

LEDGER



1833

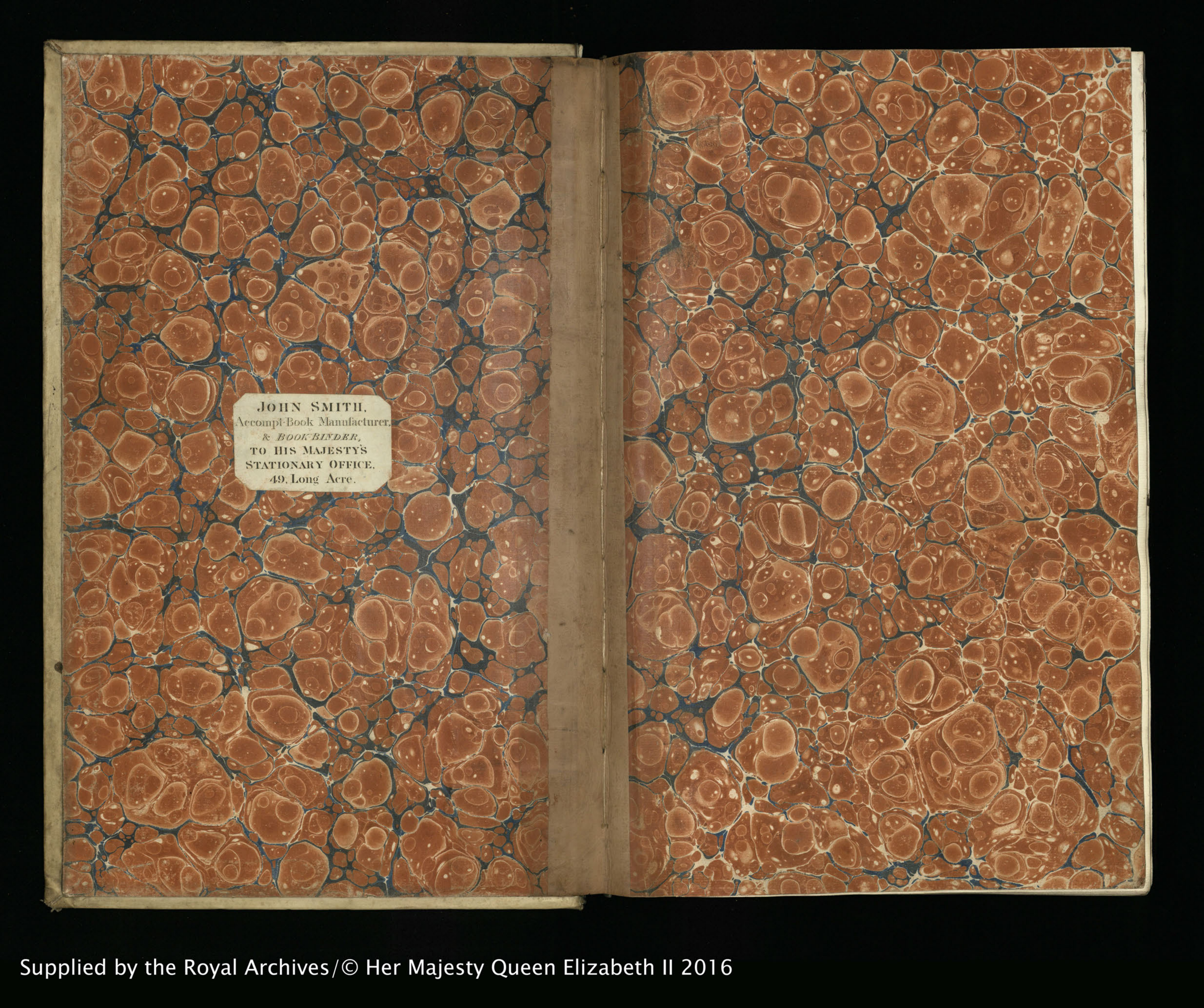
*PAVILLION
BRIGHTON*

Ledger

1833

-35

*Pavilion
Brighton*



JOHN SMITH,
Accompt-Book Manufacturer,
& BOOKBINDER,
TO HIS MAJESTY'S
STATIONARY OFFICE,
49, Long Acre.

MRH/MRHF/MENUS/MAIN/MIXED/19

①

Tuesday 1 January 1833 - Her Majesty's Dinner

	Potages	Entrées
	Au lierre Crème d'orge	Galeatine
	Hochepot de Soudours	Celérie stiva
	Poissons	Macaroni
	Cabillaud Solles et Epurées	Pommes de Terre
	harengs ...Moullans	Salade de Tomatoes
	Relèves	Salsifis
Rump 2 1/2	Coulotte de Bœuf	Huitres frits
Turkey 1	Dindon roti	Sea Kale
1	Quartier d'agneau	Salmi
Pullets 2	Poulardes braizé	Sprouts
	Entrées	Carree
wt 7 3/4	Côtelettes de Mouton	Omelette
	Filets de Solles	Gelée à l'orange
wt 6 3/4	Côtelettes de Veau	Gelée de Vin
Stein 6	Pates de Mouton	Crème de Fraise
	Giblotte de Lapreaux	Crème au Thé
	Filets de Saisans	Coquilles de Poires
Stein 3	Saute de Volaille	Daniolles
Filet 5 1/2	Escallops de Bœuf	Tourte de Crues
Chicken 2 1/2	Pate de Poulets	Panier Panier
wt Beef 4 1/2	Canard braizé	Panier Panier
	Chateaufort et Soudours	Grosse Piece. Grosse Piece
Pullet 1	Canotons de Volaille	1 The King 25 Sir H. S. Saylor
1 Sucking Fowl	Blanquette de Volaille	2 The Queen 25 Princeps Augusta
Worcesters 3	Salmi de gibier	3 Sir J. Rose 27 Duke of Gloucester
	Filets de Venison	4 Mr. Sturt 28 Sir A. Bannard
1 Sucking Pig Seal 11 1/2	Tricaudeau	5 Capt. York 29 Lady Eskine
	Quenelles de Lapreaux	6 Lord Chichester 30 Lady M. Fox
	Coquillettes	7 Lady Chichester 31 Sir H. Sumner
	Cabillaud au choucroute	8 Lord Whately 32 Lord A. Fitz Clarence
	Coquilles de Veau	9 Lady Whately 33 Sir F. Watson
	Rots	10 Earl Howe 34 Sir C. Sturton
	Faisans Lièvre	11 Countess Howe 35 Mr. Saylor
3	Canards Sauvage	12 Col. Kemys 36 Lady M. Saylor
	Relèves	13 Lord A. Manselton 37 Miss Bayly
	Mince Pie Souffle	14 Lord & Lady Esch 38 Miss de Ros
	Pommes au bis Pêches	15 Lord & Lady F. Fitz Clarence 39 Miss Widdow
		16 Sir P. & Lady Sidmoy 40 Mrs. Mairiam
		17 Miss de Ros 41 Mr. Shipman
		22 Mrs. Davis & Rowson
		23 Beauchamp, Milderley

Continued

	14 Luncheon	Stock
	Soup 2 Rt Chickens	55 Veal 20 1/4 P. B. Mutton
10 1/4	Rt Beef B. Beef	15 3/4 Beef 5 Fowls to Rt
	Côtelettes Mouton 1 Eminci	4 Salt 4 3/4 W. Lamb
	Escallops de Bœuf, Roach de Bœuf	
	Jelly Pastey	18 Bard
	8 Lady Eskine	14 B. Beef 9 1/2 Mutton
9 1/4	Rt Beef 1 Rt Fowl	12 Sir H. Saylor
	3 Miss F. Fitz Clarence	15 3/4 Beef
4 1/2	Rt Beef 2 Rt Chickens	8 Lady Sidmoy
	2 Mr. Semmet	22 1/2 Beef 2 Rt Fowls
1	Rt Row Turkey Chine	7 1/4 Mutton 1 M. B.
	9 Equeries	5 Lady Esch
9	Rt Beef 1 Rt Fowl	11 3/4 Rt Beef 1 R Turkey
	41 Compusolles	1 Duchess Clonesta
	Soup Fish	1 Rt Partridge
19 1/2	Rt Beef Chine	1 Lady M. Fox
2	Rt & B. Turkeys Ham & Spring	1 Rt Fowl
30 1/2	Rt Mutton Mutton chops	1 Prince George
4	Rt & B. Turkeys	1 Rt Fowl
	7 Condensed	
	Soup 1 Rt. H. Turkey	
	Chine 7 1/4 Rt Beef	
7 1/2	Mutton chops	
	33 Master Cooks	
	Soup Chine	
17 1/4	Rt Beef 29 1/4 Rt Mutton	
2	Rt & B. Turkeys	
	Puffit	
23	Sir Loup of Beef, Galimaufry	
15 3/4	Saddle of Mutton, Haunch venison	
	Haunch Mutton 1 Patties	
14 1/2	Rt Beef 12 S. Parley	
14	Cl. L. 4 C. Roast	
7 1/2	L. D. 4 H. Waids	
7 1/4	D. D. 3 D. Hen	
5 3/4	C. D. 5 Lamp Lighters	
	86 Hall	
7 2	Rt Beef 7 1/2 Rt Mutton	
10	D. D. 7 C. Porters	

	Potages	Entrées
Chickens 2	Mulligotannu Cussy	Celini clava
	Crème d'orge Sultanne	Salade de Poisson
	Poisson	Sea Kale
	Cabillaud Enquilles	Choux au fromage
	Solles et Opulans	Galantine
	Relevés	Sprouts
	Filet de Veau	Canopies d'archois
Poulets 2	Poulardes Braize	Epinards &c
Poulet 1 1/4	Poitrine de Pouf	Ham Toast
	Choucroute Pique	Salade Hollandaise
	Entrées	Pommes de Terre
	Cotelettes d'agneau	Potted Meat
	Filets de Mouton	Filet de Veau
	Blanquette de Veaux	Filet de noyau
1	Amincé de Vdaille	Crème de Fraise
Chickens 4	Filets de Volaille	Crème à la Vanille
Swiss 10 1/2	Ris de Veau Pique	Panier Panier
Larding 13	Puréeaux au choux	Panier Panier
Potatoes 2	Compote de Poissons	Grosse Piece, Grosse Piece
Pigeons 16	Poulets en Entrée de Broche	
Chickens 2	Filet de Pouf	1 The King 25 L ^{ds} Fitz Clavell
Filet 6 1/2	Cotelettes de Veau	2 The Queen 26 L ^{ds} Fitz Clavell
Chickens 2	Filet de Volaille	3 Prince Augusta 27 M ^{rs} W. Ester
	Tricardian	4 General Withwall 28 Sir F. Norton
	Saute de Volaille	5 Ed. H. Seymour 29 M ^{rs} de Mariani
	Salmi de Becaf	6 Sir G. Walker 30 Sir G. Mariani
	Escallops de Veau	7 Earl of Ly. House 32 Sir H. Ly. Taylor
	Cotelettes de mouton	8 J ^{rs} & J ^{rs} Conell 33 M ^{rs} St. John
	Filets de Veau	9 J ^{rs} & J ^{rs} Clouston 34 M ^{rs} Hudson
	Filets de Solles	10 J ^{rs} & J ^{rs} Spaldhurst 35 M ^{rs} Davis
	Filets de Canards Sauvage	11 Ed. & Honorable M ^{rs} de Mariani
	Rots	12 J ^{rs} & J ^{rs} Manclerk 37 M ^{rs} Wilson
	Livre Faisans	13 Savon Meinster 38 M ^{rs} Wright
10	Pouces Grouse	14 Capt York 39 Sir G. Stewart
	Relevés	15 D ^{rs} Taylor 40 M ^{rs} Taylor
	Sprouts a la cloche, Souffle	16 M ^{rs} Hope 41 J ^{rs} M. Taylor
	Beurre Ris, Fousus	17 Baron D'Arville 42 J ^{rs} M. Fox
		18 J ^{rs} Helleby 43 M ^{rs} Stanger
		19 Ed. H. Fitz Clavell

	Buffet	Comptroller
20 3/4	Six Coin Beef Galimoupy	Soup 12 Fowl
14 1/2	Saddle Mutton 17 3/4 R. D. Beef	34 1/4 R ^t Mutton Bacon
4 3/4	Suet Pudding	12 1/2 Loin of Veal Hash
	12 Turkeon	25 3/4 R ^t & D. Pork 1/2 Meat Pie
	Soup 2 R ^t Chicken	7 Dressers
7 1/2	R ^t Mutton D. Beef	Soup
	Sausages Emincé	7 1/4 R ^t & D. Pork, 1 R ^t Fowl
	Cotelettes de Mouton Croquettes	9 1/4 R ^t Mutton Bacon
	Tolle Pastry	35. Measter Cooks
	9 Equeries	Soup 15 1/2 Loin keal
8	R ^t Mutton 1 R ^t Fowl	25 3/4 R ^t & D. Pork Bacon
	8 Lady Curkin	36 1/2 R ^t Mutton
8	R ^t Mutton 1 R ^t Fowl	15 3/4 R ^t Pork 11 S. Pastry
	2 M ^{rs} Fitz Clavell	15 1/2 D ^o 4 C. Room
1	R ^t Chicken 3 1/2 R ^t Mutton	6 1/2 D ^o 7 C. Porters
	3 M ^{rs} Summell	7 D ^o 4 H. Moids
7	R ^t Mutton 1 R ^t Fowl	1/4 D ^o 3 P. Men
	2 Prince George	64 50 Hall
7 3/4	R ^t Mutton 1 R ^t Fowl	64 R ^t Pork 65 R ^t Mutton
	8 Lady Sidney	18 Ward
3 Fowls		15 1/2 Filet Veal 10 3/4 D. Pork
	1 M ^{rs} Fitz Clavell	Stock
1	D. Fowl & Kiel	52 1/2 Veal 13 D ^o Beef
	5 Lady Taylor	3 Fowls R ^t 246 Suit
1	R ^t Fowl 8 3/4 Mutton	Sick Stable Man
		13 1/4 Beef 2 Fowls

Thursday 3 Jun^y 1835 Thier. Majesties Dinner

Potages
 Tete de veau 2 Poullets au ris
 Printaniers Macaroni clair

Poissons
 Turbot Cabillaud
 Solles et Epurans

Relevés
 Rump 2 1/2 Coulotte de Boeuf
 Capon 1 Chapon Braizé
 1^{re} 2^e Jigot d'agneau
 Chikan 2 Petits Poullets grillés

Entrées
 Petits Poullets de Lièvre
 Paties en darioles
 Pampinettes de Solles
 Casselettes Ripe aux huîtres
 Cabillaud au P. de Terre
 Blanquette de Volaille
 Emince de Volaille
 Fowls 3 Filets de Volailles
 Chicks 2 Poullets decoupié
 Cotelettes d'agneau
 Sauté de Ris de Veau
 Sauté de Lièvre
 Simballe Roulé
 Caserole de Ris
 Poulton de Meurans
 Croissade en Pain
 Fowls 3 Filets de Volaille Bigarré truffés
 Fowls 3 Filets de Volaille Bigarré Langue
 1 Salmi de Meurans
 Compotte de Pigeons

Rots
 Lièvre Faisans
 10 Meurans 4 Hidgous

Relevés
 Cabinet Pudding, Canelons
 Mince Pie

Entrémets
 Gelée duva
 Sea Kale
 Cancre
 Rametiers
 Salade de P. de Terre
 Sprouts
 Ometette
 Choufleurs
 Gelée de Vin
 Gelée des Pommes
 Crème de Citron
 Crème de Fraîche
 Crème allemande
 Gelée de Café
 Flanc de Pommes
 Gâteau Noille Feuilles
 Croissants à la Chantilly
 Cateau Prussien
 Panier Panier
 Panier Panier
 Grosse Pice Grosse Pice

1 The King 25 Carl Gray
 2 The Queen 26 S^r A. Beauchamp
 3 Princess Augusta 28 Mrs. Howard
 5 S^r Fitz Clarence 29 M^{rs} Chiswick
 6 S^r Fitz Clarence 30 Mrs. K. East
 8 S^r & S^r Crill 31 Sir C. Sturton
 10 S^r & S^r Taylor 32 Mrs. Bayly
 11 Sir S. Watson 33 Mrs. Wilson
 12 Duke of Devonshire 34 Mrs. de Ros
 14 M^{rs} & M^{rs} Cavendish 35 Sir A. Bannard
 15 Mrs. Cavendish 36 S^r de Ross
 16 Carl of Meibast 37 M^{rs} Taylor
 17 Lord Beauchamp 38 S^r M^{rs} Taylor
 18 Lady C. Dundas 40 Sir D. & S^r Sidney
 21 M^{rs} & Mrs. Dundas
 23 S^r & S^r Almonde
 24 Lady Kippie

3rd Continued

Buffer
 21 3/4 Sir John B. & S^r Swaddle Mutton
 R^{ts} 4th Pork Galimaufy
 Haunch Venison R^{ts} Cygnets
 13 Lunccheon
 Soups 2 R^{ts} Chickens
 14 1/2 R^{ts} Beef R^{ts} Beef
 15 Sards Sausages
 Emince Cotelettes
 Escallops au Veau Jelly - Parsny

9 Equeries
 11 1/4 R^{ts} Beef 1 R^{ts} Fowl
 8 Lady Erskine
 10 1/2 R^{ts} Beef 1 R^{ts} Fowl
 5 Mrs. Fitz Clarence
 5 1/4 R^{ts} Beef 1 R^{ts} Emince
 2 M^{rs} Tennent
 7 R^{ts} Beef 1 R^{ts} Fowl
 2 Prince George
 8 1/4 R^{ts} Beef 1 R^{ts} Chicken
 8 Lady Sidney
 10 1/2 Beef 9/4 Mutton
 1 M^{rs} Tennent
 8 3/4 Mutton Cuddles
 8 Sir H. Taylor
 10 1/2 Mutton 8 Veal
 Lady Sidney
 3 Fowls
 1 Mrs. Fitz Clarence
 1 Dressed Chicken
 1 Duchess Newcastle
 1 R^{ts} Chicken
 M^{rs} Wilkie
 1 R^{ts} Chicken

32 Comptrollers
 Soup 1/2 Pudding
 19 1/2 R^{ts} Beef Macou
 14 Fillets of Veal Roast
 36 R^{ts} & Mutton 6 Sausages
 7th Dicers
 Soup 9 3/4 R^{ts} Beef
 7 3/4 M^{rs} Mutton
 1 R^{ts} Fowl Macou

33 Master Cooks
 Soup 15 1/4 R^{ts} Beef
 32 R^{ts} Mutton
 12 3/4 Fillets of Veal Macou
 16 Beef 12 S. Parsny
 13 1/2 D^o 7 C. Porters
 7 D^o 4 C. Room
 7 1/2 D^o 4 Ho. Waids
 4 3/4 D^o 5 P. Men

35 Hall
 64 Beef 6 1/2 Mutton
 18 Beard
 14 Beef 9 1/4 Mutton
 Stock
 58 Veal 15 1/2 Beef 3 Fowls
 19 3/4 M^{rs} Mutton 9 Suet
 Hall Extra
 25 1/4 Mutton

Friday 4th January 1835. Their Majesties Dinner

	Potages		Entrées
	Queux de Boeuf. à la Reine		Salade de Tomates
8	Mouton d'orge Vermicelli		Canapies d'anchois
	Poissons		Macaroni au gratin
	Saumon Cabillaud		Herbices frites
	Solles Epertans		Gelée Maraschino
	Relèves		Gelée d'orange
	Sauzlier Rôté		Crème au Caffe
2	Poulardes Braizé	chick 2	Crème à la Parisienne
	Langue de veau		Croquettes de Ris
1	Quindou Rôté		Côtelettes de Framboise
	Entrées		Cups à la Reine Croissants
	Côtelettes de Porc		Sol au vent Biscuit Suisse
1	Tendrons d'agneau		Pommes Nouilles Blanc de Fruit
2	Filets de Carriards Sauvage		Grosse Piece - Grosse Piece
	Filets de Solles		1 The King 27 Mr. Morier
3	Saute de Volaille		2 The Queen 28 Count D. Samski
	Saute de Saisans		3 Princeps Augusta 29 Saxon Meinster
	Filets de Volaille		4 S rd S rd Fitzclarence 30 S rd Munster
	Filets de Volaille au mangous		6 S rd S rd Fitzclarence 31 Sir G. Cockburn
7	Escallops de Mouton		8 S rd S rd Enoll 33 Col. M ^{rs} Dawson
	Escallops de Sievre		10 Sir B. S. Sidney 34 Sir J. Watson
	Emince de Boeuf		12 Sir H. S. Taylor 35 Mrs. Napot
1	Emince de Volaille		14 Sir A. S. Clifford 36 Miss Wilson
1	Epaule d'agneau		17 S rd S rd the Misses Howard 37 Miss de Ros
2 1/2	Voix de veau		19 S rd S rd Althamale 38 Sir A. Mansel
1 1/2	Saisans Braizé		21 S rd S rd Kenmare 39 Mr. Taylor
1	Poularde Rigue		22 Earl of Belfast 40 S rd S rd Mr. Taylor
5	Pates de Boeuf		23 S rd S rd C. Kappal 41 S rd S rd Mr. Fox
	Croquettes d'homards		24 Duke of Devonshire 42 Miss D'Este
1	Filets. Mignions		25 Lady Dover 43 Sir C. Thornton
	Croquettes Blanc Guilley		26 Sir G. Anson 44 Misses Hudson & Wood
	Prots		45 Mr. Shipman
4	Widgeons Gaus Steud		
3	Woodcocks Pheasants		
	Relèves		
	Souffles à la Quairois		
	Gaufres à la Flamande		
	Mince Pies		

4 Continued

	Duffet		Comptrollers
21	Sir Colin Balfour 15 th Saddle Mutton		Soup Fish
14 1/2	A. B. Balfour Galimaufey		35 R. Mutton 15 th A. B. Balfour
	Kauruck Venison. 1 Pates		10 1/2 Soup of Veal Macous
	14 Lurcheou		9 Beef St. Pudding 8 1/2 Sweet Pudding
	Soup 2 R. Chickens		7 Dressers
10	R th Beef		Soup Fish
	Emince de volaille, Sausages		10 1/2 A. B. Balfour 9 1/2 Chump Veal
	Côtelettes de Mouton, Escallops		R th Fowl
	Pasty Souffle Jelly		33 Master Cooks
	9 Equeries		Soup Fish
8 1/2	R th Mutton 1 R th Fowl		12 1/2 A. B. Balfour 9 1/2 Beef Veal
	8 Lady Curline		34 R th Mutton Heale
8	R th Mutton 1 R th Fowl		15 1/2 Mutton 11 S. Pasty
	5 Miss Fitzclarence		14 1/2 D ^o 7 C. Povers
6 1/2	R th Mutton 1 R th Chicken		7 1/4 D ^o 4 H. Maids
	2 Mr. Summet		7 1/4 D ^o 4 C. Room
7 1/2	R th Mutton 1 R th Fowl		7 1/4 D ^o 3 P. Men
	2 Prince George		86 Hall
7	R th Mutton 1 R th Fowl		6 1/2 Mutton 6 1/2 Beef
	8 Lady Sidney		18 Board
17	Beef 2 Fowls		10 Mutton 14 1/2 Beef
	8 Sir H. Taylor		Stock
11 1/2	Beef 7 1/2 Mutton		56 Veal 16 Beef
1	Fowls R th Rump Steaks		15 3/4 R th Mutton 24 C. Feet
	1 Lady Caroll		4 Fowls R th
	1 Boiled Chicken		1 Mr. Weaver
	1 Cheuch Gloucester		3 3/4 Mutton
	1 Chicken Broth. 1 R th Fowl		1 Sick Stableman
	1 Miss Fitzclarence		3 1/2 Mutton
	1 Chicken & Rice		1 Mr. Howells
			6 Beef
			1 Sick Stableman
			2 1/4 Beef

Saturday 5. Jan^y 1833 Their Majesties Dinner

	Potages	Entrées
Chickens 2	Black Soutar Mulligotawny	Crème stuvé Pommes de Terre Sea Kale
	Porpons Tumbot Solles	Salsifis Choufleurs Suffes au Vin Potted Meats
Rump 2 1/2	Relevés Coulotte de Bœuf Faisans Braizé	Salade de Solles Omelettes Homards au gratin Macaroni
Rabbits 2	Poulardes Embri de Broche Sauge de Veau	Galantine Gelée d'eau d'œuf Gelée de vin Sauce d'orange Choux Meringue Coquilles de Poires Gâteau Mille Feuilles Grosse Pice - Grosse Pice
	Entrées Cotelettes d'agneau Escallops de Bœuf Crevilles de Veau Carbonades de Mouton	1 The King 29 Sir J. Bussard 2 The Queen 30 Sir J. Rochell 3 Prince Augusta 31 Capt ^m Mangier 4 J ^{rs} Fitz Clarence 32 Miss Wagh 6 J ^{rs} & L ^{ds} Fitz Clarence 33 Sir F. Watson 8 J ^{rs} & L ^{ds} Enoll 34 Miss D'Este 10 Sir J. & L ^{ds} Sidam 35 Miss Wilson 12 Sir J. & L ^{ds} Coald 36 Miss de Ros 14 Sir J. & L ^{ds} Rodd 37 Sir A. Bannan 15 Sir R. & L ^{ds} Murray 38 Sir C. Shoubert 18 J. & L ^{ds} Keale 39 Mr. Hudson 20 Capt ^m & W ^{rs} Rochell 40 Mr. Shipper 22 Sir H. & L ^{ds} Taylor 41 Mr. Wood 23 Sir P. Parker 42 Mr. Taylor 24 Sir A. Clifford 43 L ^{ds} Mr. Taylor 25 Capt ^m Crofton 44 Miss Marianne 25 Capt ^m Fort 27 Capt ^m C. Sawlett 28 Capt ^m Fuller
Fillet 8	Carbonades de Mouton Poulots découpié Salmi des Perdreaux Filets de Volaille Sauce de Volaille Pates de Volaille Filets de Saumon Dumettes en Filets Blancs	
W ^{rs} 8 1/2	Cotelettes de Veau Filets de Solles Blanquette de Volaille Escallops de Faisans Filets de Saumon Croquettes de Ris de Veau	
Fowls 2 Sandings 2	Poitine de Volaille Rigue Croquettes de Ris	
Fowls 2	Poitine de Volaille au Suffes Rots Suffes Canards Sauvage Relevés Pommes au Ris Meroises au Confiture Meince Pies	

5th Continued

	Buffet	39 Comptrollers
17 3/4	Sir John Hall	Soup Wash
18 1/2	Saddle Mutton	25 1/4 R ^{ts} & B. Park Meat Pie
		29 R ^{ts} & B. Mutton 12 1/2 Liver & Bacon
	15 Luncheon	15 Joint of Veal
	Soup 12 Saus Oysters	1 Caperus
2	R ^{ts} Chickens 9 R ^{ts} Mutton	Soup 1 R ^{ts} Fowl
	Emince Cotelettes Veau	8 1/4 B. Park Bacon
	Coquettes Mutton Sausages	8 1/2 Mutton
	Jelly Souffle Pasty	33 Master Cooks
	10 Equerries	Soup 1 1/2 Joint Veal
8 3/4	R ^{ts} Beef 1 R ^{ts} Fowl	29 R ^{ts} & B. Park Meat Pie
	8 Lady Erskine	16 1/4 Mutton Liver & Bacon
9 1/2	R ^{ts} Beef 1 R ^{ts} Fowl	14 R ^{ts} & B. Park 12 S. Pasty
	5 Miss Fitz Clarence	12 J ^{rs} & L ^{ds} 7 C. Posters
5	R ^{ts} Beef 1 R ^{ts} Chicken	6 J ^{rs} & L ^{ds} 4 J ^{rs} & L ^{ds} Mutton
	2 Mr. Semmet	6 J ^{rs} & L ^{ds} 4 C. Room
6 1/2	R ^{ts} Beef 1 R ^{ts} Fowl	6 J ^{rs} & L ^{ds} 3 P. New
	2 Prince George	86 Hall
9 1/4	R ^{ts} Beef 4 R ^{ts} Fowl	61 Park 64 1/2 Mutton
	1 J ^{rs} & L ^{ds} Fitz Clarence	18 Paud
	1 Chicken Broth	12 Park 10 Mutton
	1 Lady Fox	Stock
	1 R ^{ts} Chicken Mutton Chop	34 1/2 Veal 13 Beef
	1 Leg Mutton	18 Mrs. Mutton 52 1/2 Sweet
	1 Lady Wellesly	Fowls R ^{ts}
	1 R ^{ts} Partridge	
	1 Duchess Gloucester	
	1 R ^{ts} Chicken 1 Chicken Broth	
	1 Lady Enoll	
	1 R ^{ts} Chicken B. W. Mutton	
	1 Lady Sidney	
	2 Fowls	

Sunday Jan^y 6. 1833 Their Majesties Dinner

	Potages		Sprouts
	Au liewe Vermicelli		Carré au gratin
Sails 3	Doux de Bouff Julienne		Glace de Vin
	Pispons		Glace de Girofle
	Cabillaud Solles Houilles		Creme de Fraise
	Relevés		Creme au Chocolat
	Haunch Venison Allemande		Panier Panier
Gafoin 1	Chapou Braizé au lés		Panier Panier
Souf 2 1/2	Bouff à la Royal		Gateau allemande
Chicks 2 1/2	Pate de Paulets à l'Anglaise		Vél au Vent
Sails 2 1/2	Embrees		Blanc de Fruit
Wk 7 1/2	Cotelettes de Mouton		Gateau des Femmes
	Filets de Solles		Grosse Pieces Grosse Pieces
1	Filets de Canards		Buffet
	Saute de l'huile	24 1/2	Sir loin Bouff Haunch Venison
5	Filets de volaille Mangous	17 1/2	Saddle of Mutton 5 1/2 Galimangy
	Filets de volaille Piques		Haunch Mutton
Sardines 5	Jamadrins de veau Piques		
Sardines 5	Salmi de Gibier	1	The King 30 Mr Henderson
Royaut 3 1/2	Cassrole de Ris Financier	2	The Queen 31 Mr Shiffner
	Pouffon de Meubles	3	Princeps Augusta 32 Mr Wood
	Charhouse et Soudrons	5	Sir P. Sidney 33 Sir George
	Croustade en Pain	7	Genl. Sir Fitz Clarence 34 Miss de l'Is
Wk 5 1/2	Cotelettes d'agneau	8	Genl. Fitz Clarence 35 Miss de l'Is
Sain 7 1/2	Pates de Mouton	10	Genl. Sir Albemarle 36 Miss Nelson
	Curries des Hermites	11	Duke Devonshire 37 Miss Page
	Emince de volaille	12	Genl. C. Kippell 38 Mrs Marianne
	Pots	13	Earl Belfast 39 Mr Taylor
Suif 1	Stear	14	Mr. Morin 40 Genl. Taylor
Saisans	1 Paularde	16	Genl. Sir H. Lane 41 D. M. Fox
	Relevés	17	Bishop Worcester 42 Genl. Seymour
	Mignots d'orange Soufle	18	Sir S. Pausford 43 Saxon Minister
	Emince Pis	19	Sir J. Bethell
	Embremets	21	Genl. Sir Gower
	Culoric itava	23	Genl. Sir Gower Lady
	Fricas à la gelée	25	Genl. Sir Enell
	Sea Sale	27	Sir H. & Sir Taylor
	Enquilles à la gelée	28	Sir J. Nelson
	Pommes de Terre	28	Sir A. Bannard
	Cotelettes	29	Sir C. Thomson

Continued

	14 Luncheon		40 Compholles
	Souff 2 R ^{ts} Chickens		Souff Ham
12 1/2	R ^{ts} Bouff R ^{ts} Bouff	17 1/2	R ^{ts} Bouff 4 R ^{ts} & R ^{ts} Fowls
	Sauzages Salmi	28 1/2	R ^{ts} & R ^{ts} Mutton 11 1/2 Fildet of Veal
	Cotelettes Emince		1/2 Shire Pudding
	Pastey Soufle Jelly		7 Dressees
	9 Equeries		Souff Tongue
8 1/2	R ^{ts} Bouff 1 R ^{ts} Fowl	9 1/2	R ^{ts} Bouff 7 1/2 Mr. Mutton
	8 Lady Eskine	1	R ^{ts} Fowl 1/2 Shire Pudding
9 3/4	R ^{ts} Bouff 1 R ^{ts} Fowl		33 Master Coocks
	3 Miss Fitz Clarence		Souff 2 R ^{ts} Fowls
6 1/4	R ^{ts} Bouff 1 R ^{ts} Chicken	17 1/2	R ^{ts} Bouff Ham
	2 Mr. Jemmet	28 1/2	R ^{ts} Mutton 10 1/2 Veal
9 1/2	R ^{ts} Bouff 1 R ^{ts} Fowl	14 3/4	R ^{ts} Bouff 12 S. Pankes
	1 Lord Enell	13 1/2	4 C. Porters
	R ^{ts} Bouff 2 Kidzeons	7	4 C. Room
Sardines 2	Salmi de Perdreaux 3 Blauguettes	7 1/2	4 C. Moids
1	R ^{ts} Fowl God fish	7	4 R. Moid
	1 Lady Willcoty	7	6 Upholdsters
1	R ^{ts} Pankes		87 Hall
	1 Miss Fitz Clarence	65	R ^{ts} Bouff 65 Mutton
1	Chicken & Rice		Stock
	8 Lady Sidney	3	Fowls R ^{ts} 1 Fowl mixed
3	Fowls 8 Bouff	5 1/2	Veal 10 1/2 Bouff
10	Bouff	17 1/2	Mr. Mutton
7	Mutton		

Monday Jan^{ry} 7th 1823 Her Majesty's Dinner

Potages
 23/4 Purée de Mouton, Bismarck
 Crème d'orge, Herchysot Soufflé
Paissans
 Quibot, Solles
Epoulaux
Relievs
 28/4 Coulotte de Bouff
 2 Poulardes Braizé
 11/4 D^e d'agneau roti
 2 Poulets grilléy
Entrées
 5/4 Cotelletes d'agneau
 5/4 Pates de Bouff deuse
 Caprolites Rups
 Filets de Lapreaux
 Filets de Volaille
 2 Poulets decoupi
 Canards decoupe
 Cabillaud au choucroute
 Saix de veau Pique
 Poitrine de Volaille Pique
 2 Pudreux Braizé
 1 Poulets Braizé
 Saute de Saizans
 Moudins à la richelieu
 Giblotte de Lapreaux
Rots
 6 Saupes Phasants
 2 Hila Ducks, Sauc
Relievs
 Moudin de Cabinet
 Souples en daivols
Entrées
 Celeni itava
 Canoe
 Galantime
 Epinards
 Sea Kale
 Salade de Paissans

Macaroni
 Salsifis
 Gelee de Vin
 Gelee d'orange
 Crème de Citron
 Crème de Mille Fruit
 Panier Panier
 Panier Panier
 Saute de Fruit
 Blanc Meringue
 Discuits à la Chantilly
 Croisants au Fraises
 Grosse Piece, Grosse Piece
 19 Sir Loui Bouff 15/4 B. Bouff
 17/4 Saddle Mouton 5 Galimaupey
 4 Smt Radding
 1 The King 33. M^r Wood
 2 The Queen 34. M^r Henderson
 3 Princeps Augusta 35. M^r Shippen
 4 L^{dy} A. Fitz Clarence 35. M^r Saylor
 5 G^{de} J^{dy} Fitz Clarence 37. M^r Dagny
 8 G^{de} J^{dy} Enoll 38. M^r Saylor
 10 L^{dy} J^{dy} Albemarle 39. M^r Fitz
 11 L^{dy} W^{de} Aldergrave 40. L^{dy} M^r Fox
 12 L^{dy} Dove 41. G^d. Seymour
 13 G^d. Kemp 42. M^r de Ros
 15 M^r de Dishmore 43. M^r de Marianne
 16 L^{dy} Kilmaine
 18 M^r J^{dy} R. Brown
 19 M^r Brown
 22 M^r. M^r. J. M^r Cavendish
 23 L^{dy} C. Kippel
 24 L^{dy} Grove
 25 Duke of Devonshire
 27 Sir H. S. Saylor
 29 Sir P. S. Saylor
 30 Sir H. Bannard
 31 Sir J. Watson
 32 G^d Sir G. Thombson

7th Continued

14 Luncheon
 Soups 2 R^t Chickens
 9 R^t Mouton 19. Bouff
 Croquettes Emincé
 Cotelletes
 Pasty Soufle Jelly
 9 Equeries
 9 R^t Mouton 1 R^t Fowl
 8 Lady Catharine
 9 R^t Mouton 1 R^t Fowl
 2 M^r Fitz Clarence
 9 R^t Mouton 1 R^t Chickens
 2 P. George
 7/4 R^t Mouton 1 R^t Fowl
 2 M^r Jermitt
 7/4 R^t Mouton 1 R^t Fowl
 49 Gompsholes
 Soups 11/4 B. Bouff
 30/4 Mouton 9 Irish Stew
 10/2 M^r deat 8/2 Meat Pie
 8 Lady Sidney
 2 Fowls 18 Mouton
 8 Lady Saylor
 1 Fowl 15. Mouton
 2 Prince George
 Soups Fish
 6 M^r Lamb 2 Fricassee Poulets
 5 Lady Enoll
 Flounders 3 R^t Chickens
 Leg Mouton
 1 Lord A. Fitz Clarence
 2 R^t Woodcocks, Sautes au gratin
 1 M^r Fitz Clarence
 Rice & Chicken
 1 M^r Wilkie
 1 R^t Chickens
 1 Ducheps Gloucester
 1 Chicken Perth
 1 R^t Chicken

Drapers
 Soups 1 R^t Fowl
 10/4 Mouton 10 Champ Meal
 Wash
 33 Mouton Cocks
 Soups Meat Pie
 11/4 A. B. B. 27/4 R^t Mouton
 13/4 Fillet of Veal
 18 Mouton 12 S. Parsley
 14/4 F 8 C. Potatoes
 6/4 F 4 H. Maids
 6/4 F 4 C. Room
 7/4 F 5 P. Men
 85 Hall
 57 Mouton 68/4 Bouff
 18 Mand
 9/4 Mouton 12/4 Bouff
 Stock
 33/4 Veal 15 Bouff
 3 Fowls 28/4 R^t Mouton
 24 C. Feet 24/4 R^t Bouff
 52/4 Saddle Mouton
 1 M^r Weaver
 5 Mouton

Potages
 C. Fowl 2 Mock Tortue Julienne
 M^{rs} 9/2 Mouton à la mode Crème de Lait
Poissons
 Cabillaud, Solles, Enguilles
Rélevés
 Chevreuil Pique
 Poullets Braizé
 Bouff à la Royal
 Veau 18 Tonge de Veau
Cornées
 M^{rs} 8 Cotelettes de Mouton
 Filets de Morue
 Jambons de veau
 Jambon 10/23 Croquettes de tes de veau
 Fowl 3 Saute de volaille
 Chicks 27 Tricape de Poullets
 Saucisses 45 Grenadins de Veau
 Filets de Saumon
 Pigeons 6 Mauviettes au gratin
 Knapout 17 Vol au vent à la Financière
 Saumon Farci Pique
 Pheasant 1 Saizans Braizé au choucroute
 Fowl 4 Escallops de volaille
 Veau 8 Escallops de Mouton
 Escallops de Saizans
 Escallops de Solles
 Sals Breizé 2 Crevettes de veau
 Poullets découpe
 Bouffins à la timée
 Chicks 4 Filets de volaille
Rots
 Pheasants 6 Hare
 Partridges 12 Woodcocks
Rélevés
 Souffles à la Tartar
 Biquets de Pommes

Entremets
 Celeri de veau
 Enguilles à la Gelée
 Sea Scale
 Potted Meat
 Omelottes
 Salsifis
 Salade de Poissons
 Sprouts
 Salami à la Gelée
 Macaroni
 Pommes de terre frites
 Choufflans
 Gelée de tir Cerveau Raisin
 Gelée Maraschino Cerveau Framboise
 Jambon amandes Chussecôtes
 Meninques Pain à la Ducie
 Gâteau Mille Feuille, Sol au vent
 Gâteau Royal, Chausson
 Grosse Pique - Grosse Pique
 1 The King 50 Sir J. Anson
 2 The Queen 31 Sir M. Denby
 3 Prince Augustus 32 Sir F. Watson
 4 L^{dy} S. Fitz Clarence 33 Sir G. Somerset
 5 L^{dy} S. Fitz Clarence 34 M^{rs} Taylor
 6 L^{dy} S. Enoll 35 L^{dy} S. Taylor
 7 Sir H. & L^{dy} Taylor 36 M^{rs} Wagh
 8 Sir P. & L^{dy} Sidney 37 M^{rs} C. Est
 9 Sir J. & L^{dy} M^{rs} Watson 38 M^{rs} de Ros
 10 Sir J. & L^{dy} Matland 39 M^{rs} Anson
 11 Sir H. & L^{dy} Pingle 40 M^{rs} Wood
 12 Sir R. & L^{dy} Macaulay 41 M^{rs} Brown
 13 L^{dy} & M^{rs} Cumming 42 M^{rs} Siffner
 14 Sir R. & L^{dy} Donkin 43 M^{rs} Symonds
 15 Sir H. Clifton 44 M^{rs} Fox
 16 Sir C. Pratt 45 Sir C. Skelton
 17 L^{dy} Pige 46 M^{rs} de Selous
 18 L^{dy} Lake
 19 L^{dy} Howard

