards
 Les Poix au naturel

Side Board

Loin of Veal
 Loin of Beef
 Grouse
 Partridge
 Ham
 Tongue
 Oysters
 Bread for cold
 Fills of Veal
 Pullets

Pages
 2½ Grays Lamb
 Leg of Mutton -
 1 lb. 8
 Supper
 Veal & Mutton

Wednesday 12 Sept. 1821

His Majesty's Dinner

2 Potages
 Le Mergolkatrouney
 Le Vermicelli
 2 Poissons
 Les Macareux frite
 Le Turbot
 2 Melées
 Le Chapon au consommé
 Les Cotes d'Agneau
 4 Entrées
 Le Saucis de Poivre au Jus
 Les Escalopes de Poulets
 Les Cotelettes de Mouton
 Les Petits Patis aux herbes
 Second Service

2 Mets
 Les Cailles
 Les Poulets
 4 Entremets
 La Compote de Cerises
 La Tourte d'abricot
 Les Poix
 Les Epinards au jus

Side Board

Saddle of Mutton
 Neck of Veal
 Cold Beef
 Pullets
 Ham
 Tongue
 Oysters
 Stock
 Veal

The 13th & 14th Sept
 Dined from the Provisions
 of the Day before

Saturday 15 Sept. 1821.

His Majesty's Dinner

2 Potages.
Le Mergolthannoy.
Le Vermicelli.

2 Poissons.
L'Empied leon.
Miles brotes & frites.

2 Relaves.
Le Chapon au consommé.
Les botes d'agneau.

4 Entrées.
Le Saucé de Perdreaux aux truffes.
Les Cotelettes de Mouton.
Les Escalopes de Veau à la Provençale.
Les Petits Pâtés aux huîtres.

Second Course

2 Nds. Uelve
Milkem Pancakes.
Saucis

4 Entrées.
Le Epinard au jus.
Le Poir.
L'Asperg. Tart.
Le Compote de cerises.

Side Board

Loin of Veal.
Neck of Mutton.
Ham.
Tongue.
Gravé.
Oysters.

Roast off

Quart.
Pattings.
Leg of Mutton.
Neck & Breast.

Pages.
Turbot.
Saucé of Mutton.
Pullet of Veal.
Ham.

Supper.
D. Graft Lamb.
Pou.
Sauce.

Officer.
Pullet.
Tongue.

Sir B. Bloomfield

Mutton Chop.
P. Pullet.
W. Chicken.
Ham.

Stock

Fowl.
Veal.
Beef.
Pork.

Sunday 16 Sept. 1821.

His Majesty's Dinner

2 Potages.
Le Mergolthannoy.
Le Potage à la Vierge.

2 Poissons.
Le Turbot grillé.
Sole frites.
Fried Solelets.

2 Relaves.
Le Gigot de Mouton.
Le Chapon à la Financière.

Entrées.
Le Saucé de Perdreaux aux Concombes.
Les noix de Veau piqués.
Le Petit Pâté à la Bretonnaise.
Les Escalopes de Perdreaux aux truffes.
Les Cotelettes d'agneau panées.

Second Course

2 Nds. Uelve
de Perdreaux Les truffes.
de Pullet. de style au botes

4 Entrées.
Les Potichons.
Le Hamard au gratin.
Le Veau de Carême.
Le Veau au cresson d'herbes.

Side Board

Le loin de Veal.
Legs of Veal.
Oysters.
Cold meat.

Roast off

Pullet.
Pudding.
Leg of Mutton.
Milk.

Sandwich

Pullet.

Pages.
R. Beef.
Leg Mutton.
Poul.
Macaronny.

Supper.
D. Graft Lamb.
Beef.

Mr. Water

Pullet.
Mutton Chop.

Officer

Pullet.
Ham.

Stock
Veal.
Pork.

Monday 17th Sept. 1821.

His Majesty's Dinner

2 Potages
Le Mogolokadancey.
La Julienne
2 Pigeons
Crimps Cocq
Whiting

2 Relishes
Le Fromage aux Epinards
Les Ombles aux Choux fleurs

4 Entrees
Le Saute' de Perdreaux aux truffes.
L'Entrée de Mouton aux Cosembles
Les Bonches a la Richelieu
Les Cotelets de Veau a la Minute

Second Service

2 Rots - Relive.
Les Poules. Les Beignets de Pommes.
Les Fritures.

4 Entremets.
Les Truffes au Vin de Port -
Les Haricots verts a la Sautee.
La Compote de Cerises.
Le Flan de Fruits.

Side Board.