Puffet
 20/2 Sir John By 5 Galimauzy
 14/2 Saddle Mutton
12 Lunches
 Souff 2 M^{rs} Chickens
 8/2 R^{dy} M^{rs} M^{rs} M^{rs}
 Cotelettes veau Hache veau
 Cotelettes Mouton Eminci
9 Equeries
 8/2 R^{dy} M^{rs} 1 Fowl
 5 Lady Estline
 8/2 R^{dy} M^{rs} 1 Fowl
 2 M^{rs} Fitz Clarence
 0/2 R^{dy} M^{rs} 1 M^{rs} Chicken
 1 Chicken & Rice
 2 Prince George
 8/2 R^{dy} M^{rs} 1 Fowl
 2 M^{rs} Semmell
 7/2 R^{dy} M^{rs} 1 Fowl
 3 Sir H. Taylor
 3/2 Veau Mutton 7 Veal
 1 Fowl
 5 Lady Sidney
 6/2 Veau Mutton 7/2 M^{rs} Veal
 2 Fowls
 2 Lord Enoll & Lord Adolphus
 Chicks 2 Souff 2 Litcham Fish
 Veau Mutton 24 Kidneys
 3/2 1/2 Irish Stew 2 Vegetables 1 Wild Duck
 1 Duck's Gloucester
 1 Chicken Broth 1 R^{dy} Sausage
 1 Prince George
 1 R^{dy} Chicken 1 Veau Mutton

39 Compellers
 Souff Fish
 15/2 R^{dy} M^{rs} 1 1/2 Veau Veal
 31/2 R^{dy} M^{rs} Mutton 8/2 Suet Pudding
 Hash Macou
7 Diners
 Souff Fish
 14 R^{dy} M^{rs} Suet Pudding
 9/2 R^{dy} Mutton 1 R^{dy} Fowl
33 Master Cooks
 Souff Fish
 14 R^{dy} M^{rs} 1 1/2 Veau Veal
 31 Mutton Suet Pudding
 20/2 R^{dy} M^{rs} 12 S. Sausage
 13/2 R^{dy} 8 C. Poters
 8/2 R^{dy} 4 C. Room
 0 R^{dy} 4 R^{dy} M^{rs}
 7 R^{dy} 3 R^{dy} M^{rs}
80 Hall
 05 R^{dy} M^{rs} 0 1/2 Mutton
 18 Band
 12/2 R^{dy} M^{rs} 9/2 Mutton
 Stock
 01/2 Veal 10/2 R^{dy} M^{rs}
 17 M^{rs} Mutton 4 Fowls
 17/2 M^{rs} Mutton
 1 M^{rs} Howels
 6/2 Mutton

Wednesday Jan^y 9th 1833

Her Majesty's Dinner

Potages
 Mock Tortue Creme d'orge
 Poulets au ris Au Lièvre
Poissons
 Turbot Solles
 Saumon Smolts
Relèves
 Rump 30³/₄ Culotte de Bœuf
 Filets 21 Poulardes Rigue a la Financiere
 Sandings 2) Faisans en Entree de Broche
 Phasants 2) Longe de Veau Rigue
 Veau hal 15) Sanding 1) **Entrées**
 M^{rs} Lamb 5 Cotelettes d'agneau
 Rabbits 5 Filets de Sapecaux
 Croquettes
 Carquilles Pane
 Fowls 3 Saute de Volaille
 Fowls 3 Filets de Volaille
 Halls 2 Filets de Canards Sauvage
 Phasants 2 Filets de Faisans
 Leg of Veal 21) Sanding 1) Tricaudon
 Poulards 4) Sanding 4) Ris de Veau Rigue
 Fowls 2) Sanding 4) Filets de Volaille Rigue
 Sandings 8) Filets de Venison Rigue
 Crustade en Pain et Pain
 Capucine a la Toulouse
 Chantreuse et Soudrons
 Pousson de Melans
 Woodcocks 8) Salami de Bœufes
 Chicks 2) Poulets decoupe
 Filets de Lièvre
 Filets de Coq
Rots
 12) Sautes Hare
 72) Sarks 2 Woodcocks
Relèves
 Gaufres a la Flamande
 Boudin de Cabinet

Entrées
 Colive stua
 Sea Kale
 Sprouts
 Salsifis
 Truffes au Vin
 Potted Meat
 Salade de Homards
 Tricaudon a la Golee
 Galantine
 Macaroni
 Omelletes
 Golee de Vin - Golee deau d'oe
 Golee des Pommes - Creme d'orange
 Creme Chocolat - Charlotte Rouse
 Grosse Meringue - Volau Vent
 Panier Panier
 Panier Panier
 Grosse Piece - Grosse Piece
 1 The King 28 Sir J. Seymour
 2 The Queen 29 Sir H. Waller
 3 Princeps Augusta 30 Duke Devonshire
 4 Sir A. Fitz Clarence 31 Count Poyndri Boyl
 5 Sir J. J. Fitz Clarence 32 Sir P. Palmiston
 8 Sir J. J. Enell 33 Sir J. Watson
 10 Sir H. S. Saylor 34 Mr Wood
 12 Sir J. S. Sidney 35 Mr Henderson
 14 Sir J. S. Bewley 36 Mr Shippen
 15 Count of Enniskerry 37 Sir A. Bramall
 18 Hon^{ble} Sir J. M. Montague 38 Sir C. Stourton
 19 Count G. Sarsfield 39 Mr Taylor
 20 Ch. St. Semaun 40 Sir M. Taylor
 21 Sir J. Downman 41 Mrp. St. Johnson
 22 3rd Sauvaine 42 Mr. Mearns
 23 The Ladies Percy
 24 Col. Drummond
 25 Col. Stour
 26 Sir J. Seymour
 27 Earl of Belfast

Continued

Buffet
 15 Sir John Buss Galinaufry
 17 Saddle of Mutton
 Fowls 1 Patties
12 Luncheon
 Soup 15 Sarks 2 R^d Chickens
 8 1/2 R^d Mutton R^d Beef
 Tricape Ham & Veal
 Cotelettes Cuisse
 Selly Pudding Souffle
9 Equeries
 9 Mutton 1 R^d Fowl
 5 Lady Caskine
 8 1/4 Mutton 1 R^d Fowl
 2 Prince George
 7 1/2 Mutton 1 R^d Fowl
 2 Miss Fitz Clarence
 7 Mutton 1 R^d Fowl
 1 Roasted Chicken
 2 Mr Semmet
 8 Mutton 1 R^d Chicken
 8 Sir H. Saylor
 18 Mutton
 1 L^{dy} A. Fitz Clarence
 1 Roasted Hawk
 10 Duchys Gloucester
 1 Roasted Chicken
 8 Lady Sidney
 2 Fowls R^d 15 1/2 Pork 4 Sausages
 1 Mr Wilkie
 Soup real cabbets

57 Comptrolles
 Soup 12 About Pie
 28 R^d & W. Pork 11 3/4 Fillet of Veal
 27 3/4 R^d & W. Mutton 12 Sausages
7 Dreeses
 Soup 1 R^d Fowl
 6 R^d Pork 9 3/4 R^d Mutton
33 Washer Cooks
 Soup Meat Breading
 R^d & W. Pork 28 3/4 Mutton
 15 Fillet of Veal
 26 1/4 R^d & W. Pork 12 S. Porky
 19 1/2 R^d - R^d 8 C. Pork
 11 1/2 R^d - R^d 4 C. Pork
 7 1/2 R^d - R^d 4 R. Men
 7 1/2 R^d - R^d 4 R. Waids
 85 Hall
 07 3/4 Pork 60 Mutton
 18 Dard
 10 R^d Pork 10 Mutton
Stock
 7 1/2 Veal 15 1/2 Beef
 16 3/4 Mutton 6 1/4 Suck
 106 4 Legs & 4 Clines Mutton
 12 ox Patties 4 Fowls
 1 Weaver
 3 1/4 Mutton
 1 Stables
 3 1/2 Mutton

Thursday Jan^y 11. 1833

Their Majesties Dinner

Potages
 3x Soups 3 Quens de Bouff Permicelli
 Chicks 2 Mulligetawny Maccaroni
 Poupous
 Cabillaud Turbot
 Solles Carpe Matelotte
 Relives
 Coulotte de Bouff
 Poultes 2 Poulardes Braizje
 2x D. Lamb 11/2 D. d'agneau rotie
 Pheasants 2 Faisans Braizje
Entrées
 Cotelettes de Veau
 5x Mutton 5 1/2 Patties de Mouton
 Filets de Mouton
 Cuvilles de veau
 Saute de Volaille
 Chicks 4 Filets de Volaille
 Escallops de Faisans
 Emince de volaille
 Filets de Canards Sauvage
 Ris de veau Pique
 Filets de Venison Pique
 Filets de Sureau Jument
 Croquettes de Ris en oiseaux
 Croquettes de Volaille
 Soups 2 Poitrine de Volaille
 Soups 2 Poitrine de Volaille au Souffles
 Moutons 2 Salami de Mecapre
 M. Lamb 4 Cotelettes d'agneau
 Filets 5 1/2 Escallops de Bouff
 Filets de Solles
Rots
 10 Souffles Hare
 3 Widgous 7 1/2 Larks
Relives
 Pommes a la Portugaise
 Souffles a la Creme

Entrées
 Gelée Etowa
 Sea kale
 Omelettes
 Potted Meats
 Spinous
 Cancee
 Ham Toasts
 Salsify
 Salade Hollandaise
 Huiches au gratin
 Spinous
 Pommes de Terre
 Gelée d'oranges Gelée de Vin
 Gelée Mosaïque Gelée Marseillaise
 Creme Caramel - Creme Amandes
 Creme Caffe - Creme Noisau
 Charlotte Pommes - Pate de Rups
 Hare de Fruit - Grouse
 Paries Paries
 Paries Paries
 Grosse Piece Grosse Piece
 1 The King 31 Sir G. Clarke
 2 The Queen 32 3^d Duke
 3 Princeps Augusta 33 Mr. Elliot
 5 3^d & 3^d Fitzblanck 34 Col. Henry
 6 3^d A. Fitzblanck 35 Sir H. S. Saylor
 8 3^d & 3^d Enelle 37 Sir J. Mansel
 10 Sir J. & 3^d Sidney 38 Mr. & Mrs. Saylor
 12 Carl & Countess Druely 39 Miss St. Johnston
 14 Col. & Mrs. Dawson Damer 40 Miss Wilson
 16 Carl & Countess Ludolf 41 3^d Mrs. Saylor
 18 Sir A. & 3^d Clifford 42 Mrs. V. Esle
 20 3^d & 3^d Albenmarle 43 Mrs. M. M. M. M.
 21 3^d Louvain 44 3^d C. C. C.
 24 Ladies Percy & 45 Sir H. S. Saylor
 25 3^d Polkast 46 Mr. & Mrs. Saylor
 26 Marquis Stafford 47 Mr. Davis
 27 3^d Western 48 Mr. Shipman
 28 Sir G. Seymour 49 Sir C. S. Saylor
 29 Sir H. Haller
 30 3^d Palmston

15 Continued

Buffet
 19 Sir John B. Leg of Pork
 14 Saddle of Mutton 2 1/2 Galimaufey
 A. D. Beef
 14 Luncheon
 Soups 2 R^d Chickens
 10 R^d Beef W. Beef
 Cotelettes Emince
 Cotelettes Hare Hache Beef
 Pasty Tilly Souffle
 9 Equeries
 8 R^d Beef 1 R^d Fowl
 8 Lady Ceshire
 8 R^d Beef 1 R^d Fowl
 2 Prince George
 8 R^d Beef 1 R^d Fowl
 1 Miss Fitzblanck
 6 R^d Beef 1 R^d Chicken
 1 Mutton Chicken & Rice
 2 M^r Tennant
 9 1/2 R^d Beef 1 R^d Fowl
 8 Lady Sidney
 10 R^d Beef 2 Fowls
 8 Lady Saylor
 15 1/2 Mutton
 Lady J. Fitzblanck
 1 Mutton Fowl
 M^r Wilkie
 1 R^d Fowl Soups
 Lady Enells Nursery
 1 R^d Fowl M^r Mutton
 Duchesse Gloucester
 1 R^d Pheasant

35 Conspellers
 Soups Hare
 2 1/2 R^d Beef Bacon
 2 1/2 R^d Beef Mutton 5 1/2 Meat Pie
 14 Lamb Veal Yorkshire Pudding
7 Dressers
 Soups 1 R^d Fowl
 9 1/2 R^d Beef Yorkshire Pudding
 10 R^d Mutton Breast Hare
30 Mutton Cooks
 Soups Meat Pie
 19 R^d Beef 5 1/2 Breast Hare
 28 Mutton Yorkshire Pudding
 19 R^d Beef 12 S. Pasty
 12 D^o 8 C. Pishes
 7 1/2 D^o 4 C. Room
 9 D^o 4 H. Mutton
 9 1/2 D^o 5 P. Mutton
80 Hall
 9 1/2 Beef 50 Mutton
 15 Mutton
 19 Beef 10 Mutton
Stock
 5 1/2 Beef 15 Beef
 30 C. Fowl 18 Mutton
 12 1/2 Mutton Beef 4 Fowls

Sunday Jan^y 13. 1833 Their Majesties Dinner

Potages
 Au lièvre Dumoise
 Chick 2 Potlets au ris
 Poissons
 Simandes - Solles - Coquilles
 Relaves
 Sou 18^{1/2} Souge de veau
 Rellets 2 Poulardes Maizi
 Jambon Maizi
 Solles de Mouton Maizi
 Caricés
 Sou D^r Cotelottes d'agneau
 Filots de Solles
 Lets 4 Cirvelles de veau
 Partridges 3 Salmi de Perdreaux
 Fowls 3 Saute de Volaille
 Fowls 2 Filots de Volaille Pique
 Fowls 25 Fricandean à l'ouille
 Fowls 1 Cotelottes de veau
 Rots
 Phasans - Hare Woodcocks
 Relaves
 Soufle Charlotte Pommes
 Caricnets
 Colonic stiva
 Salade de Poissons
 Chicken 1 Salade de Vinaigle
 Omelette
 Salsifis
 Asparges
 Gelée de Vin
 Gelée Maraschin
 Creme Mille Feuilts
 Creme aux amandes
 Coquilles aux Framboise
 Tartelettes Mosaicque
 Gateau allemande
 Vel au vent

Buffet
 19^{1/2} Sir John Muf 4^{1/2} Galimaufy
 15 Saddle Mutton
 12 Senechoon
 Soup 18 Sauts 2 R^d Chickens
 8^{1/4} R^d Muf 10^{1/2} Beef
 Cullots veal Salmi
 Emince Sausages
 Jelly Pantuy Soufle
 9 Equeries
 8^{1/4} R^d Muf 1 R^d Fowl
 8 Lady Erskine
 9^{1/2} R^d Muf 1 R^d Fowl
 2 Miss Fitzblanque
 6 R^d Muf 1 R^d Chicken
 2 Mr. Semmell
 6 R^d Muf 1 R^d Fowl
 1 Mrs. King 25 Mrs. W. P. Pease
 2 Mrs. Queen
 3 Princeps Augustus
 4 Prince George
 5 Lady Gouche
 7 Sir S. Sidney
 9 Sir R. Taylor
 10 Mrs. Taylor
 11 Mrs. Fox
 13 Lady G. Cull
 14 Mr. Hood
 15 Mr. Hudson
 16 Mr. Skiffur
 17 Mr. Lewis
 18 Sir A. Mansard
 20 Mrs. S. Fitzblanque
 21 Sir S. Sumner
 22 Sir S. Watson
 23 Mrs. B. Este
 24 Miss S. Johnston
 25 Mrs. S. Albemarle
 27 Col. H. Seymour

13th Continued

55 Compsettles
 Soup 4 R^d M^r Fowls
 22^{1/2} R^d Muf 15^{1/2} Veal
 27^{1/2} R^d Mutton 4^{1/2} Shire S^r
 8^{1/2} Mutton chops - Macou
 7 Choppers
 Soup 1 R^d Fowl
 9^{1/2} R^d Muf 4^{1/2} Shire Sausage
 9^{1/2} R^d Mutton
 33 Mutton Cooks
 Soup 2 R^d Fowls
 19 R^d Muf 11^{1/2} Veal
 25 Mutton Macou
 20 R^d Muf 12 S. Pantuy
 11^{1/2} S^r 8 C. Posters
 7 S^r 4 C. Room
 6^{3/4} S^r 4 H. Moids
 6^{3/4} S^r 3 P. Mow
 80 Hall
 67^{1/4} Beef 55^{1/2} Mutton
 2^{1/2} 4^{1/2} 4^{1/2} Whistlers
 7 Beef
 Lady S. Fitzblanque
 Broiled Fowl
 Lady Ernolds Nursery
 1 R^d Chicken R^d Muf
 Miss Benson
 1 R^d Chicken
 Lady Erskine
 Broiled Fowl
 Lady Kemps
 1 R^d Sheasant Soup
 Stock
 52^{1/2} Veal 15^{1/2} Beef
 17^{1/2} Mrs. Mutton 1 C. Hecan
 3 Fowls
 Stables
 1 R^d Fowl
 Lady Sidney
 2 Fowls 17 R^d Muf
 Lord Gouche
 14 8^{1/4} Irish Stew

Monday 14th Jan^y Family Dinner

Compsettles
 Soup Macou
 27^{1/2} Mutton 9 Meat Pie
 12^{1/2} R^d Muf 6^{3/4} Liver & Macou
 Wash
 7 Dressed
 Soup R^d Fowl
 8^{1/2} Mutton 12^{1/2} R^d Muf
 33 Mutton Cooks
 Soup Liver & Macou
 30 Mutton Meat Pie
 12 R^d Muf 8^{1/2} Sweet Puddings
 Wash
 18^{1/2} Mutton 12 S. Pantuy
 12^{1/2} S^r 8 C. Posters
 6^{3/4} S^r 4 H. Moids
 7 S^r 4 C. Room
 6^{3/4} S^r 3 P. Mow
 80 Hall
 37 Mutton 75^{1/2} Beef
 15 Brand
 9 Mutton 12^{1/2} Beef
 Stock
 42 Veal 11^{1/2} Beef
 15^{1/2} Mrs. Mutton 5 Fowls R^d
 17^{1/2} Mrs. Mutton 25 Leg Veal
 12 R^d Veal
 2 Sweet Pudds

Monday Jan^y 14th 1833

Her Majesty's Dinner

Potages
 Fese de Veau, Julienne
 Purée de Mouton, Schepet Poulets 2 Chicks

Poissons
 Turbot Cabillaud
 Solles Esturgeon, Epurans

Relèves
 Coulotte de Boeuf
 Petits Poulets Maizis
 Chevreuille Pique
 Faisan Pique Maizis

Enchées
 Cotelettes de Porc
 Ris de Veau Marqué
 Compotte de Pigeons
 Tendrons de veau
 Purée de Gibier
 Cabillaud a la Creme
 Poulets decoupe
 Blanquette de volaille
 Pates de Mouton
 Petits Pouppons
 Croquettes de volaille
 Salami de Porceaux
 Filets de volaille
 Saute de volaille
 Saute de Faisans
 Saute de Lièvre
 Noix de veau Pique
 Lièvre Pique
 Perdreaux aux Choux
 Poulets aux mangoes

Rots
 15 Soupes 72 Larks
 Pheasants

Relèves
 Soufflis à la d'artois
 Moutons des Pommes

Entremets
 Gelée de veau, Sea Kale
 Salade de Poissons, Cancre
 Rametiers en pain, Maccaronis
 Champignons de veau, Chirards
 Fruits au gratin, Sprouts
 Pommes de terre frites, Potted Meat
 Gelée de Veau, Creme au lait
 Gelée d'orange, Creme Caffe
 Gelée de Noix de veau, Creme Vanille
 Panna, Panna
 Panna, Panna
 Grosse Macaron, sel au vent
 Croissants aux Fruits, Biscuit
 Saute d'orange, Galvan Macaron
 Grosse Pices, Grosse Pices

- The King 29 Misses Brown
- The Queen 30 M^{rs} K. S. Brown
- Princeps Augusta 33 Misses Dicks
- Duke of Gloucester 34 Col. Drummond
- L^{ds} & L^{dy} Crull 35 Col. Montague
- Prince Salleraud 36 Col. Richardson
- Sir J. Watson 37 Sir H. Campbell
- Sir H. Saylor 40 L^{ds} Misses Campbell
- Sir H. Saylor 41 M^{rs} Staffor
- M^{rs} Hudson 42 Sir J. Drummond
- Sir A. Wainard
- M^{rs} Shippen
- M^{rs} Davis
- M^{rs} D'Este
- M^{rs} Beauvais
- M^{rs} St. Johnstone
- Lady Saylor
- L^{dy} Mrs Saylor
- Duchess de Saint
- L^{dy} & L^{dy} Proulx
- L^{dy} Sauvain
- Ladies Percy 3
- L^{dy} Kilmain

14 Continued

Buffet
 20 Sir John Bosc 4th Galimoupy
 15th Saddle Mutton Scotch Mutton
 13 A. D. Dup 1 Turkey Sweet Breading
 12 Luncheon
 Soup 2 Bst Chickens
 8th Rth Mutton Bouilli Beef
 Real butlets Crème
 Mutton butlets Scotch Mutton
 Pastry - Jelly - Souffle
 9 Equeries
 8th Mutton 1 Bst Fowl
 8 Lady Coshine
 7th Mutton 1 Bst Fowl
 2 Prince George
 7 Mutton 1 Fowl
 2 M^{rs} Tennant
 10 Mutton 1 Fowl
 8 Sir H. Saylor
 10 Leg of Mutton 1 Bst Fowl
 8 Lady Sidney
 14th Mutton 2 Rth Fowl
 Weaver
 9th Mutton
 2 Sack Mutton
 6 Mutton
 8 Lady Crulls Nursery
 10th M^{rs} Mutton 1 Bst Fowl
 Pastry - Jelly
 Lady Coshine & Crull
 2 Soupes 1 Rth W. Duck
 Cherry Tart Fried Potatoes
 Anchovy Toast
 Duchess Gloucester
 1 Chicken Broth 1 Bst Chicken
 Lord & Lady St. Fitz Clarence
 Ham & Chicken Sandwiches 2 Fowl
 6 Soupes Gloucester
 Rth Pastillage

Tuesday Jan^y 15. 1833 Their Majesties Dinner

Potages
 Mock Sottice - Purée de fèves
 Chickens 2 Mirelitigotawny - Purée de pois
Poissons
 Cabillaud - Solles
 Epurans - Sumbet - Esturgeon
Relèves
 Filet 27^e Filet de Veau Piqué
 Sauting Palets 2 Poulardes Maigre
 Chevrouille Piqué
 Turkey 1 Dindon Roti
 St. 2^e 4^e Filet de Veau Bourgeois
 Tambon aux epinards
 Rump 22^e Casette de Veau
 Sauting 2^e Veau d'agneau rôté
Entrées
 Sauting 5^e Sainte de volaille au soufflé
 Fowls 3^e Sainte de volaille à la carlotte
 Sainte de Saisans
 Chicks 4^e Filets de volaille au ris
 Salami de Pécapse
 Carbonades de Mutton
 Pigeons 2 Compotée de Pigeons
 Pouting 2^e Perdreaux au Choux
 Filets de venison Piqué
 Fowls 3^e Filets de volaille Piqué
 Sauting 1^e Tricandean à l'oseille
 Craustude au Pain
 Chausouse de Legumes
 Pouting 2^e Pouting de Saisans
 Bagout 1 Casserole de Ris Sautouse
 St. 2^e 5^e Ris de Veau Piqué
 Sauting 2^e Palets de Veau
 Paupiettes de Solles
 Loim 7 Pates de Mutton Duppi
 Capolottes ruses aux Herbes
 M^e Lamb 5^e Cotelettes d'agneau sauté
 St. 2^e 2^e Filets de Canards Sauvage
 Habbit 5^e Filets de Lapereaux Marschal
 Querelles en Cotelettes Lanes

Saute de Siceve
 7^e Escallops de volaille
 Escallops de Veau
 Escallops de Saisans
Rots
 Saisans Perdreaux
 Siceve 1 Paulard 3 Pécaps
 Relèves
 Soufflé à la Reine, Mouton blanc
 Choux au coises, Baignets Pomme
Entrées
 Colerie d'œuf
 Epinards
 Sea Kale
 Sprouts
 Asperges
 Salsifis
 Salade Homards
 Salade de volaille
 Canaries d'anchois
 Herbes au gratin
 Omelettes Rolades
 Pommes de Terre jétés
 Choufleurs
 Galantine à la gelée
 Gelée d'eau d'œuf
 Gelée de Noix
 Crème à la Vanille
 Crème au Caramelle
 Gelée de Vin
 Gateau Pomme
 Gelée Mosaïque
 Gateau Mille
 Crème Choclat
 Soudes d'abricot
 Crème au Train
 Croisants Chausse
 Vol au Vent
 Flanc de Veau
 Biscuits Ruse
 Gateau allemand
 4 Grosse Pieces
 Grosse Patis
 Grosse Patis
 41^e Sir Louis Duf 15^e Saddle Mutton
 5 Galimany 1 Hamich Mutton
 1 1^e Turkey

15^e Continued

Luncheon
 Soup 2 R^e Chickens
 9^e R^e Beef W. Beef
 Sausages cutlets Mutton
 Croquettes Eminci
 Jelly - Pasty - Soufflé
 9 Equeries
 8^e R^e Beef 1 R^e Sowl
 8 Lady Eskine
 10^e R^e Beef 1 R^e Sowl
 2 Prince George
 7^e R^e Beef 1 R^e Sowl
 2 M^e Jemmett
 7 R^e Beef 1 R^e Sowl
 1 The King 32 S^e S^e Gage
 2 The Queen 34 S^e S^e Alameda
 3 Prince Augusta 35 S^e S^e Suffle
 4 Duke of Gloucester 36 Sir J. Doorman
 5 Prince George 38 S^e S^e Chickster
 7 3^e S^e S^e Crudi 45 offices of R. S. J. G.
 9 Sir P. S^e S^e S^e 53 offices of R. S. J. G.
 11 Sir H. S^e S^e S^e 57 M^e S^e S^e S^e
 12 Sir J. Watson 58 M^e S^e S^e S^e
 13 Sir A. Howard 59 M^e S^e S^e S^e
 14 Sir H. Jenner 60 S^e M^e S^e S^e
 15 M^e Hood 63 Sir C. Gyle
 16 M^e Shiffner 64 S^e S^e S^e
 17 M^e Hudson
 18 M^e Davis
 19 Prince Galleran
 20 Duchys de Dino
 21 Duke of Devonshire
 22 Sir J. Stratton
 23 S^e S^e S^e
 24 M^e S^e S^e S^e
 25 S^e S^e S^e
 27 M^e S^e S^e S^e
 28 S^e S^e S^e
 30 Carl about Sheffield

Comptables
 Soup Fish
 24 R^e Mutton 17^e Sowl Veal
 12^e R^e Beef M^e
 Sausages 15^e Meat Pudding
 7 Sausages
 Soup 1 R^e Sowl Fish
 9^e R^e Mutton 7^e R^e Beef
 33 Mutton Cooks
 Soup Fish
 23^e Mutton 14^e Beef
 12^e Sowl Veal Meat Pudding
 18^e Beef 12 S. Pasty
 12^e S^e 8 C. Pasty
 7 S^e 4 M. Mutton
 7^e S^e 4 C. Room
 6^e S^e 5 R. Mutton
 80 Hall
 7^e Beef 65^e Mutton
 15 Mutton
 14^e Beef 8^e Mutton
Stock
 85^e Veal 14 Beef
 15 M^e Mutton 8 Ox Sails
 30 C. Sowl 6^e Sowl
 1 M^e S^e S^e S^e 3 Fowls R^e off
 1 R^e Chicken M^e S^e S^e
 8 Sir H. Saylor
 15^e Mutton 2^e C. Liver
 8 Lady Sidney
 10^e M^e S^e S^e S^e 2 Fowls
 2 Sick Man
 6 Mutton
 6^e Mutton
Nursery
 1 Milled Sowl - orange Jelly
 Small Pudding, M^e Mutton
 Duchys of Gloucester
 1 R^e Chicken 1 Chicken M^e S^e

Wednesday Jan^y 16th 1833 Their Majesties Dinner

Potages
 8 Mutton d'orge
 Deux de Bouff. Cremede ris
 Poissons
 Solles. Turbot Bouilli
 Cabillaud Epaulans
 Relevés
 Sauge de veau a la Gouard
 Chicks 2 Poulets Braize et Saugues
 Chicks 2 Pates de Poulets a l'Anglaise
 Rump 4 1/2 Coulotte de Bouff.
 Entrées
 8 Cotelettes de Mouton
 Filets de Moutons
 Saute de Volaille
 Salami de Sibier
 Pied de veau Pique
 Chicks 2 Tricape Poulets a la Cavalier
 Entrées de Volaille
 Porce de Gibier
 Pheasant 1 Laisans au Choux
 Pullet 11 Poularde Pique au Juffes
 Sausage 11 Moie de veau Pique
 Moutonnettes au gratin
 Rots
 12 Plaves 28 Larks
 Hare
 Relevés
 Pommes au ris
 Sausse a la Meulle
 Entrées
 Gela a la banelle, Crème de Thi
 Gelée d'orange, Crème d'abricot
 Meringues, Danioles
 Vel au vent, Gateau Baba
 Panier, Panier
 Colerie etiva, Potted meat
 Epinards, Salade de Turbot
 Ham Toasts, Salsifis
 Salsifis, Macaroni

Muffet
 21 Sir John B. 5 1/2 Galimaufey
 17 1/2 Saddle of Mutton Pates
 Haunch of Mutton
 13 Lunccheon
 Soup 2 R^{ts} Chickens
 9 1/2 R^t Mutton B. Bouff.
 Outlets Escallop bean
 Emince Blanquette
 Jelly Parsny, Souffle
 9 Equeries
 9 R^t Mutton 1 R^t Fowl
 8 L^y Coshine
 8 R^t Mutton 1 R^t Fowl
 2 Prince George
 8 R^t Mutton 1 R^t Fowl
 2 M^{rs} Semmell
 7 R^t Mutton 1 R^t Fowl
 1 The King 27 M^{rs} Shipman
 2 The Queen 28 M^{rs} Davis
 3 Princeps Agata 29 M^{rs} D. Ester
 5 L^{dy} S^y Gresham 30 M^{rs} M^{rs} M^{rs}
 7 Sir H. S^y Saylor 31 M^{rs} Saylor
 9 Sir P. S^y Sidney 32 M^{rs} Sidney
 10 Duke of Gloucester
 11 L^{dy} Coshine
 13 L^{dy} S. S. S. S.
 14 Count D Sanson
 15 Capt. Speke
 16 G. d. Stance
 18 Sir H. S^y Saylor
 19 Sir G. Ogle
 20 Sir H. Whately
 21 Duke of Devonshire
 22 Carl Munster
 23 L^{dy} A. Baird
 24 Sir A. Warrand
 25 Sir J. Hobson
 10 M^{rs} Hudson

15th Continued Family Dinner Jan^y 17th 1833

Campbellas
 Soup 12 Sige
 30 R^t S^y Pork Macou
 28 R^t S^y Mutton Wash
 11 1/2 Killet of veal
 7 Dropers
 Soup 1 R^t Fowl
 8 3/4 R^t Pork 9 1/2 Mutton
 33. Heaster Cooks
 Soup 12 Sige
 12 1/2 Killet of veal 3 1/2 R^t Pork
 31 1/2 R^t S^y Mutton Wash
 18 1/2 R^t S^y Pork L. Parsny
 12 1/2 L^{dy} L^{dy} G. Perkins
 7 L^{dy} L^{dy} H. Maids
 6 3/4 L^{dy} L^{dy} P. Men
 6 1/2 L^{dy} L^{dy} C. Room
 8 S^y Hall
 67 Pork 66 1/2 Mutton
 18 Brand
 11 1/2 Pork 14 1/2 Mutton
 8 Lady Sidney
 2 Fowls 14 1/2 Mutton
 8 Lady Taylor
 1 Fowl 17 1/2 Mutton
 Dukes of Gloucester
 Fowl 1 Chicken with 1 R^t Pheasant
 Stock
 45 Veal 27 1/2 Mutton 15 1/2 Mutton
 15 1/2 Mutton 24 C. Fowl 5 Fowls
 09 1/2 Saddles Mutton 3 1/2 Bags Mutton
 Nursery
 1 R^t Fowl 1 R^t Mutton
 Sick Man
 3 Mutton
 Prince George
 1 Chicken R^t

Campbellas
 10 1/2 Mutton Soup 8 1/2 Meat Pie
 14 1/2 R^t Mutton 8 1/2 Surt Padding
 12 1/2 Loim of veal Macou
 27 R^t Mutton Wash
 7 Dressers
 Soup 1 R^t Fowl
 13 1/2 R^t Mutton Surt Padding
 8 L^{dy} Mutton
 33. Heaster Cooks
 Soup Meat Pie
 10 R^t Mutton Surt Padding
 12 1/2 Loim of veal Macou
 20 1/2 R^t S^y Mutton Wash
 18 1/2 R^t Mutton 12 L. Parsny
 12 1/2 L^{dy} L^{dy} 2 G. Perkins
 7 1/2 L^{dy} L^{dy} 4 G. Room
 7 1/4 L^{dy} L^{dy} 4 H. Maids
 6 3/4 L^{dy} L^{dy} 3 P. Men
 8 S^y Hall
 67 1/2 Mutton 67 1/2 R^t Mutton
 18 Brand
 8 1/2 Mutton 12 1/2 R^t Mutton
 Stock
 Veal Mutton
 1 R^t Mutton 3 Fowls R^t
 8 Lady Sidney
 2 Fowls R^t 11 Mutton
 8 Lady Taylor
 1 Fowl R^t 15 1/2 R^t Mutton
 2 Sick Stable Man
 6 1/2 R^t Mutton

Thursday Jan^{ry} 17. 1833. Their Majesties Dinner

Potages		Duffet	
2 Ducux de Veau	1 Livre	22 1/2 Sir loin Beef	15 3/4 Saddle Mutton
1 Creme de Ris		5 Galimaufey	12 lb. W. Beef
Poissons		Saut Pudding	
1 Solles	1 Flounders	12	1 Turcheon
Relevés		Soups	
1 D ^e d'agneau roti		18	2 Lacks
2 Chicks	2 Petits Poullets	2	2 R ^e Chickens
1 Dindon	1 1/2 Pouquet de Boeuf	8 3/4	1 R ^e Beef
Soleil de veau Bourgeoise		1	1 Cumin
Cotelets		Sausages	
1 Cotelette d'agneau		1	1 Sausage
1 Sauté de Livre		1	1 Sausage
1 Compotée de Pigeons		1	1 Sausage
2 Chicks	2 Filets de Volaille	1	1 Sausage
Cabillaud au Pommes de Terre		9 Equerries	
1 Fowl	1 Blanquette de Volaille	10 1/2	1 R ^e Beef
1 Fowl	1 Pates de Volaille	1	1 R ^e Fowl
Croquettes de volaille au vinaigre		8 3/4	1 R ^e Beef
Poussons de Morlaix		2	2 Prince George
Simballe de Macaroni		10 1/2	1 R ^e Beef
Croquettes de ris au vinaigre		1	1 R ^e Fowl
Tendrons d'agneau spinards		1	1 R ^e Fowl
Rots		1	1 R ^e Fowl
6	4 Pansidges, 2 H. Ducks	1	1 R ^e Beef
Relevés		Duchess Gloucester	
Soufle a l'orange		1	1 R ^e Beef
Tartelettes a la Douce Semme		1	1 R ^e Beef
Cotelets		1	1 R ^e Beef
1	1 Cotelette	1	1 R ^e Beef
1	1 Salade de Poisson	1	1 R ^e Beef
1	1 Salsifis	1	1 R ^e Beef
1	1 Ham Toasts	1	1 R ^e Beef
1	1 Gelée d'orange	1	1 R ^e Beef
1	1 Gelée Maraschino	1	1 R ^e Beef
1	1 Coquilles a la crème	1	1 R ^e Beef
1	1 Cotelette d'abricot	1	1 R ^e Beef
1	1 Grosse Piece	1	1 R ^e Beef

Friday 18 Jan^{ry} 1833. Their Majesties Dinner

Potages		Punchon	
1 chef	1 Poullets au ris	1	1 R ^e Chicken
1	1 Douce Semme	8	1 R ^e Mutton
Poissons		Cuttlets Mutton	
1	1 Saumon	1	1 Cumin
Relevés		Cuttlets Mutton	
1	1 Gigot de Mouton de sept heures	1	1 R ^e Fowl
2	2 Poulardes Maizi	1	1 R ^e Fowl
1	1 Chorvaille Pique	1	1 R ^e Fowl
1	1 Soupe de veau au gratin	1	1 R ^e Fowl
Cotelets		Cuttlets Mutton	
1	1 Cotelette de Porc	1	1 R ^e Fowl
1	1 Filets de Morlaix	1	1 R ^e Fowl
1	1 Tendrons de veau	1	1 R ^e Fowl
1	1 Filet 5 1/2	1	1 R ^e Fowl
1	1 Fowl 5	1	1 R ^e Fowl
1	1 Pansidge 1	1	1 R ^e Fowl
1	1 Chicks 2	1	1 R ^e Fowl
Cotelets		Cuttlets Mutton	
1	1 Cotelette de veau	1	1 R ^e Fowl
1	1 Pates de Mouton	1	1 R ^e Fowl
1	1 Epaulé d'agneau	1	1 R ^e Fowl
1	1 Canards Maizi	1	1 R ^e Fowl
1	1 Sautés	1	1 R ^e Fowl
1	1 Fowl 2	1	1 R ^e Fowl
Rots		Cuttlets Mutton	
1	1 Harc	1	1 R ^e Fowl
Relevés		Cuttlets Mutton	
1	1 Pommes au ris	1	1 R ^e Fowl
Cotelets		Cuttlets Mutton	
1	1 Cotelette de veau	1	1 R ^e Fowl
1	1 Salade de veau	1	1 R ^e Fowl
1	1 Cotelette	1	1 R ^e Fowl
1	1 Gelée d'orange	1	1 R ^e Fowl
1	1 Gelée Fraise	1	1 R ^e Fowl
1	1 Salsifis	1	1 R ^e Fowl
1	1 Tartelettes Pommes	1	1 R ^e Fowl
1	1 Wild au vent	1	1 R ^e Fowl
Duffet		Cuttlets Mutton	
20 1/2	20 1/2 Sir loin Beef	20 1/2	20 1/2 Saddle Mutton
5	5 Galimaufey		

Comptrollers
 Soup Fish
 16^{3/4} R^d Beef 6 Lard & Bacon
 27 R^d & Mutton 14 Loin of Veal
 7^{3/4} Irish Stew 1/2 Shum Pickings
 7 Drapers
 Soup Fish
 8^{1/2} R^d Beef 1 Fowl
 10^{1/4} R^d Mutton
 33 Master Cooks
 Soup Fish
 19 R^d Beef 11^{3/4} Fillet of Veal
 25^{1/2} Mutton Bacon
 18^{1/2} R^d Beef S. Parby
 14^{1/4} D^o C. Porter
 7^{1/4} D^o C. Room
 7^{1/2} D^o Ho. Maids
 7^{1/4} D^o P. Men
 33 Hall
 52 Mutton 52 Beef
 18 Wand
 8^{3/4} Mutton 13 Beef
Stock
 53^{1/2} Veal 17 W^d Mutton
 14 Beef 3 Fowls R^d
 24 C. Feet 4 Suet
 16^{3/4} W^d Mutton
 3 Mutton Sick Man
 Prince George
 2 Tricapi de Poulets
 Duchess Gloucester
 Fowl 1 Chicken Parth
 Nursery
 1 Boiled Fowl
 Miss Lovell
 1 W. Chicken
 Wabby
 1 R^d Chicken

Potages
 Macaroni Prince de Gibier
 Mouton à l'orge Tomacelli
Poissons
 Cabillaud Solles
 Smelts Turbot
Reliés
 Rump 22 Coulotte de Bœuf
 Capon 1 Chapon Maizé
 St. 2. Lamb Gigot d'agneau garnis
 Turkey 1 Dindon rôté
Cuices
 Palets de Bœuf
 M^o 8^{1/2} Côtelette de Mouton
 Blanquette de volaille
 Palets des Solles
 Filets des Lapereaux
 Sauté de Faisans
 Prince de Gibier
 Escallops de Mouton
 Partridges 2 Perdreaux aux Choux
 Chickens 2 Petits Poulets Maizé
 Sausages 1 Tricardeau à l'osille
 Fowls 3^{1/2} Filets de volaille pique
 Sausages 3^{1/2}
 St. 2. Partridges 3^{1/2} Rôti de veau marqué
 Salmi de Perdreaux
 Croquettes de volaille
 Fowl 1 Filets de volaille à l'aly
Rots
 Faisans 9 Snipes
 30 Sacks
Reliés
 Boudin de Cabinet
 Bergquets de Pommes
Puffet
 15^{3/4} Sir loin Beef 4^{1/2} Galimaufy
 15^{3/4} Saddle Mutton 10^{1/2} Leg of Pork
 Haunch of Mutton
 Fowl 1 Pates à la Reine

à Luncheon
 Soup 2 R^d Chickens
 8 R^d Mutton 10 Beef
 Comacé Cutlets Veal
 Cutlets Mutton Sausages
 Passy Filly Soufflé
 4 Equeries
 8 R^d Mutton 1 Fowl
 8 Lady Eskine
 7^{3/4} R^d Mutton 1 Fowl
 18 Prince George
 Fish 12 Sacks 8^{1/2} R^d Mutton
 1 R^d Fowl 2 Tricapi Poulets
 2 Salmi de Gibier Veal cutlets
 Mutton cutlets Passy
 Filly Soufflé
 2 M^o Tricapi
 7^{1/2} R^d Mutton Sausages
 Wash
 1 The King 25 Dava Amphedon
 2 The Queen 20 Sir G. Martin
 3 Prince Augustus 25 Sir J. M. Spence
 4 Sir M. Saylor 29 Hon^{ble} Miss P. Spence
 6 Sir J. & S^{rs} Ennill 30 Sir J. Deas
 8 Sir J. & S^{rs} Fitzblanck 31 M^{rs} H. Pelton
 10 Sir P. & S^{rs} Sidney 32 Miss Bentick
 12 Sir H. & S^{rs} Saylor 33 March^l Chisholm
 14 March^l Wellesly 34 Carl. Moustee
 16 Miss H. Schuster 35 Sir H. Seymour
 18 M^{rs} W. Wainman 36 Sir H. Maitland
 19 M^{rs} de Ester 37 S^{rs} Moustee
 17 Miss Wilson 38 M^{rs} Hudson
 18 Sir G. Maitland
 19 Sir J. Watson
 20 M^{rs} Davis
 21 M^{rs} Shipman
 22 D^o Hughes
 23 Sir G. Maitland
 24 Lady Eskine

Comptrollers
 Soup Wash
 25 R^d & M. Pork 15 Fillet Veal
 30 Mutton 6 Sausages
 7 Drapers
 Soup 1 R^d Fowl
 15 R^d & M. Pork 1/2 Chump Veal
 33 Master Cooks
 Soup 15^{3/4} Loin of Veal
 51 Mutton 24 R^d & M. Pork
 19^{1/4} R^d & M. Pork 12 S. Parby
 13^{1/4} D^o D^o 8 C. Porter
 7 D^o D^o 6 Ho. Maids
 6^{1/4} D^o D^o 6 C. Room
 7 D^o D^o 3 P. Men
 32 Hall
 67 Pork 69^{1/2} Mutton
 18 Wand
 11^{1/2} Pork 9 Mutton
Stock
 52^{1/2} Veal 16 Beef
 32^{3/4} 4 W^d Mutton 60 Suet
 3 Fowls
 2 Sick Stableman
 3 Mutton 1 R^d Fowl
 8 Lady Sidney
 2 Fowls 10^{1/2} Pork
 4 Suet
 8 Lady Saylor
 1 Fowl 15^{1/4} Mutton
 Duchess Gloucester
 1 Chicken Parth. 1 R^d Chicken
 1 Nursery
 1 R^d Fowl 1 Leg Mutton
 Sir H. Wheatly
 1 R^d Chicken Mutton Soup
 Miss Fitz Clarence
 1 R^d Chicken Mutton Soup

Sunday 20th Jan^{ry} 1833 Their Majesties Dinner

Potages
 9th Purée de Mouton - Jardinier
 Crème d'orge
 Poissons
 Enguilles Cabillaud
 Solles Epurées
 Relevés
 Coulotte de Boeuf
 2 Poulardes Braizé
 Chevrouille Piqué
 2 Chickens 2 Poulets grillés aux Champignons
 Entrées
 Cotelettes de Porc
 7th Pates de Mouton
 Filets de Moutons
 Purée de Gibier
 3 Fowls 3 Saute de volaille
 Eminces de volaille
 Blanquette de Sausons
 Cuisse des Herbes
 Charreuse de Legumes
 Croustade avec Purée
 Volau Vent a la Financiere
 48 Sautés au gratin
 Rots
 4 Veal Hare
 Pheasants Partridges
 Relevés
 Gateau Brunswick Soufflé
 Entremets
 Colace d'Orge Salade Poissons
 Pommes de Terre Asperges
 Potted Meats Salsifis
 Connelles Choux Fromage
 Gelée à l'orange Crème Choclat
 Gelée de Vin Crème au Thé
 Soufflé de Pommes Coquilles de Poires
 Gateau Polonois Croisicent amandes
 Gateau Napoléonien Blanc Vent
 Grosse Vierge Grosse Vierge

Buffet
 22th Sir John Byrd Suet Pudding
 10th Saddle Mutton 1/2 Galimaufy
 Haunch Mutton 1/2 A. B. Beef
 12 Luncheon
 Soup 2 R^d Chickens
 9 R^d Beef 10. Beef
 Eminces Sausages
 Mutton Cutlets Salami
 Parsny Jelly Soufflé
 3 Equeries
 9 R^d Beef 1 R^d Fowl
 3 Lady Eskine
 7th R^d Beef 1 R^d Fowl
 2 M^r Semmell
 9 R^d Beef 1 R^d Fowl
 Boiled Mutton
 1 The King 27 M^r Wood
 2 The Queen 28 M^r Hudson
 3 Princeps Augusta 29 M^r Shiffner
 4 Lady Eskine 30 M^r Davis
 5 J^{rs} & S^{rs} Crowl 31 Col. H. Symonds
 7 Prince George 32 S^{rs} & S^{rs} Ducie
 9 S^{rs} & S^{rs} Fitzclarence 33 Sir H. Wheatley
 11 Sir R. & S^{rs} Sidney 35 Miss Bunsford
 13 Sir H. & S^{rs} Taylor
 15 S^{rs} & S^{rs} R. Grosvenor
 16 M^r Campbell
 17 Rev^d P. Dodd
 18 Sir J. Knapp
 20 J^{rs} & S^{rs} Bunsford
 21 March^{ts} Mellersby
 22 Sir J. Watson
 23 Sir A. Barrard
 24 Miss Wilson
 25 M^r D'Este
 26 M^r Marisime

20th continued

Compellers
 Soup 4 R^d & B. Fowls
 19th R^d Beef Ham
 30th R^d & B. Mutton 14 Loin of Veal
 1/2 Thin Pudding Wash
 7 D. rappers
 Soup 1 R^d Fowl
 10th R^d Beef Tongue
 7th Loin Mutton 1/2 Thin Pudding
 33. Mutton Cooks
 Soup 2 R^d Fowls
 20th R^d Beef Ham
 31st R^d & B. Mutton 12th Loin veal
 1/2 Thin Pudding - Wash
 19 R^d Beef 12 S. Parsny
 13th S^{rs} & S^{rs} 8 C. Potes
 6th S^{rs} & S^{rs} 4 H. Meats
 6th S^{rs} & S^{rs} 4 C. Rooms
 7th S^{rs} & S^{rs} 3 P. Man
 7th S^{rs} & S^{rs} 4 Upholders
 55 Hall
 7th R^d Beef 64 Mutton
 Stock
 53th Veal 10 Beef
 13th Mrs. Mutton 3 Fowls
 48 6 M^r Mutton 27 Loin of Veal
 24 C. Fat 1 R^d H. Lamb
 8 Lady Sidney
 3 Fowls 18th Beef
 8 Lady Taylor
 20th Beef R^d 3rd Beef
 Ducheps Gloucester
 1 Chicken Wash Mutton Soup
 M^r. Mason
 1 Boiled Fowl Porck
 Walby
 1 R^d Chicken

21st Jan^{ry} Family Dinner

Compellers
 Soup 8th Meats Pie
 32 R^d Mutton Bacon
 7th Irish Stew Hash
 13 Fillet of Veal Sijpe
 7 D. rappers
 Soup 1 R^d Fowl. Bacon
 10th Mutton 12 Chump Veal
 33. Mutton Cooks
 Soup Meats Pie
 33th Mutton 13 Fillet of Veal
 7th Irish Stew Bacon
 18th Mutton 12 S. Parsny
 10 F^o 3 C. Potes
 7th S^{rs} 4 C. Rooms
 7th S^{rs} 4 H. Meats
 7th S^{rs} 3 P. Man
 55 Hall
 13th Mutton 18 Ward
 9th Mutton Bacon 11th Veal
 Stock
 Veal Beef
 1 M^r Mutton 3 Fowls
 1 Fowl Wash 8th Fillet Veal
 1 F. D. H. Lamb
 8 Lady Sidney
 2 Fowls R^d S. P.
 8 Lady Taylor
 1 Fowl 15th Mutton
 Lady Carroll
 1 R^d Chicken Ducheps Gloucester
 1 Fowl 1 Chicken Wash
 3 Sick Stablemen
 10 Mutton

Monday 21st Jun^o 1833 *Thir. Majesties Dinner*

Potages
 6. Head 1. Sals de veau Sautee
 Au lièvre Meurvan
Poissons
 Turbot Solles
 Flounders
Relieves
 Macap à l'allemande
 Poulardes Braizy
 Saumon 1. Noix de veau Pique
 Chickens 2. Pate de Poullets à l'anglaise
 Int. 1. 1/2 1/2
Entrées
 1/2 3/4 Cotelettes de Mouton
 Cotelettes des Poules
 Croquettes de Ris de veau
 Pigeons 6. Cotelettes de Pigeons
 Chickens 4. Filets de Volaille au ris
 W. Ducks 2. Filets de Canards Sauvage
 Blanquette de Volaille
 Saumon 7/8 Escallops de Mouton
 Caserole de ris avec Cabillaud
 Timballe Rote avec Emince
 Epauls d'agneau aux Epinards
 Pheasant 1. Faisans Braizy au Choux
Rots
 36. Jarks 12 Sauphs Pheasants
Relieves
 Vinous au pain - Omlette Souple
Entremets
 Colonie itawa Salsifis
 Salade d'epoulans Macaroni
 Salade Hollandaise Potted Meat
 Gelee Maraschino Epinards
 Gelee de Pommes Fruits d'orange
 Creme aux faises Danolis
 Creme aux amandes Chausse
 Turban à la Chambellay Gâteau Feuilletage
 Veau Vent Poirer
 Cotelettes d'abricot Poirer

Buffet
 25/2 Sir Loup Muf Galinayuf
 19 Saddle of Mutton Sausages
 Leg of Pork Peas Pudding
 15 Luncheon
 Soup 2 P^o Chickens
 Mouton 8 P^o Mutton
 1/2 1 Emince Heat Cullots
 Mutton, Cullots Croquettes
 Pashy Sely Soufle
 9 Equerries
 9/4 Mutton 1 Fowl
 12 Lady Cuskine
 10 Mutton 1 Fowl
 2 Miss Fitz Clarence
 7 Mutton 1 Chicken
 5 Prince George
 9/2 Mutton 1 Fowl
 2 M^o Tennent
 7/2 Leg Mutton, Wash. Veal, Bacon
 1 The King 28 M^o Shiffur
 2 The Queen 29 M^o Hudson
 3 Princeps Augusta 30 M^o Davis
 4 March^o Wellesly 31 Miss Wilson
 5 S^o A. Fitz Clarence 32 S^o M^o Taylor
 7 S^o S^o Fitz Clarence 33 M^o S^o C^o
 9 S^o S^o Enoll 34 M^o S^o Marston
 11 Sir P. B. Sidney 35 S^o S^o D^o
 12 Sir H. S^o Taylor
 14 Sir A. Bannard
 15 Sir J. Watson
 17 S^o S^o R. Gannon
 19 S^o S^o Winesford
 20 Miss Winesford
 21 S^o Ducie
 23 M^o S^o M^o Wilson
 25 Sir H. S^o Male
 26 S^o Arthur Hill
 27 Count Durnhoff

Tuesday 22 Jun^o 1833 *Thir. Majesties Dinner*

Potages
 2. Domm Homme Cressy
 Mulligotawny Moosh Sautee
Poissons
 Saumon Cabillaud
 Solles Epoulans
Relieves
 25/2 Culoite de Bouf.
 2 Poulardes au gras Sel
 1/2 1/2 Saumon de veau
 2 1/2 1/2 Carri de Mouton Pique
Entrées
 Cotelette d'agneau Porce
 Filets de Solles cardinal
 3/2 Petits Pates de Mouton
 Salami de Gibier
 Filets de Volaille Pique
 1/2 1/2 1/2 Jucardian à l'osille
 1/2 1/2 1/2 Saumon de Foies gras
 Escallops de Mouton
 Caserole de ris
 Groustade et Purce
 1/2 1/2 1/2 Perdreaux Braizy
 Chickens 2. Poullets decoupi en canichons
 Escallops de Volaille
 Chickens 2. Fritteau de Poullets
 Sets 3. Crevelles de veau pils
 Poudins Pani en Surprise
Rots
 1. Poulardes Wild Ducks Sauphs
Relieves
 Pommes au ris Foudet
 Poudins en gingembre
Entremets
 Colonie itawa
 Hermines au pain
 Sprouts
 Hani Soasts
 Asperges
 Gelee de Veau

Omlettes
 Salsifis
 Salade de Poissons
 Sea Kale
 Epinards
 Gelee de Noyeau
 Creme de Mille Fruit
 Creme à l'anglaise
 Poirer garnie de Meringues
 ——— Saucelottes
 ——— Puits d'amour
 ——— Fanchouettes
 Chausse de Pommes
 Veau Vent
 Gâteau de genoise
 Gâteau de Mille Fruit
 Grosse Piece Grosse Piece
Buffet
 25/2 Sir Loup Muf Galinayuf
 15/2 Saddle Mutton Suet Puddings
 13 A. D. Beef
 1 The King 27 Col. Michison
 2 The Queen 28 Sir A. Murray
 3 Princeps Augusta 29 Col. Montague
 4 Lady Cuskine 30 Sir H. S^o Male
 6 S^o S^o Fitz Clarence 32 Sir J. Graham
 8 S^o S^o Enoll 34 Sir J. Watson
 10 Sir P. B. Sidney 36 Sir A. Bannard
 12 Sir H. S^o Taylor 38 M^o Shiffur
 14 S^o A. Fitz Clarence 40 M^o Hudson
 16 Countps Cadogan 37 M^o Davis
 18 Ladies Cadogan 39 M^o S^o C^o
 19 S^o S^o Winesford 41 M^o S^o Marston
 21 S^o S^o R. Gannon 43 S^o M^o Taylor
 22 S^o A. Hill 45 March^o Wellesly
 23 Col. Gray
 24 Col. Furdale
 25 Col. Richardson R.H.G.
 26 Col. Drummond

12 Luncheon
 8 1/2 R^d Beef W. Beef
 Fowl 1 Cornice Roache Soup
 Cotelettes Escallops Siciliano
 Pastys Sally Soufle
 9 Equeries
 8 R^d Beef 1 Fowl
 12 Lady Eskine
 18 1/2 R^d Beef 1 Fowl
 2 Meigs Fitzblanck
 6 3/4 R^d Beef 1 Chicken
 2 Prince George
 7 1/2 R^d Beef 1 Fowl
 2 M^{rs} Tennant
 7 1/2 R^d Beef 1/2 C. Head
 12 Lady Sidney
 2 Fowl R^d 18 1/2 Beef
 8 Lady Taylor
 8 1/2 Mutton 1 Fowl
 8 Veal
 Nursery
 2 Fowl R^d
 Klouans Water Suck
 (Duchess Gloucester
 Mutton Wash
 Fowl 1 Chicken Wash
 Meigs Fitzblanck
 Mutton Soup 1 R^d Chicken
 Howells
 6 Mutton
 Sick
 5 1/4 Mutton

Comphellus
 Soup Fish
 15 1/2 R^d Beef 1 C. Head
 12 1/4 Sallet of Seal Bacon
 2 1/4 Mutton 9 1/4 Saut Pudding
 7 Dressers
 Soup 1 Fowl Fish
 15 1/2 R^d Beef 9 1/2 Mutton
 33 Master Cooks
 Soup Fish
 15 1/2 R^d Beef 1/2 C. Head
 24 1/2 Mutton 11 1/2 Sallet of Seal
 Saut Pudding Bacon
 19 1/2 R^d Beef 12 L. Pansy
 8 1/2 D^o D^o 5 C. Potens
 8 1/2 D^o D^o 4 C. Room
 9 1/2 D^o D^o 1 P. Men
 8 1/2 D^o D^o 4 H. Maids
 8 1/2 Hall
 61 Beef 59 1/2 Mutton
 18 Ward
 14 3/4 Beef 9 Mutton
 Stock
 5 1/2 Veal 15 1/2 Beef
 10 1/2 Mutton 1 Fowl
 24 C. Saut 1/2 D^o H. Saut

Potages
 3 Dux de Souf. - tavielles
 A la Ruine
 Poissons
 Turbot Selles
 Cabillaud Epereaux
 Reloves
 1 Dindon roti
 Chevreuille Pique
 2 Poulets Maigne et Langue
 4. 2. H. S. 1 D^o d'agneau roti
 Entrees
 Cotelettes d'agneau saute
 10 1/2 9 1/2 Escallops de Veau
 Filets de Selles
 1/2 1/2 Pates de Souf depsi
 2 Saut de Volaille
 Capolettes de vis jets aux huiles
 Saut de Liver au jus
 Saut de Sarsans au Truffes
 Purce de gibier a la Portugaise
 2 Poulets decoupe Pois d'asparagus
 3 Salmi de Perdreaux
 Croquettes de Volaille
 Chasseur de Legumes
 Potage de Melans
 3 Pochime de Volaille Pique
 2 Voisins de Volaille Piquant
 Rots
 48 Sauts Woodcocks H. Ducks
 Reloves
 Gateau Brunswick Soufle
 Entremets
 Coleris stiva
 Sea Kale
 Galantine
 Parsifis
 Macaroni
 Ramekins
 Epinards

Salade de Houards
 Roman Toast
 Canapies d'auchois
 Pommes de Terre jets
 Sprouts
 Gelee d'orange
 Gelee d'eau d'oe
 Creme au chocolat
 Creme a la vanille
 Saut de Pommes
 Jalousies en feuillage
 Gateau de Pommes
 Choux aux amandes
 Grosse Meringue
 Gateau Poley
 Pot au Vent
 Biscuits a la Russe
 Panier Panier
 1 The King 32. M^{rs} Shippen
 2 The Queen 33. M^{rs} Hudson
 3 Princeps Augusta 34. M^{rs} Davis
 4 L^{dy} Fitzblanck 35. Sir J. Watson
 6 L^{dy} S. Fitzblanck 36. Sir G. Mansel
 8 L^{dy} S. Enell 37. M^{rs} J. Esti
 10 Sir P. S. Sidney 38. M^{rs} Mairan
 12 Sir H. S. Taylor 39. M^{rs} Wilson
 13 Lady Eskine
 15 Marquis de Marchant Castel
 17 J. S. Ladies Hervey
 19 M^{rs} S. S. A. Seymour
 21 L^{dy} S. Mansel
 22 Dow^{ress} Marchant Chelmsford
 23 M^{rs} Bantick
 24 M^{rs} H. Fellowes
 25 Count Douchoff
 26 Sir J. Kynett
 27 Hon^{ble} Gen^l Wyton
 29 Sir H. S. Seal
 31 L^{dy} S. R. Jervoise

Buffet
 22 1/2 Sir loin Beef Haunch Mutton
 15 1/2 Saddle Mutton Galimaufrey
 Lambon
 14 Lunccheon
 Soup 2 R^d Chickens
 8 1/2 R^d Mutton D. Beef
 Fowl 1 Emince Sausages
 Cotelettes Veau Cotelettes mouton
 Jelly Pasty Souffle
 9 Equerries
 8 1/2 R^d Mutton 1 R^d Fowl
 12 Lady Cushman
 13 R^d Mutton 1 R^d Fowl
 2 Miss Fitzblanck
 5 3/4 R^d Mutton 1 R^d Chicken
 2 Prince George
 8 R^d Mutton 1 R^d Fowl
 2 M^r Jemmett
 8 R^d Mutton Minced Veal
 Irish Stew
 12 Lady Sidney
 2 Fowls 13 1/2 Mutton
 8 Lady Taylor
 1 Fowl 15 1/2 Soup
 Ducks & Gloucester
 Fowl 1 Chicken Broth
 Lady Milledale at 1 o'clock
 Emince de volaille
 or hot soup at 7 o'clock
 1 R^d Hill Quail
 Miss Fitzblanck
 Mutton 1 Chicken
 M^r Wilkie
 1 R^d Chicken Soup
 Nursery
 Roasted Side 1 R^d Fowl
 R^d Mutton

Comptrolles
 Soup 12 Sausages
 28 R^d & W. Pork 24 1/2 R^d Mutton
 14 Soup of Veal 12 3/4 Meat Pudding
 1 Bullocks Heart Bacon
 7 Dressers
 Soup 1 R^d Fowl
 Sausages 6 W. Pork
 7 1/2 R^d Mutton
 33 Master Cooks
 Soup Sausages
 1 Bullocks Heart 27 1/2 Mutton
 25 1/2 R^d & W. Pork 7 1/2 Meat Pudding
 12 Soup of Veal
 14 1/2 R^d & W. Pork 12 S. Parsley
 14 1/2 R^d & W. Pork 5 C. Potatoes
 7 1/2 R^d & W. Pork 4 C. Room
 7 1/2 R^d & W. Pork 4 H. Moulds
 10 R^d & W. Pork 6 P. Mow
 33 Cold
 18 Band
 Stock
 5 1/2 Veal 15 1/2 Beef
 15 1/2 R^d Mutton 5 Fowls
 1 R^d & W. Lamb 4 Suet
 1 Sick
 1 R^d Fowl
 2 Sick
 7 1/2 Mutton

Potages
 2 1/2 Soup de Veau 2 Boulets au vin
 Julienne Purce mouton
Poissons
 Saumon Cabillaud
 Solles Epurans
Relieves
 Pouce à la royal
 2 Bouillades Braizé
 1 Larding 1/2 R^d 1/2 R^d Carre de Veau Rigue
 2 chics 2 Pate de Poulets à l'anglaise
Entrées
 4 1/2 Cotelettes de Mouton
 Fowl 1 Petits Pates de Volaille
 Cabillaud aux Pommes de Terre
 2 1/2 Escallops de Veau
 Blanquette de Faisans
 Escallops de volaille
 4 Fillets de volaille
 3 1/2 Ris de Veau Rigue
 1 1/2 Poularde Rigue
 15 1/2 Noix de Veau Bourgeoise
 1 1/2 Sureau Rigue Farci
 3 1/2 Salami de gibier
 3 Sauce de volaille
 Escallops de Sureau
 4 1/2 Sauce de vin de Veau
 Emince de volaille
Rots
 Faisans Sureau
 4 Becafpe 6 Seal
Relieves
 Prioche chaude
 Pommes à la Portugaise
Entrées
 Colene d'ivoire
 Fowl 1 Salade Hollandaise
 Asperges
 Potted Meat
 Epurans

Macaroni
 Gelée Maraschino
 Gelée Marisque
 Creme au Caffé
 Creme à la Vanille
 Panna Panna
 Panna Panna
 Howard au gratin
 Salsifis
 Omelottes
 Sprouts
 Salade de Solles
 Pommes de Terre frites
 Sauce de Pommes
 Croisants Chantilly
 Gâteau à la Russe
 Gâteau de Genoise
 Grosse Piece - Grosse Piece
 1 The King 26 Sir J. Watson
 2 The Queen 27 Genl Boyley
 3 Prince Augustus 28 Sir J. Rignott
 4 Lady M. Taylor 29 March^l Northampton
 5 March^l Melby 30 M^r J. S. B. Dickens
 6 Miss H. Sturton 31 L^{dy} C. O'Brien
 7 Miss Wilson 32 L^{dy} S. B. Dewar
 8 M^{rs} T. C. 33 L^{dy} S. S. S. S. S.
 9 M^{rs} M. M. 34 L^{dy} S. S. S. S. S.
 10 M^{rs} M. M. 35 L^{dy} S. S. S. S. S.
 11 Sir R. S. S. S. 36 Capt. S. S. S.
 12 L^{dy} S. S. S. 37 M^r S. S. S.
 13 L^{dy} S. S. S. 38 M^r S. S. S.
 14 L^{dy} S. S. S. 39 M^r S. S. S.
 15 L^{dy} S. S. S. 40 M^r S. S. S.
 16 L^{dy} S. S. S. 41 M^r S. S. S.
 17 L^{dy} S. S. S. 42 M^r S. S. S.
 18 L^{dy} S. S. S. 43 M^r S. S. S.
 19 Duke of Dorset 44 L^{dy} S. S. S.
 20 Sir A. M. M. 45 L^{dy} S. S. S.
 21 Sir A. M. M.
 22 Sir C. S. S.
 23 Sir J. S. S.
 24 M^r S. S. S.
 25 M^r S. S. S.

Buffet
 24 Sir loin But 4 1/2 Galimaufry
 15 1/2 Saddle Mutton Leg of Lamb
 14 Lunccheon
 Soup 18 Sals 2 R^t Chickens
 7 R^t Beef B. Beef
 Emince Mutton ballets
 veal cutlets Poullets decoups
 4 Equeries
 8 1/2 R^t Beef 1 R^t Fowl
 12 Lady Caskine
 14 1/2 R^t Beef 2 R^t Fowl
 2 Miss Fitz Clarence
 7 R^t Beef Mutton Soup
 1 R^t Chicken Boiled Sole
 2 Prince George
 8 R^t Beef Soup
 1 R^t Fowl 2 Tricaps Fish
 2 M^o Tennant
 9 1/2 R^t Beef 1 R^t Fowl
Nursery
 Mutton Soup
 Mutton chops
 R^t Fowl
 Pashy - Jelly
 12 Lady Sidney
 2 Fowls R^t 22 Beef
 8 Sir H Taylor
 3 1/2 Beef 7 1/2 Mutton
 M^o Wilkie
 Rump Steaks Soup
 Sick Stableman
 3 Mutton
 Duches Gloucester
 1 Chicken R^t

Comptroller
 Soup Wash
 17 1/2 R^t Beef Bacon
 24 Saddle leg & Sht Mutton
 1/2 Shire Pudding
 24 Rump Steaks & Quins
 11 1/2 Loin of veal
 1 Dressers
 Soup 1 R^t Fowl
 11 R^t Beef Bacon
 9 R^t Mutton 1/2 Shire Pudding
 33 Master cooks
 Soup Rump Steaks
 15 1/2 R^t Beef Bacon
 17 Loin of veal Wash
 25 1/2 R^t Mutton 1/2 Shire Pudding
 23 R^t Beef 12 S. Pansy
 10 1/2 R^t F 5 C. Poters
 6 1/2 R^t F 4 H. Maids
 7 1/2 R^t F 4 C. Room
 11 1/2 R^t F 6 P. Men
 55 Hall
 69 1/2 R^t Beef 67 1/2 Mutton
 18 Wand
 11 1/2 R^t Beef 10 Mutton
 Stock
 53 3/4 Veal 15 Beef
 15 M^o Mutton 4 Fowls R^t
 24 6 Fat 22 1/2 Dish R^t Beef

Potages
 Brouoise bouffy
 M^o 7 1/2 Mutton Doye
 Poysons
 Jambot Cabillaud
 Jellies et Opulans Flourides
 Relevés
 Coulotte de Porcup
 Patate 2 Poulardes Breizi
 Leg 9 1/2 Gigot de Mutton
 2.2.2 11 1/2 R^t Dagueau tote
 Sausages
 Emboid
 M^o 7 3/4 Coulottes de veau Pansy
 Loin 7 1/2 Petits Pates de Mutton
 Chickens 4 Filets de Volaille
 Filets de Mulans
 Filets de Lapinaux
 Ducks 2 Filets de canards
 Querelles à la Cuilliere
 Croustade au Pain et Sauce
 Timbale de Macaronis
 Poitrine de Volaille truffée
 taut 1 Poitrine de Volaille Pique
 Chicks 2 Filet de Volaille
 Rots
 Haisans Siere 15 Decapines
 Relevés
 Cabinet Pudding, Mignets Pommes
 Emboid
 Epoulans à la gelée Spouts
 Salsifis Omelettes
 Crab dressed Gelée d'orange
 Epinards Gelée de Vin
 Colive stiva Creme de Fraise
 Potted meat Creme de Choclat
 Meringue Vol au vent
 Genoise Charlotte Pommes
 Panier Panier

Buffet
 14 Sir loin But 14 1/2 R^t Beef
 15 1/2 Saddle Mutton Sweet Pudding
 5 1/2 Galimaufry
 12 Lunccheon
 Soup 2 R^t Chickens
 8 1/2 R^t Mutton B. Beef
 Emince Coulottes Mutton
 Wash de veau Sausages
 Pashy Jelly Souffle
 4 Equeries
 8 3/4 R^t Mutton 1 R^t Fowl
 12 Lady Caskine
 12 1/2 R^t Mutton 1 Fowl
 2 Miss Fitz Clarence
 6 1/2 Mutton 1 Fowl
 Lamb cutlets
 2 Prince George
 7 3/4 Mutton 1 Chicken
 2 M^o Tennant
 7 1/2 Mutton Siere & Bacon
 1 The King 17 M^o Shiffner
 2 The Queen 18 M^o Henderson
 3 Princeps Augusta 19 M^o Davis
 5 L^o & S^o Enoll 30 Sir G. Barnard
 7 L^o & S^o Fitz Clarence 31 Sir G. Throston
 8 L^o A. Fitz Clarence 32 Miss Wilson
 10 Sir P. & S^o Sidney 33 Miss St. Johnston
 12 Sir H. S^o Saylor 34 M^o D'Este
 13 Duke of Dorset 35 M^o Marston
 14 L^o J. & Bryan 36 March^o Wellesley
 15 L^o Caskine 37 Sir M. Seymour
 16 Sir J. Watson 38 L^o Clannicade
 18 Col. & M^o Clitherton 39 L^o Harris
 19 Sir W. H. Wood 40 M^o Wendeniger
 20 Baron Compton
 21 Marq^o Kimble
 22 M^o Stansford
 24 L^o & S^o Grosvenor
 25 M^o & M^o Ashley

25th Continued

Saturday Jan^y 26th Her Majesty's Dinner

Comptrollers

Soups 8 Meat Pie
 13th Lt. W. Duff Hash
 8 Liver & Bacon 12th Fillet of Veal
 28th Rt. & W. Mutton Bacon
 8 Suet Pudding Fish
 7 Dressees
 Soup 13th Lt. W. Duff
 8th Mutton 1 Fowl
 Bacon Fish
 33 Master Cooks
 Soup Fish
 12th Lt. W. Duff Meat Pie
 28th Rt. & W. Mutton Hash
 12th Veal of Veal Bacon
 21st Duff 12 S. Parsley
 10th D^o 5 C. Parsies
 7th D^o 4 H. Maids
 7th D^o 4 C. Room
 11 D^o 6 P. Men
 85 Hall
 57th Beef 66th Mutton
 18 Band
 13th Beef 9th Mutton
 Stock
 54 Veal 2th Suet 14th Beef
 14th M^{rs} Mutton 5 Fowls
 Duches of Gloucester
 1 Boiled Chicken
 Fowl 1 Chicken Broth Maccaroni Soup
 Nursery
 1 Boiled Fowl 1 Rt. Mutton
 Lady Wellesly
 Chicks 2 Critique de Poulets
 12 Lady Sidney
 2 Fowls Rt 10 Mutton
 9th Duff
 8 Lady Taylor
 1 Fowl V^t 7th Mutton
 12 Duff
 9th Mutton 3 Sick

Potages

Chickens 2 Mulligatawny Au Choux
 Mock Turtle Au Livers
Poissous
 Saumon Solles
 Epulans
Relieves
 Churouille Pique
 Potats 2 Poulardes Braize
 Loin 17 Souge de Veau Duchamelle
 Chicks 2 Poulets Gillye Champignons
Entrées
 Cotelettes d'agneau
 Filets de Solles
 Fowl 1 Petits Pates de Volaille
 Croquettes de ris de Veau
 Frittote de Lapereaux
 Woodcks 2 Salmi des Bœufs
 Saute de Faisans
 Fowls 2 Filets de Volaille l'indienne
 Capsule de ris Financiere
 Chicks 2 Volau Vent et Tricafé
 Noix de Veau a l'osille
 Epaule d'agneau
 Tendrons d'agneau
 Quenelles a la Cuilliere
 Emince de Volaille
 Purce a la Portugaise
Rots
 Soupes 30 Lards
 Pheasants 2 Wild Ducks
Relieves
 Panquets Tourte Françoise
Embremets
 Celere Etuvé
 Poted Meat
 Maccaroni
 Salsifis
 Salade de Saumon
 Oufs Frits

Pommes de Terre Frit
 Sprouts
 Salade Remarais
 Epinards
 Sea Kale
 Ham Toasts
 Gelée de Pommes
 Gelée de Noyau
 Crème de Fruit
 Crème à la Vanille
 Torte à l'Allemande
 Coquilles de Paines
 Oufs à la Neige
 Julousies en Feuilletage
 Gateau Napoleitain
 Volau Vent d'abricots
Duffet
 21st Sir John Duff Leg of Pork
 18th Saddle of Mutton 5th Galimangy
 1 The King 25 M^{rs} Henderson
 2 The Queen 26 M^{rs} Shiffner
 3 Princeps Augusta 27 M^{rs} David
 4 March^{ts} Wellesly 28 M^{rs} Weyles
 6 S^{rs} & S^{rs} Fitzblancke 30 M^{rs} J. M. Shibly
 8 S^{rs} & S^{rs} Enoll 31 M^{rs} Blamie
 10 Sir P. & S^{rs} Sidney 32 Sir H. Knapp
 12 Sir H. & S^{rs} Taylor 34 M^{rs} S. S. Weyles
 13 S^{rs} Castine 35 Sir G. Hamilton
 14 S^{rs} M. Taylor 36 S^{rs} Fitzblancke
 15 S^{rs} Shiffner
 16 S^{rs} K. Grosvenor
 17 Sir F. Watson
 18 Sir G. Warrand
 19 Sir G. Thomson
 20 Lord J. C. Bryan
 21 M^{rs} Wilson
 22 M^{rs} D'Este
 23 M^{rs} Marianne
 24 M^{rs} H. Johnston

Luncheon

Soup 2 Rt Chickens
 10 Rt Duff W. Duff
 Cotelettes Veau Cotelettes Mutton
 Emince Croquettes
 Pastes Soufle Silly
 9 Coquilles
 9 Rt Duff 1 Fowl
 12 Lady Eskins
 13 Rt Duff 1 Fowl
 2 Prince George
 7th Rt Duff 1 Fowl
 2 M^{rs} Fitzblancke
 8 Rt Duff 1 Chicken
 2 M^{rs} Jermett
 8 Rt Duff Sausages
 12 Lady Sidney
 10th Mutton 4 Suet
 2 Fowls
 5 Lady Taylor
 10th Mutton 1 Fowl
 Nursery
 Rt Duff Mutton chops
 Duches of Gloucester
 Fowl 1 Chicken Broth 1 Rt Chicken
 Prince George
 W. Chicken & Rice
 Her Majesty
 Fowl 1 Chicken Broth
 Sick Stademan
 1 Rt Fowl

Comptrollers
 Soup Hash
 31 1/2 R & W Mutton Meat Pie
 25 1/2 R & W Pork 12 1/2 Loins of Veal
 6 Sausages
 7 Drapers
 Soup Hash
 7 1/2 R Mutton 8 1/2 Chunks Veal
 9 1/4 B. Pork 1 R Fowl
 33 Master Cooks
 Soup Hash
 31 1/2 R & W Mutton - Meat Pie
 25 1/2 R & W Pork 12 1/2 Loins of Veal
 17 1/2 R & W Pork 12 S. Pansy
 11 D - D 5 C. Porters
 7 D - D 4 C. Room
 7 1/2 D - D 4 H. Maids
 9 D - D 6 P. Men
 34 Hall
 37 1/2 Pork 55 Mutton
 18 Ward
 14 Pork 5 1/2 Mutton
 Stock
 52 1/2 Veal 14 1/2 Beef
 14 1/2 W. Mutton 4 Fowls
 50 Suet 24 C. Suet

Potages
 Mock Turtle Bouillon
 Puce de gibier
 Poissons
 Turbot Solles
 Epalans
 Relevés
 Juhus 1 Dindon roti
 D^r Daqueman roti
 chicks 2 Poulets Braizé et Sauge
 28 1/2 Poitrine de Poule Braizé
 Entrecotes
 Cotelettes de Porc
 Jandons d'agneau
 Cabillaud a la creme
 7 1/2 Cotelettes de Veau
 sets 2 Cuvailles de Veau
 Fillet 6 1/2 Escallops de Poule
 Puce de gibier
 Fowl 1 Escallops de Volaille
 chicks 2 Poulets Piques
 Sausages 2 Croquettes de Volailleoiseau
 Partipas Perdreaux au chou
 Croquettes de ris en oiseau
 Brots
 Decapes Jaisans
 Lièvre Perdreaux
 Relevés
 Souffles d'orange
 Pommes au ris
 Entremets
 Colic etiva Onolettes
 Salade Poisson Salsifis
 Sea Kale Conchies d'anche
 Branchius Sprouts
 Gelée d'orange Creme Chocolet
 Gelée d'anche Creme anglais
 Sauce de Poirs Gateau Pies
 Croissants Chamilly Tartelletes
 Grosse Pice Grosse Pice

Duffet
 19 Sir Louis Bult 4 Galimayfy
 15 3/4 Saddle Mutton Sanglein coli
 Patés a la reine
 12 Turcheon
 Soup 2 R Chickens
 8 1/2 R Beef 3 Beef
 Eminci Cotelettes Mutton
 Cotelettes veau Sausages
 Pasty Jelly Souffe
 4 Equeries
 11 1/2 R Beef 1 Fowl
 12 Lady Castine
 14 1/2 R Beef 1 Fowl
 2 Miss Fitz Clarence
 7 1/2 R Beef 1 Chicken
 2 M^r Tennant
 7 1/2 R Beef 1 Fowl
 Duches Gloucester
 1 Chicken Muth. R Pheasant
 1 The King 25 Sir S. Hatoon
 2 The Queen 24 Sir W. Ramard
 3 Princeps Augusta 30 Sir C. Shoultou
 4 March^t Hillisty 31 M^r Stiffen
 6 G^d & L^d Fitz Clarence 32 M^r Knudson
 8 G^d & L^d Enell 33 M^r Davis
 10 Sir P. & L^d Sidney 34 Miss H. Schunhou
 12 Sir H. & L^d Saylor 35 M^r D'Este
 13 L^d M^r Saylor 36 M^r Marianne
 14 L^d Castine 37 Miss Wilson
 15 Prince George
 16 M^r Wood
 18 Col & M^r D. Damer
 19 Col Sir F. Smith
 20 Sir H. Kaigood
 21 Lord Hill
 22 M^r & M^r Ashley
 23 G^d & L^d W. Grosvenor
 24 Lord J. & Bryan
 27 Duke of Dorset

Comptrollers
 Soup 15 1/2 R Beef
 4 R & W Fowls Ham
 30 1/2 R & W Mutton Hash
 14 Loins of Veal Yorkshire Pudding
 7 Drapers
 Soup 1 Fowl
 11 1/2 R Beef Tongue
 8 1/2 R Mutton Yorkshire Pudding
 33 Master Cooks
 Soup 2 R Fowls
 17 R Beef Ham
 32 R Mutton Hash
 Yorkshire Pudding 10 Loins of Veal
 15 1/2 R Beef 12 S. Pansy
 7 1/2 D 4 H. Maids
 10 D 5 C. Porters
 7 D 4 C. Room
 10 D 6 P. Men
 34 Hall
 55 Beef 55 Mutton
 Stock
 52 1/2 Veal 3 Loins 15 1/2 Beef
 14 1/2 W. Mutton 6 Fowls
 18 1/2 Veal 3 Suet 1 Fowl Mutton
 12 Lady Sidney
 18 Beef 2 Fowls
 5 Lady Saylor
 20 1/2 Beef 4 Upholders
 R Beef Stable Man
 1 Fowl R Nursery
 1 R Fowl Roast Beef
 Her Majesty
 Fowl 1 Chicken Muth.