Saddle of Mutton -
Cold Meat -
Pudding -
Pulley -
Black cock -
Quar. of House Lamb -

Stock
Neal
Salt
Truck.

Sir B. Bloomfield

Pudding
Ham.

M. Watson

Chicken
Ham.

Officer's Dinner

Sole
Mutton chops
W. Chicken -
Pasty -

M. Watson

Herrings
Neck of Veal.
Bacon
Pasty -
Pages.
Pile of Veal.
Quar. of House Lamb
Bacon
Hash.
Tart.

Supper

Leg of Mutton.
Sole. &c.

Tuesday 18th Sept. 1821.

His Majesty's Dinner

3 Potages
Le Mogolokadancey.
Le Potage a la Mouton
La Brunoise
2 Pigeons.
Turbot
Whiting
Salsin Sauce

2 Relishes
Le gigot a l'epicure sauce de Mouton.
Les Filets de Veau gelés a la Tartare -
4 Entrees
Les Filets de grouse au Vin de Bordeaux
Les Poules frites aux poires
Les Escalopes de filets de Mouton.
La Caserole au Vi -

Second Service

2 Rots - Relive.
Chicken
Black cock. Le Souffle au Coton.
Mild Ducks

4 Entremets.
Les Cerevises au Vin de Madere
Les Bûcheaux
Les Fritures de Poches.
La Gêlée de Fruits.

Side Board.

Rick bone of Beef -
Pile of Veal -
Cold Meat -
Pudding -
Neck of Mutton -
Sir loin of Beef -
Pudding -

Stock.
Neal
Salt
Truck.

Sir B. Bloomfield

Pudding
Ham.

M. Watson

Pudding & Ham -

Sir B. Bloomfield's Dinner

Salmon
B. Pudding.
Mutton chops
Grouse
Pasty -

Officer

Sole
B. Pudding
B. Rabbit - Pasty

M. Water

Sole.
Chicken
Loin of Mutton.
Sliced Rice

Pages

Salmon trout -
Rick bone of Beef -
Sir. Mutton -
Breast of Veal.
Tart -

Wednesday 19th Sept. 1821.

His Majesty's Dinner

3 Potages.
 Le Magotkatancy -
 La Tortue.
 La Crème de Veau
 2 Pigeons.
 Salt Cod.
 Sole.
 2 Relievs.
 Pump Steaks, 1/2 Chicken
 Le Chapon roti.
 4 Entrées
 Les Filets de Carottes piqués à la Chucris
 Les Cotelettes de Mouton -
 Les Petit Pates à la Breagnon
 Le Saute de Carottes aux truffes.

Second Service

3 Rots.
 Chicken
 Black Cock
 Lamb. 1 Lambing
 4 Entremets.
 Les Truffes au Vin de Port.
 Les Poix au naturel.
 Les Cannelons d'Albion
 Les Pommes au Vin.

Side Board.

Loin of Veal.
 1/2 & Breast of Mutton.
 Cold Meat
 Pullets -
 Game -
 Partridges
 Oysters.

Mrs B. Bloomfield

Tongue

Mr. Watson

Chicken & Ham

J. Clark

Chicken & Ham

Mr. Watson

Whiting
 Salmon.
 Veal
 Pullet.
 Partridge

Pigeons

Breast of Beef -
 Leg of Mutton -
 Neck of Veal.
 Bacon.
 Lamb -

Supper

2 large Lamb

Steak

Fruit

For Turtle

Beef

Cowheels

Veal

Lamb

Thursday 20th Sept. 1821.

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His Majesty's Dinner

3 Potages.
 Le Magotkatancy.
 La Crème d'Oye
 La Tortue -
 2 Pigeons.
 Bumpet Cod.
 Whiting 1/2 Oysters.
 3 Relievs.
 Le Saute de Veau à la Crème, sauce d'Orade
 Le Pate de Poullet à l'Anglaise
 Beef Steaks
 4 Entrées
 Le Saute de Carottes aux truffes.
 Les Filets de Carottes à la Marseillaise
 Les Cotelettes de Mouton à l'Italienne
 La Truffe de Poullet aux Poix

Second Service

2 Rots. 1/2 Veal
 Black Cock. Les Choux à la Crème
 Chicken
 4 Entremets.
 Les Epinards au Jus.
 Le Macaroni
 La Gelée d'Amidon
 Le Nil au Vent de Poix

Side Board.