Monday 28 Jan^{ry} 1823 Their Majesties Dinner

Potages
 Mutton à l'orge Creme de ris
 Poussin Femme Croquet
 Poissons
 Saumon Solles
 Eperviers
 Relevés
 Longe de veau au gratin
 Poullets 2 Poulardes Braizé
 Rufs 2 Culotte de Mouton
 Faisans Braizé au chou
 Carrees
 Filets de Solles
 Petit Pates de mouton
 Salmi de Becafes
 Sautés de Volaille
 Cervelles de veau
 Tricasse au Champignons
 Escallops de mouton
 Croustade en pain
 Casserole de ris à la Souboise
 Charreuse et Soudons d'agneau
 Poussin de Meulan
 Tricandeau à l'osille
 Filets de Volaille Pique
 Escallops de Faisans
 Escallops de veau
 Rots
 Faisans 12 Becafes 36 Lards
 Relevés
 Omelette Soufle
 Beignets des Pommes
 Entremets
 Gelée stura
 Cane au gratin
 Macaroni
 Salsifis
 Herbes au gratin
 Sprouts

Salade de Howard
 Sea Kale
 Cardous à la moelle
 Potted Meats
 Pommes de Terre
 Ham Soaks
 Gelée mosaïque
 Gelée de Vin
 Creme à l'orange
 Creme au Caffe
 Charreuse des Femmes
 Volau Vent d'abricots
 Gateau à la Chambilly
 Bisquit en macarons
 Painier Painier
 Painier Painier
 Gros Piece Gros Piece
 The King 55 Ladies Percy
 The Queen 56 M^{rs} St. James
 Princeps Augusta 57 S^{rs} Seymour
 March^{ess} Wellesly 58 Marquis Stafford
 Duke of Dorset 59 M^{rs} Galtun Smith
 S^{rs} Fitz Clarence 40 M^{rs} Munster
 S^{rs} Crull 41 M^{rs} Ashley
 S^{rs} R. Goswold 42 M^{rs} Ashley
 Sir R. Sidney 43 S^{rs} Estlin
 Sir H. Saylor
 Sir L. Watson
 Sir A. Bannard
 M^{rs} Shippen
 M^{rs} Moniasme
 M^{rs} D'Este
 S^{rs} M. Taylor
 M^{rs} Wilson
 M^{rs} H. Johnston
 Marquis Michel & Society
 S^{rs} Harcliff
 S^{rs} Beverly
 S^{rs} Souvain

28th continued

Druffet
 Sea Lion Ruff 4 1/2 Galinaufes
 Saddle Mutton Sausages
 Leg of Pork
 12 Luncheon
 Soup 2 R^{chickens}
 R^{chickens} B. Beef
 Cololettes mouton Sausages
 Cornici 2 Tricasse
 Parsy Jelly Soufle
 4 Equeries
 Mutton 1 Fowl
 Lady Estline
 Mutton 1 Fowl
 2 Miss Fitz Clarence
 Mutton 1 R^{chickens} 1 Chicken
 2 Prince George
 Mutton 1 Fowl
 2 M^{rs} Summets
 Mutton 1 Fowl
 12 Lady Sidney
 2 Fowls 9/8 Mutton
 Duches Gloucester
 1 Roiled Chicken, Chicken Broth
 Lady Wellesly
 1 Roiled Chicken
 Prince George
 2 Tricasse de Poullets
 M^{rs} Wilkie
 1 R^{chickens} Soup
 Miss Pippel
 1 R^{chickens}
 M^{rs} Munday
 1 R^{chickens} Mutton chops
 5 Lady Saylor
 12 Mutton

Courphellers
 Soup 1 C. Head
 R^{chickens} Mutton 1 Bullocks Heart
 A. W. Ruff Bacon
 15 Loin of veal Hash
 7 Duffers
 Soup Bacon
 8 1/2 Irish Stew Hash
 9 1/2 R^{chickens} 1 R^{chickens}
 55. M^{rs} Cook
 Soup 1 C. Head
 R^{chickens} Mutton 1 Bullocks Heart
 R^{chickens} Bacon
 14 Loin of veal Hash
 R^{chickens} Mutton 12 S. Parsy
 D^o 5 C. Potatoes
 D^o 4 C. Peas
 D^o 4 H. Maids
 D^o 5 P. M^{rs}
 84 Hall
 12 5/4 Mutton R^{chickens}
 15 Dard
 9 Mutton Bacon 10 1/2 Veal
 Stock
 50 1/2 Veal 12 1/2 Ruff
 17 1/2 M^{rs} Mutton 4 Fowls
 155 1/2 Mutton 2 1/2 C. Feet
 2 Sick Stableman
 7 Mutton

Tuesday, 29th Jan^y 1833. Their Majesties Dinner

Potages
 chicks 2 Mulligatawny Julienne
 sup 9/4 Purée de mouton

Poisons
 cabillaud Solles
 Epurans

Relèves
 salade 2 Poulardes fraichi
 26.2.26.2.9 Gilet d'agneau aux epinards
 Pump 28/4 Culotte de mouton à l'allemande

Entrées
 chicks 2 Pate de Poulets à l'anglaise
 sup 7/4
 8/4 Cotelettes de mouton
 Poulet 10/4 Tendrons de veau
 Filets de merlan
 Sauté de Lièvre
 Filet sup 7 Escallops de veau
 Purée de gibier
 Blanquette de volaille
 Poulet 4 Croquettes de ris de veau
 M^{rs} 1/4 Grenadins de veau
 M^{rs} 1/4 4/4 Ris de veau piqué
 Carbonades de mouton
 Lachs 4/8 Moutons au gratin

Rots
 Faisans 4 Perdreaux 2 Canards

Relèves
 Pommes au ris
 Doudin de Cabinet

Entrées
 M^{rs} 1/4 2/4 Celerie stewée ala melle
 Salade de Poisson
 Omelettes
 Choufleur
 Salade hollandaise
 Sea Kale
 Carapies d'anchois
 Epinards
 Gelée à l'orange
 Gelée à la cannelle

Crème au Chocolat
 Crème de Fruit
 Sauté de Pommes
 Oufs a la neige
 Cotelettes d'abricots
 Dandelles aux amandes
 Meignets de Pommes
 Souffles à la Tartois
 Panier Panier

Buffet
 28/4 Surlin Beef 4/4 Galimaufry
 12 A. D. Beef Sweet Breading
 10 Saddle Mutton
 12 Sunchoon
 Soup 2 W. Chickens
 4/4 W. Beef W. Beef
 Emincé Cotelettes mouton
 Escallops veau Sausages
 Pastey Selley Souffle

1 The King 20 Marquis Brougham
 2 The Queen 27 Marchs Brougham
 3 Princeps Augustus 29 L^{ds} & 3 Doves
 4 Marchs Wellesly 30 Hon^{ble} G. Pitt
 5 Duke of Devon 31 Col. Rowan
 7 Genl 39 Fitzblance 32 Col. Hill
 9 L^{ds} 39 Cornwall 33 Marquis Staffe
 11 L^{ds} 39 R. Grosvenor 34 Marchs Staffe
 13 Sir R. & S^{rs} Sidney 35 M^{rs} C. Smith
 15 Sir H. & S^{rs} Taylor 36 Sir S. Reynolds
 16 Sir F. Watson 37 L^{ds} Mordaunt
 17 Sir A. Mansard 38 M^{rs} Ashley
 18 M^{rs} D. Esté
 19 M^{rs} Marianne
 20 Miss J. Johnston
 21 Miss Wilson
 22 L^{ds} Esthine
 23 L^{ds} M. Taylor
 24 L^{ds} De Roos
 25 Miss De Roos

29th Continued

Equeries
 4/4 W. Beef 1 W. Fowl
 11 Lady Esthine
 13/4 W. Beef 1 W. Fowl
 2 Prince George
 8/4 W. Beef 1 W. Fowl
 2 Miss Fitzblance
 6/4 W. Beef 1 W. Chicken
 2 Mrs Semmell
 Fish 7/4 Liver & Bacon
 8 W. Beef 1 W. Chicken

The Majesty
 1 Roiled chicken & Mutton
 Duchefs of Gloucester
 1 W. Partridge
 1 Chicken Broth Maccaroni &
 Noodles
 1 W. Fowl
 Mutton chops
 Miss Fitzblance
 1 W. Chicken & rice
 W. Sole
 M^{rs} Wilkie
 Mutton chops
 Soup
 12 Lady Sidney
 2 Fowl 20/4 W. Beef
 8 Lady Saylor
 1 Fowl 8 Mutton
 5/4 Roast of veal

Comphellers
 Soup Fish
 17/4 A. D. Beef 9/4 Sweet Breading
 28/4 W. D. Mutton Hash
 13/4 Fillet of Veal 8/4 Meat Pie

Profers
 Soup Fish
 10/4 A. D. Beef 1 Fowl
 9 Mutton
 33. Mutton Cooks
 Soup Fish
 10/4 A. D. Beef Sweet Breading
 29/4 W. D. Mutton Hash
 14/4 Fillet of veal Meat Pie

19/4 W. Beef 12 L. Parsies
 10/4 L^{ds} 5 L. Poters
 6/4 L^{ds} 4 L. Roan
 6/4 L^{ds} 4 L. Mordaunt
 12 L^{ds} 6 P. Morn

Hall
 70/4 W. Beef 50 Mutton
 18 Band
 11/4 W. Beef 8/4 Mutton
 Stock
 54/4 Veal 14/4 W. Beef
 10/4 W. Mutton 4 Fowls

M^{rs} Weaver
 6/4 Mutton
 Howells
 6 Mutton
 Sick Stableman
 3 Mutton

Wednesday 30th Jan^r 1833 Their Majesties Dinner

Potages
 Au lièvre Crème d'orge
 1x tails 3 Ducus de Mouton
 Poissons
 Turbot bouilli
 Salles frits Houmides
 Relevés
 Chevreuille Piqué 1^o Tourade
 Poulardes Braizé
 Haisans au choucroute
 Soupe de Veau Mechannelle
 Entrées
 10th Côtelettes de Porc
 Palates 12 Palets de Mouton
 Saute de Haisans
 Curries des Houmides
 Sels 2 Carottes de Veau
 Tricasse de Volaille
 Fowl 1 Petits Pates de Volaille
 Emincé de Volaille
 1^{er} 2^o 3^o 4^o 5^o 6^o 7^o 8^o 9^o 10^o 11^o 12^o
 Voix de Veau Pique
 Carres d'agneau Pique
 2 Poissines de Volaille Soufflé
 2 Poissines de Volaille Saugue
 Pato
 Wild Ducks 55 Lark
 12 Soupes
 Relevés
 Brioche Soufflé
 Embornets
 Colerie stura
 Salade de Saumon
 Salsifis
 Macaroni
 Epinards
 Galantime
 M. Dours 2 Cardons a la Mable
 Homards au grain
 Sprouts
 Choux au fromage

Gelée des Pommes
 Gelée de vin
 Sauce à la Vanille
 Crème à l'anglaise
 Gâteau de Genoise
 Volau Vent de Poines
 Grosse Meringe
 Gâteau en Feuilletage
 Grosse Piece
 Grosse Piece
 Duffet
 19th Sir John Maf 4th Galimouffy
 14 Saddle Mutton Ham
 1 W Turkey
 14 Luncheon
 Soup 2 W Chickens
 7th W. Mutton W. Beef
 Emince Escallop bean
 Cutlets of Mutton Sausages
 Pastry Jelly Soufflé
 1 Inc King 10 4th Wilson
 2 The Queen 17 Sir J. Rymond
 3 Princeps Augusta 18 March^l Chalmers
 5 1st & 2nd Fitz Clarence 19 Miss Winstanley
 7 1st Cashmere 20 16th H. Sallows
 8 1st & 2nd Enell 21 Mr C. Smith
 10 Sir 1st & 2nd Sidney 22 1st Cadogan
 12 Sir R. & 1st Taylor 23 1st Cadogan
 13 1st M. Taylor 24 Ladies Cadogan
 14 Marchis Wellesly 25 1st Mounst
 15 Duke of Dorset 27 Mr Ashley
 16 Sir J. Watson
 17 Sir A. Warrard
 18 Sir G. Thorton
 19 Mr Shipman
 20 Mr Davis
 21 Miss Wilson
 22 Miss St. Schustom
 23 Mrs M. Marianne
 24 Mrs M. D'Est

30th Continued

9 Equeries
 4th W. Mutton 1 W Fowl
 8 Lady Cashmere
 14 W. Mutton 1 W Fowl
 2 Prince George
 17th W. Mutton 1 W Fowl
 2 Miss Fitz Clarence
 17th W. Mutton 1 W Chickens
 2 Mr Jemmett
 17th W. Mutton Soupe
 12 Lady Sidney
 2 Fowls
 20 Pork
 8 Lady Taylor
 11th Pies of Beef 7th Beef
 6 Mutton
 Nursery
 1 W. Fowl & lice
 Her Majesty
 Soup 1 Emincé Volaille
 1 W Pudding
 Prince George
 1 W. Chicken & lice
 Lord Enell
 1 W. Fowl
 Lady Wellesly
 1 Mutton Chicken & lice
 Duches of Gloucester
 Chicken Mosh
 Mutton Soup

Courphalliers
 Soup Soupe
 30 W. Mutton Hash
 20th W. & D. Park 9 Irish Stew
 14 Sou of Veal
 Dressed
 Soup W Fowl
 9 W. Mutton Hash
 9th W. Park
 Master Cooks
 Soup Soupe
 24th W. & D. Mutton Hash
 25th W. & D. Park 5th Irish Stew
 14th Sou of Veal
 17th Park J. Parkes
 5th D C. Parkes
 7th D H. Monds
 7th D C. Poon
 10th D P. Men
 Hall
 10th Park 55 Mutton
 Band
 12th Park 9th Mutton
 Stock
 32th Veal 18 W. Mutton
 14th Beef 4 Fowls W
 30 C. Feet 4 Suet
 19th Soy Veal
 2 Lick
 6 Mutton

Meat & consumed from the 1st to the 31st January 1833 Inclusive

1238	The Royal Table	31	Beef	6913 3/4
682	The Luncbourn	31	Buttton	8102 3/4
73	Prince George	28	Veal	3174 3/4
248	Lady Sidneys nursery	31	Suet	348 1/2
186	Lady Smolls D ^r	31	Sauit	211
279	Lady Erskines D ^r	31	Liver	57
72	Lady Fitz Clarence	24	Pork	2277
1161	Counpholders Room	31	Chine	84 3/4
717	Dressed Room	31	Sausages	47
1023	Wast ^r Cooks Room	31	Tripe	72
372	Silver Pantry	31	Quarters of Saut	18
248	C. Parkers	31	Marrow Bones	13
124	House Maids	31	L. Heads	9
124	Coffee Room	31	Feet	384
93	Pump Room	31	Brains	17
2637	Servants Hall	31	Sweet Dualls	28
486	Ward	27	Ox Sails	20
281	Extra's	31	Kidneys	24
372	Lady Taylors	31	Ox Palates	20
9916			Hearts	11
				21282 1/2

Poultry	
Pullets	56
Fowls	540
Chickens	323
Woodcocks	27
Partridges	59
Snipes	171
Sardings	133
Turkeys	18
Wild Ducks	27
Bagout #	21 1/2
Rabbits	15
Larks	870
Pheasants	13
Pigeons	26
Plovers	12
Widgeons	22
Ducks	3
Hares	2
Seal	10

Fish	
codfish Slices	83
Herring	48
Whiting	110
Smelts	446
Soles	103
Oysters 2 ^d	51
Oysters 1 st	75
lobsters	61
Shrimps Saut	0
Crabs	10
Eggs #	35 1/2
Trutols	15
Headlocks	3
Salmon #	90
Flounders	114

Game received from the 1st to the 31st of January 1833

Fish by G. Humphreys			
cod Slices	50 1/2	5	Hares
Whitings	69	12	Pheasants
Soles #	145 1/2	3	Woodcocks
Drill	9	3	Snipes
Plaice	1	6	Rabbits
Scate	1	2	Pheasants
		4	Wild Ducks
		4	Hares
		6	Woodcocks
2	Hares	20	Snipes
8	Pheasants	2	Saut Kites
1	Doc	4	Pheasants
2	Staunches Woodcock	2	Hares
4	Woodcocks	1	Staunch Mutton
4	Pheasants	2	Ducks
2	Hares	5	Pheasants
2	Pheasants	1	Hare
4	Hares	4	Hares
4	Hares	2	Hares
10	Pheasants	10	Pheasants
8	Rabbits	1	Woodcock
6	Woodcocks	8	Rabbits
55	Snipes	2	Pheasants
4	Pheasants	2	Pheasants
1	Heaven	6	Woodcocks
1	Atch M. Muf	22	Snipes
2	Woodcocks	12	Pheasants
5	Hares	3	Hares
10	Pheasants	4	Pheasants
8	Rabbits	2	Hares
5	Pheasants	1	Staunch Mutton
2	Hares	5	Pheasants
2	Pheasants	4	Pheasants
3	Hares	2	Hares
2	Pheasants	4	Pheasants
3	Woodcocks	2	Hares
10	Snipes	2	Pheasants
3	Hares	6	Partridges

Windsor Park

New Forest

Needwood

Richmond Park

H. Court Park

Windsor Park

New Forest

H. Court Park

Windsor Park

New Forest

H. Court Park

Friday 1 Feb 1825 Their Majesties Dinner

	Potages		Crème au Pistache
4 5/4	Purée de Mouton		Crème à la vanille
	Omme fumée - Crème de Lait		Gâteau germond
	Poissons		Gâteau Savoye
	Salmon Solles		Chauvent
	Rouandes		Gâteau en feuilletage
	Relèves		Pâtis garnie
	Culotte de Bœuf		Pâtis garnie
2 1/2	Poulardes Maizé		Buffet
	Cigot de Mouton	20/4	Sir John of Muf, 5/4 Galamanfer
6. 1/2	Filet de Veau en Sauce	10	Saddle of Mutton,
	Entrées		
1/4	Croquettes de Carreau Lanié		Luncheon
1/2	Petits Pâtes de Volaille		Soupe
1/2	Filets de Lapereaux	8 1/2	Mutton, D. Beef,
	Chabland aux Herbes de Sene		Croquettes d'agneau Sausages
	Sauce de Saisons		Omme Potaille Saucée de Veau
1/2	Saute de Volaille		Pastys Jelly Soufflé
	Purée de Gibier		
7/4	Escallops de Mouton	1	The King 29 March ^d Widdesley
	Moix de Veau Piqué	2	The Queen 30 St. Fitzblancco
	Restina de Volaille au Langue	3	Princeps Augusta 31 Miss St. Johnston
	Caris d'agneau Piqué	4	1 st & 2 ^d Enall 32 Mad ^l D. Ester
	Pâtis au Soufflé	7	1 st & 2 ^d St. Fitzblancco 33 S. M. Taylor
	Rots	9	Sir P. & S. Sidney 34 Sir J. Watson,
	Sire Saisons. 12 Biscuits	11	Sir H. & S. Taylor 35 Sir G. Mansel
	Relèves	13	1 st & 2 ^d R. Grenover 36 Sir G. Thomson,
	Panquets Soufflé	14	1 st Doven 37 Duchy of Gloucester
	Tomates	15	1 st De Roos
	Entrées	16	1 st de Miss de Roos
	Salade de Poissons	17	Miss de Roos
	Cardous a la Mouton	18	Sir J. Doynt
10. 1/2	Maccaroni au gratin	19	Marquis Stafford.
	Canapies d'anchois	20	March ^d Stafford.
	Salsifis	22	1 st & 2 ^d Tommare
	Galaubine	23	March ^d Conyngham
	Epinards	24	Capt. Holmwood
	Glace de Coffee	25	1 st & 2 ^d Ashley
	Glace Maraschino	27	Miss Wilson
		28	Mad ^l Marianne

Continued

9 Equaries
 9 W. Newton, 1 W. Fowl
 9 Lady Erskine
 10 W. Newton, 1 W. Fowl
 3 Prince George
 7 W. Newton, 1 W. Fowl
 6 Lady Erskine
 1 W. Newton, 1 W. Fowl
 1 W. Newton, 1 W. Fowl
 3 Lady Fitz Clarence
 7 W. Newton, 1 W. Chicken
 1 Chicken Broth
 3 Lady Sidney
 2 W. Fowl
 10 W. Newton, 1 W. Fowl
 3 Lady Taylor
 1 W. Fowl, 1 W. Duck
 12 W. Newton
 1 W. Newton
 1 Chicken Broth - Irish
 1 Duck, Gloucester
 1 Chicken Broth
 1 W. Pheasant

30 Comphellus
 Soup 3 1/2 Suet Pudding
 12 W. Duck 7 1/2 Liver & Bacon
 28 W. & W. Newton Wash
 12 Soin of Seal
 7 Trappes
 Soup 1 Fowl
 15 W. Duck Suet Pudding
 9 W. & W. Newton
 33. Master Cooks
 Soup Suet Pudding
 30 W. & W. Newton, Liver & Bacon
 11 1/2 Soin of Seal Wash
 10 W. Duck
 18 W. Duck 12 S. Panes
 3 1/2 D. D. 5 C. Potatoes
 11 1/2 D. D. 6 P. Bacon
 8 D. D. 4 H. Mails
 7 D. D. 4 C. Bacon
 8 1/2 Hall
 6 1/2 W. Duck 10 1/2 W. Newton
 18 Dards
 12 1/2 W. Duck 10 W. Newton
 Stock
 6 Seal 15 1/2 W. Duck
 15 1/2 W. Newton 3 Fowl
 1 Sowl for Sir 24 C. Suet
 15 Fillet of Seal for Sir
 Howels
 6 W. Newton
 1 Sowl
 3 W. Newton

Saturday 2 Feb 1833

Thier Majesty Dinner

Potages
 Cui liver
 Chickens 2 Mulligatawny
 Poissons
 Turbot
 Espalans
 Relieves
 20 1/2 Pochine de Dour
 2 Bouillottes d'orange
 10 1/2 Sauce de Veau à la Brechamelle
 Faisans d'orange au choux
 Entrees
 Cotelettes de Porc
 Filets de Mouton
 2 Salami de gibier
 2 Filets de Volaille
 7 Cotelettes de Veau
 2 Filets de Canards sauvage
 Entrées de Volaille
 Escallops de Faisans
 5 Pates de Mouton
 Cotelettes d'agneau
 2 Pates de Veau Rognon
 3 Filets de Volaille Rognon
 Pates
 Faisans Liver Macaron
 Macarons
 Relieves
 Pommes au ris
 Entremets
 2 Celeri stura à la Moutz
 Galantines
 Sprouts
 Ham Trays
 Cmelottes
 Salsifis
 Salade Scollandaise
 Epinards
 Jolie à l'orange
 Gola de Noyeau

Creme à la Vanille
 Creme au Chocolat
 Coteau Cuit
 Chaudiere de Pommes
 Gâteau Napolitain
 Turban à la Chaudilly
 Panier Salsifis
 Salsifis Amandes
 Chusecatis
 Meringes
 Grosse Picee, Grosse Picee
 Puffet
 20 1/2 Sir Loin of Beef 3 Galimaufey
 15 1/2 Saddle of Mutton
 10 1/2 W. Duck Suet Pudding
 12 Surchion
 Soup 2 W. Chickens
 5 1/2 W. Duck W. Duck
 Cotelettes de Veau Entrées
 Cotelettes de Veau Croquettes
 Pastry Jelly Souffle
 1 The King Rev. Mr. & Mrs. Downie 24
 2 Queen L. & S. Wharmby 25
 3 Princess Augusta & 36th Downie 28
 5 L. & S. Errol L. Sennine 29
 7 L. & S. Fitz Clarence, Sir Percy 31
 9 Sir P. & S. Sidney L. Gen. Lloyd 32
 10 March. Wellesly L. & Chichester 33
 11 L. Adol. Fitz Clarence & Belfast 34
 12 St. M. Taylor Mr. Gen. Sir Eldon 35
 14 Sir H. & S. Taylor Mr. Gen. Winton 35
 15 Sir J. Reynold Mr. & Miss Gentry 39
 16 Capt. Wollmore Duke of Cleveland 40
 17 Miss Wilson Mr. Shipman 41
 18 L. Erskine
 19 Mrs. Marianna
 20 Miss H. Johnston
 21 Sir A. Barnard
 22 Sir C. Thornton

9 Equeries
 7th Lt. Drap. Lt. Sowl
 9 Lady Eschier
 14th Lt. Drap. Lt. Sowl
 3 Prince George
 7 Lt. Drap. Lt. Sowl
 5. Mrs. Fitz Clarence
 5th Lt. Drap. 1 Lt. Christian
 6 Lady Enroll
 8 Lady Sedray
 2 Fowls 4 Sowl
 10th Park
 8 Lady Saylor
 1 Sowl 25th Drap
 14 Mutton 7th Park

Duchess of Gloucester
 Chicken Broth
 1 Lt. Partridge

56 Gourmollies
 Soup Wash
 22 Lt. Drap. 22th Lt. Drap. Stacks
 24th Lt. Drap. Mutton Irish Stew
 15th Lt. Drap. Soup of Seal

Preps
 Soup Wash
 9 Mutton Lt. Drap
 11 Pork
 55. Mutton Wash
 2th Lt. Drap. Irish Stew
 27th Lt. Drap. Mutton Dump Stew
 15th Lt. Drap. Soup of Seal

10th Park 12 S. Park
 4th Drap 5 C. Parkers
 6th Drap 4 C. Room
 7th Drap 11 H. Mait
 11th Drap 6 B. Mait

55 Hall
 55th Park 55th Mutton
 15 Dand
 11th Park 9 Mutton
 Stock
 52th Park 10th Drap
 15th Mutton 4 Fowls
 61 Sowl 18th Lt. Drap

3 Sick. Mait
 9th Mutton

Potages
 3th Mutton a large / Trinitaire
 2 Poulets au ris
 Poissons
 Cabillaud bouilli
 Soles & Smelts ficed
 Tomatoes

1 London roti
 2 Saigneau roti
 2 Plate of Fowls
 25 Culotte of Boeuf
 Entrees

4th Cotelettes de Mutton a l'Indienne
 Filets de Soles
 3 Saute de Filettes
 Saute de Liure
 Purée a la Portugaise
 Souffle de Collops
 3 Salami de Porreaux
 10th 4 Brevettes de Veau

Prets
 Becasses Snipes
 Pheasants Hare
 Pellets
 Soufle de ris
 Baignets de Femmes
 Entremets

Potted Meat
 Macaroni
 Salade
 Keleri crudi with Marmos 2
 Pommes de terre frites
 Sprouts
 Fine Jelly Orange Jelly
 Crème de Fruit
 Crème de Caffi
 Solau Vent d'abricots
 Gateau a la chantilly
 Purée a l'orange
 Coquilles de Poisses

Buffet
 15th Sir Seim of Beef
 15th Chine of Mutton
 10th Lt. Drap Galimaufry
 Plum & Yorkshire Puddings
 13 Luncheon

Soup
 11th Lt. Drap Souffle Jelly
 2 Lt. Drap Pastry
 Bouilli Beef Vegetables
 Eminci of Fowl Sausages
 Mutton Cutlets Seal Collops

Stock
 14th Seal 2 Fowls wth off
 14th Park 4 Chickens
 3 C. Fowls 24 C. Fowl 5th Lt. Drap
 1st of Gloucester
 1 Lt. Drap Chicken broth
 1 wth to broil

1 The King 22 Mr. Stiffner
 2 The Queen 23 Mr. Davis
 3 P^{er} Augusta
 4 P^{er} George
 5 Mr. Wellesly
 6 Lt. M. Taylor
 8 P^{er} Lt. J. Fitz Clarence
 9 Miss H. Johnstone
 10 Miss Wilson
 11 Mrs. Marianne
 12 Sir H. Bunnard
 13 Lt. Enrol
 14 Lt. Orskine
 15 Mr. Wood
 16 Sir C. Thurston
 17 Mr. Shaw
 18 Sir P. & Lt. Sidney
 20 Rev. Mr. Todd
 21 Lt. Taylor

9 Equerries
 6^h Pt. Beef 1 Pt. Fowl
 Lady Erskine
 8^h Pt. Beef 1 Pt. Fowl
 Miss Fitzblarance
 7^h Pt. Beef 1 Pt. Fowl
 Mr. Jemmett
 9^h Pt. Beef 1 Pt. Fowl
 Lady Sidney
 2 Fowls Pt.
 17^h Pt. Beef
 Lady Errol
 1 Fowl to boil
 Lady Taylor
 Beef

31 Comptrollers Table
 Soup
 18^h Pt. Beef
 27^h Pt. & Boiled Mutton
 11 Fillet of Veal
 14 Pt. & B. Fowls
 Ham
 Plum & Yorkshire Puddings
 5 Dressers Table
 Soup Tongue
 10 Pt. Beef 1 Pt. Fowl
 9^h Pt. Mutton Puddings
 33. Master Cooks Table
 Soup 12 Fillet of Veal
 13 Pt. Beef 2 Pt. Fowls
 29^h Pt. & Boiled Mutton Ham
 Pt. & Yorkshire Puddings
 19^h Pt. Beef 12 Silver Dancers
 16^h " 5 Coal Porters
 7^h " 4 Coffee Room
 7^h " 4 Housemaids
 6^h " 6 Pump Men
 7 " 4 Upholsters
 55^h " } 33 Hall
 51^h Mutton }
 1 Sick Stable Man
 1 Fowl Pt.

Potages
 Quatre de Breuffen Hochepot
 Poissons
 Turbot bouilli
 Simander petites
 Relevés
 Langue aux Epinards
 Poullets grillés
 Entrées
 Ris de veau piqués
 Saute de volailles
 Salami de Terreaux
 Cotelettes de Mutton
 Plets
 Pains
 Lièvre
 Releve
 Pommes au ris
 Entrémets
 Choux fleurs
 Salsifis
 Gelée d'orange
 Crème au Chocolat
 Saute de Pigeons
 Tartelottes de Framboise
 Buffet
 15^h Pt. Beef
 1 Pt. Augusta
 2 Prince George
 3 Sr. Errol
 4 Sr. Erskine
 5 Sr. Fitzblarance
 6 Sr. M. Taylor
 7 Sr. P. Sidney
 8 Sr. Thornton
 9 Mr. Wood
 10 Sr. Sidney
 11 Mrs. Marianne
 12 Mr. Davis

Luncheon
 3 Soup 1 Pt. Fowl
 7 Pt. Mutton
 Escallopes of Seal
 Croquettes
 Soufli, Jelly, Custody & Vegetables
 Lady Erskine
 7^h Loim of Mutton 1 Pt. Fowl
 Miss Fitzblarance
 5^h Loim of Mutton 1 Pt. Fowl
 Boiled Sole Mutton Soup
 Lady Errol
 Sk of Mutton Chops 1 Pt. Chicken
 1st of Gloucester
 Boiled Mutton Mutton Soup
 1 Chicken Broth
 3 Mr. Jemmett
 Boiled Mutton & Broth
 Boiled Sole Mashed Turnips
 1 Mr. Wilkie
 Mutton Chops Soup
 Stock
 22 Veal 3 Fowls
 15^h Beef
 15^h Sk of Mutton
 10 Lady Sidney
 17 Sr. & Sk of Mutton
 2 Sausages 3 Fowls
 7 Lady Taylor
 9 Sk of Mutton

18 Comptrollers Table
 Soup
 10 $\frac{1}{2}$ D^{ty} & Boiled Mutton
 14 $\frac{1}{2}$ Fillet of Seal
 1 $\frac{1}{2}$ Calfs Head & Bacon
 14 Sheepsteak Pie Wash

5 Dressers Table
 Soup
 5 Joint of Mutton
 1 D^{ty} Fowl & Bacon

22 Master Cooks Table
 Soup
 25 Chine & Leg of Mutton
 1 $\frac{1}{2}$ Calfs Head & Bacon
 Sheepsteak Pie

14 $\frac{1}{2}$ Mutton 9 Silver Panty
 7 $\frac{1}{2}$ D^{ty} 4 Coal Porters
 9 $\frac{1}{2}$ D^{ty} 3 Coffee Room
 8 $\frac{1}{2}$ D^{ty} 4 $\frac{1}{2}$ Housemaids
 9 $\frac{1}{2}$ D^{ty} 5 Pump Men
 10 $\frac{1}{2}$ D^{ty} & D^{ty} 22 Servants Hall
 3 D^{ty} Sicks Stableman

15 Comptrollers Table
 Soup Fish
 10 $\frac{1}{2}$ Rich Bone of Beef
 15 Leg of Mutton & Pho
 6 Veal Cutlets & Bacon
 Wash & Vegetables

5 Dressers Table
 Soup Fish
 1 $\frac{1}{2}$ Boiled Beef
 2 $\frac{1}{2}$ Leg of Mutton
 1 Boiled Fowl & Bacon

23 Master Cooks Table
 Soup Fish
 25 $\frac{1}{2}$ Boiled Beef
 25 $\frac{1}{2}$ Chine & Leg of Mutton
 6 $\frac{1}{2}$ Rumpsteaks

15 $\frac{1}{2}$ Boiled Beef 9 Silver Panty
 7 $\frac{1}{2}$ D^{ty} 4 Housemaids
 7 D^{ty} 3 Coffee Room
 10 $\frac{1}{2}$ D^{ty} 5 Pump Men
 7 $\frac{1}{2}$ D^{ty} 4 Coal Men
 14 $\frac{1}{2}$ D^{ty} 22 Servants Hall
 50 Mutton }
 5 D^{ty} Gate Porter

10 Stage
 2 $\frac{1}{2}$ Mutton a l'orange
 Bissons
 Saumon bouilli
 Opertans frits
 Relevés

2 Poulets braizés au ris
 culotte de souff aux choux
 Entrées
 Cotelettes de Porc
 Saute de Lièvre au fumet
 Croquettes de ris de veau

2 Tricassie de Poulets
 Pots
 Faisans
 8 Escassines

Releve
 Soufle a ananas
 Entrées
 Ombet
 Spinach
 Gelée de Vin
 Crème au Caffe
 Vol au Vent
 Tartelletes a la Creme

Buffet
 19 Joint of Mutton

1 D^{ty} Augusta
 2 D^{ty} George
 3 D^{ty} Erskine
 4 D^{ty} Erskine
 5 D^{ty} M^{rs} Taylor
 6 D^{ty} Sidney
 7 D^{ty} M^{rs} Marianne
 8 D^{ty} P^{ty} Sidney
 9 D^{ty} Sir C. Thornton
 10 D^{ty} D^{ty} Fitz Clarence
 11 D^{ty} M^{rs} Wood
 12 D^{ty} M^{rs} Davis

13 Luncheon
 Soup
 1 $\frac{1}{2}$ D^{ty} Beef 2 D^{ty} Chickens
 Emince of Fowl
 Veal Cutlets
 Soufle Jelly Pastry Vegetables

9 Lady Erskine
 11 $\frac{1}{2}$ D^{ty} Beef 1 D^{ty} Fowl

3 Miss Fitz Clarence
 5 $\frac{1}{2}$ D^{ty} Beef 1 D^{ty} Fowl

5 D^{ty} Errol
 10 $\frac{1}{2}$ D^{ty} Arch of Mutton
 1 D^{ty} Fowl

1 D^{ty} of Gloucester
 1 Boiled Chicken & Dice

3 M^{rs} Jemmett
 1 Boiled Chicken & Bacon
 11 Whiting

1 M^{rs} Wilkie
 Soup
 Rump Steaks

Stock
 21 $\frac{1}{2}$ Veal
 12 Beef
 2 Fowls
 3 $\frac{1}{2}$ Veal of Mutton

10 Lady Sidney
 1 $\frac{1}{2}$ Rich Bone of Beef
 12 Chine of Mutton 2 Fowls
 2 Lady Taylor
 9 $\frac{1}{2}$ Veal of Mutton & Bacon

Wednesday 5th Feb^y

Princess. Augustas Dinner

Potage
 Julienne
 Poissons
 Cabillaud bouilli
 Moulans frits
 Fileves
 1 Poularde braizé
 Jambon aux Epinards
 Entrées
 3^{es} Ciselettes d'agneau
 Sauté de Pousans
 Couvelles de Veau
 2 Poullets decoupez au ris
 Theasts
 Saucis
 2 Hidgeons
 Fileves
 Baignets de Pommes
 Entrémets
 Chouffeurs
 Macaroni
 Solec a l'orange
 Crème de Trambaise
 Farinettes d'abricots
 Jalousies en feuilletage
 Buffet
 13^{es} Loin of Veal
 Leg of Pork

1 D^{ne} Augusta
 2 Sr Errol
 3 Sr Erskine
 4 Sr J. Fitz Clarence
 5 Sr. W. Taylor
 6 Wth Marianne
 7 Sr. C. Thornton
 8 Mr. Davis

7 Luncheon
 Soup
 7th Leg of Mutton 2th Chickens
 Emincé de Villailles
 Escallopes de Veau
 Soufle Jelly Pastry Vegetables

9 Lady Erskine
 11th Leg of Mutton
 1st Pt Fowl
 3rd Miss Fitz Clarence
 7th Pt Loin of Mutton
 1st Pt Fowl

1 D^{ne} of Gloucester
 1st Pt Chicken
 Mutton Broth
 Chicken a l'

5 Sr Errol
 9 Mutton Chops
 1st Pt Fowl

3rd Mr. Jemmett
 Pt. Mutton, Chicken Broth
 Brauld Sole

1st Mr. Wilkie
 Soup Mutton Chops

Stock
 20th Veal 22th Veal of Mutton
 12th Beef 24th Beef
 2nd Fowls Pt off 2nd Leg of Mutton

10 Lady Sidney
 2nd Fowls 15th Pork
 8 Lady Taylor
 12th Pits of Beef

Wednesday 5th Feb^y continued

12th Comptrollers Table
 Soup
 7th Leg of Mutton
 14th Pt & Boiled Pork
 10th Fillet of Veal
 Mash Vegetables

5th Dressers Table
 Soup
 1st Pt Fowl
 5th Leg of Pork
 6th Loin of Mutton
 Vegetables

23rd Master Cooks Table
 Soup
 25th Leg & Chine of Mutton
 10th Pt & Boiled Pork
 Vegetables

13th Pt & Boiled Pork 9 Silver Pantry
 6th D^{ne} 4 Housemaids
 6th D^{ne} 3 Coffee Room
 10th D^{ne} 5 Pump Men
 7th D^{ne} 4 Coal Porters
 4th D^{ne} } 50 Hall
 17th Mutton }

3 Mutton } Sick Stable Man
 3rd a- } 3 a- a- a-
 1 Fowl } a- a- a-

Thursday 7th February

12th Comptrollers Table
 Soup
 12th Pt Beef
 3rd Leg of Mutton boiled
 6th Beefsteaks - Pudding
 4 Sausages & Mashed Potatoes
 Mash & Vegetables

3rd Dressers Table
 Soup
 8th Pt Beef
 1 Boiled Fowl & Bacon
 Vegetables

22nd Master Cooks Table
 Soup
 15th Pt Beef
 25th Pt & Boiled Mutton
 4 Sausages & Mashed Potatoes
 Vegetables

13th Pt Beef 9 Silver Pantry
 6th D^{ne} 3 Coffee Room
 5 D^{ne} 4 Housemaids
 7 D^{ne} 4 Coal Porters
 7th D^{ne} 6 Pump Men
 3rd D^{ne} } 50 Hall
 24th Mutton }

Thursday 7th July

Princess Augusta's Dinner

7 Potage
 7 Janet de Veau et Vermicel
 Poissons
 Brill bouilli
 Epurans frits
 Relevés
 2 Pâté de Poulets
 6 Sigot d'agneau bouilli
 Entrées
 Blanquette de Faisans
 3^{1/2} Côtelettes de Mouton
 Civet de Fieure
 1 Purée de Solanilles
 Pots
 4 Becasses
 Faisans
 Relevé
 Panquets a l'anglaise
 Entrémets
 Pommes de terre frits
 Salade d'Homards
 Glee de Vin
 Creme de Fruit
 Gateau Genevoise
 Coquilles de Pêches
 Buffet
 10 Pot Beef
 Stock
 10^{1/2} Beef
 17^{1/2} Fowl
 2 Fowls
 1 Princess Augusta
 2 Lady Errol
 3 Lady Sidney
 4 Lady Erskine
 5 Lady M. Taylor
 6 Sir D. Sidney
 7 Sir C. Thomson
 8 Mr. Davis

3 Luncheon
 Soup
 2^{1/2} Pot Beef 2 Pot Chickens
 Soufle jelly Pastry Vegetables
 9 Lady Erskine
 1^{1/2} Pot Beef
 1 Pot Fowl
 3 Miss Fitz Clarence
 7^{1/2} Pot Beef
 1 Pot Fowl
 5 Lady Errol
 1 Boiled Fowl
 Mutton Chops
 3 Mr. Gemmett
 Slice of Wood
 1 Pot Chicken
 Lady Sidney
 2 Pot Fowls

Friday 8th July

Princess Augusta's Dinner

Potage
 aux Herbes
 Poissons
 Saumon bouilli
 Relevés
 2 Poulets bouillis aux Nouilles
 2^{1/2} Culotte de Boeuf aux legumes
 Entrées
 7^{1/2} Côtelettes de Veau panis
 1 Emincé de Solanilles
 5^{1/2} Pâtés de Mouton
 Cabillaud a la M^{re} d'hotel
 Pots
 2 Wild Ducks
 Faisans
 Relevés
 Cabinet Pudding
 Entrémets
 Epinards
 Celeri et ravi a la Mielles
 Crème au Chocolat
 Glee de Vin
 Quarte de Pêches
 Tartelletes de Pommes
 Buffet
 18 Mutton of Mutton
 1 Princess Augusta
 2 Lady Errol
 3 Lady Sidney
 4 Lady Erskine
 5 Lady M. Taylor
 6 M^{re} Marian
 7 Sir D. Sidney
 8 Sir C. Thomson
 9 Mr. Davis

3 Luncheon
 Soup
 7 Pot Mutton 2 Pot Chickens
 Bifteaks a l'anglaise
 Soufle jelly Pastry Vegetables
 9 Lady Erskine
 1^{1/2} Pot Mutton 1 Pot Fowl
 3 Miss Fitz Clarence
 7 Pot Loin of Mutton 1 Pot Fowl
 Pot Hair
 5 Lady Errol
 1 Boiled Fowl
 3^{1/2} Mutton of Mutton
 1 Mr. Wiltkie
 Mutton Chops Soup
 3 Mr. Gemmett
 1 Boiled Chicken & Bacon
 Mutton Chops
 Stock
 10^{1/2} Beef
 15^{1/2} Fowl
 2 Fowls
 9^{1/2} Mutton of Mutton
 Lady Sidney
 2 Fowls
 15^{1/2} Mutton
 Lady Taylor
 5^{1/2} Mutton of Mutton
 3^{1/2} Beef

Friday 8th Continued

13 Comptrollers Table
 Soup Fish
 11/2 Rich Bone of Beef
 10/4 Fillet of Veal & Bacon
 8/4 Leg of Mutton
 3 Dressers Table
 Soup Fish
 7 Boiled Beef
 1 St. Fowl

23 Master Cooks Table
 Soup
 Fish
 15 Boiled Beef
 17/4 St. & Boiled Mutton
 Vegetables

15 Boiled Beef 9 Silver Panting
 7 do 4 Housemaids
 7 do 3 Coffee Room
 7/4 do 4 Coal Porters
 9/4 do 6 Pump Men
 40/2 do }
 40/2 Mutton } 59 Suits Hall

3/4 Mutton Sick Stableman

Saturday 9th Feb

13 Comptrollers Table
 Soup
 10/4 St. & Boiled Pork
 11/2 Fillet of Veal
 9/4 Neck of Mutton
 Hash & Vegetables
 3 Dressers Table
 Soup
 6 Boiled Leg of Pork
 1 St. Fowl
 Vegetables

23 Master Cooks Table
 Soup
 17/4 St. & Boiled Pork
 9/4 Breast of Veal
 7/4 Leg of Mutton
 Vegetables

14 St. & Boiled Pork 9 Silver Panting
 7/4 do 4 Housemaids
 6 do 3 Coffee Room
 6 do 4 Coal Porters
 10/2 do 6 Pump Men
 40/2 do }
 47 Mutton } 59 Hall

6 Mutton Houles Gate Porter

Saturday 9th Feb

Princess Augustas Dinner

Potage
 Queue de Bœuf
 Poissons
 Sôles boiled & Fried
 Opertans faits
 Pêlevés
 1 Paularde au ris
 5/4 Gigot d'agneau roti
 Entrées
 26 Cotelettes de Porc
 1 Salmi de Bœuf
 3 Jus de veau piqués
 1 Blanquette de Volailles
 Rôasts
 Faisans
 Wild Ducks 24 Sarks
 Pêlevés
 Pommes au ris
 Entremets
 Sea Kite
 Canone en salade
 Sôles d'orange
 Crème à la Vanille
 Tartelletes à la Windsor
 Coquilles de framboises
 Buffet
 11/2 Rich Bone of Beef
 4 Suet Pudding

1 Princess Augusta
 2 Lady Orskine
 3 Lady Erskine
 4 Lady Sidney
 5 Lady M. Taylor
 6 Sir C. Thomson
 7 Lord Orskine
 8 Sir P. Sidney
 9 Lady F. Fitzhardinge

10 Luncheon
 Soup
 2 St. Chickens
 8 St. Beef
 Cressetons de veau
 Soufflé Pastry Jelly & Vegetables
 9 Lady Erskine
 10/4 St. Beef 1 St. Fowl
 3 Miss Fitzhardinge
 7/4 St. Beef 1 St. Fowl
 Stock
 10 Beef 24/6 Feet
 10/4 Veal 50 Suet
 19 Mutton St. off 1 Mutton Bone
 6 Lady Orskine
 1 St. Fowl
 8/4 Mutton Chops (rob)
 11 Lady Sidney
 32 Mutton Chops 3 St. Fowls
 15/4 Pork 4 Suet
 1 M. Wilkie
 3/4 Pump Steaks & Soup
 3 M. Jemmett
 1 Boiled Chicken & Bacon
 5/2 Pump Steaks
 2 Lady Taylor
 2/4 Pork
 10/4 St. Beef

Sunday 10th Feb^r

Princess Augustas Dinner

Usage
 A la Brunoise
 Poissons
 Cabillaud bouilli
 Epertans pits
 Fileves
 Jambon avec Spinards
 2 Poutets grillés avec champignons
 Entrées
 Brochettes de Volailles
 35. Croquettes de Mouton
 2 Tricassée de Poutets
 Escallopes de Faisans
 Rocasts
 Livre
 1 Becasses
 Pateve
 Soufflé aux herbes
 Entremets
 Omelette
 Chouffleurs
 Jolie de Vin
 Crème de Noyau
 Sauce de Poires
 Gateau a la d'artois
 Buffet
 14 1/2 Pt. Beef
 Plum & Whiskie Puddings

1. Pr^{ss} Augusta
2. Lady Carol
3. Lady Eskine
4. Lady Sidney
5. Lady M. Taylor
6. M^{rs} Marianne
7. Lord Errol
8. Lady F. Fitz Clarence
9. Sir P. Sidney
10. Sir G. Thornton
11. M^r Davis

Luncheon
 9
 Soup
 7 1/2 Pt. Beef 2 Pt. Chickens
 10 1/2 Mutton Cutlets
 Soufflé Pastry Jelly
 9 Lady Eskine
 10 1/2 Pt. Beef 1 Pt. Fowl
 3. Miss Fitz Clarence
 7 Pt. Beef 1 Pt. Fowl
 Stock
 1 1/2 Beef
 20 1/2 Veal
 2 Fowls Pt off
 6 Lady Errol
 1 Baked Fowl & Rice
 12 1/2 Pt. Beef
 3. M^r Gemmett
 Codfish 1 Pt. Chicken
 Pt. Beef
 Lady Sidney
 2 Fowls
 10 1/2 Pt. Beef

Sunday 10th Feb^r

Monday 11th February

15 Comptrollers Table
 Soup
 13 1/2 Pt. Beef
 2 Pt. Fowls 2 Pork
 17 1/2 Leg & 1/2 of Mutton
 3 Pudding
 3 Dressers Table
 Soup
 7 Pt. Beef
 1 Pt. Fowl 1 Pork
 3 Pudding
 23. Master Cooks Table
 Soup
 13 1/2 Pt. Beef
 2 Pt. Chickens 1 Pork
 20 1/2 Mutton
 Plum Puddings
 15 1/2 Pt. Beef 9 Silver Panty
 7 11 4 Housemaids
 7 11 4 Coal Porters
 7 1/2 11 3 Coffee Room
 9 1/2 11 6 Pump Men
 5 1/2 11 4 Upholsters
 52 11
 40 1/2 Mutton } 39 Hall

15 Comptrollers Table
 Soups Fish
 14 1/2 Pt & Boid Mutton
 1/2 Calfs Head & Bacon
 21 Beefsteaks (Quon)
 Vegetables
 2 Dressers Table
 Soup
 1 Pt. Fowl & Bacon
 Stew Beefsteaks
 Vegetables
 23. Master Cooks Table
 Soup
 21 Pt & Boid Mutton
 1/2 Calfs Head & Bacon
 Beefsteaks
 10 1/2 Mutton 9 Silver Panty
 7 1/2 11 4 Housemaids
 6 1/2 11 4 Coffee Room
 6 1/2 11 4 Coal Porters
 10 1/2 11 6 Pump Men
 95 11 50 Serv^{ts} Hall

Potages
Tete de Veau en Sorbet
Vermicelli a la Windsor
Poissons

Relieves

2 Poulardes Braize au vin
Chevreuil pique Sa Pomade
12 Quartier d'agneau
Chips 21
Prof 43
21 Paté de Poulets a l'anglaise
Enheés
Cotelettes de Veau
Sardines 9
Pailles 23
9 Filets de Volaille pique
Tendrons de Veau
Purée de Potailles
77 Escallops de Mouton
Cabillaud a la maitre d'hotel
Blanchette de Volaille
Pailles 1
1 Filets Meignons de Volaille
Rôts
1 Poulards 2 Wild Ducks
3 Woodcocks

Relieves

Pommes a la Portugaise
Soufle au fromage
Enchemés

Epinards
Poa Kabb
M. House 2
2 Celerie Etuva
Salade Hollandaise
Macaroni
Canopies d'anchois
Solee au Maraschino
Solee de Vin
Creme a la Vanille
Creme de Framboise
V. Eau V. ent de Pommes
Souban Chantilly
Pancier Panier

Buffet

21 Six loaves of Beef
15 Saddle of Mutton
47 1/2 Galumayus
15 Luncheon
Soup 2 R^t Chickens
Hashed de Soup Croquettes
Cotelettes Veau Cotelettes
9 R^t Beef D. Beef
Pastry Jelly Soufle
9 Equeries
10 R^t Beef 1 R^t Fowl
9 Lady Cordine
8 R^t Beef 1 R^t Fowl
8 Lady Saylor
15 1/2 Beef
7 1/2 Mutton
10 Lady Sidney
20 Beef 2 Fowls
5 Lady Crull
1 R^t Fowl
Mutton Chops
2 Prince George
1 R^t Chicken
Mutton chops
1 The King 18 Sicut. Dumare
2 The Queen 19 Adth Mariani
3 L^{ds} L^{ds} Crull 20 Princeps Augustus
5 L^{dy} Sidney 21 M^r David
6 L^{dy} Cordine 22 M^r Shiffner
8 L^{ds} L^{ds} Mayo 23 D^r Rufus
10 Sir H. & L^{dy} Taylor 24 L^{dy} Napier
11 L^{dy} M. Saylor
12 L^{dy} Wyron
13 Col Mowat
15 Col & L^{dy} Womys
16 Miss De Roos
17 Sir C. Thomson

27 Comphellers Table

Soup 6th About Pie
15 1/2 R^t Beef Hash
27 1/2 Mutton 7 1/2 Breast of Veal
5 Liver & Bacon
2 Dressed
Soup 1 R^t Fowl
8 R^t Beef Bacon
Hash
29 Mutton Cooks
Soup 31 Mutton
18 R^t Beef 10th Fillet of Veal
14 1/2 R^t Beef 11 S. Parsley
7th do 4 C. Poters
7th do 4 C. Room
5th do 6 P. Mew
9th do 4 H. Maids
65 1/2 do
62 Mutton } Hall 31

Stock

40 Veal 15 1/2 Beef
15 1/2 Mutton 2 Fowls

3 M^r Hammell

1 R^t Chicken
Cod Fish
1 M^r Wilkie
Soup Kump Hash

Comphellers

Soup Hash
12 1/2 A. B. Beef 3rd Suet Pudding
20 1/2 R. Mutton 13th Fillet of Veal
Suet Stew
4 Dressed
Soup R^t Fowl
15 1/2 A. B. Beef Bacon
7th Soup of Mutton
29 Mutton Cooks
Soup Suet Pudding
10 A. B. Beef Hash
29 1/2 R. & B. Mutton
Irish Stew
17 1/2 D. Beef 12 S. Parsley
7 do 4 C. Poters
5th do 4 C. Room
7th do 4 H. Maids
9th do 6 P. Mew
64 1/2 Mutton } Hall 31
62 D. Beef } Wand 18
82 Mutton
100 D. Beef

Stock

40 Veal 12 1/2 Beef
22 Mutton 24 C. Feet
4 Narrow Bones 2 Fowls
1 Sick Stable Man
1 Dressed Fowl
1 M^r Wilkie
Soup Mutton Chops

Friday 15th Feb^r 1823

Their Majesties Dinner

Potages
 7^h Mouton à l'orge
 Creme de ris
Poissons
 Saumon Solles
 Scate
Relèves
 14^h Soupe de Veau Mechamelle
 2 Poulets grillés champignons
 15 Mouf. à la Royal
 Chapou Maizié financière
Entrées
 8^h Cotelette de veau
 Filets de Solles
 Compotte de Pigeons
 2 Poulets decoupe
 Moudins à la Richelieu
 Moudins à la reine
 14^h Pates de Mouf.
 Currie des Scallops
Rôts
 1^h Guinea Fowls 1 Poulard
 5 Woodcocks
Relèves
 Moudin de cabinet
 Parquets Glacé
Entremets
 Salsifis Sea kale
 Colonic stiva Ham Toasts
 Koutres au gratin Asperges
 Salad de P. de Sire Maccaroni
 Gelée de Pommes Gelée d'orange
 Creme au Caffé Creme anglaise
 Croissants Chantilly Daniolles
 Soupe allemande Néb au vent
 Gateau napolitain Coquilles
Duffet
 21 Sir Loup Ruf 2^h Gallamafuy
 14^h Saddle Mutton Suet Pudding
 15^h U. D. Beef Leg Pork U

à Luncheon
 Soup 2^h Chickens
 8 R. Beef D. Beef
 1 Emincé Cotelettes veau
 Haché Cotelette Mutton
 Pashy Jelly Soufle
 9 Equeries
 9 R. Mutton 1^h Fowl
 2 Prince George
 7^h R. Mutton 1^h Fowl
 10 Lady Sidney
 22 Beef 2 Fowls
 8 Lady Saylor
 8^h Mutton
 6 Lady Croft
 1 R. Fowl Mutton chops
 Prince George
 R. Mutton Chicken & Rice
 3 M^r Semmell
 Slice of Cod by sea sauce
 R. Mutton, 16^h Mutton
 1 The King 23^h 3rd Byron
 2 Queen 24^h M^r Stappin
 3 Princess Augusta, 25^h M^r Davis
 4 March^l Cornwallis 26^h Gen^l Bayley
 5 2 Layses Cornwallis 27^h Sir H. Gordon
 8 Lord & Lady Croft 28^h Sir J. Gough
 11 Sir H. & L^{dy} Saylor 29^h Vis^t Clapham
 12 L^{dy} & L^{dy} Mayo 31^h L^{dy} & L^{dy} Elliot
 14 Sir P. & L^{dy} Sidney 32^h L^{dy} Napier
 15 Sir G. Thomson 33^h L^{dy} M. Saylor
 16 Sir G. Barnard
 17 Sir J. Watson
 18 Col Bowater
 19 M^r De Roos
 20 Mad^l Marianne
 22 Col. & L^{dy} Wemyss

Saturday 16th Feb^r 1823

Their Majesties Dinner

Potages
 9^h Purée de mouton
 Vermicelli Julienne
Poissons
 Solles Cabillaud
 Scate
Relèves
 20^h Cotelette de Mouf.
 1 Poulets Maizié et Saugue
 9^h Gigot de mouton
 Choronille Piqué
Entrées
 7^h Cotelettes de mouton
 4 Filets de Volaille
 Filets de moutons fines herbes
 4^h 4 Corolles de veau
 2 Pâté de Volaille
 Rôti de veau piqué
 6^h Escallops de Mouf.
 7^h Patis de mouton
 Croustade et Purée
 Charpoué et Fondions
 2 Veau Vent et Fricassé
 8^h 1^h Casseulle de ris et Souleuse
Rôts
 1 Poularde
 2 Wild Ducks
Relèves
 Dissolles de Framboise
 Soupe à la moelle
Entremets
 Colonic stiva Potted meat
 Salade Howard's Salsifis
 Asperges Omelletes
 Choux au pomage Sea Kale
 Gelée de Veau Gelée Maraschin
 Creme Chocolat Creme Vanille
 Soupe de Pommes Salsifis
 Charpoué Pommes Blanc de Fruit
 Panier Panier

Duffet
 5^h Sir Loup Ruf 2^h Gallamafuy
 15^h Saddle Mutton
 11 Luncheon
 Soup 2^h Chickens
 10^h R. Beef D. Beef
 Emincé Cotelette Mutton
 Escallops veau Coquilles
 Pashy Jelly Soufle
 9 Equeries
 8^h R. Beef 1^h Fowl
 2 Prince George
 1 R. Chicken
 Mutton chops
 10 Lady Sidney
 2 Fowl U^l Sir Suet
 10^h Beef 15^h Pork
 10 Lady Saylor
 Beef Veal
 3 M^r Semmell
 2 Suet R. Mutton
 1 M^r Wilkie
 Soup Mutton chops
 6 L^{dy} Croft
 1 D. Fowl Mutton chops
 1 The King 22^h Capt^l & L^{dy} Byron
 2 The Queen 24^h 3rd & L^{dy} Coningham
 4 L^{dy} & L^{dy} Croft 25^h Col. & M^r D. Farmer
 6 Sir P. & L^{dy} Sidney 28^h M^r F. & L^{dy} Seymour
 8 L^{dy} & L^{dy} Mayo 29^h Marquis of Bristol
 9 M^r de Roos 30^h March^l of Bristol
 11 Col. & L^{dy} Wemyss 32^h Ladies Seavey
 12 Sir H. & L^{dy} Saylor 33^h Gen^l Bayley
 14 L^{dy} M. Saylor 34^h Gen^l Bayley
 15 L^{dy} Byron 35^h Sir G. Thomson
 16 Sir G. Barnard
 17 Sir J. Watson
 18 Col Bowater
 19 Mad^l Marianne
 20 M^r Davis

29 Comptrollers
 Soup 10. Fowl
 18th & 19. Pork 5 Liver & Bacon
 22 Mutton 5th Meat Pudding
 4 Dressees
 Soup 1 M^o Fowl
 19. Pork 10. Fowl
 8 Mutton
 30th Master Cooks
 Soup 10. Fowl
 18th & 19. Pork 5 Meat Pudding
 19th Mutton 5th Liver & Bacon
 18th & 19. Pork 12 S. Pantry
 D^o 4 C. Porter
 D^o 3 C. Room
 D^o 4 H. Hairs
 D^o 5 P. Beer
 24th Mutton } Hall 8
 9 D^o }
 Pork } Dand 18

Stock
 42th Veal 15th Beef
 50th Suet 2 Fowls
 15th Mutton 24 C. Fat
 22th Leg of Seal
 Howels
 7 Mutton

Potages
 2 Mulligotawny
 3 Quux de Bouff
 Poissons
 Saumon Solles
 Scate
 Relevés
 2 Poulardes Braizé
 22th Culotte de Bouff
 20 Poulardes Braizé
 1 Dindon roti
 Entrées
 7th Cotelettes de Mouton
 2 Sauce de Volailles
 5 Escallops de Veau
 Emincé de Volaille
 5th Patis de Bouff dressé
 Cappelotes russe
 Filets de Volaille Pique
 2th Grenadins de Veau Pique
 Dots
 2 Woodcocks 2 Plover
 4 Seal 1 Poularde
 Relevés
 2th Mignons de Pommes
 Soufle au vin
 Entremets
 Colive Salade de Comards
 Potted meat Sea Salt
 Asperges Macaroni
 Galles de Vin
 Creme framboise
 Creme à l'anglaise
 Vol au Vent
 Gasp Meunier
 Panier Panier
 Duffet
 25th Sir loin beef Ham
 14th Saddle of Mutton
 5 Galanauy

12 Luncheon
 Soup 2 M^o Chickens
 9th M^o Beef M^o Beef
 Cappelotes veau Emincé
 Cotelettes Mouton Poulets grillés
 Pastey Soufle Solley
 9 Equeries
 9th M^o Beef 1 M^o Fowl
 10 Sth Sidney
 2 Fowls M^o
 22 M^o
 10 Sth Taylor
 1 Fowl M^o
 7 Mutton
 5 Sth Enoll
 10 M^o Beef
 Mutton Cullet
 3 M^o Semmel
 Headcocks 1 M^o Fowls
 Mutton chops

The King 25 Sir A. Mansel
 The Queen 24 Sth Napier
 Princeps Augusta 25 M^o Davis
 M^o King's Head 26 M^o de Ross
 Carl. Mansel 27 M^o de Ross
 M^o & M^o D. James 28 Prince George
 Sir P. & Sth Sidney 29 M^o Wood
 11 Sth & Sth Enoll
 12 Col. & Sth Henrys
 13 Sth & Sth Mayo
 14 Sir F. Walden
 15 Sir G. Thontou
 16 Sir G. Thontou
 17 Sir G. Thontou
 18 Sir G. Thontou
 19 Sir G. Thontou
 20 Sth M. Taylor
 21 Sth Wilson
 22 Col. Rowland

28 Comptrollers
 Soup 4 M^o & M^o Fowls
 18th M^o Beef 10. Fowl
 20th M^o & M^o Mutton Ham
 4 Dressees
 Soup 1 M^o Fowl
 Soufle 5 M^o Beef
 30th Master Cooks
 Soup 2 M^o Fowls
 19 M^o Beef Ham
 27th M^o Mutton 4th Meat Pudding
 17th M^o Beef 12 S. Pantry
 5th D^o 4 C. Porter
 7th D^o 4 C. Room
 7 D^o 4 H. Hairs
 10th D^o 5 P. Beer
 7 D^o 4 M^o Hairs
 25th D^o 4 M^o Hairs
 23 Mutton } Hall 8

Stock
 42th Veal 15th Beef
 50th Suet 2 Fowls
 15th Mutton 24 C. Fat
 22th Leg of Seal
 Sick Stableman
 7 Mutton

Monday 18th Feb^r 1825

Her Majesty's Dinner

6. Serves 1. Tete de Veau en Tatie
 Creme d'ivoire Pimentamie
 Poissons
 Codfish Selles
 Soak
 Belevés
 2. Poulets Braizé
 Quarsier d'agneau
 21/2 Pichines de Doy
 2 1/2 Pates de Poulets a l'anglaise
 Embecé
 Cotelettes de Porc
 Blanquette de Volaille
 Escallops de Saumon
 Tendrons de Veau
 Salami de Meccise
 2. Poulets decoupi
 6. Cotelettes de Kizous
 4. Croquettes de Vid de Veau
 Rôts
 2. Wild Ducks 2 1/2 Guinea Fowls
 Belevés
 Souffles a la d'aitois
 Boudins a la Vaine
 Embecés
 Gelée de Veau
 Huitres au gratin
 Sea Kale
 Aspruges
 Potted Meat
 Croustilles roulade
 Gelée de Noyau
 Gelée de Vin
 Volau Vent
 Gateau Chantilly
 Creme Chocolat
 Creme au Pistache
 Soule a l'orange
 Croquettes à la Creme

Duffet

20/4 Sir John beef 3/4 Galinaufy
 14/4 Saddle mutton 1/4 lb Beef
 4. Sweet Breadcrumbs
 14. Salsichon
 Soup 2 lb Chickens
 7/2 lb Mutton 1/4 Beef
 Croquettes Fricandeau
 Hashes de Veau Cotelettes
 Pashy Jelly Souple
 9. Equeries
 4. lb Mutton 1 lb Fowl
 3. Prince George
 8. lb Mutton 1 lb Fowl
 10. Lady Sidney
 2. Fowls 10 Mutton
 10. Lady Saylor
 2. Fowls R. Steaks
 15/2 Mutton
 3. Mr. Summets
 1. lb Fowl Bacon
 Mutton Chops
 1. The King 22 Sir J. Mij Good
 2. The Duke 23 Sir J. Livingston
 3. Princeps Augustus Sir J. Mackillo
 5. Sir J. S. Sidney 24 Mr. Mundy
 7. L^{td} S. Mayo 27 Sir J. S. Shippen
 8. Mij de Ross 28 ad^l Rolles
 10. L. S. S. Saylor 29 Sir R. Olway
 11. Sir J. Wasson 30 ad^l Thompson
 12. Sir A. Bannard 31 Sir W. Saylor
 13. L^{td} M. Saylor 22 Mr. Davis
 14. Ad^l Maria 23 Mr. Shippen
 15. L^{td} Mijou
 16. Col. Mowat
 17. Carl Munster
 18. Srd J. Wemyss
 20. Col. S. Mth Good

18th Continued

25 Compellers

Soup 1 lb. Heads
 25/4 lb & 1/2 Mutton Irish Star
 14/4 Loin of Veal Wash
 8/4 Meat Pie Bacon
 4. Dreyers
 Soup 1 lb. Fowl
 3. lb Mutton Bacon
 30. Master Cooks
 Soup 1 lb. Head
 25/4 lb Mutton Bacon
 14. Loin of Veal Irish Star
 Meat Pie Wash
 15/4 lb & 1/2 Mutton 12 S. Parry
 6/4 d^o 2 lb. Potatoes
 6/4 d^o 4 lb. Bacon
 6/4 d^o 4 lb. Heads
 9/4 d^o 6 lb. Mutton
 120 Mutton 81 Hall
 8/4 Leg Mutton
 14 Fillet of Veal } 15 Daud
 Bacon
 Stock
 22/4 Seal 2 Doy
 15/4 lb of Mutton 2 Fowls
 2 Mijou
 Mr. Wilkie
 Soup Mutton Chops

19th Feb^r 1825 Prince George's Dinner

Botages
 Vermicelli Blanc
 Creme de Vid
 Poissons
 Sottes frits et Bouilli
 Belevés
 3. Petits Poulets Frite
 Sotte de Mouton
 2. Poulets Braizé au Lard
 Jambon bust. epinards
 Embecé
 8/4 Cotelettes de Mouton
 1. Pates de Volaille
 3. Cotelettes d'agneau
 2. Fricassi de Poulets
 Embecés
 Epinards au Jus
 Pommes de Terre
 Sea Kale
 Asparagus
 2. gelée de Veau
 gelée à l'orange
 Creme de Fraimaise
 Chusocaches
 Fausse de Pomes
 Gateau a la d'aitois
 Faisolottes a la Creme
 Panquets a l'anglaise
 Mijou
 Fruit
 Ice
 27. Persons

Their Majesties Dinner Wednesday Feb^{ry} 26. 1822.

Potages	
1/2	Filet de Veau en Tortue
Demi Femme & Creme d'orge	
Poissons	
1/2	Soubot
1/2	Solles
1/2	Scate
Relieves	
2	Poulardes Fraize
17	Langue de Veau Mechamelle
Culotte de Mouton	
12 3/4	D ^o d'agneau rôté
Entrées	
4 3/4	Cotelettes d'agneau
1	Pates de Volaille
Croquettes de ris de Veau	
Filets de Saumon	
1	Escallops de Volaille
2	Filets de Canards Sauvage
Filet de Veau Rigue	
Pousson de Meurans	
Chasseur de Legumes	
Croustade au Pain Rince	
Régout 1/2	
Café de la Soudoise	
Pates	
1	Supper 2 1/2
1	Teal 3
Relieves	
Doudin a la Reine	
Souffles a la Danois	
Entrées	
1/2	Gelée de Rozeau
1/2	Gelée de Vin
1/2	Creme au Chocolat
1/2	Creme Pistache
1/2	Volau Vent
1/2	Saute à l'orange
1/2	Coquilles à la Creme
1/2	Sauceau
1/2	Caloric
1/2	Killed Meat
1/2	Onolettes
1/2	Sea Kale
1/2	Sprouts
1/2	Salade de Poissons
1/2	Asparagus
1/2	Roast Toasts

Duffet	
21	Sir Loup May 12th. 12. Prof.
15	Saddle of Mutton
3 1/2	Galamangny 4 Surt Mutton
Luncheon	
1/2	Soup
2	Chickens
5 1/2	St. Mutton
1/2	W. Prof.
1/2	Cotelettes
1/2	Sausages
1/2	Comice
1/2	Escallops
1/2	Pasty
1/2	Sally
1/2	Souffe
Equerries	
8	St. Mutton
1	St. Fowl
Prince George	
1/2	Soup
St Saylor	
15 1/2	Ribs Prof.
8 1/2	St. Mutton
14 1/2	St. 2
2 1/2	Mutton chops
St Sidor	
5 1/2	Fowl
1	The King
22	Sir J. French
2	The Queen
25	Sir T. Downman
3	Prince's Augusta
24	Mr. Dickens
5	St. S. Mutton
25	St. C. Dickens
6	Mr. Fitz Mutton
25	Sir G. Doyle
8	Sir G. S. Saylor
27	Col. Tinsdale
9	Carl. Munster
28	Col. Scill
10	St. M. Saylor
29	Sir G. Dalbinc
11	Mr. de Roos
30	Col. Antichison
12	Mr. de M. Mutton
31	Col. Mutton
13	Sir J. Watson
32	Mr. Fitz Mutton
14	Mr. Davis
33	Col. G. Farmer
15	Mr. Shifner
34	Mr. D. Dancer
16	Col. Bowater
35	Mr. Jerringham
17	St. C. Mutton
36	Mr. Jerringham
19	Sir G. S. Saylor
37	St. Mutton
20	Col. Gray
21	March's Mutton

Meat & Consumed from the 1st to the 20th Feb^{ry} 1822 Inclusive

448	Royal Table	20
526	Luncheon	20
126	Lady Eskines	14
196	Lady Sidneys	19
166	Lady Saylor	20
102	Lady Ernolds	17
48	Prince George	8
56	Lady F. Fitzblanck	15
437	Comptrolers Table	25
137	Deapers	20
537	Master Cooks	25
210	S. Partry	25
60	C. Room	25
80	St. Waids	25
125	S. Mutton	25
1425	Hall	25
126	Dand	7
158	Cathas	25
83	C. Porter	20
4816		

Dress	3255 1/2
Coal	1108 3/4
Mutton	3753
Suet	212 1/2
Lamb	166
Sweet	17 3/4
Teal	1059 1/2
Tripe	4
Fry	7 1/2
C. Fowl	150
Heads	7
Brains	8
Sweet Breads	16
Manow Rows	22
de Fowl	6
Sausages	10
<hr/>	
9. 720 1/2	

Poultry	
36	Pullets
214	Fowls
120	Chickens
5	Rabbits
23	Snipes
37 1/2	Ragout Ws
7	Partridges
12	Wild Ducks
59	Sardings
3	Turkies
2	Widgeons
14	Woodcocks
55	Larks
15	Teal
11	Pigeons
6	Guinea Fowls
2	Plover

Fish	
57	Codfish Slices
50	Salmon Ws
54	Soles
20	Lobsters
44	Flounders
25 1/2	Oysters pts
15	Whiting
5	Turbots
80	Smelts
8	Scallops Dozen
1	Drills
1	Crabs
2	Shrimps pts
26	Scate Ws
3	Haddock
11	Salt Fish

Game &c Received from 1st to the 20th Feb^r 1833 Inclusive

Fish Taken by G. Humphrey
 Soles lbs
 Codfish lb
 Scals
 Plaice
 Flounders

6	Hares	} Windsor Park
10	Pheasants	
2	Woodcocks	
4	Woodcocks	} New Forest
20	Snipes	
2	Pheasants	
6	Woodcocks	} New Forest
20	Snipes	
2	Woodcocks	
8	Rabbits	} Windsor Park
3	Hares	
2	Woodcocks	} New Forest
10	Snipes	

Saturday October 25 1833 Their Majesties Dinner

Potatoes
 78 Mouton a l'orange
 2 Les et Poulets
 Puff-pans
 Fustat
 Moutons
 Relevés
 143 Coulotte de Bœuf
 2 Poulardes Braizé
 Entrees
 3 Cotelettes de mouton
 12 Pies de agneau
 4 Filets de volaille
 2 Salami de persennou
 Sunday 1 Fricardeau a l'escelle
 78 Pates de mouton
 Filets de Solles
 2 Poulets decoupi
 Rots
 1 Chopon 3 Faisans
 Relevés
 Bœuf a la reine
 Soufle en danielles
 Entremets
 Salade d'houards
 Haux Toasts
 Huitres au gratin
 Epinards
 Haricots Frets
 Celeri stuvé
 Gelée de Vin
 Gelée de myrtille
 Creme de caffè
 Creme de Framboise
 Gateau Chantilly
 Charlotte de Pommes
 Gateau allemande
 Poteau Fruits de Fruit

Buffet
 180 Loin of Beef
 150 Chine of mutton
 30 Salamandy

Mr Taylor
 1 Mr Fowl
 Mutton chops
 Pastey & Sally
 150 Mutton

1 The King
 2 The Queen
 3 Mr Howe
 4 Mr Howe
 5 Mr Seymour
 6 Col. Seymour
 7 Mr J. Wadson
 8 Mr Shipper
 9 Mr Davis
 10 Mr Alphonston
 11 Mrs Wilson
 12 Mrs Mitchell
 13 Mrs Marianne

Comptrollers

Soup Wash
 27 1/2 lb Mutton 2 Sweet Pickling
 100 Loin of Veal Wash
 160 A. W. Beef

Drapers

Soup Wash
 7 Loin of mutton 1 M Fowl

Master Cooks

Soup Wash
 100 Loin of Veal 10 F
 250 1/2 Mutton
 150 A. W. Beef

Housekeepers

Soup Wash
 60 Loin of mutton 1 M Fowl
 170 Mutton S. Pansy
 60 do C. Room
 60 do H. Hoards
 190 do C. Porters
 90 do P. Men
 100 do Halls

Stock

500 Veal 5 Fowls
 150 Beef 15 lbs Mutton
 15 Filled Veal 500 Sweet
 60 Beef (Hawels)

Comptrollers

Soup 1/2 lb M Fowls
 10 Beef Wash
 200 1/2 Mutton With Sweet Pickling
 Loin of Veal

Drapers

Soup 1/2 M Beef
 1 M Fowl Tongue

Housekeepers

Soup 1 M Fowl
 12 M Beef Tongue

Master Cooks

Soup 2 M Fowls
 200 1/2 M Mutton Wash
 15 M Beef With Sweet Pickling
 150 M Beef S. Pansy
 60 do C. Room
 70 do H. Hoards
 70 do C. Porters
 110 do P. Men
 11 do Nephelisterers
 80 do Halls
 80 Mutton } Halls

Stock

60 Veal 2 Fowls
 100 Beef 15 lbs Mutton
 500 Loin of Veal
 400 Mutton 100 Beef
 50 C. Fict

Sunday October 27. 1833 Their Majesties Dinner

Potages
 2 Mouton à la Windsor
 Vermicelli à la Windsor
 Poissons
 Cabillaud
 Solles
 Relieves
 1 Dindon roti
 24^e Saucis de veau
 Embrocés
 3 Cotelettes d'agneau
 4 Croustilles de veau
 4 Saute de Perdreaux
 3^e Entrees
 3 Filets de volaille piqués
 3^e Entrees
 3 Ris de veau piqués
 3 Escallops de veau
 Rots
 Faisans Grouse
 Relieves
 Soufflé à la reine
 Croquetttes de ris
 Embrocés
 Amalettes au fines herbes
 Aspers étuvé
 Macaroni
 Saucis Frets
 Gâteau de vin
 Gâteau de Pommes
 Croisants Chantilly
 Volau vent de Paines
 Cotelettes à la Windsor
 Gâteaux Perley
 Buffet
 18^e Sir loin of Beef
 12^e Achins of Mutton
 5 Galanouspy

2 Punchon
 Soup 2^e M. Chicheau
 3^e M. Beef
 Cotelettes de mouton
 1 Eminces de volaille
 Saloni de Perdreaux
 Pastry Jelly Soufle
 10 Inquiries
 4^e M. Beef 1^e Fowl
 3^e Lady
 7^e M. Beef 1^e Fowl
 3^e Falkland
 1^e M. Beef 1^e Fowl
 3^e Howe
 1^e M. Beef 1^e Chicheau
 3^e Taylor
 7^e Mutton 1^e M. Beef
 10^e Beef
 1 The King
 2 The Queen
 3 3^e Howe
 4 3^e Howe
 5 3^e Rodney
 6 3^e Falkland
 7 3^e Falkland
 8 Sir F. Watson
 9 M^o Shipman
 10 M^o Davis
 11 Col. Seymour
 12 Miss Mitchell
 13 Miss Wilson
 14 M^o Morris
 15 3^e Sphinston

Monday October 28. 1833 Their Majesties Dinner

Potages
 Purée de Sureau
 Creme d'orange
 Poissons
 Haddock
 Solles
 Relieves
 23^e Pate de Poulets
 19^e Poissins de Mouton
 Embrocés
 7^e Cotelettes de mouton
 3 Saute de volaille
 3 Saloni de gibier
 3 Liblote de Papreux
 Croquetttes de volaille
 Purée de gibier
 Rots
 1 Poularde 4 Perdreaux
 Sureau
 Relieves
 Soufflé à la Flamande
 Boudin de cabinet
 Embrocés
 Aspers étuvé
 Pommes de terre
 Amalettes roulées
 Gâteau Toasts
 Gâteau gencise
 Croisants Chantilly
 Cotelettes d'agneau
 Creme à la vanille
 Gelée de vin
 Volau vent
 Buffet
 22 Sir loin of Beef
 19^e Achins of mutton
 5 Galanouspy

2 Punchon
 Soup 2^e M. Chicheau
 7^e M. Mutton 2^e M. Pheasant
 Cotelettes de mouton
 1 Saloni de Perdreaux
 Eminces de volaille
 Pastry Jelly Soufle
 3 Inquiries
 8^e M. Mutton 1^e Fowl
 3^e Lady
 2^e M. Mutton 1^e Fowl
 3^e Falkland
 7^e M. Mutton 1^e Fowl
 3^e Howe
 7^e M. Mutton 1^e Chicheau
 3^e Carroll
 9^e M. Beef 1^e Fowl
 10^e Leg of M. Mutton
 3^e Taylor
 1^e M. Fowl 6^e Mutton
 18^e Mutton
 1 The King 14 Miss Mitchell
 2 The Queen 15 Miss Wilson
 3 3^e Howe 16 M^o Morris
 4 3^e Howe 17 Sir F. Watson
 5 3^e Rodney 18 3^e Sphinston
 6 3^e Falkland 19 Col. Seymour
 7 3^e Falkland
 8 3^e Carroll
 9 3^e Carroll
 10 3^e Belfast
 11 3^e St. Hill
 12 M^o Shipman
 13 M^o Davis

Tuesday October 29 1833 Their Majesties Dinner

Comptrollers
 Soup Wash
 20 Lt & W Mutton Bacon
 14 Joint of Veal 22 Wheat Pudding
 18 Irish Stew

Drapers
 Soup Wash
 6 Lt Mutton Lt Fowl
 21 Sweet B Bacon

Housekeeper
 Soup Wash
 7 Lt Mutton Lt Fowl

Master Cooks
 Soup Wash
 22 Lt & W Mutton Bacon
 8 Joint of veal
 6 Wheat Pudding

18 Mutton L. Parsley
 6 do do C. Room
 9 do do H. Moists
 6 do do C. Porters
 6 do do R. Men
 18 do do Hall
 18 do do

Stock
 55 Veal 22 Beef
 14 Lt Mutton 2 Fowls

Comptrollers
 Soup Fish
 18 Lt & W Mutton Joint Pudding
 15 Lt & W Beef Wash
 11 Breast of Veal

Drapers
 Soup Fish
 7 Lt Beef Lt Fowl

Housekeeper
 Soup Fish
 7 Lt Beef Lt Fowl

Master Cooks
 Soup Fish
 22 Lt & W Mutton Wash
 12 Lt & W Beef Joint Pudding
 10 Breast of Veal

22 Lt & W Beef L. Parsley
 6 do do C. Room
 7 do do H. Moists
 10 do do C. Porters
 6 do do R. Men
 7 Lt do do
 6 Lt Mutton } Hall

Stock
 55 Veal 22 Beef
 10 Lt Mutton 2 Fowls
 24 C. Fowl
 18 Lump Beef

Potages
 2 Hochepot de Poulets
 Creme d'orge
 Poissons
 Turbot Scote
 Solles

Relieves
 15 Coulotte de Mouton
 Faisans Braize
 Embrees

75 Cotelettes de veau
 Sauter de Perdreaux
 Ris de veau Sique
 Blanquette de volaille
 Filets de Solles
 4 Corvelles de veau
 Pates de mouton
 Corniche de volaille
 Pots
 1 Poularde House