Six Loin of Beef -
 Ribs of House Lamb
 Leg -
 Yorkshire Pudding
 Pullets
 Game -
 Partridges
 Oysters

Officers' Dinner

Whiting
 Beef Steaks -
 1/2 Pullet -
 Partridge

Mrs B. Bloomfield

Pullet

Mr. Watson

Chicken & Tongue

J. Clark

Chicken & Ham

Mr. Watson

Saute
 Salmon
 1/2 Beef
 Mutton Chops
 Parsley of Chicken
 Lamb -

Pigeons

1/2 Beef
 1/2 Mutton
 Pullets -
 Lamb -

Supper

Beef & Breast Mutton

Steak

Veal

Fruit

His Majesty's Dinner

3 Potages -
 Le Mogelkhatany -
 Le Pernicelli
 Le Potage aux Choux
 2 Pigeons -
 Salmon sel. a la Genevoise
 Salet Haddock -
 2 Relishes -
 Le jambon glacé a l'Esoune
 Le Chapon a la Creme
 4 Entrées
 Les Cotelettes d'Agneau
 La Blanquette de Veau -
 Les Petits Pateux aux herbes
 Les Escalopes de Veau a l'Orade
 Second Service
 2 Vols.
 Le Soufflé pigeon
 Chickens
 4 Entremets.
 La Truite -
 La Compote de Cerise
 Les Mûchans a l'italienne
 Les Souffles au Vin de Port

Side Board

Neck bone of Beef -
 Mutton
 Cold Beef -
 Puller
 Grouse
 Pigeon
 Capon

Mrs B. Bloomfield

Chicken
Ham

M. Watson

Chicken & Ham

J. Clark

Chicken & Tongue

Mrs B. Bloomfield

Haddock
 Mutton Cutlets -
 Puller
 Grouse
 Partridge Cold Pigeon
 Partridge No. 1

M. Watson
 Haddock
 Veal of Lamb
 Mutton Pate
 Pastry

Pages

Haddock
 Loin of Veal
 Bonilli Beef
 Loin of Mutton

Officers

Soup
 Haddock
 Mutton Cutlets
 Mutton
 Pastry

Stock
 Veal
 Duck
 Trout

His Majesty's Dinner

3 Potages -
 Le Mogelkhatany -
 Le Crème au Roi
 Le Pindamie -
 2 Pigeons -
 Le Tartar
 Sals
 2 Relishes
 Le Jigis de Mouton au jus
 B. Puller avec Capote Sauce
 4 Entrées
 La Principale de Veau
 Les Cotelettes de Veau panées
 Les Filets de Sardines a l'Orade
 Le Mâchis de gibier
 Second Service
 2 Vols. Relish
 Pâtis Le Mâchis
 Chickens
 4 Entremets -
 Le Poix au naturel
 L'Orade
 Cherry tart
 Pastry

Side Board

Loin of Veal
 Cold meat
 Pâtis
 W. of Lamb
 Partridge
 Grouse
 Capon
 Sals
 B. Puller
 Beefsteak
 Mutton
 Chicken
 Pastry
 Capon

M. Watson

Chicken & Ham

J. Clark

Chicken & Tongue

3 Puller

M. Watson
 Salt Cod
 Cotelette de Mouton
 Mutton
 Ham
 Rice Milk

Pages

Mutton
 Beef steak
 Mutton
 B. Puller

Supper

D. J. Land
 Officer
 Haddock
 Beef steak
 Pâtis
 Pastry

Stock
 Veal
 Trout

His Majesty's Dinner

3 Potages.
Le Magotkamancy.
Le Potage au Sauc.
Le Mouton a l'age.

2 Poyson.
L't. boe.
Mortou frit - 1/2 by the -

2 Velours -
Le Pate aignon.
Le Chopin d'oli aux herbes.

4 Entrées
Les boudes de Lapereux aux truffes.
Les Piments de Poulard aux truffes.
Les Croquette de volaille.
Le Boudin a la Richelieu.

Second Service

2 Mets -
Les Lardons 2 Lard.
Les Puddes.

4 Entrées
Les Epinards au jus.
Les Petits choux frits.
Les Truffes.
La Sauce de Piche.

Side Board

Les Lardons de Beef.
Chouxroule & Carottes.
Le 2^e Meut.
Cygnes -
Puddes -
Pâtisseries
Pât. H. Lamb.
Grouse.