Relieves
 Maigress a l'anglaise
 Soufle au ris
 Embrements

Salade de Poisson
 Odeur etuve
 Houilles fides
 Spinards
 Macaroni au gratin
 Haricots verts
 Salce de maraichons
 Creme de The
 Pommes a la Plombier
 Tourte de Poisses
 Capucilles d'abricots
 Salades en feuilletage
 Poirer garnie
 Poirer garnie

Puffes
 22 Pie lard of Beef
 18 China of mutton
 37 Salamander

Punchoon
 Soup 2 Lt Chickens
 67 Joint mutton Partridges
 Escallops de Veau
 Cotelettes de mouton
 Croquettes de volaille
 Patey Sally Soufle

Equeries
 6 Lt Mutton Lt Fowl
 Lt Sidney
 Lt Mutton Lt Fowl
 Lt Falkland

1 Lt Fowl
 Lt Howe
 Lt Mutton Lt Chickens
 Lt Carroll

1 Lt Fowl
 Lt Mutton
 Lt Taylor
 Lt Chickens and Lard
 Lt Mutton

1 The King Lt Chichester
 2 The Queen Lt Chichester
 3 Lt Howe Lt Mrs Wilson
 4 Lt Howe Lt Miss Mitchell
 5 Lt Sidney Lt Mrs Hamilton
 6 Lt Falkland Lt Sir F Watson
 7 Lt Carroll Lt Col Foyensour
 8 Lt Carroll Lt Sir Olyphinston
 9 Lt Falkland Lt Sir
 10 Lt Phipps
 11 Lt Davis

Wednesday October 30 1833 Their Majesties Dinner

Potages
 1 Soupe
 Soupe de ris
Poissons
 1 Harems
 1 Anguilles
 1 Solles
Relaves
 2 Poulardes braizés
 1 Solle de mouton
 1 Sauton aux epinards
 1 Soupe de veau
Entrées
 5 Cotelettes d'agneau
 1 Sauton de Faisans
 1 Cabillaud a la Creme
 1 Pates de Faisans
 1 Sautons de Veau
 2 Poulardes decoupees
 1 Salade de Laitue
 1 Escallops de Veau
Pots
 1 Poularde Faisans
 1 Grouse
Relaves
 1 Petits Brioiches
 1 Croustilles Soufflé
Entrées
 1 Croustilles
 1 Epinards
 1 Carottes au gratin
 1 Haricots Verts
 1 Conopies
 1 Chouffleurs
 1 Solle mosaïque
 1 Solle d'orange
 1 Blanc de Veau
 1 Colennacous
 1 Croustilles mosaïque
 1 Pot au Veau
 1 Bateau Chantilly

Puffes
 15 Sir Loin of Beef
 10 China of mutton
 10 Galamanpoy
Sunchon
 8 Soupe 2 st Chicken
 8 st Beef
 1 Poulardes decoupees
 1 Cotelettes de mouton
Pastries Jelly Soufflé
Entrées
 10 Squeerries
 2 st Beef 1 st Fowl
 5 S^r Sidney
 3 st Beef 1 st Fowl
 4 S^r Falkland
 10 st Beef
 10 S^r Cravell
 15 st Beef 7 st Mutton
 3 st Whiskens
 12 S^r Taylor
 7 st Mutton 12 st Mutton
 1 She King 12 S^r H. Hill
 2 She Duncan 15 S^r Puffin
 3 S^r Howe 10-16 S^r Davis
 2 S^r Howe 17 S^r Wilson
 5 S^r Cravell 15 S^r Maitland
 6 S^r Cravell 19 S^r Morrison
 7 S^r Falkland 20 Col. Seymour
 8 S^r Falkland 22 Sir G. Dawson
 9 S^r Sidney 23 Sir G. Pringle
 10 S^r Colchester 24 Col. Phipps
 11 Sir G. Wilson 25 Officers
 13 Sir G. Bannard
 14 S^r Maughan

Comptrollers
 1 Soupe Wash
 29 st D^r Mutton Bacon
 10 Filled of veal 10 st Meat Pie
 7 Irish Stew
Desserts
 1 Soupe Wash
 6 S^r Lamb 1 st Fowl
Housekeeper
 1 Soupe Wash
 6 S^r Lamb 1 st Fowl
Master Cooks
 1 Soupe Wash
 32 st D^r Mutton Bacon
 17 Loin of veal Meat Pie
 1 Irish Stew
 19 Meat st S. Parsley
 6 st C. Room
 7 st C. Room
 6 st C. Room
 11 st C. Room
 13 st C. Room
 14 Mutton
 14 Beef st } Ward
Stoch
 24 Veal 16 Mutton st
 15 Meat 2 Fowls
 6 Mutton (Stochs)

Comptrollers
 1 Soupe Wash
 27 st D^r Mutton Bacon
 20 st Beef 10 st Lard Pudding
 14 Veal & Bacon
Desserts
 1 Soupe Wash
 7 st Beef 1 st Fowl
Housekeeper
 1 Soupe Wash
 7 st Beef 1 st Fowl
Master Cooks
 1 Soupe Wash
 29 st D^r Mutton Bacon
 17 st Beef 10 st Lard Pudding
 14 Veal & Bacon
 13 Mutton S. Parsley
 6 st C. Room
 6 st C. Room
 6 st C. Room
 6 st C. Room
 10 st C. Room
 13 st C. Room
 14 st C. Room
 14 st C. Room } Ward
Stoch
 24 Veal 15 Mutton
 15 Beef 2 Fowls
 14 C. Feet
 16 st Lard

Thursday October 31st 1833 Their Majesties Dinner

Potages		Ruffes	
2	Spinach	22	1 st Pair of Beef
	Macaron a l'orange	18	China of mutton
	Poissons	22	Galantines
	Cabillaud	2 Luncheon	
	Solles	Soup	2 nd Chicken
	Relaves	72	1 st Mutton 2 nd Pudding
222	Coulotta de Mouton	22	Catolottes d'agneau
2	Poularde Breizze	Poultry, Jelly Souffle	
	Embrees		10 Squares
72	Catolottes de mouton	19	1 st Mutton 1 st Fowl
2	Carottes de veau		1 st Kidney
4	Fillets de volailles	7	1 st Mutton 1 st Fowl
	Blanchette de Faisans		1 st Fowl
22	Pates de Mouton		1 st Taylor
1	Fricandeau a l'oreille	122	Beef
	Fillets de mouton	62	Mutton
	Purée de gibier		1 st Emill
	Pats	12	Veal 2 nd Mutton
1	Poularde Grosse		
2	Macarons		
	Relaves		
	Sauce Brunswick		
	Pommes au gratin		
	Embrees		
	Salade de Poisson		
	Potted meats		
	Spinars		
	Horizonts verts		
	Chutres au gratin		
	Coleri stiva		
	Sauce de vin		
	Sauce de mayon		
	Crema au chocolat		
	Crema a l'abricot		
	Sauce napolitain		
	Vol au vent		
	Farinottes a la baronne		
	Choux grillés		

Meat Consumed from the 22nd to the 31st October 1833 Inclusive

114	Royal Table	6	Beef	1522 1/2
88	Luncheons	5	Mutton	1555 1/2
25	1 st Lemays messery	5	Veal	559
20	1 st Falkland	5	Pork	573
20	1 st Howe	5	W. Liver	42
40	1 st Small	12	Suet	69 1/2
72	1 st Taylor	6	W. Brains	12
157	Comptrollers	6	W. Feet	102
18	Drapers	6	Parms Feet	24
34	Wardchapters	6	Sweet Meats	3
180	Master Cooks	6	Marrow Bones	7
60	Silver Purvey	6		3578 1/2
24	Coffee Room	6		
24	House Maids	6		
24	W. Porters	6		
26	Pump Room	6		
480	Walls	6		
48	Wards	2		
54	Doctors	6		
1508				

Poultry

Pullets	12
Fowls	58
Chickens	24
Pheasants	2
Pardalides	17
Partridges	11
Parrot	2
Game	1
Whistlers	11 1/2
Rabbits	2
Woodcocks	3
Pheasants	8
Setts of Gills	2
Turkeys	1

Fish

Salmon	2	
Sea Trout	7	18 lb
Salmon	5	
Whiting	7	2
Sole	18	11
Crabs	1	
Woodcocks	2	2
Wels	4	
Oysters	15 1/2	2
Shrimps	2 1/2	
Trout	4	
Carps	2	4 lb
Prawns	1/2	

Friday November 1st 1833 Their Majesties Dinner

Potages
 3 Omelette de poulet
 Crème d'orge
Poissons
 Haricots
 Frites
Salades
 9 Sésot de mouton
 1 Dindon rôtie
 15 Cotes au blanc
 2 Poulets grillés
Entrées
 10 Cotelettes d'agneau
 12 Pices d'agneau
 Salami de grosse
 7 Escallops d'arrington
 Rôtes de volaille
 Terrons de veau
 8 Cotelettes de veau
 3 Saute de volaille
Boats
 1 Poularde
 2 Poulardes
 2 Faisans
 2 Grands
Paleves
 Charlotte de pommes
 Carrelans de Paris
Entrées
 Salade de poissons
 Potage de viande
 Macaroni
 Epinards
 Petits choux
 Haricots verts
 Selce au lard
 Selce de vin
 Crème de fruit
 Crème Parisienne
 Saute de pommes
 Gateau genoise
 Pudding
 Pudding

Buffet
 18th Sir John of Beef
 10th China of mutton
 22 Solanoway
 Leg of Pork
 12 Sunchon
 Soup
 2nd Christians
 9th Beef
 Cotelettes de mouton
 20th Soudages
 Parsley Jelly Souffle
 2 Squarries
 9th Beef
 1st Fowl
 5th S^r Sidney
 10th Beef
 1st Fowl
 4th S^r Falkland
 7th Beef
 1st S^r Carville
 2nd Christians
 16th Beef
 1st Fowl
 10th S^r Taylor
 19th Beef
 1st The King
 2nd S^r Chapman
 3rd The Queen
 4th S^r Phipps
 5th S^r Home
 6th S^r Davis
 7th S^r Home
 8th S^r Wadson
 9th Prince Augustus
 10th S^r Thomson
 11th Miss Weyman
 12th S^r St. Martin
 13th S^r Small
 14th S^r Payne
 15th S^r Small
 16th Miss Wilson
 17th S^r Falkland
 18th Miss Mitchell
 19th S^r Falkland
 20th Miss Morrison
 21st March
 22nd Comwallis
 23rd Ladies Comwallis
 24th S^r St. Hill

November 1st 1833

29 Comptrollers
 Soup
 Fish
 27th S^r D^r Mutton
 Wash
 26th S^r D^r Beef
 25th S^r D^r Beef
 24th S^r D^r Beef
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Saturday November 2nd 1833 Their Majesties Dinner

Potages	20 th Sir John of Beef
au Sourd	18 th Churn of mutton
Brochettes de Faisans	14 th Galamandry
Poissons	6 th Leg of Lamb
Cabillaud	2 th Sunchoon
Salles	Soup 2 th Chickens
Relaves	1 st Mutton 24 Lamb 11
Hamover Beef	Cotelettes de mouton
2 nd Pousses Breizge	Cotelettes de veau
2 nd Pate de Poulets	Commence de volaille
1 st Pate de Veau en Tortue	Pastay Sally Soufle
Embouches	2 nd Equarries
Cotelettes d'agneau	8 th Mutton 1 st Fowl
Boudins de Capreaux	6 th St Sidway
Carvelles de Veau	7 th Mutton 1 st Fowl
Pate de Faisans	4 th St Falkland
2 nd Poulets decoupez	1 st Fowl
7 th Pates de mouton	11 th St Carroll
Filets de Salles	14 th Beef 7 th Mutton
Cotelettes de Porc	1 st Lamb 8 th Pork
Pots	12 th St Taylor
Faisans 24 Sals Perdreaux	20 th Mutton 1 st Fowl
Relaves	7 th Pork
Discuit a la Creme	1 st The King 12 th Mr Davis
Pommes a la Portugaise	2 nd The Queen 13 th Miss Wilson
Embouches	3 rd St Howe 14 th Mr. Mearns
Salade de Poissons	4 th St Howe 17 th Sir J. Watson
Omelettes	5 th Princeps Augustus Sir C. Thomson
Choux au Fromage	6 th St Carroll 19 th Sir A. Ward
Epinards	7 th St Carroll 20 th Sir Randon
Haricots Verts	8 th St Sidway 21 st St Landon
Colere stiva	9 th St Falkland 22 nd Miss Maitland
Salce de maraschino	10 th St Falkland 23 rd Miss Wyngard
Gateau de Pommes	11 th Col. Pennon
Plombiere	12 th St. S. Johnston
Pain a la Duchesse	13 th Mr. Suffer
Salce d'orange	
Carre de Francaise	
Crab au saut	
Foie allemande	

Sunday November 3rd 1833 Their Majesties Dinner

Potages	10 th Sir John of Beef
Puce de mouton	18 th Churn of mutton
2 nd Poulets au ris Sultanes	14 th Galamandry
Poissons	10 th St. Beef
Fishot	2 nd Sunchoon
Salles	Soup 2 nd Chickens
Relaves	1 st Mutton 24 Lamb 11
Hotes de Breizge	Cotelettes de mouton
2 nd Pousses Breizge	Cotelettes de veau
19 th Souge de Veau	Commence de volaille
2 nd Perdreaux roti	Pastay Sally Soufle
Embouches	2 nd Equarries
3 rd Cotelettes de mouton	8 th Mutton 1 st Fowl
2 nd Pieds d'agneau	6 th St Sidway
21 st Pied de veau piqué	7 th Mutton 1 st Fowl
2 nd Solmi de Breizge	4 th St Falkland
Escallops de Veau	1 st Fowl
Croquettes de ris	11 th St Carroll
5 th Petits Pots de Breizge	14 th Beef 7 th Mutton
4 th Filets de Volaille au ris	1 st Lamb 8 th Pork
Pots	12 th St Taylor
Perdreux Liens	20 th Mutton 1 st Fowl
Relaves	7 th Pork
Pommes au ris	1 st The King 12 th Mr Davis
Soufle au citron	2 nd The Queen 13 th Miss Wilson
Embouches	3 rd St Howe 14 th Mr. Mearns
Epinards	4 th St Howe 17 th Sir J. Watson
Pommes au ris	5 th Princeps Augustus Sir C. Thomson
Haricots verts	6 th St Carroll 19 th Sir A. Ward
Carapies d'anchois	7 th St Carroll 20 th Sir Randon
Macaroni	8 th St Sidway 21 st St Landon
Colere stiva	9 th St Falkland 22 nd Miss Maitland
Salce de Pommes	10 th St Falkland 23 rd Miss Wyngard
Salce d'orange	11 th Col. Pennon
Carrecauts Chantilly	12 th St. S. Johnston
Gateau Parisienne	13 th Mr. Suffer
Vol au vent de Poires	
Grosse meringue	

November 3rd 1833

Comptrollers		
Soup	4	1 st Fowls
29 th 1 st Mutton		Cheshire Pudding
19 th 1 st Beef		Ham
12 th Fillet of Veal		
Drapers		
Soup	1	1 st Fowl
7 th 1 st Beef		Tongues
Housekeeper		
Soup	1	1 st Fowl
8 th 1 st Beef		Tongues
Master Cooks		
Soup	1	1 st Fowls
19 th 1 st Mutton		Ham
21 st 1 st Beef		Cheshire Pudding
12 th Fillet of Veal		
L. Pansy		
18 th 1 st Beef	2	L. Pansy
6 th 1 st "	5	C. Bacon
6 th 1 st "	4	H. Moids
7 th 1 st "	4	C. Porters
11 th 1 st "	6	P. Morn
6 th 1 st "	4	Nephelisters
6 th 1 st "		
5 th Mutton		Shall 23
Stock		
5 th Veal	3	Fowls
15 th Beef	7	1 st Mutton
1 st Chicken Veal		1 st Fowl
15 th Mutton		Sardines
21 st Beef		

November 4th 1833

Comptrollers		
Soup		Hash
21 st 1 st Mutton		Bacon
17 th Fresh Stew	4	Meat Pie
12 th Soup of Veal		
Drapers		
Soup		Hash
8 th 1 st Mutton	1	Fowl 1 st
Housekeeper		
Soup		Hash
5 th Mutton	22	Meat Pie
Master Cooks		
Soup		Hash
22 nd 1 st Mutton		Bacon
6 th Fresh Stew		
12 th Soup of Veal		
L. Pansy		
18 th Mutton	2	L. Pansy
7 th 1 st "	5	C. Bacon
6 th 1 st "	4	H. Moids
6 th 1 st "	4	C. Porters
19 th 1 st "	6	P. Morn
12 th 1 st "		Shall 23
19 th 1 st "		
15 th Beef 1 st		Shall 12
Stock		
5 th Veal	122	Mutton
15 th Beef	3	Fowls
21 st Leg of Veal	228	Feet

Monday November 4th 1833 Their Majesties Dinner

Potages	
1	Brochet de Faisans
2	Crème d'orge
Paspans	
3	Capillaud Solles
4	Moutons
Poleves	
5	Faisans Brauzi
6	Canaves Beef
7	Canaves
Cotelettes d'agneau	
8	Cuvelles de veau
9	Filet de Lepreux
10	Paule de Faisans
11	Filet de volaille
12	Blanquette de volaille
13	Purée de Salsis
14	Dates de volaille
Rots	
15	Faisans Severet
16	Pardons de Veal
Poleves	
17	Souffle de Pommes de Terre
18	Souffle d'orange
Consommés	
19	Potage d'herbe
20	Coquilles au gratin
21	Spinauds
22	Pommes de Terre
23	Canelletes Bouillade
24	Caricots Verts
25	Sole de Veau
26	Sole de Saumon
27	Tourte de Pommes
28	Turban Chantilly
29	Cotelettes d'agneau
30	Fanchonnettes
31	Entrecote Parley

Buffet	
1	Six loins of Beef
2	China of Mutton
3	Galamanou
4	Leg of Pork
Sunchoon	
5	Soup
6	3 rd Mutton
7	Woodcocks
8	Cotelettes de Veau
9	Commis de volaille
10	Cotelettes de mouton
11	Purée de Salsis
12	Souffle
Inquerries	
13	Mutton
14	1 st Fowl
15	6 th L. Pansy
16	Mutton
17	1 st Fowl
18	4 th Fowl
19	1 st Fowl
20	1 st Fowl
21	1 st Fowl
22	1 st Fowl
23	1 st Fowl
24	1 st Fowl
25	1 st Fowl
26	1 st Fowl
27	1 st Fowl
28	1 st Fowl
29	1 st Fowl
30	1 st Fowl
31	1 st Fowl

Tuesday November 5. 1833 Their Majesties Dinner

Potages
 Purée de Carotte
 Poulets au tis
 Poissons
 Haricots Scote
 Solles
 Relieves
 18 Chopon Pique Financiere
 22 Coulotte de Veau
 Croquettes
 52 Cotelettes de veau
 Pous d'agneau
 24 Dis de veau Pique
 Filets de Faisans
 Salami de Decapes
 2 Filets de canards Sauvage
 2 Tricaps de Poulets
 Croquettes de res de veau
 Pots
 Woodcocks Revenet
 Faisans
 Relieves
 Choucroute d'abercot
 Mouton de Pommes
 Conservees
 Honne Fruits
 Salade de Poissons
 Pommes de Terre
 Choufleurs
 Celeri stive
 Canons au gratin
 Salce au saugue
 Salce de Cordon
 Creme au Caffe
 Creme allemande
 Vol au Vent
 Gateau à la Russe
 Fritelettes aux herbes
 Gateau Polonoise

Buffet
 21 1/2 Sir loin of Beef
 15 China of Mutton
 4 1/2 Galumansop
 Leg of Pork
 2 Trenchon
 Soup 2 1/2 Chickens
 7 1/2 1/2 Beef 1/2
 Croquettes de volailles
 Cotelettes de mouton
 Escallops de veau
 Pouses Solles Poules
 2 Cigueries
 8 1/2 Beef 1 1/2 Fowl
 6 1/2 S^r Sidney
 7 1/2 Beef 1 1/2 Fowl
 4 1/2 S^r Falkland
 2 1/2 Beef
 12 S^r Taylor
 17 1/2 Mutton 3 Beef
 1 Fowl 1/2
 1 1/2 S^r Coroll
 2 Chickens 1/2
 1 The King 1/2 S^r Falkland
 2 The Queen 1/2 M^r Husson
 3 Prince's Augustus M^r Davis
 4 Miss Wynyard 1/2 M^r Phipps
 5 S^r Chichester 1/2 Miss Wilson
 6 S^r Chichester 1/2 Miss Mitchell
 7 S^r Horne 1/2 Sir J. Watson
 8 S^r Horne 1/2 Sir C. Thomson
 9 S^r Sidney 1/2 Sir A. Harcourt
 10 S^r Coroll 1/2 Sir J. Despard
 11 S^r Coroll
 12 S^r Falkland

November 5. 1833

21 Comptrollers
 Soup Fish
 22 1/2 Mutton Hash
 18 1/2 Beef Liver & Warm
 9 1/2 Breast of Veal
 4 Dressers
 Soup Fish
 7 1/2 Beef 1 1/2 Fowl
 4 Housekeeper
 Soup Hash
 7 1/2 Beef 5 1/2 Liver & Bacon
 22 Master Cooks
 Soup Fish
 20 1/2 Mutton Hash
 12 1/2 Beef Suet Pudding
 10 Breast of Veal
 19 1/2 Beef 1/2 S^r Pankry
 15 1/2 1/2 5 C. Room
 7 1/2 1/2 4 S^r Maids
 7 1/2 1/2 4 C. Posters
 10 1/2 1/2 5 P. Men
 55 1/2 1/2
 50 Mutton } Hall 20
 8 1/2 1/2
 14 1/2 1/2 Beef } Band 10
 52 Veal 1/2 Beef
 18 1/2 Mutton 3 Fowls
 63 Veal
 3 1/2 C. Liver } Potting
 0 1/2 Fowl
 1 1/2 Fowl (S^r Sidney)
 1 Chicken M^r Harcourt
 1 Chicken S^r Falkland

November 5. 1833

22 Comptrollers
 Soup Fish
 22 1/2 Mutton Hash
 14 1/2 Beef 1/2 Meat Pudding
 15 1/2 Liver of Veal
 3 Dressers
 Soup Hash
 7 1/2 Beef 1 1/2 Fowl
 4 Housekeeper
 Soup Hash
 7 1/2 Beef 7 1/2 Mutton
 22 Master Cooks
 Soup Hash
 20 1/2 Mutton Bacon
 20 1/2 Beef 5 1/2 Meat Pudding
 10 1/2 Liver of Veal
 19 1/2 Beef 1/2 S^r Pankry
 7 1/2 1/2 5 C. Room
 6 1/2 1/2 4 S^r Maids
 6 1/2 1/2 4 C. Posters
 10 1/2 1/2 5 P. Men
 65 1/2 1/2
 65 Mutton } Hall 20
 8 1/2 1/2
 14 1/2 1/2 Beef } Band 10
 55 1/2 Veal 1/2 Beef
 17 1/2 Mutton 3 Fowls
 40 Grouse for Potting
 60 1/2 Fowl
 1 1/2 Liver of Mutton (Horned)
 1 1/2 Chicken (M^r Harcourt)
 1 1/2 Partridge (S^r Falkland)

Wednesday November 6. 1833 Their Majesties Dinner

Potages
 10^{1/2} Sauc de veau au vermicelli
 1 Fete de Boeuf au Hochepot
 Poissons
 Cabillaud
 Solles Harangs
 Relaves
 Poulardes Drainé
 Cotes de Boeuf
 Embrees
 Cotelettes de Porc
 Saute de Faisans
 Tendrons de veau
 3 Filets de Volaille
 Filets de Solles
 1 Pates de volaille
 2 Salami de Bologne
 Cravelles de veau
 Pate
 1 Poularde Perdreaux
 Leveret
 Relaves
 Boudin a la Parisienne
 Fritons de Pommes
 Embreess
 Coleri stiva
 Salade d'houmards
 Epinards
 Moussaroui
 Cravelles
 Choux de Bruxelles
 Sals de branelle
 Sals de Vin
 Chateaus de Pommes
 Turban de tis
 Poiras au Compote
 Tourte de Poiras
 Poiras au Luce
 Craque au Dauche

Buffet
 20^{1/2} Sir loin of Beef
 15^{1/2} Chians of Mutton
 4^{1/2} Galamandry
 11^{1/2} B. Bone of Beef
 2 Luncheon
 Soup 2 Chickens
 8^{1/2} Mutton 22 Sals
 Cotelettes de mouton
 Escallops de veau
 Parsny Jelly Soufle
 2 Squerries
 8^{1/2} Mutton 11 Fowl
 6 S^{1/2} Sidney
 7^{1/2} Mutton 11 Fowl
 4 S^{1/2} Falkland
 1 11 Fowl
 12 S^{1/2} Gough
 17 Mutton 11 Suckey
 1 B. Chicken 2 Pork
 2 Sausages
 11 S^{1/2} Coroll
 15^{1/2} Pork
 1 The King 11 Col. Nelson
 2 The Queen 11 Col. Symonds
 3 Princeps Augusta 11 S^{1/2} Fitz Roy
 4 Miss Wynyard 11 S^{1/2} Fitz Roy
 5 S^{1/2} Drummond 11 Miss Pomeroy
 6 S^{1/2} Coroll 11 Mr. Hudson
 7 S^{1/2} Coroll 11 Mr. Shipper
 8 S^{1/2} Falkland 11 Mr. Davis
 9 Miss Wilson 11 Sir P. Keble
 10 Miss Mitchell
 11 Sir J. Watson
 12 Sir G. Harcourt
 13 Sir G. Thomson

Thursday November 7. 1833 Their Majesties Dinner

Potages
 3 Moulligetourmy . sauce d'orge
 Faisans au Hochepot
 Poissons
 Turbot Saute
 Solles
 Relaves
 11^{1/2} Cotelette de Boeuf
 1 Dindon rati
 Saumon aux epinards
 Faisans Drainé
 Embrees
 8^{1/2} Cotelettes de mouton
 Saute de Sureau
 3 Saute de Volaille
 Filets de mouton
 11 Pieds d'agneau
 Delanquette de Faisans
 Pates de mouton
 20 Moutonnettes au gratin
 Pate
 1 Poularde Faisans
 Relaves
 Souffles a la Chamaunde
 Souffles a la Dariois
 Embreess
 Salade de Poissons
 Potted meat
 Haricots Verts
 Coleri stiva
 Herbes au gratin
 Pommes de terre frite
 Sals de noyeau
 Sauce a la russe
 Sals de Vin
 Blanc de Fruit
 Vol au Vent
 Tourte aux amandes
 Grosse macarons
 Choux quillay

2 Buffet
 Soup 2 Chickens
 7^{1/2} Mutton 2 Partridges
 Cotelettes de mouton
 Parsny Jelly Soufle
 2 Squerries
 7^{1/2} Mutton 11 Fowl
 6 S^{1/2} Sidney
 9 Mutton 11 Fowl
 4 S^{1/2} Falkland
 7^{1/2} Mutton
 Buffet
 20^{1/2} Sir loin of Beef
 15^{1/2} Chians of Mutton
 4^{1/2} Galamandry
 11^{1/2} B. Bone of Beef 1 B. Turkey
 1 Suckey of Glouster
 1 Chicken Breast
 1 Partridge Dr
 11 S^{1/2} Coroll
 2 Chickens 11 Mutton
 3 Mutton
 1 The King 11 Mr. Hudson
 2 The Queen 11 Mr. Shipper
 3 Princeps Augusta 11 Mr. Davis
 4 Miss Wynyard 11 Miss Wilson
 5 S^{1/2} Drummond 11 Miss Mitchell
 6 S^{1/2} Falkland 11 Duke of Gloucester
 7 S^{1/2} Falkland
 8 S^{1/2} Sidney
 9 S^{1/2} Coroll
 10 S^{1/2} Coroll
 11 Sir J. Watson
 12 Sir G. Thomson
 13 Sir G. Harcourt
 14 Sir G. Thomson

November 7. 1833

1. Comptrollers	
Soup	Hash
22. 11 & 12 Mutton	Dracon
19. 14 Beef	W th Fine Pudding
22. Killet of Veal	
2. Drapers	
Soup	Hash
22. 14 Beef	14 Fowl
3. Housekeeper	
Soup	Hash
22. 14 Beef	Meat Pie
33. Master Cooks	
Soup	Hash
22. 11 & 12 Mutton	Dracon
17. 14 Beef	W th Fine Pudding
14. Killet of Veal	
18. Beef 14	2 S. Partry
7. 14	5 C. Doorn
02. 14	4 H. Mours
03. 14	4 C. Partry
14. 14	5 D. Mours
22. Mutton	1 Hall 28
03. 14	
15. Beef 14	1 Wand. 12
Stock	
50. Veal	10 Beef
02. 14 Mutton	2 Fowls
3. Course Potings	12 C. Feet
1. Chicken 14	
1. Chicken Wash	1 Healle Marianne
10. S ^r Taylor	
100. 14 Beef	02. 14 Mutton
12. Rump Steaks	

November 8. 1833

2. Luncheon	
Soup	2 H. Chirkens
22. 14 Mutton	2 Poudraus
Cotolattes de mouton	
Cotolattes de veau	
Caminos de volaille	
Pastey - Solly - Soufle	
12. Equerries	
9. 14 Mutton	14 Fowl
6. S ^r Sidney	
02. 14 Mutton	14 Fowl
4. S ^r Falkland	
1. 14 Fowl	
1. Duchep's Gloucester	
1. 14 Pheasant	1 Chicken Wash
1. Healle Marianne	
1. Chirkens 14	1 Chirkentush
1. S ^r Falkland	
1. Fish	1 D. Fowl
11. S ^r Carroll	
02. 14 Mutton	2 Chickens 14
1. The King	11 Capt. Postma
2. The Queen	19 M ^r Hudson
3. Princeps - Auguste	10 M ^r Siffers
4. Duke - Stuart	11 M ^r Davis
5. S ^r Drumblaw	12 Capt. Seymour
6. Miss Stutchell	12 Sir J. Warriner
7. Miss Wilson	12 Miss Weygers
8. S ^r Falkland	15 Mrs. Comwallis
9. S ^r Falkland	19 Ladies Comwallis
10. S ^r Carroll	10 S ^r Wilcox
11. S ^r Carroll	29 Capt. Pochell
12. Sir J. Sidney	20 M ^r Pochell
13. S ^r Sidney	3. S ^r Greenwell
14. Sir J. Greenwell	3. S ^r Hall
15. Sir J. Watson	22 Miss Woburn
16. Sir G. Thomson	22 Miss Kew
17. Sir J. Stevenson	

Friday November 8. 1833 Their Majesties Dinners

Potages	
2. Fete de Veau	Sau Lierre
3. Ducun de Boeuf	
A la Prime	
Rajsons	
Turbot	Marlans
Solles	Sandis
Relieves	
18. Sauce de veau	
23. Poulardes Draisie Financiers	
Faisans en sauce de Bouché	
20. Coulotte de Boeuf	
Candees	
22. Cotolattes d'agneau	
Fishes de Papousans	
22. Pates de Boeuf	
Lapquettes de volaille	
Sautés de Faisans	
3. Sauté de Volaille	
4. Sauté de Volaille au vin	
Sautés de Boeuf	
21. Fiches de volaille Pique	
Carrusade au Pain	
Chartraise au Legumes	
Pousson de Marlans	
22. Capucelle de vin Toulouse	
4. Casselles de veau	
Fishes de Solles	
21. Pies de Veau Pique	
Pots	
1. Poularde	Leveret
Faisans	2 Decoupees
30. Moutonnettes	
Relieves	
Pommes a la Portugaise	
Draiche	
Soufle a la Famille	
Pomquins	
Entrames	
Potted Meats	
Salade d'herbes	
Ham Toasts	
Macaronis	
Calais etiva	
Epinards au jus	
Pommes de Perso	
Fucosi a la gele	
Artichauts	
Cannelotes boullades	
Pois etiva	
Haricots Fais	
Solee d'eau d'or	
Glace de Laffe	
Crema de Fraise	
Gateau de Pommes	
Biscuit de Savoye	
Pousson vert d'abricots	
Flane de Pommes	
Gateau de genoise	
Pancis garnis Chescocakes	
Fantolettes	
Gateaux Pastey	
Fantolettes a la creme	
2. Grosse Pieces	
Buffet	
10. Six loins of Beef	
4. Six loins of Mutton	
2. Galamanpuy	
1. W. Leg of Pork	
1. St Goose	
Ham and Spinach	
10. S ^r Taylor	
15. Mutton	

November 8. 1833

22 Comptrollers	
Soup	Hash
22 1/2 D W Mutton	Fish
22 1/2 D Beef	1 Suet Pudding
22 Irish Stew	
23 Diners	
Soup	Hash
1 1/2 Fowl	2 D Beef
9 Housekeeper	
Soup	Fish
2 D Beef	Hash
9 Irish Stew	1 1/2 Fowl
24 Master Cooks	
Soup	Fish
22 1/2 D W Mutton	Hash
11 D Beef	Suet Pudding
10 Irish Stew	
15 1/2 D Beef	2 P Parsley
18 Mutton	5 C Bacon
7 1/2 D Beef	4 Ho Moids
7 1/2 1/2	4 C Potatoes
9 1/2 1/2	6 P. Horseradish
65 1/2 1/2	
52 Mutton	1 Hull 25
7 1/2 1/2	
10 1/2 D Beef	1 Damsd 10
25 Military Band	
20 Beef 1/2	22 1/2 Mutton 1/2
Stock	
8 1/2 1/2	2 Fowls
10 1/2 1/2	17 1/2 Mutton
24 1/2 1/2	21 Leg of Veal

November 9. 1833

22 Comptrollers	
Soup	Hash
22 1/2 D W Mutton	Bacon
22 1/2 D Beef	22 Meat Pudding
22 1/2 1/2	1 Pair of Veal
23 Diners	
Soup	Hash
2 1/2 Leg of Veal	1 1/2 Fowl
7 Housekeeper	
Soup	1 1/2 Fowl
2 1/2 Leg of Veal	Meat Pie
24 Master Cooks	
Soup	Hash
22 1/2 D W Beef	Bacon
22 1/2 D W Mutton	22 Meat Pudding
22 1/2 1/2	1 Pair of Veal
15 1/2 D Beef	2 P Parsley
18 1/2 1/2	5 C Bacon
7 1/2 1/2	4 Ho Moids
7 1/2 1/2	4 C Potatoes
9 1/2 1/2	6 P. Horseradish
65 1/2 1/2	
52 Mutton	1 Hull 25
7 1/2 1/2	
10 1/2 D Beef	1 Damsd 10
Stock	
52 1/2 1/2	2 Fowls
15 1/2 1/2	17 1/2 Mutton
50 1/2 1/2	1 Fowl Moid. Pie
62 1/2 1/2	1 (Horns)
Duchess's Hostess	
1 Chicken Moid	
1 Chicken 1/2	

Saturday November 9. 1833 Their Majesties Dinner

Potages	
Pote de Veau	Crème de ris
2 Omelette de Veau	
Poissons	
Morceaux	
Selles	
Morceaux	
Relieves	
Langue de Veau	
2 Potatoes Braizé	
2 Omelette de Veau	
2 1/2 Pate de Potatoes	
Entrées	
Cotelettes de Porc	
Blanquette de volaille	
4 Pieds d'agneau	
2 1/2 Escandau a l'escille	
2 Sauté de volaille	
8 Escallops de mousson	
Cabbiaux	
Salmon de gibier	
2 1/2 Pied de veau Pique	
2 Potatoes Braizé	
3 Potatoes Braizé	
Rote de Fruits	
Rots	
Sicre	
Pardonnous	
Relieves	
Langues a la Flamande	
Croustilles de Pommes	
Entrées	
Celeri	
Gelée de mayon	
Spinards	
Gelée d'orange	
Sprouts	
Crème haublé	
Artichauts	
Crème de vin	
Spinards	
Gel au Veau	
Macaroni	
Sauté allemande	
Pâtés au lait	
Flanc de Porcs	
Palates de Poissons	
Coteau	
Pancier	
Pancier	
Buffet	
20 1/2 Sir John of Beef	
17 1/2 China of Mutton	
52 Galamoupy	
22 1/2 To W. Beef	
Luncheon	
Soup	3 1/2 Chicken
7 1/2 1/2 Beef	
Cotelettes de mousson	
Crème de volaille	
Sausages	
Parsley	
Sally	
Sally	
10 Squares	
8 1/2 Beef 1/2	1 1/2 Fowl
6 1/2 Sir Sidney	
8 1/2 Beef 1/2	1 1/2 Fowl
1 Sir Falkland	
7 1/2 Beef 1/2	
10 Sir Taylor	
1 Fowl 1/2	7 1/2 Beef 1/2
11 Sir Carroll	
10 1/2 Beef 1/2	7 1/2 Sir Mutton
15 1/2 Pork	
1 Sir King	15 Sir G. Thorsdon
2 Sir Duce	15 Sir A. Barrard
3 Princeps Augusta	15 Capt. Woodner
4 Duke of Hoster	15 Col. Seymour
5 Sir Drumlow	17 Mr. Hudson
6 Sir Drumlow	20 Mr. Shiffner
7 Sir Falkland	21 Mr. Davis
8 Sir Falkland	22 Miss Wilson
9 Sir P. Sidney	23 Miss Mitchell
10 Sir Sidney	24 Mr. Abarianne
11 Sir Carroll	25 Sir A. Hull
12 Sir Carroll	26 Sir A. Hull
13 Sir J. Watson	27 Sir G. Campbell
14 Sir W. Stevenson	28 Sir H. Gray

Sunday 10 November 1833 Their Majesties Dinners

Potages
 Purée de Sureau. Crème d'orge
 Hochepot de Faisans
Poissons
 Cabillaud
 Solles
Salades
 Faisans en entrée de Perdreaux
 15^e Cotes de Boeuf
 1 Dindon roti
 Sauton aux épinards
Entrées
 5^e Cotelettes d'agneau
 Tendrons de veau
 Salami de Perdreaux
 2 Bœuf à la mode
 Blanquette de volaille
 Filets de merlan
 Escallops de Saumon
 8 Pate de mouton
Pots
 Sauce
 Perdreaux
 Sauce
Relishes
 Soupes à la flammande
 Charlotte de Pommes
Entrées
 Celeri stuvé Celeri de vin
 Épinards Disque d'œuf
 Choux fleurs Choux grillés
 Potée Saumon Filet au Veau
 Cotelettes Cotelettes
 Salade d'herbes Croquettes
 Purée Purée
Puffes
 12^e En l'air de Boeuf
 13^e Choux de mouton
 14^e Galantines
 1 Dindon

Entrées
 1 Soupe 2^e et 3^e Chikens
 5^e et 6^e Boeuf 15 Sautes
 Salami de Perdreaux
 Cotelettes de mouton
 Croquettes de volaille
 Pasty Solles Soufflé
Entrées
 8^e et 9^e Boeuf 1^e et 2^e Fowl
 10^e et 11^e S^r Pender
 12^e et 13^e Boeuf 1^e et 2^e Fowl
 14^e et 15^e S^r Falkland
 16^e et 17^e Boeuf
 18^e et 19^e S^r Taylor
 20^e et 21^e Boeuf 2^e et 3^e Mutton
 22^e et 23^e S^r Carrall
 24^e et 25^e Boeuf 2^e Partridges
 26^e et 27^e Chikens
 28^e et 29^e Duchsops of Glaster
 30^e et 31^e Boeuf Sea
 32^e et 33^e Chikens
 34^e et 35^e Mollie Marianne
 36^e et 37^e Chikens Chicken Broth
 38^e et 39^e The King 4^e Mrs Wilson
 40^e et 41^e The Queen 4^e Mrs Mitchell
 42^e et 43^e Princess Augusta 4^e Mrs Davis
 44^e et 45^e Duke of Glaster 4^e Mrs Marianne
 46^e et 47^e S^r Devonshire 4^e Mrs F. Weston
 48^e et 49^e S^r Devonshire 4^e Mrs J. Marston
 50^e et 51^e S^r P. Penney 4^e Mrs W. Harcourt
 52^e et 53^e S^r Penney 4^e Mrs G. Harcourt
 54^e et 55^e S^r Falkland 4^e Capt. Woodhouse
 56^e et 57^e S^r Falkland 4^e Capt. Seymour

November 10 1833

Comptrollers
 1 Soupe 4^e et 5^e Fowls
 2^e et 3^e Mutton 4^e et 5^e Fowls
 4^e et 5^e Boeuf 4^e et 5^e Fowls
 6^e et 7^e Soupe of Veal
Drapers
 8^e et 9^e Boeuf 1^e et 2^e Fowl
 10^e et 11^e Boeuf 1^e et 2^e Fowl
Housekeepers
 12^e et 13^e Boeuf 1^e et 2^e Fowl
 14^e et 15^e Boeuf 1^e et 2^e Fowl
Master Cooks
 16^e et 17^e Boeuf 2^e et 3^e Fowls
 18^e et 19^e Mutton 4^e et 5^e Fowls
 20^e et 21^e Mutton 4^e et 5^e Fowls
 22^e et 23^e Sallet of Veal
 24^e et 25^e Boeuf 4^e et 5^e Fowls
 26^e et 27^e Mutton 4^e et 5^e Fowls
 28^e et 29^e Mutton 4^e et 5^e Fowls
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 56^e et 57^e Mutton 4^e et 5^e Fowls
 58^e et 59^e Mutton 4^e et 5^e Fowls
 60^e et 61^e Mutton 4^e et 5^e Fowls
Stocks
 62^e et 63^e Veal 2^e Fowls
 64^e et 65^e Boeuf 1^e et 2^e Mutton

November 11 1833

Comptrollers
 1 Soupe Wash
 2^e et 3^e Mutton Bacon
 4^e et 5^e Irish Stew 4^e et 5^e Meat Pie
 6^e et 7^e Soupe of Veal
Drapers
 8^e et 9^e Boeuf Wash
 10^e et 11^e Mutton 1^e et 2^e Fowl
Housekeepers
 12^e et 13^e Boeuf Wash
 14^e et 15^e Mutton 1^e et 2^e Fowl
 16^e et 17^e Mutton Chops
Master Cooks
 18^e et 19^e Soupe Wash
 20^e et 21^e Mutton Bacon
 22^e et 23^e Irish Stew 4^e et 5^e Meat Pie
 24^e et 25^e Soupe of Veal
 26^e et 27^e Mutton 4^e et 5^e S^r Penney
 28^e et 29^e Mutton 4^e et 5^e S^r Penney
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Stocks
 62^e et 63^e Veal 2^e Fowls
 64^e et 65^e Boeuf 1^e et 2^e Mutton
 66^e et 67^e Mutton Wash
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November 13. 1833

24 Soufflés
Soup Wash
29th 14th Mutton 9 Liver & Bacon
20th 14th 1/2 Pork 12 Meat Puddings
14th Fillet of Veal

2 Dressed
Soup Wash
8th 1/2 Pork 1st Fowl

7 Housekeepers
Soup Wash
8th 1/2 Pork 1st Fowl
Liver & Bacon

19th 14th 1/2 Pork 2 S. Partry
7th 14th 1/2 5 C. Roast
6th 14th 1/2 4 H. Moids
6th 14th 1/2 4 C. Partry
9th 14th 1/2 4 P. Moid
65th 14th 1/2
51st Mutton 8 Wash 29
9th 14th 1/2
9th 1/2 Pork 8 Wash 12

Stock
53rd Veal 2 Fowls
12th Beef 10th Mutton
6 Mutton (Horns)
24 Colours Veal

22 Master Cooks
Soup Wash
20 14th Mutton Bacon
26th 14th 1/2 Pork 6th Meat Puddings
13th Veal

November 14. 1833

10 Punchoon
Soup 2nd 1/2 Chickens
1st 1/2 Beef
Craquettes
Cotelettes de mouton
2 Tricapsi de Poulets
Partry Sallé Soufflé

10 Omelettes
8th 1/2 Beef 1st Fowl
5 Srd Sidney
22nd 1/2 Beef 1st Fowl
4 Srd Falkland
3 1/2 Beef

1 Dishes of Gloucester
1 Chicken Broth
Braised Mutton

2 Srd Taylor
1 Fowl 14th 2 C. Liver
7th Mutton 11 Beef 14

11 Srd Carroll
2 Chickens 14
15th Mutton
1 Srd Falkland
Braised Chicken

Thursday - November 14. 1833 Their Majesties Dinner

Potages
2nd Purée de mouton. Creme d'orge
2nd Purée de Boeuf
Poissons

Salles Marons
Opereaux Moutons
Relaves

20 Cotelettes de Boeuf
2nd 2nd 1/2 Poulets
2nd 2nd 1/2 Poulets
11th Gigot d'agneau
Cousces

Salles de Supremes
Cotelettes de Porc
2 Poulets decoupez
2 Salami de Macgises
Escallops de Boeuf
Cabilan a la Creme

1st Tricapsi a l'osille
Merveilles de veau
Cuisse de volaille
Sauté de volaille
Sauté de Faisans

Ross
Faisans Pours
20 Merveilles
Relaves
Bouquet de Fruits
Choux au lait
Cousces.

Spinars
Celeri stiva
Patisier
Choux de Bruxelles
Salade de Poissons
Mousserons
Huitres frites
Cannelles
Gelée de vin

Gelée de café
Blancmange
Creme de fraises
Gâteau Parley
Fritelettes de Pommes
Bouillon de ris
Gâteau Chantilly
2 Grosse Pices

Buffet
19 Sir John of Beef
10th Sir John of Mutton
22 Galamoupy

1 The King 11 Srd Macmillan
2 The Queen 12 Srd Macmillan
3 Prince's Augusta 13 Col. Seymour
4 Duke of Gloucester 14 Mth Macmillan
5 Srd Sidney 15 Mth Seymour
6 Srd Falkland 16 Srd Seymour
7 Sir P. Sidney 17 Srd C. Dalby
8 Sir E. Watson 18 Mth Dalby
9 Sir H. Sumner 19 Col. Marcey
10 Mth Henderson 20 Capt. Cook
11 Mth Shipman 21 Srd Sir Thompson
12 Mth Davis
13 Mth Mitchell
14 Mth Wilson
15 Mth Wynne
16 Srd Mth Wynne

November 14, 1833

22 Campstrollers	
Soup	Hash
20 th St. St. Mutton	Bacon
21 st Beef	W. Pine Pudding
19 th Piece of Veal	or Meat Pie
3 Diners	
Soup	Hash
8 th Beef	14 Fowl
7 th Housekeeper	
Soup	Hash
8 th Beef	14 Fowl
Meat Pie	
23 Master Cooks	
Soup	Hash
22 nd St. St. Mutton	Bacon
21 st Beef	Meat Pie
22 nd Piece of Veal	
12 th Beef 14	12 S. Parsley
7 th "	5 S. Roan
6 th "	4 S. Mutton
5 th "	4 S. Pork
10 th "	6 P. Mutton
5 th "	"
6 th Mutton	W. all 29
8 th "	"
14 th Beef 14	W. all 18
Stock	
5 th Veal	2 Fowls
13 th Beef	15 th St. Mutton
7 th Veal	2 Beef
10 th S. Liver	Pottings

November 15, 1833

10 Luncheon	
Soup	24 Chickens
7 th Mutton	12 St. Pork
Tringon de volaille	
Cotelettes de veau	
Cotelettes de mouton	
Pastey	Sally Souffle
11 Equerries	
8 th Mutton	1 Fowl 14
6 th S. Pudding	
7 th Mutton	1 Fowl 14
4 th S. Falsland	
1 st Fowl 14	
Duchess of Gloucester	
1 st Chicken Broth	
14 th St. Pork	
12 S. Parsley	
15 th Rump Steaks	1 Fowl 14
15 th Mutton	9 th Veal
11 S. Parsley	
15 th China Mutton	
3 rd Chickens 14	

Friday - November 15, 1833 Their Majesties Dinner

Potages	
Wochepot de Poulets	
Purée de Poireaux	
Crème de Riz	
Poissons	
Truhot	Solles
Truhot	
Relevés	
Ortolans de Veau	
2 nd Poulardes Breizze	
15 th Rump de veau	
2 nd Poulards grillés Champignons	
Entrées	
2 nd Cotelettes de mouton	
Truhot de veau	
3 rd Saute de volaille	
7 th Pates de mouton	
1 st Emince de volaille	
Saute de Faisans	
Pieds d'agneau	
Filets de Solles	
20 th Moutons au gratin	
2 nd Perdreaux au Choux	
21 st Poitrine de volaille	
21 st Poitrine de Faisans	
Rots	
Poires	1 st Poularde
Faisans	
Relevés	
Cotelettes Souffle	
Poulardes de Gramboises	
Entrées	
Potted game	
Salade de Poissons	
St. James Toasts	
Canards au gratin	
Spinards	
21 st Caberis d'ivoire	
Choux de Bruxelles	
Choufleurs	

Solee de mayon	
Gelée de Pommes	
Crème au café	
Crème d'abricots	
Vol au Vent de Poires	
Chasseur de Pommes	
Truhot Chaudilly	
Gâteau Parisienne	
3 Grosse Pièces	
Buffet	
20 th	Six loins of Beef
15 th	China of Mutton
14 th	Salamanca
	W. Sea of Pork
2 nd	Stew of Beef & Lamb
1 st	The King
2 nd	The Queen
3 rd	Prince of Wales
4 th	Duke of Gloucester
5 th	S. M. Mutton
6 th	S. M. Mutton
7 th	S. M. Mutton
8 th	S. M. Mutton
9 th	S. M. Mutton
10 th	S. M. Mutton
11 th	S. M. Mutton
12 th	S. M. Mutton
13 th	S. M. Mutton
14 th	S. M. Mutton
15 th	S. M. Mutton
16 th	S. M. Mutton
17 th	S. M. Mutton
18 th	S. M. Mutton

November 15. 1833

25 Comptrollers
Soup Fish
29 St. B. Mutton Wash
10 St. B. Beef Suet Pruning
15 Irish Flaw 11 Veal & Bacon

3 Dicers

Soup Fish
7 St. Beef 1 St. Fowl
7 Housekeeper
Soup Fish
7 St. Beef 1 St. Fowl

22 Master Cooks

Soup Wash
Fish 6 Suet Pruning
29 St. B. Mutton & Irish Flaw
18 St. B. Beef

18 St. Beef 2 L. Pantry
7 St. Mutton 5 C. Bacon
6 St. Beef 4 St. Meats
6 St. Beef 4 C. Pastes
11 St. Beef 5 P. Meats
22 St. Beef
5 St. Mutton 1 Wash 23
8 St. Beef
11 St. Beef 1 Wash 18

Stack

51 Veal 2 Fowls 11 off
15 Beef 15 St. Mutton
24 C. Feet

November 16. 1833

25 Comptrollers
Soup Wash
29 St. B. Mutton & Fish
20 St. B. Pork
18 Loin of Veal

3 Dicers

Soup Wash
7 St. Pork 1 St. Fowl
7 Housekeeper
Soup Wash
7 St. Pork 1 St. Fowl
Fishes

22 Master Cooks

Soup Wash
26 St. B. Pork & Fish
22 St. B. Mutton
12 Loin of Veal

18 St. B. Pork 2 L. Pantry
6 St. Beef 5 C. Bacon
7 St. Beef 4 St. Meats
6 St. Beef 4 C. Pastes
10 St. Beef 5 P. Meats
6 St. Mutton 1 Wash 23
3 St. Beef
10 St. Pork 1 Wash 18

Stack

52 Veal 2 Fowls
15 Beef 15 St. Mutton
6 Suet 22 Veal
6 St. Beef 12 House Mutton
7 St. Pork (Shawls)

Saturday November 16. 1833 Their Majesties Dinner

Potages

Purée de Faisans
Mouton à la mode Rémoussé
Poissons
Cabillauds Solles
Haricots
Relèves
Faisans Braizé
Pâtissier de Bœuf
Chapon Braizé
Sambon Braizé
Carrées
Cotelettes d'agneau
Soubise de volaille
Blanquette de Faisans
Craquelottes de volaille
Cervelles de veau
Salmon de gibier
Filets de merlans
Pate de Bœuf
Pots
Dombards Faisans
Marronnets
Relèves
Bianches de Pommes
Soufflé au caris
Carrées
Celeri stuvé Pottée au lait
Spinards Huitres au gratin
Choux-fleurs Salade de Poisson
Potages Rémoussés
Gelée d'eau d'or Vol au vent
Gelée de vin Croustons
Salsicces Sauce nouvelle
Crème Fraîche Cotelettes de ris
Pâtisseries garnies Pâtisseries garnies
Buffet
20 St. Loin Veal Leg of Pork
17 White Mutton
18 Galanouses

10 Luncheon

Soup 2 St. Chickens
7 St. Mutton 2 Macapies
Craquelottes de volaille
Cotelettes de mouton
Crème de volaille
Pâtisseries Solles Soufflé

10 Equerries

25 Leg mutton 1 Fowl 11
5 St. Loin
5 St. Mutton 1 Fowl 11
4 St. Fowl
7 St. Mutton
12 St. Taylor
9 St. Beef 7 St. Pork 11
1 St. Chicken & Vermicelli
11 St. Cornell
10 St. Pork 2 Chickens 11
6 St. Mutton
1 Duchefs of Glaster
1 Chicken Wash
1 St. Partridge
1 Mutton Marianne
1 Chicken Wash
1 St. Lidney
1 Chicken 11
1 The King 15 Miss Mitchell
2 The Queen 15 Miss Hayward
3 Princeps Augustus Miss Wilson
4 St. Mutton 7 Miss Marianne
5 St. Mutton 12 Sir G. Sheffer
6 St. Fowl 19 St. Sheffer
7 Sir P. Lidney 20 Sir G. Taylor
8 Sir G. Watson 21 R. J. Thompson
9 Sir G. Thomson
10 Sir G. Turner
11 Mr. Henderson
12 Mr. Sheffer
13 Mr. Davis

Tuesday, November 19 1833 Their Majesties Dinner

Potages
 2 Harbepot de Potlons
 100 Sarc de veau au lait
 Macaroni blanc
Poissons
 Cabillaud Harengs
 Solles Saute
Relaves
 1) File de veau en Tortue
 2) Poulardes Braize
 Poissine de Boeuf
 Farcis en sauce de Pommes
Embrees
 50 Cotelottes d'agneau
 12 Pies d'agneau
 Blanquette de volaille
 1) Fricandeau a l'oseille
 2) Cotelottes de veau
 Cabillaud Pommes de Terre
 1) Pies de volaille
 2) Filets de carard sauvage
 30 Maucisettes au gratin
 2 Perdreaux au Choux
 2 Poulards Braize
 1) Saumon Figue
Pots
 1) Poularde Saucis
 Faisans 2 Perdreaux
Relaves
 Mouton de Cabinet
 Pommes en assichants
Embrees
 Potage au lait
 Choux au fromage
 Salade de Poissons
 Amelottes
 Salsifis saute
 Epinards
 Cabas saute
 Pommes de Terre frites

Salade de Pommes
 Salade d'orange
 Creme au Pistache
 Creme au The
 Chausseuse de Pommes
 Coquilles de Poisses
 Saucis allemande
 Varietes aux amandes
 Panner garnie
 Panner garnie

Muffet
 247 Sirloin of Beef
 188 Mutton of mutton
 43 Galantines
 Roasted Leg Pork

1 The King 19 Sir W. Bridges
 2 The Queen 20 Sir W. Bridges
 3 Princeps Augustus 21 Sir G. Grey
 4 Sir W. Lambton 22 Mr. Husson
 5 Sir M. Lambton 23 Mr. Kniffers
 6 Sir G. Knolly 24 Mr. Davis
 7 Sir G. Knolly 25 Miss Wilson
 8 Sir G. Knolly 26 Miss Wilson
 9 Sir G. Knolly 27 Miss Wilson
 10 Sir G. Knolly 28 Miss Wilson
 11 Sir G. Knolly 29 Sir G. Knolly
 12 Sir G. Knolly 30 Sir G. Knolly
 13 Sir G. Knolly 31 Sir G. Knolly
 14 Sir G. Knolly 32 Sir G. Knolly
 15 Sir G. Knolly 33 Sir G. Knolly
 16 Sir G. Knolly 34 Sir G. Knolly
 17 Sir G. Knolly 35 Sir G. Knolly
 18 Sir G. Knolly 36 Sir G. Knolly

November 19 1833

Punchoon
 Soup 2 Pot Chickens
 27 Pot Beef
 Salade de Libier
 Pommes de volaille
 Cotelottes de mouton
 Potage Solles Souffle
Equarries
 9 Pot Beef 11 Fowl
 6 Pot Sides
 12 Pot Beef 14 Fowl
 2 Pot Fowl
 1) Dishes of Gloucester
 1) Chicken Broth
 1) Pheasant
 13 Sir Taylor
 13 Mutton 14 Pheasant
 20 Rump Steaks 1 Fowl 11
 1 Sir G. Knolly
 2 Chickens 11

November 20 1833

Compsrollers
 Soup Wash
 22 Sir G. Knolly Mutton Sausages
 22 Sir G. Knolly Pork
 18 Sir G. Knolly
Drapers
 Soup Wash
 27 Sir G. Knolly 1 Sir G. Knolly
 7 Hauschiesper
 Soup Wash
 27 Sir G. Knolly 1 Sir G. Knolly
Master Cooks
 Soup Wash
 24 Sir G. Knolly Mutton Sausages
 24 Sir G. Knolly Pork
 10 Sir G. Knolly
 18 Sir G. Knolly 12 Sir G. Knolly
 7 Sir G. Knolly 5 Sir G. Knolly
 6 Sir G. Knolly 4 Sir G. Knolly
 6 Sir G. Knolly 6 Sir G. Knolly
 6 Sir G. Knolly 6 Sir G. Knolly
 6 Sir G. Knolly 6 Sir G. Knolly
 6 Sir G. Knolly 6 Sir G. Knolly
Stock
 55 Veal 2 Fowl 11
 10 Beef 14 Sir G. Knolly
 24 Sir G. Knolly 6 Sir G. Knolly
 17 Mutton } For the Purser
 4 Beef }
 6 Mutton (Stewards)

Thursday - November 26 1823 Their Majesties Dinner

Potages
 Pursee de Fleurs
 2 Pursee de Bouff
 1 Tete de veau en Farce
 Poissons
 Harems Polles
 Polles Flounders
 Relaves
 Faisans au Choux
 24 Souse de veau
 1 Chapon Brauzi
 Sarrbon aux epinards
 Embrees
 63 Cotelettes de mouton
 Sauce de Faisans
 Pieds d'agneau
 2 Escallops de mouton
 21 Pied de veau Pique
 25 Giblette de Lapreaux
 Filets de Polles
 74 Pates de mouton
 Cotelettes de ris
 Croquettes de volaille
 Filets de Pource
 2 Salmi de Penapes
 Pates
 1 Pauloise 2 Wild Ducks
 Faisans
 Relaves
 Dinoche
 Panquets au Confitures
 Embrees
 Salade de epinards
 Huisnes gratin
 Pattes de veau
 Coups froids
 Celeri stiva
 Salsifis stiva
 Choux de Bruxelles
 Haricots Froids

Lelee de vin
 Gales de noyau
 Creme au Pistache
 Creme de Fraises
 Fruits de Pommes
 Coups a la Tripe
 Vattes en Feuillage
 Petits meringues
 Gâteau neapolitain
 Col au vent d'abricots
 Buffet
 235 Sir John of Wolf
 24 Sir John of mutton
 47 Galamuffay
 1 St Dig
 2 Neckes of Curison
 1 The King 12 Miss Wynne
 2 The Queen 19 Miss Wilson
 3 Princeps Augusta 20 Miss Mitchell
 4 Lt Marquis 21 Miss Manners
 5 Lt Marquis 22 Mr Weston
 6 Lt Earl 23 Mr Siffert
 7 Lt Sirney 24 Mr David
 8 Lt Earl 25 Col. Seymour
 9 Lt Bastine 26 Lt H. Hoste
 10 Lt Earl 27 Capt Rowlet
 11 Lt Earl 28 Capt Wood
 12 Sir P. Sidney 29 Col Wood
 13 Lt Mr Seymour 30 Major Wood
 14 Sir G. Watson
 15 Sir G. Harrison
 16 Sir G. Curson
 17 Sir G. Manners

November 25 1823

10 Luncheon
 Soup 2 Lt Chickens
 23 Lt Beef 1 Lt Pheasant
 Cotelettes de mouton
 Eminces de volaille
 Escallops de veau
 Pastry - Jelly - Souffle
 10 Equeries
 9 Lt Beef 1 Lt Fowl
 6 Lt Sidney
 25 Lt Beef 1 Lt Fowl
 4 Lt Earl
 7 Lt Beef
 1 Duchefs of Gloucester
 1 Chicken Wash
 1 Boiled wk of Mutton
 10 Lt Taylor
 20 Lt Beef 7 Lt Mutton
 11 Lt Earl
 15 Mutton
 10 Lt Bastine
 5 Rump Steaks

November 27 1823

20 Compsoles
 Soup Fish
 29 Lt Mutton 6 Sweet Bussing
 17 Lt Lt Beef
 19 Irish Flew
 4 Dressers
 Soup Fish
 23 Lt Beef 1 Lt Fowl
 7 Housekeeper
 Soup Fish
 24 Lt Beef 1 Lt Fowl
 7 Mutton Chops
 20 Master Cooks
 Soup Fish
 20 Lt Lt Mutton Sweet Bussing
 15 Lt Lt Beef
 8 Irish Flew
 14 Lt Beef 12 Lt Pastry
 24 Chump of veal 5 Lt Poon
 6 Lt Beef 4 Lt Mutton
 7 Lt 4 Lt Lt Porkers
 24 Lt 6 Lt Lt
 65 Lt 10
 67 Mutton } Hall 29
 24 Lt 20
 24 Lt Lt Beef } Wand 12
 Stock
 24 Veal 2 Fowls
 15 Beef 17 lbs of Mutton
 3 Mutton (Fish) 24 Lt Feet
 25 Mutton Soups

Saturday November 23 1833 Their Majesties Dinner

Potages
 Soupe de Bœuf
 Soupe de Veau
 2^e Purée de Carottes
 Poissons
 Solles
 Saucis
 Beloues
 Chateaufort Piquet
 2 Paulardes braizé
 15^e Hôtes de Bœuf
 10^e Quantités d'agout
 Embrees
 1^e 1/2 Cotelettes de mouton
 1/2 Blanquette de volaille
 1/2 Filets de mouton
 1/2 Pates de volaille
 3^e 1/2 Ris de veau Piquet
 1/2 Saute de Faisans
 1/2 Filets mignons faits
 1/2 Escandau à l'oseille
 1/2 Croquette au Veau
 1/2 Caperolle au ris
 1/2 Puysson au
 1/2 Saute d'Agout au gratin
 Robb
 Beloues
 Mouton de Cabinet
 Choux à la bouillie
 Embrees
 Salade de Poissons
 Potted meat
 Chutney fait
 Ham Frais
 Epinards
 Spinach
 Celari stiva
 Parsifis

Gelée de Pouch
 Gelée de vin
 Soupe de Fruit
 Soupe de Citron
 Soupe d'abricots
 Chateaufort de Pommes
 Cotelettes de ris
 Solusies au Foulton
 Gouton Parisienne
 Gouton Chantilly
 Buffet
 20^e 1/2 Loin of Beef
 10 1/2 Hams of Mutton
 14^e 1/2 Colman's
 10 1/2 Leg of Pork
 17^e 1/2 L. B. Beef
 1 1/2 The King 19 Mr. Henson
 2 1/2 The Queen 20 Mr. Puffin
 3 1/2 Princess Augusta 21 Mr. Davis
 4 1/2 Mr. Bouverton 22 Mrs. Hitchcock
 5 1/2 Mr. Bouverton 23 Mrs. Murray
 6 1/2 Mr. Correll 24 Mrs. Wilson
 7 1/2 Mr. Correll 25 Mrs. Wainman
 8 1/2 Mr. Falkland 26 Mr. Clibborn
 9 1/2 Mr. Falkland 27 Mr. Clibborn
 10 1/2 Mr. Sidney 28 Major Wemyss
 11 1/2 Mr. Baskin 29 Mr. de Wemyss
 12 1/2 Mr. de Wemyss 30 Mr. de Wemyss
 13 1/2 Mr. de Wemyss 31 Mr. de Wemyss
 14 1/2 Mr. de Wemyss
 15 1/2 Mr. de Wemyss
 16 1/2 Mr. de Wemyss
 17 1/2 Mr. de Wemyss
 18 1/2 Mr. de Wemyss

November 23 1833

10 1/2 Trenchard
 Soupe 11 1/2 Chicken
 2^e 1/2 Low mutton
 Cotelettes de mouton
 Salade de Pastreuses
 Eminces de volaille
 Pasty Solly Soufflé
 10 1/2 C. quercus
 1 1/2 Mutton 11 Fowl
 5 1/2 L. B. Pudding
 2 1/2 Mutton 11 Fowl
 4 1/2 L. B. Falkland
 6 1/2 Mutton
 1 1/2 Duches of Gloucester
 Chicken Wash
 11 1/2 Pleasant
 10 1/2 L. B. Taylor
 1 1/2 Beef 10 1/2 Park
 2 1/2 L. B. 1 Fowl 11
 11 1/2 L. B. Correll
 15 1/2 Mutton 10 1/2 Park
 10 1/2 L. B. Baskin
 5 1/2 L. B. Baskin 9 Mutton
 1 1/2 Beef

November 24 1833

20 1/2 Compotelles
 Soupe 11 1/2 Fowl
 20 1/2 11 1/2 Mutton Ham
 10 1/2 11 1/2 Beef 11 1/2 L. B. Pudding
 15 1/2 Fillet of Veal
 2 1/2 Dressed
 Soupe 11 1/2 Fowl 11
 2 1/2 Beef Tongue
 7 1/2 Mutton Cooks
 Soupe 11 1/2 Fowl 11
 2 1/2 Beef Tongue
 20 1/2 Mutton Cooks
 Soupe 2 1/2 Fowl
 20 1/2 11 1/2 Mutton Ham
 17 1/2 11 1/2 Beef 11 1/2 L. B. Pudding
 10 1/2 Fillet of Veal
 17 1/2 Beef 11 1/2 L. B. Pudding
 8 1/2 11 1/2
 5 1/2 11 1/2
 5 1/2 11 1/2
 10 1/2 11 1/2
 5 1/2 11 1/2
 5 1/2 Mutton 11 1/2 Hall 29
 5 1/2 Beef 11 1/2 Nephelasteres
 Stock
 5 1/2 Veal 2 Fowl 11
 11 1/2 Beef 15 1/2 Mutton

Friday November 29, 1833 *Her Majesty's Dinner*

10
Patates
 9^h *Sauces de veau au ris*
Purée de Lentilles
Poissons
Salles *Soupe*
Belettes
 21 *Escalotes de Veau*
 2 *Poulardes Brauzé*
Embrees
 4 *Cotelettes d'agneau*
Fillets de Salles
Fonds de Poireaux
Fillets de Lapereaux
Canards Saucés
Purée de Gibier
 1 *Potes de Colombine*
 4 *Fillets de Colombine*
Potes
 1 *Poulardes*
Woodcock *Blackbirds*
Belettes
Boudin de Cabinet
Beignets de Pommes
Embrees
Calari suva
Falsifis
Epinards
Salade mesnigue
Charcuterie de Pommes
Quets à la Saupé
Maccaroni
Pattés au lait
Licorne au Caffe
Vol au vent
Mouquettes de ris
Pattes en feuilletage
Kougat garni
Purée garnie

Ruffet
 18^h *En l'air of beef*
 20 *Chine of mutton*
 22 *Galantines*
 24 *Le. B. Beef*

 1 *She King*
 2 *She Queen*
 3 *Prince's Augusta*
 4 *Miss Fitzroy*
 5 *Mr Brownlow*
 6 *Miss Mitchell*
 7 *Miss Wilson*
 8 *Madam Marianne*
 9 *Mr Houston*
 10 *Mr Shipman*
 11 *Mr Davis*
 12 *Mr R. Sidney*
 13 *Mr F. Wadson*
 14 *Mr G. Thornton*
 15 *Mr H. Ginner*
 16 *Mr L. Warriner*
 17 *Mr J. Whalley*
 18 *Mr Galtland*
 19 *Mr Galtland*
 20 *Col. Seymour*
 21 *Mr Cushing*

November 29, 1833

11 *Luncheon*
 Soup 2 *to Chickens*
 12 *Mutton* 2 *Boudin*
Cominon de volaille
Cotelettes de mouton
Escalotes de Veau
Pastey *Sally* *Soyles*

 10 *Equerries*
 9^h *Leg Mutton* 1 *to Fowl*
 5 *Mr Sidney*
 22 *Leg Mutton* 1 *to Fowl*
 4 *Mr Galtland*
 1 *to Fowl*

 1 *Duchess's Glace*
Chicken Wash
to Wash of Mutton

 12 *Mr Taylor*
 25 *Mutton*
 4 *Mr Cassell*
 22 *Beef*
 10 *Mr Cushing*
 18 *Mutton* 1 *to Fowl*

November 30, 1833

20 *Compsrollers*
 Soup Wash
 24 *Mr W. Mutton* 25 *Fishes*
 22 *Mr W. Pork*
 23 *Pair of Veal*

 2 *Drapers*
 Soup Wash
 7 *Mr Pork* 1 *to Fowl*
 7 *Housekeepers*
 Soup Wash
 7^h *Mr Pork* 1 *to Fowl*
 Fishes

 22 *Master Cooks*
 Soup Wash
 24 *Mr W. Pork* Fishes
 22 *Mr W. Mutton*
 23 *Pair of veal*

 19^h *Mr W. Pork* 12 *Mr Dumbry*
 7^h 11^h 5 *to Dumbry*
 6^h 11^h 4 *to Morda*
 5^h 11^h 4 *to Porkers*
 9^h 11^h 5 *to Mr*
 6^h 11^h
 6^h *Mutton* Wash 22
 7^h 11^h
 8^h *Mr Pork* Wash 12

 31 *Fowl* 2 *Fowls* 11
 20^h *Beef* 17^h *Mr Mutton*
 21 *Fowl* 6^h *Mutton* *Howels*
 2 *Mutton* *Leck*

Saturday November 20 1823 Their Majesties Dinner

Potages
 2 Potages au ris
 Saucis de veau au Porton
 Julienne
 Poissons
 Truquet Smolts
 Solles
 Relaves
 Salla de mouton
 2 Potages Breuzé
 Saucis 1 Chevreuille Pique
 2 Potages grillés
 Embrees
 12 1/2 Cotelettes d'agneau
 Pices d'agneau
 1/2 1/2 Blanquette de volaille
 Tendrons de veau
 Salmi de Macapies
 Enquilles Dame
 Saucis 23 Dics de veau pique
 Libbotta de Sopraux
 Saucis 1/2 1/2 Fricandau a l'osaille
 Saucis de Trisuns
 Saucis 1/2 1/2 Croquettes de volaille
 Cotelettes de Parc
 Picta
 Trisuns Blackcocks
 Relaves
 Soufle d'amanas
 Pommes au ris
 Embrees
 Calari etruve
 Salsifis
 Sprouts
 Pommes de Terre
 Salmi de Poissons
 Canapies
 Cotelettes
 Haux Foasts

Gelée de Fruit
 Gelée d'eau d'oe
 Creme d'abricot
 Creme de noyau
 Vol au vent
 Truham de ris
 Gâteau genreises
 Croisicents chandilly
 2 Groses Pices
 Duffat
 21 1/2 Saucis de Beef
 14 1/2 Chins of mutton
 12 Galanapies
 Les of Parc
 1/2 1/2 Chickin Patties
 1 Shering 14 Mrs Hyngard
 2 The Ducan 20 Mrs Wilson
 3 Minors Augustus Mrs Mitchell
 4 Lt Mowbray 22 Mrs Warriner
 5 Lt Falkland 23 Lt Colham
 6 Lt Falkland 24 Lt Lake
 7 Lt Crasine 25 Lt P. Minstlan
 8 Lt P. Leamy 26 Lt G. Smith
 10 Lt A. Warriner 28 Lt H. H. H. H.
 11 Lt G. Sherburne 29 Lt G. H. H. H.
 12 Lt G. Watson 30 Lt G. Pratt
 13 Lt H. Gurner 31 Lt G. Grant
 14 Lt J. Whalley
 15 Mr Hudson
 16 Mr Hiffen
 17 Mr Davis
 18 Lt. Seymour

Luncheon
 Soup 2 Lt Colham
 2 1/2 Mutton
 Croquettes de volaille
 Salmi de gibier
 Cotelettes de mouton
 Pastry Jelly Soufle
 10 Equeries
 7 1/2 Mutton 1 Lt Goul
 6 Lt Sidney
 7 1/2 Mutton 1 Lt Goul
 4 Lt Falkland
 7 1/2 Mutton 1 Lt
 1 Duchels of Glaston
 1 Chickin Breast
 12 Pastizaga
 12 Lt Taylor
 21 1/2 Parc 14 1/2 Beef
 1 Goul 12
 1 Lt Groll
 21 1/2 Parc 14 1/2 Mutton
 11 Parc
 15 Lt Crasine
 7 1/2 Mutton 7 1/2 Parc
 1 Lt Sidney
 11 1/2 Gaddock
 1 Lt Phasant

Meat &c received from the 1st of November 1833.

817	Royal Table	20
520	Luncheon	25
20	Duchess of Glaston	20
100	St. Edmund's mess	20
120	St. Fulkhurst	25
290	St. Gifford	25
220	St. Gifford	25
100	St. Gifford	10
20	St. Gifford	5
990	Campbell's	25
93	Drapers	25
150	Housekeeper	25
990	Master Cooks	25
300	Silver Purvey	25
150	Coffee Room	25
120	Housekeeper	25
120	Coal Purvey	25
180	Pump Room	20
2511	Stall	20
498	Ward	20
250	Butcher	20
9227		

Poultry

Turkeys	12
Duckets	50
Fowls	224
Chickens	221
Geese	108
Swans	422
Parquet Hts	73
Woodcocks	17
Sandwich	54
Teal	4
Wild Ducks	10
Partridges	52
Snipes	42
St. Gifford	2
Pigeons	5
Pheasants	5

Game &c received from the 1st to the 20th of November 1833.

6	Pheasants	St. Gifford
2	Hares	Wushey Park
2	Ducks	Wushey Park
6	Pheasants	St. Gifford
2	Partridges	St. Gifford
4	Hares	St. Gifford
6	Pheasants	St. Gifford
6	Partridges	Richmond Park
5	Hares	Richmond Park
2	Blackcocks	Richmond Park
4	Pheasants	Richmond Park
4	Partridges	New Forest
1	Woodcock	New Forest
15	Snipes	New Forest
7	Hares	New Forest
12	Pheasants	Wushey Park
6	Rabbits	Wushey Park
2	Woodcocks	St. Gifford
1	Leg of Pork	St. Gifford
6	Hares	St. Gifford
12	Pheasants	Wushey Park
2	Rabbits	Wushey Park
2	Woodcocks	Wushey Park
1	Goose	St. Gifford
2	Hares	St. Gifford
1	Pheasant	Richmond Park
2	Hares	New Forest
1	Hare	New Forest
10	Goose	St. Gifford
12	Pheasants	Wushey Park
6	Hares	Wushey Park
6	Hares	St. Gifford
6	Pheasants	Richmond Park
10	Hares	Richmond Park
2	Hares	Wushey Park
10	Rabbits	Wushey Park
7	Snipes	New Forest
6	Woodcocks	New Forest
2	Pheasants	New Forest
2	Blackcocks	New Forest
1	Staunch of Deer	St. Gifford
2	Pheasants	Wushey Park
5	Rabbits	Wushey Park
1	Staunch Mutton	St. Gifford
20	Pheasants	St. Gifford
2	Hares	New Forest
1	Hare	Wushey Park
10	Goose	St. Gifford
2	Pheasants	Wushey Park
5	Hares	New Forest
2	Partridges	New Forest
7	Woodcocks	New Forest
12	Snipes	New Forest
2	Hares	New Forest
12	Pheasants	St. Gifford
1	Woodcock	St. Gifford
2	Rabbits	St. Gifford
2	Staunch Deer	Richmond Park
4	Pheasants	New Forest
2	Hares	New Forest
1	Hare	New Forest
10	Pheasants	Wushey Park
10	Rabbits	Wushey Park
5	Pheasants	Wushey Park
2	Blackcocks	Wushey Park
4	Pheasants	New Forest
5	Woodcocks	New Forest
16	Snipes	New Forest
2	Pheasants	New Forest
1	Hare	New Forest
6	Pheasants	Richmond Park
16	Hares	Richmond Park
2	Partridges	Wushey Park
1	Woodcock	Wushey Park
2	Hares	Wushey Park
7	Pheasants	Wushey Park
2	Rabbits	Wushey Park
1	Woodcock	Wushey Park
6	Hares	St. Gifford

December 1. 1833

23 ^d	2 Pheasants	} Woodhouse
	2 Hares	
25	1 do	Wrighton Hunt
26	1 Collar of venison	La Hill
	2 Hares	} Windsor Park
12	Pheasants	
	2 Woodcocks	
28	1 Blackcock	} New Forest
	2 Woodcocks	
	1 Pheasant	
	50 Snipes	
	11 Hares	Bushy Park
	2 Pheasants	} New
	1 Woodcock	
29 th	5 Pheasants	} Bushy Park
	1 Partridge	
30 th	4 Hares	Windsor Park
	4 do	} Windsor Park
	2 Pheasants	
	2 Woodcocks	
	3 Rabbits	

Comptrolless
 Soup 2 1/2 do Fowls
 22 1/2 do Mutton Ham
 20 1/2 do Beef 1/2 do Sir Padington
 100 Gallies of veal

Dressers
 Soup 1 1/2 Fowl
 2 1/2 do Beef Tongue

Housekeeper
 Soup 1 1/2 Fowl
 1 1/2 do Beef Tongue

Master Cooks
 Soup 2 1/2 Fowls
 1 1/2 do Beef Ham
 22 1/2 do Mutton 1/2 do Sir Padington
 10 Gallies of veal

19 1/2 do Beef 1/2 do L. Partry
 7 1/2 do do 5 do Room
 6 1/2 do do 2 do Mowds
 7 do do 2 do Pinders
 7 do do 6 do P. Mow
 9 1/2 do do 2 do Upholsters
 7 1/2 do do
 53 Mutton } Hall 38

Stock
 57 1/2 Veal 2 Fowls
 17 do do 10 1/2 do Mutton
 24 do do 12 do do

Sunday December 1. 1833 Their Majesties Dinner

Potages
 28 Mouton a la King
 Creme de ris
 Poissons
 Haricots Salles
 Epaves
 Relaves

Sauces
 1 Mouton a la King
 Embrees

28 Cotelettes de mouton
 Blanquette de Faisans
 Cabillauds au Pommes de terre
 2 Sauts de volaille
 2 Poultes decoupee
 Salami de Suisse
 Pates de Faisans
 1 Escallops de Mouton

Rots
 1 Snipes
 Faisans
 Relaves

28 Maigress de Pommes
 Boudin a l'angloise
 Carottes
 Coleri de vea Salade homarde
 Potages
 Potted meat
 Sprouts Macaroni
 Sals de vin Creme de Faisans
 Vol au vent Meringue
 Sauce d'orange Cosquilles
 Patisserie garnie Patisserie garnie

Druffet
 22 Tu loin of Beef
 15 Spine of Mutton
 22 Galumnappe
 1 Roasted Turkey
 1/2 do Sir Padington

28 Luncheon
 Soup 2 1/2 do Chickens
 7 1/2 do do 1/2 do Parks
 Cotelettes de mouton
 Pommes de volaille
 Salami de Suisse
 Patisserie Jelly Soufle

28 Equeries
 2 1/2 do do 1 1/2 do Fowl
 6 do do Sir Sidney

7 1/2 do do 1 1/2 do Fowl
 4 do do Sir Goldblane

7 1/2 do do
 1 Dishes of Gloucester
 Chicken Morte

1 Chicken 1/2
 10 do do Sir Taylor

9 1/2 do do 17 1/2 do Mutton
 6 do do Sir Corroll

18 1/2 do do 2 do Chickens
 10 do do Sir Castine

12 1/2 do do 7 do Mutton
 1 do do Sir Sidney
 Soup 1 do do
 15 Pheasant

1 The King 11 Sir C. Groudon
 2 The Queen 11 Sir H. Gurner

3 Prince's Augusta 11 Sir J. Whalley
 4 Sir Marmont 11 Sir Goldblane

5 Miss Wynyard 11 Sir Goldblane
 6 Miss Wilson 11 Mr. Hutton

7 Miss Mitchell 11 Mr. Thiffner
 8 Mrs. Manners 11 Mr. Davis
 9 Sir G. Watson 11 Sir J. Parnham
 10 Sir H. Sidney

Tuesday December 3rd 1833 Her Majesty's Dinner

	Potages		Sole de veau
2	Soupe de Veuf		Sole de veau
	Soupe de veuf		Crema de jambons
	à la bretonne		Crema au veuf
	Poissons		Soupe allemande
	Cabillaud		Oufs à la reine
	Selles	Opereaux	Cotelettes de Pannes
	Relevés		Mousses à la crème
23	Sigot de mouton		3 Grosse Pièces
2	Poulardes braizé		
16	Fillets de veau Bourgeois		
	Faisans braizé		
	Embressés		
	Cotelettes de Porc		
2	Pieds d'agneau		
	Fillets de moutons		
	Blanchette de volaille		
	Fillets de Lapereaux		
	Purée de gibier		
1	Pates de volaille		
2	Poulets decoups		
4	Pis de veau piqué		
1	Fricandou au l'ail		
2	Poulets braizé		
2	Perdreaux braizé		
	Pots		
	Faisans	4	Seal
	Soufflé	20	Leeks
	Relevés		
	Boudin de Cabines		
	Soufflé au cois		
	Embressés		
	Celeri stewe		
	Salsifis		
	Sprouss		
	Epinards		
	Potted meat		
	Maccaroni		
	Cannelles		
	Langues d'anchois		