Sir B. Bloomfield

Puddes & Vermicelli
Cygnes.
Les Moutons.
Pâtisseries
Beefsteak.
Pâtisseries

Breakfast

Puddes /
Hame.

Mr. Watson

Chicken & Ham.

J. Lebar

Chicken & Ham.

Office

Les Moutons Choux. 1 Chicken.

Mr. Watson

Mr. Pig.
Puddes Moutons.
Grouse.
Pâtisseries.

Pages

Salmou.
Mr. Beef.
Les Moutons.
Puddes.
Pâtisseries.

Supper

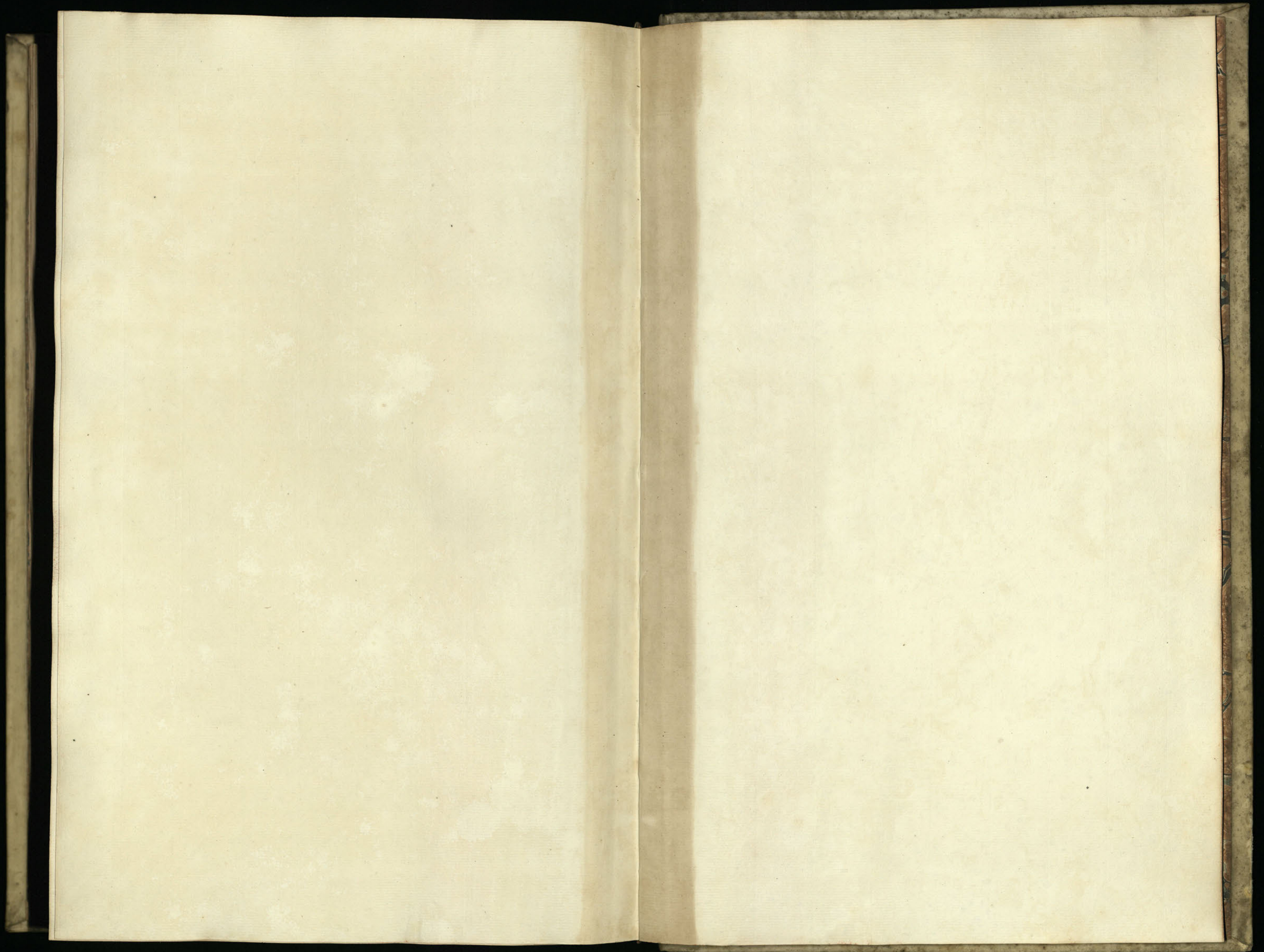
2^e grand Lamb.
Pâtisseries.
Les Moutons.

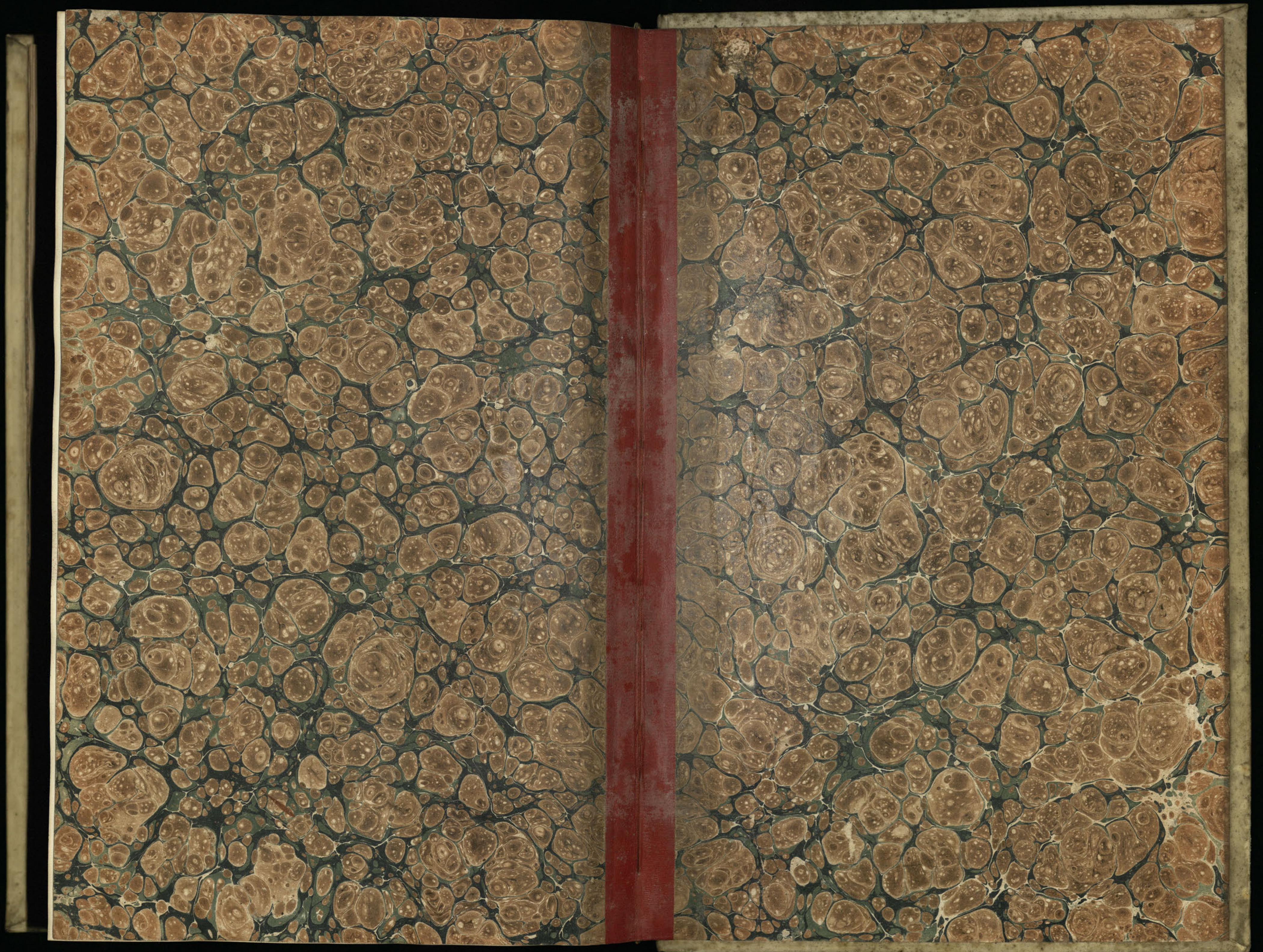
Stock

Beef.
Pât.
Lard.
Beef

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