Tuesday December 3rd 1833

	Punchoon		27 Compsothies
	Soupe	18	Chickens
9	St. Beef		
	Cotelettes de mouton		
	Solani de Broccoli		
	Escallops de veau		
	Pastry	Sally	Soufflé
	3 Agurries		
7	Beef	11	Fowl
	St. Sunday		
9	Beef	11	Fowl
	St. Falsland		
7	Beef	11	Fowl
	Duchels of Gloucester		
	Chicken Wash		
	St. Mutton		
	St. Taylor		
7	Mutton	9	Poin of Veal
	St. Carroll		
15	Mutton		
	St. Eskimo		
14	Mutton		
	St. Sunday		
	Fish	10	Fowl
7	Loir of mutton		

Thursday December 5. 1833 Their Majesties Dinner

Potages
 Au Choux
 Creme d'orge
 Poissons
 Salles Sauce
 Smelts
 Relieves
 Soupe au veau au gratin
 2 Potatoes Braizé
 10 Quenelles d'arroseau
 Sarrabou aux epinards
 Entrees
 Cotelettes de Porc
 Pieds d'agneau
 Sauce de Painsans
 Filets de Salles
 Potatoes Braizé
 Perdreaux Braizé
 Boudin au Saffraun
 Boudin a la reine
 Pots
 1 Potatoes & Smelts
 Painsans
 Relieves
 Mouton de Pommes
 Brinche Choux
 Entremets
 2 Salade d'herbes
 Salade de Poissons
 Salsifis
 Choufflars
 Potted meat
 Caneux au gratin
 Gelée macedoine
 Creme au Pistache
 Soupe a l'orange
 Coquilles de Doires
 Danielles aux amandes
 Gel au vent de Pommes

Salades en feuilles
 Sarrabou de mille fruits
 Duffet
 18 Sir John of Beef
 20 Chines of mutton
 22 Salamander
 Leg of Pork
 24 Sir J. D. Beef
 26 Sweet Pudding
 1 Pates de volaille
 The King
 The Queen
 Prince's Augusta
 Lt Westmoreland
 Lt Carrine
 Lt Falkland
 Lt Falkland
 Lt P. Sidney
 Lt F. Wilson
 Lt G. Thomson
 Lt Sir G. Turner
 Lt Sir W. Walker
 Genl. Whiffles
 Miss Wynne
 Miss Wilson
 Mrs. Eden
 Mrs. Marianne
 Mrs. Hudson
 Mrs. Phipps
 Sir E. Anson
 Col. Wynyard
 Col. Seymour
 Mrs. Davis
 Genl. Macdonald

Thursday December 5. 1833

12 Luncheon
 Soup 2 to Chickens
 14 Beef
 Cotelettes de mouton
 Saucissons
 16 1. Camille de volaille
 17 2. Poultry Jelly Soufflé
 3 Equeries
 18 Beef 11 Fowl 11
 19 Lt Sidney
 20 Beef 11 Fowl 11
 21 Lt Falkland
 1 Fowl 11
 Dukes of Gloucester
 Christian Bitch
 Lt Partridge
 Lt Taylor
 22 Beef 11 Lt Liver
 23 Mutton
 Lt Carroll
 Lt Carrine
 24 Beef 11 Mutton
 1 Lt Sidney
 Fish 1 Chickens 11

24 Compromised
 Soup Wash
 25 Lt W. Mutton Bacon
 26 Lt Beef M. Fine Pudding
 27 Pair of veal
 28 Dressed
 Soup Wash
 29 Lt Beef 1 Lt Fowl
 30 Housekeeper
 Soup Wash
 31 Lt Beef 1 Lt Fowl
 32 Master Cooks
 Soup Wash
 33 Lt W. Mutton Bacon
 34 Lt Beef M. Fine Pudding
 35 Pair of veal
 36 Lt Beef 11 Lt P. Sidney
 37 Lt 11 Lt P. Sidney
 38 Lt 11 Lt P. Sidney
 39 Lt 11 Lt P. Sidney
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 98 Lt 11 Lt P. Sidney
 99 Lt 11 Lt P. Sidney
 100 Lt 11 Lt P. Sidney

Saturday December 7. 1833 Their Majesties Dinner

Potages
 Purée de Faisans
 Bonne Femme
 Sauce d'orge
 Poissons
 Turbot Belles
 Saumon
 Chateaux
 11 Cotes de Veuf
 2 Poulardes Braizé
 12^{es} Langue de veau
 13^{es} Faisans au Gruffes
 Entrecôtes
 14^{es} Cotelettes de mouton
 15^{es} Cervelles de veau
 Sauce de Faisans
 Filets de volaille
 16^{es} Escallops de mouton
 Escallops de Faisans
 Cabillana à la Creme
 Tendrons de veau
 Pates de mouton
 Croquettes aux huîtres
 Croquettes de volaille
 17^{es} Cotelettes de veau
 Rots
 Faisans 2 Tripes
 Canards Sauvage 3
 Relevés
 Soufflé d'ananas
 Croquettes de ris
 Crème
 Pâté ment
 Macaroni
 Salade de poisons
 Salade Hollandaise
 Celari civea
 Salades
 Epinards
 Sprouts

Gelée de vin
 Gelée de café
 Blancmanger
 Crème de Framboise
 Volauvent d'abricots
 Turban de ris
 Flanc meringues
 Gâteau de Pommes
 3 Grosse Pieces

Buffet

18^{es} Loin de Bœuf
 19^{es} Achine de Mouton
 20^{es} Salamanfray
 21^{es} H. B. Bœuf
 1 The King 20 Princeps Augusta
 2 The Queen 21 Miss Eden
 3 Lt Westmoreland 22 North Marium
 4 Lt Carroll 23 Genl Woodhouse
 5 Lt Falkland 24 Lt Murray
 6 Lt Castine 25 Lt Luge
 7 Lt de Gex 26 Lt Belles
 8 Lt Carroll 27 Sir J. Wells
 9 Lt Falkland 28 Sir F. Wood
 10 Sir W. Pakenham 29 Sir J. Boscawen
 11 Lt de Gex 30 Lt Morrill
 12 Sir J. Wilson
 13 Sir G. Thomson
 14 Sir H. Gurney
 15 Capt. Woolmer
 16 Mr. Piffner
 17 Mr. Davis
 18 Miss Murray
 19 Miss Wilson

Saturday December 7. 1833

10 Luncheon
 Soup 2 Lt Chickens
 11 Mutton
 Cotelettes de Mouton
 Tranches de volaille
 Cotelettes de veau
 Partry Jelly Soufflé
 12 C. gueries
 13 Mutton 1 Fowl 11
 14 Lt G. Sidney
 15 Mutton 1 Fowl 11
 16 Lt Falkland
 17 Mutton 1 Fowl 11
 18 Dukes of Gloster
 Chicken Wash
 19 Lt Hara
 20 Lt Taylor
 Fowl 11 Beef 11
 21 Lt Carroll
 22 Pork 13 Suet
 23 Mutton 3 Sausages
 24 Lt Carrine
 25 Pork 2 Suet
 26 Lt Chickens
 27 Lt Sidney
 Fish 11 Pheasant
 28 Sir A. Warrar
 29 Lt Chickens Soup

29 Comptrollers
 Soup 13 Trife
 30 Lt W. Mutton Wash
 31 Lt W. Park 21 Meat Bunning
 32 Breast of Veal
 33 Dressers
 Soup Wash
 34 Lt Mutton 11 Bowl
 35 Housekeeper
 Soup Wash
 36 Lt Park 11 Fowl
 37 Master Cooks
 Soup 2 Trife
 38 Lt W. Mutton Wash
 39 Lt W. Park 21 Meat Bunning
 40 Breast of Veal
 41 Lt W. Park 21 Lt Partry
 42 Lt W. Park 5 Lt Boon
 43 Lt W. Park 4 Lt Warrar
 44 Lt W. Park 4 Lt Warrar
 45 Lt W. Park 5 Lt Warrar
 46 Lt W. Park 5 Lt Warrar
 47 Lt W. Park 5 Lt Warrar
 48 Lt W. Park 5 Lt Warrar
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 58 Lt W. Park 5 Lt Warrar
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 60 Lt W. Park 5 Lt Warrar

Stock

50 Veal 2 Fowls
 51 Beef 13^{es} Sides of Mutton
 52 Pork 11^{es} 6 Mutton Warrar
 53 Suet

Wednesday December 11 1833 Their Majesties Dinner

Potages
 Macaroni blanc
 Foulonnes
 Crème d'orge
 Poissons
 Cabillaud Lemons
 Soles
 Relaves
 21/2 Pate des Poulets
 22 Poitrine de Boeuf
 19/1 Sauce de veau figue
 2 Poulardes Braizé
 Embrais
 6/3 Cotelettes de veau
 Sauce de Sureau
 4 Crevettes de veau
 Filets de merlans
 8/2 Escallops de maison
 4 Filets de volaille
 Salmi de gibier
 1 Corniche de volaille
 20 Moutons au gratin
 Landing 1/1 Sauce Piquée Braizé
 2 Poulardes au choux
 3 Poulets Braizé
 Rots
 1 Poularde de Paris
 Faisans 2 Hilda Ducks
 Relaves
 Soufle de vanille
 Moutons de Pommes
 Embrais
 Salades
 Celeri cru
 Epaves
 Choufleurs
 Salade de Poissons
 Potage maub
 Champignons
 Houilles frits

Liqueur de vin
 Liqueur de giroles
 Crème de nouveau
 Crème au thé
 Vol au vent
 Biscuits de Savoie
 Pain à la Duchesse
 Liqueur à la Flamande
 2 Liqueur D'orange
 Puffet
 22/2 Sir John of Mact
 19/2 Achine of mutton
 22 Salamander
 Sir Leo of Park
 15/1 St. D. Wolf
 1 Pates de volaille
 1 The King 10 Sir Hallam
 2 The Queen 19 Miss Fox
 3 Prince's Augusta 20 Mr Fox
 4 Sir Carroll 21 Sir St Fox
 5 Sir Castlereagh 22 Miss Wynne
 6 Sir Westmoreland 23 Miss Wilson
 7 Sir FitzClarence 24 Miss Oram
 8 Sir Able Fox 25 Mr St. Mauron
 9 Sir Carroll 26 Mr Sturson
 10 Sir FitzClarence 27 Sir Pitt Rivers
 11 Sir P. Sidney 28 Sir P. Seymour
 12 Col. Fox 29 Sir St. FitzPatrick
 13 Sir St. Edmund 30 Sir St. FitzPatrick
 14 Sir St. Edmund 31 Mr Davis
 15 Sir St. Edmund
 16 Sir St. Edmund
 17 Sir St. Edmund

Wednesday December 11 1833 (92)

12 Dumcheon
 Soup 2 1/2 Chickens
 6/3 St. Mutton 12 Larks 11
 Cotelettes de maison
 Salmi de gibier
 Escallops de veau
 Partry Jelly Soufle
 15 Equeries
 21/2 Sir Mutton 11/2 Fowl
 6 Sir Sidney
 7/2 Mutton 11/2 Fowl
 4 Sir FitzClarence
 1 Fowl 11
 4 Sir FitzClarence
 Souf mutton
 1 Duchesse of Gloucester
 2 Noel Fox
 1 St. Purbridge
 10 Sir Taylor
 12/2 Mutton 4/2 Park Fox
 1 Fowl 11
 10 Sir Carroll
 12/2 Mutton 2 Chickens 11
 15/1 Park
 12 Sir Castlereagh
 6/3 Mutton 2 Dumfries
 2 Park 1 Fowl 11
 1 Sir Sidney
 Fish 1 Mutton Fowl
 1 Sir FitzClarence
 Shoulder of Mutton
 1 St. Purbridge

21 Crampoblers
 Soup Fish
 22 St. Mutton Bacon
 20/3 St. Old Park 6 Sausages
 11 Souf of veal
 2 Dressed
 Soup Fish
 8 St. Mutton 1 St. Fowl
 7 Housekeeper
 Soup 1 St. Fowl
 7/2 St. Mutton Fish
 20 Mutton Cooks
 Soup Fish
 22 St. Old Mutton Bacon
 22/2 St. Old Park 6 Sausages
 12 Souf of veal
 20 St. Old Park 12 P. Purbridge
 7/2 11 5 G. Poore
 6 11 4 St. Mair
 5 11 4 St. Porter
 10 11 6 B. Mair
 6/3 11
 6/2 Mutton } Hall 91
 8/2 11
 6/2 St. Park } Ward 18
 Stock
 5/2 Veal 2 Fowl 11
 14/2 Mutton 12 St. Mutton
 6/2 Mutton Bacon 6 Mutton Hounds

Thursday December 12 1833 Their Majesties Dinner

Potages
 2 Cochepot de Poulets
 Crema de ris
 Cressy

Poissens
 Jusbot Harouga
 Polles Saucis

Relaves
 Coulotte de Bœuf
 2 Poulets grillés
 1 Chevenuille piquée
 3) 2) Poussardes Breizé
Entrées
 6) 1) Cotelettes de mouton
 Pices d'agneau
 Filets de Polles
 Sauce de Sairans
 2) Sauce de volaille
 Filets de Lapereaux
 1) Pates de volaille
 Dunes de gibier
 Boudiers a la saive
 Boudiers de Lapereaux
 2) Poissons de volaille
 3) 1) Poissine de volaille piquée
Pois
 1) Poussarde + Seal
 Sairans

Relaves
 Dommus au ris
 Pispolles de Franboise
Entrées
 Salsifis
 Sea Kale
 Sprouts
 Coleri stova
 Pottid ganne
 Macaronis
 Salade d'homards
 Chaus au fromage

Gelée d'orange
 Gelée mesangue
 Crema au chocolat
 Crema de Fruit
 Farfelles de Dommus
 Nottes en feuilletage
 Sauce à l'orange
 Daisolles à la crema
 Volau vent d'abenois
 Sabeau neapolitain

Muffet
 2) 1) Sir John of Beef
 2) 1) Chines of mutton
 2) 1) Salamandry
 2) 1) Cypres 12

1) The King 10 Miss Wynyard
 2) The Queen 11 Miss Wilson
 3) Princeps Augusta 12 Miss Eden
 4) St. Westmeath 13 Miss Monahan
 5) Sir Cornwall 14 Mr. Haussen
 6) Sir Cornwall 15 Mr. Piffner
 7) Sir Falkland 16 Mr. Davis
 8) Sir P. Sidney 17 Mr. W. Sams
 9) Sir G. Fitz Clarence 18 Col. Dunch
 10) Sir G. Fitz Clarence 19 Col. Wynyard
 11) Sir G. Haussen 20 Mr. Wynn
 12) Sir G. Haussen 21 Mr. Wynn
 13) Sir G. Turner 22 Mr. Lichfield
 14) Sir G. Haussen
 15) Sir G. Haussen
 16) Sir G. Haussen
 17) Mrs. Cornwallis
 18) Ladies Cornwallis

Thursday December 12 1833

Punchoon
 1) Soup 2) 1) Chickens
 2) 1) Beef
 3) 1) Cotelettes de mouton
 4) 1) Salme de Poudreaux
 5) 1) Cotelettes de veau
 6) 1) Parsley 2) 1) Souffle

Equeries
 7) 1) Beef 11 1) 1) Fowl
 8) 1) St. Sidney
 9) 1) Beef 11 1) 1) Fowl
 10) 1) St. Falkland
 11) 1) Beef 11
 12) 1) St. Fitz Clarence
 13) 1) Chickens 11
 14) 1) Ducks of Gloucester
 15) 1) Chickens 11
 16) 1) Mutton 11
 17) 1) St. Taylor
 18) 1) Beef 11 1) 1) Fowl 11
 19) 1) Mutton
 20) 1) St. Cornwall
 21) 1) Chines Mutton
 22) 1) St. Cornelia
 23) 1) Beef 11 1) 1) Water Duck
 24) 1) Mutton 11 1) 1) Chickens
 25) 1) St. Sidney
 26) 1) Mr. Mutton
 27) 1) St. Mr. Fox
 28) 1) 1) Fowl

Campbell's
 29) 1) Soup 1) 1) Wash
 30) 1) Mr. Mutton 1) 1) Bacon
 31) 1) 1) Beef 1) 1) Mrs. Pudding
 32) 1) 1) Fowl of veal 1) 1) Meat Pie

Dresses
 33) 1) Soup 1) 1) Wash
 34) 1) 1) Beef 1) 1) 1) Fowl

Hauschoper
 35) 1) Soup 1) 1) Wash
 36) 1) 1) Beef 1) 1) 1) Fowl

Master Cooks
 37) 1) Soup 1) 1) Wash
 38) 1) Mr. Mutton 1) 1) Bacon
 39) 1) 1) Beef 1) 1) Mrs. Pudding
 40) 1) 1) Fowl of veal 1) 1) Meat Pie

41) 1) Beef 11 1) 1) St. Sidney
 42) 1) 1) 1) 1) St. Poorn
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 44) 1) 1) 1) 1) St. Pours
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 46) 1) 1) 1) 1) 1) Wash 90
 47) 1) 1) 1) 1) 1) Wash 18

Stocks
 48) 1) Veal 1) 1) Fowl 11
 49) 1) Beef 1) 1) Mrs. Mutton
 50) 1) 1) Chickens 1) 1) 1) Fowl

Saturday December 14. 1833 Their Majesties Dinner

Potages
 23 Mouton à l'orge
 Fumonne
 Au nouilles
 Pajsons
 Polles Gubot
 Harans
 Relaves
 16 Crues de Mouton Marigé
 1 Chopan au Soufflé
 9 Ligot d'agneau
 2 Poulard Marigé
 Carrees
 23 Cotelettes de mouton
 Filets de Polles
 Tendrons de veau
 2 Trittem de volaille
 2 Salmis de gibier
 7 Pates de mouton
 Pissine de volaille piqué
 Pissine aux Souffles
 Sauce de Faisans
 2 Sauce de volaille
 1 Saucy 1 Fricandeau à l'oseille
 Arrouettes de volaille
 Pates
 Souces
 Soupes
 Relaves
 Charlotte de Pommes
 Patelettes à la Mère Jeanne
 Carrements
 Gelée stur-u
 Patisés
 Semoule
 Potted meat
 17 Fricassee à la gelée
 Cornes au gratin
 Epinards
 Harans Toasts

Gelée d'eau d'or
 Gelée d'orange
 Crème de noyau
 Crème d'abricots
 Vol au vent
 Grosse meringue
 Nombres
 Glace de Fruit
 2 Grosse Pieces
 Buffet
 23 Sir John W. Daef
 43 Whines of mutton
 43 Galamandus
 1 St Leg of Pork
 1 The King 18 Mr. Dundas
 2 The Queen 19 Mr. Russell
 3 Princess Augusta 20 Mrs. Wynn
 4 St. Westminster 21 Mrs. Wilson
 5 St. Falkland 22 Mrs. Bann
 6 St. Falkland 23 Mrs. Murray
 7 St. Fitz Clarence 24 Col. St. Murray
 8 St. Fitz Clarence 25 Mr. Murray
 9 St. Mr. Carr 26 Sir J. Carr
 10 Col. Carr 27 St. Carr
 11 Sir St. Murray 28 Col. Mackenzie
 12 Sir J. Watson 29 Mr. Carr
 13 Sir St. Thompson 30 Mr. Carr
 14 Sir St. Thompson 31 Col. Carr
 15 Sir St. Taylor 32 St. Carr
 16 Sir St. Carr
 17 Sir St. Carr

Saturday December 14. 1833

12 Luncheon
 Soup 2 St. Chickens
 2 St. Mutton
 C. scallops de Fricandeau
 Cotelettes de mouton
 Salmis de gibier
 Pasty Sally Soufflé
 2 Equarries
 23 Leg Mutton 1 St. Fowl
 6 St. Pudding
 7 St. Mutton 1 St. Fowl
 14 St. Falkland
 1 St. Fowl
 14 St. Fitz Clarence
 1 St. Chicken
 1 Duches of Gloucester
 1 Chicken with
 1 St. Partridge
 1 St. Pudding
 Fish 1 St. Chicken
 13 St. Taylor
 10 Mutton 2 Deaf
 4 St. Liver 1 Fowl 11
 10 St. Carr
 14 St. Pork 14 St. Mutton
 2 Chickens 11
 12 St. Carr
 7 Deaf 6 St. Pump Steaks
 1 Fowl 11 1 Wild Duck

23 Comptrollers
 Soup 10 Tripe
 23 St. Mutton Wash
 23 St. M. Pork Meat Pie
 11 Pair of mutton
 2 Dishes
 Soup Wash
 23 St. Mutton 1 St. Fowl
 7 Housekeeper
 Soup Wash
 7 St. Pork Tripe
 1 St. Fowl
 23 Master Cooks
 Soup 10 Tripe
 23 St. Mutton Wash
 15 St. M. Pork 23 Meat Pie
 12 Pair of veal
 14 St. M. Pork 2 St. Pudding
 6 St. Carr 5 St. Carr
 7 St. Carr 4 St. Carr
 6 St. Carr 14 St. Carr
 7 St. Carr 6 St. Carr
 8 St. Carr 14 St. Carr
 9 St. Carr 14 St. Carr
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Potages
 Omelette de Mouton
 23. Au Lait
 Creme de ris
 Poissons
 Cabillaud. Epurés
 Solles Farinon
 Relaves
 24. Omelette de Mouton
 2 Poulardes braizé
 1 Chervillette Pique
 11 Dindon roti
 23. Cuisines
 5. Cotelettes d'agneau
 Carottes de veau
 Sauce de Lait
 Blanquette de Faisans
 23. Des de veau pique
 5. Salami de gibier
 5. Pates de Mouton
 Emince de volaille
 Croquettes paine
 Poulard de marlans
 Chateausse de Languedoc
 Crustade en Sauc
 Simballe roulé
 Dots
 Pource Grosse
 Faisans Saucis
 Relaves
 26. Dons 2. Sauce a la mailla
 Pommes au ris
 Parsternets
 Coleri stura
 Salsifis
 Sauc kate
 Epinards
 Potted meat
 Macaroni
 Canelles

Salade de Poissons
 Gelée de vin
 Gelée au café
 Blanc-mange
 Creme de framboise
 Croquettes de Pommes
 Sauce de Pommes
 Craissons a la Charante
 Croquettes de ris
 Buffet
 20. Sir linn of Beef
 16. China of mutton
 23. Salamander
 1. Roasted Turkey
 Sambon aux epinards
 Mousch of Languedoc
 1. The King 14. Mr. Husson
 2. The Queen 10. Mr. Shipper
 3. Prince of Anhalt 11. Mr. Dimes
 4. Sir Westmoreland 22. Miss Weston
 5. Sir Carrall 20. Miss Wynne
 6. Sir Falkland 24. Miss Eden
 7. Sir M. Fox 25. Miss Manning
 8. Sir Carrall 29. Sir J. G. Murray
 9. Sir Falkland 27. Capt. de Ross
 10. Col. Fox 28. Col. Wynne
 11. Sir P. Sidney 29. Sir J. Woodroffe
 12. Sir Fitz Clarence 30. Sir J. Custance
 13. Sir Fitz Clarence 31. Sir J. Shipper
 14. Duke of Argyll 32. Sir G. Clark
 15. Sir J. Watson 33. Baron Vane
 16. Sir G. Throubort Justice 34. Sir G. Clark
 17. Sir G. Throubort 35. Sheriff of the County
 18. Sir G. Murray

2. Mutton
 Soup 2. 1/2 Chicken
 2. 1/2 Beef
 Cotelettes de mutton
 Cotelettes de veau
 Croquettes de volaille
 Parsley Jelly Soufflé
 2. Equeries
 7. Beef 1/2 1. Fowl 1/2
 5. Sir Sidney
 7. Beef 1/2 1. Fowl 1/2
 4. Sir Falkland
 7. Beef 1/2
 2. Sir Fitz Clarence
 6. Beef 1/2 2. Solas
 1. Duches Gaster
 22. Beef 1/2
 11. Horse
 13. Sir Taylor
 10. Beef 1/2
 16. Sir Carrall
 21. Beef 1/2 5. Mutton
 2. Sir Custance
 15. Beef 1/2 2. Mutton
 1. 1/2 Chicken

2. Comprollers
 Soup 2. 1/2 1/2 Fowls
 25. 1/2 1/2 Mutton Ham
 20. 1/2 Beef 1/2 1/2 Fowls
 15. Fillet of veal
 2. Dressed
 Soup 1. 1/2 Fowl
 2. 1/2 Beef 1/2 Fowl
 7. Housekeeper
 Soup 1. 1/2 Fowl
 3. 1/2 Beef 1/2 Fowl
 20. Master Cooks
 Soup 2. 1/2 Fowls
 20. 1/2 1/2 Mutton Ham
 22. 1/2 Beef 1/2 1/2 Fowls
 19. Fillet of veal
 20. Beef 1/2 2. Sir Taylor
 10. 1/2 5. Sir Carrall
 7. 1/2 4. Sir Custance
 7. 1/2 4. Sir Custance
 11. 1/2 5. Sir Carrall
 29. 1/2 1/2
 31. Mutton 1/2 1/2
 33. Veal 2. Fowls 1/2
 17. Beef 1/2 1/2 1/2 Mutton
 7. Beef 1/2 1/2 1/2

Thursday December 19th 1833 Their Majesties Dinner

Potages
 2 Mouton à la mode
 3 Brochet de Doules
 Soupe de riz
 Poissons
 Turbot
 Filets Filets
 Relishes
 Filets de veau
 2 Dautardes braizé
 24th Poissine de veau
 1 Chavrenille figue
 Embroid
 7th Cotelettes de mouton
 Soufflé de veau
 3 Filets de volaille
 1 Pates de volaille
 Filets de Filets
 2 Currie de Supremes
 Filets de Filets
 Escallops de veau
 Choucroute de Legumes
 Croustade au pain
 13 Chapon braizé figue
 Filets braizé
 Pates
 1 Dautardes 20 Larks
 4 Partridges
 Relishes
 Sauce Brunswick
 Soufflé au riz
 Embroid
 Salade hollandaise
 Canapies d'anchois
 Macaroni
 Salade à la gelée
 Salsifis
 Coleris stura
 Sea Kale
 Sprouts

Solée d'eau d'or
 Solée mouton
 Soupe à la vanille
 Soupe de pain
 Soupe Pommes
 Soupe à la viande
 Coquilles de Poires
 Salades en feuilletage
 Pâtis garnis Pâtis garnis
 Pâtis garnis Pâtis garnis
 2 Grosse Pices

Ruffet
 10th Sir John de Wolf
 10th Chino & mouton
 4th Galvanisation
 " G. B. Wolf
 1 Ruffed Grouse
 4th Braunch of mouton
 4th Sweet Pudding

1 The King 15 Mr. Houston
 2 The Queen 14 Mr. Siffner
 3 The Princess 13 Mr. Lewis
 4 The Duke of Devon 12 Mr. Pitt
 5 The Duke of York 11 Mr. Fox
 6 The Duke of Cornwall 10 Mr. Pitt
 7 The Duke of Kent 9 Mr. Pitt
 8 The Duke of Gloucester 8 Mr. Pitt
 9 The Duke of Edinburgh 7 Mr. Pitt
 10 The Duke of Cambridge 6 Mr. Pitt
 11 The Duke of Sussex 5 Mr. Pitt
 12 The Duke of Northumberland 4 Mr. Pitt
 13 The Duke of Norfolk 3 Mr. Pitt
 14 The Duke of Devonshire 2 Mr. Pitt
 15 The Duke of Devonshire 1 Mr. Pitt
 16 The Duke of Devonshire 1 Mr. Pitt
 17 The Duke of Devonshire 1 Mr. Pitt

December 19 1833 Thursday

2 Turkeon
 Soup 2 Chickens
 8th St Beef
 Cotelettes de mouton
 Cotelettes de veau
 Emince de volaille
 Passy Jelly Soufflé
 10 Equeries
 8th St Beef 1 Fowl 11
 9 St Beef 1 Fowl 11
 10 St Beef 1 Fowl 11
 11 St Beef 1 Fowl 11
 12 St Beef 1 Fowl 11
 13 St Beef 1 Fowl 11
 14 St Beef 1 Fowl 11
 15 St Beef 1 Fowl 11
 16 St Beef 1 Fowl 11
 17 St Beef 1 Fowl 11
 18 St Beef 1 Fowl 11
 19 St Beef 1 Fowl 11
 20 St Beef 1 Fowl 11
 21 St Beef 1 Fowl 11
 22 St Beef 1 Fowl 11
 23 St Beef 1 Fowl 11
 24 St Beef 1 Fowl 11
 25 St Beef 1 Fowl 11
 26 St Beef 1 Fowl 11
 27 St Beef 1 Fowl 11
 28 St Beef 1 Fowl 11
 29 St Beef 1 Fowl 11
 30 St Beef 1 Fowl 11

24 Comptrollers
 Soup Wash
 22nd St Beef Mutton Bacon
 21st St Beef 1/2 Fine Pudding
 20th Fillet of veal 1/2 Meat Pie
 19th Soups 1 St Fowl
 18th St Beef Mutton Wash
 17th Housekeeper
 Soup 1 St Fowl
 16th St Beef Wash
 15th Master Cooks
 Soup Wash
 14th St Beef Mutton Bacon
 13th St Beef 1/2 Fine Pudding
 12th Fillet of veal
 11th Beef 11 12 F. Panty
 10th " 5 G. Poore
 9th " 10 H. Woods
 8th " 10 G. Piers
 7th " 5 D. Mann
 6th " 10
 5th " 10
 4th " 10
 3th " 10
 2nd " 10
 1st " 10
 Wash 10
 Wash 10

Stock
 5th Fowl 2 Fowls 11
 4th Beef 10 1/2 Mutton
 3rd Chicken Fish
 2nd Turkey 11
 1st Fowls
 4th Hares 1/2 Mr. Siffner Pie
 Fillet of veal

Friday December 20 1833 Their Majesties Dinners

Potages
 Prinsamille
 1. Fete de veau à la Suisse

Poissons
 Aubinais
 Folles **Faroues**

Relaves
 Soupe de veau au grain
 2. Prunardes Breiz
 Boulette de veuf
 Sigot de mouton
Entrées
 72. Cotelettes de mouton
 Blanquette de Saisons
 Filets de volaille
 3. Salami de gibier
 Carquilles paré
 2. Filets de canards sauvage
 82. Dates de mouton
 Croquantes de volaille

Pots
 1. Poularde & Macapies
 2. Saisons

Relaves
 Mignons de Pommes
 Boudin à l'anglaise
Entrées
 Potted meat
 Salsifis
 Pommes de terre frites
 Coleri étuvé
 Ham Toasts
 Sea Kale
 Gelée de Fruit
 Crème au The

Tourte d'abricots
 Pastelletes de pommes
 Pains à la Duchesse
 Cotelettes de ris
 Meringue à la crème
 Chausserie de Pommes

Buffet
 100. Sir John of Deel
 72. Sir John of mutton
 4. Galamancy
 Leg of Pork
 Ducks of venison
 1. Roasted Pullet

1. The King 10 Mr. Howard
 1. The Queen 7 Mr. Ruffner
 3. Sir Westmeath 10 Mr. Tans
 4. Sir J. O. Quinn 14 Mrs. Wilson
 5. Sir Small 10 Mrs. Eden
 6. Sir Small 10 Mrs. Mariani
 7. Sir Fitz Clarence 11 Sir W. Walker
 8. Sir B. Loder 10 Sir J. Ashbrooke
 9. Sir J. Watson 10 Mrs. Chamberlain
 10. Sir G. Thomson 10 Col. Wood
 11. Sir H. Taylor 10 Baron de Wille
 12. Sir H. Turner 10 Marquis de Wille
 13. Sir H. Marquand 10 Dean of Hereford
 14. Sir J. Kempt
 15. Duke of Weymouth

Friday December 20 1833

Supper
 2. Mutton
 Cotelettes de mouton
 Croquantes de volaille
 Eminces de volaille
 Pastay Jelly Souffle

Entrées
 2. Equeries
 72. Mutton Fowl 11
 5. Sir Sidney
 9. Mutton Fowl 11
 5. Sir Falkland
 1. Fowl 11
 4. Sir Fitz Clarence
 1. Fowl 11

Duchess of Glouster
 1. Chicken Broth
 1. Roasted Fowl
 10. Sir Taylor
 12. Mutton
 10. Sir Small
 10. Beef 72. Mutton
 1. Sir Chickens
 12. Sir Bastians
 72. Mutton 1. Sir Chicken
 1. Sir Fowl
 1. Sir Falkland
 Fish Mutton Chops
 1. Sir Pheasant 1. Sir Chicken
 1. Sir Fox
 Fish
 1. Sir Fowl
 1. Sir Sidney
 1. Roasted Fowl

Compsallers
 Soupe Fish
 212. Sir M. Mutton Wash
 12. Sir M. Beef Suet Pudding
 14. Pair of veal Bacon

Dinners
 Soupe Wash
 72. Sir Beef 1. Sir Fowl

Housekeeper
 Soupe Wash
 72. Sir Beef 1. Sir Fowl

Master Cooks
 Soupe Fish
 22. Sir M. Mutton Wash
 12. Sir M. Beef 1. Suet Pudding
 15. Pair of veal Bacon

212. Sir Beef 15. Sir Parsley
 72. Mutton 5. Sir Peas
 2. Sir Beef 4. Sir Mince
 72. Sir 11. Sir Peas
 12. Sir 5. Sir Peas

72. Sir 11. Sir } Hall 92
 12. Sir Beef Wash } Ward 18

Stack
 522. Veal 4. Fowl 11
 172. Beef 11. Sir Mutton
 5. Fishes from 10. Sir Fowl
 62. Sir Liver 12. Sir Beef

Sunday December 22. 1833 Their Majesties Dinner

Potages
 Purée de Lentilles
 Crème d'orge
 2 Purées de Bouff
Poissons
 Turbot Simons
 Solles
Relaves
 Dindon roti
 207 Culettes de Bouff
 Sauton au persil
 2 Pâté des Poulets
Entrées
 10 Cotelettes de mouton
 Filets de Lapreaux
 Salami de France
 5 Pates de Bouff
 Filets de Solles
 3 Filets de volaille
 Sauté de Laitons
 4 Cervelles de veau
 Boudins de Lapreaux
 Boudins de volaille
 20 Nouvelles au grain
 10 Epave d'agneau farcis
Pois
 Laitons Laiton
 Laiton
Relaves
 Cotelettes a la bonne femme
 Pommes au ris
Entrées
 Colerette
 Falsifis
 Sprouts
 Sea Kale
 Salade de Poissons
 Potted meat
 Canapies d'anchois
 Panachés au pain

Selce d'eau d'or
 Selce de Pommes
 Crème a la vanille
 Crème au chocolat
 Lait au ris
 Vol au vent
 Succedo de Pommes
 Laiton chantilly
 2 Grosse Pièces

Buffet
 208 Sir loin of Beef
 209 Chines of mutton
 210 Salamander
 1 Roasted Turkey
 1 Roasted Parrot

1 The King 10 Miss Whistler
 2 The Queen 10 Miss Whistler
 3 The Princess 10 Miss Whistler
 4 The Duke of Devon 10 Miss Whistler
 5 The Duke of Cornwall 10 Miss Whistler
 6 The Duke of York 10 Miss Whistler
 7 The Duke of Gloucester 10 Miss Whistler
 8 The Duke of Kent 10 Miss Whistler
 9 The Duke of Edinburgh 10 Miss Whistler
 10 The Duke of Cambridge 10 Miss Whistler
 11 The Duke of Sussex 10 Miss Whistler
 12 The Duke of Northumberland 10 Miss Whistler
 13 The Duke of Norfolk 10 Miss Whistler
 14 The Duke of Devonshire 10 Miss Whistler
 15 The Duke of Devonshire 10 Miss Whistler

Sunday December 22 1833

12 Turcheon
 Soup 2 St Chickens
 20 Beef
 Cotelettes de mouton
 Emence de volaille
 Parry Sausages
 Parry Jelly Souffle
 10 Equeries
 20 Beef 10 St Fowl
 5 St Rodney
 20 Beef 10 St Fowl
 4 St Falkland
 Beef 10 St Fowl
 4 St City Clarence
 1 St Fowl
 1 Duches of Gloucester
 Chicken White
 1 St Partridge
 10 St Taylor
 11 Beef 10 St Mutton
 10 St Corall
 20 Beef 10 St Mutton
 2 Chickens 10
 12 St Christine
 20 Beef 10 St Mutton
 1 Chicken 10
 1 St Rodney
 1 St Chicken

24 Comptrollers
 Soup 10 Ham
 20 St O St Mutton 10 St Beef
 10 St O St Fowls 10 St Mutton
 10 Fillets of Veal

2 Diners
 Soup 10 St Fowl
 20 St Beef 10 Tongue
 4 Housekeeper
 Soup 10 St Fowl
 10 St Beef 10 Tongue

Master Cooks
 Soup 2 St Fowls
 20 St O St Mutton 10 Ham
 20 St Beef 10 St Mutton
 10 Fillets of veal

19 Beef 10 10 St Rodney
 20 10 10 St Devon
 8 10 10 St Mutton
 10 10 10 St Devon
 10 10 10 St Devon
 10 10 10 St Devon
 2 10 10 St Devon
 10 10 10 St Devon
 20 Mutton 10 St

Stock
 20 Veal 10 Fowls 10
 10 Beef 10 St Mutton
 20 St Beef 10 St Chicken 10

Monday December 22nd 1833 Their Majesties Dinner

Patages
 Fete de veau au Tartre
 2. Hachepot de Poulets
 Crème de ris
Poissons
 Cabillaud
 Soles *Scale*
Pêches
 1. Chevreuil pique
 2. Cotes de Boeuf
 3. Poulardes en sauce de Broche
 12th 1. Carre de veau pique
Entrées
 1. Cotelettes de Porc
 2. Pieds d'agneau
 3. Saute au Sauc
 4. Ris de veau pique
 5. Filets de volaille
 6. Pates de macaron
 7. Salmi de gibier
 8. Filets d'anguilles
 9. Croustade et Purée
 10. Chateaufort et Saucrons
 11. Limballe et emince
 12. Caperolle et Foularde
Ross
 1. Faisans 6 Saucras
 2. Saucras
Pêches
 1. Boudin de Cabiret
 2. Pâtiments de Pommes
 3. Croustades
 4. Saucras
 5. Celeri
 6. Choufleur
 7. Falsifis
 8. Maccaroni
 9. Salade de Tomaton
 10. Cornichons roulades
 11. Salade Hollandaise

Solee de noveau
 Solee d'orange
 Crème de Fruit
 Crème de Framboise
 Pot au vent de Paires
 Gateau Parisienne
 Croissants aux amandes
 Plumier
 1. D'orange garni
 2. Pâtis garni
Buffet
 1. Sir John de West
 2. Sir John de Mutton
 3. Galantraux
 4. M. Leg of Pork
 5. Maitre d'Hotel
 1. The King 10 Capt. Westmore
 2. The Queen 11 Mr. Keppel
 3. Sir Westmore 12 Mr. Pitt
 4. Sir J. A. Murray 13 Mr. Fox
 5. Sir Carr 14 Mrs. Wilson
 6. Sir Carr 15 Mrs. Eden
 7. Sir P. Sidney 16 Dean of Hereford
 8. Sir G. Bland 17 Bishop of Worcester
 9. Sir J. Fitz Clarence 18 Marquis of Salisbury
 10. Sir J. Fitz Clarence 19 Marquis of Salisbury
 11. Sir J. Fitz Clarence 20 Marquis of Salisbury
 12. Sir J. Watson 21 Mr. J. Fox
 13. Sir G. Thomson 22 Mr. J. Fox
 14. Sir G. Thomson 23 Mr. J. Fox
 15. Sir G. Thomson 24 Mr. J. Fox
 16. Sir G. Thomson 25 Mr. J. Fox
 17. Sir G. Thomson 26 Mr. J. Fox

Monday December 23rd 1833

Supper
 1. Mutton 12 Larks 11
 2. Cotelettes de macaron
 Escallops de veau
 Salmi de gibier
 Pasty Jelly Souffle
 10. Equarries
 1. Mutton 11. Fowl
 2. Sir Sidney
 3. Mutton 12. Fowl
 4. Sir Galtland
 5. Mutton
 6. Sir Fitz Clarence
 7. Mutton
 8. Duck and Glister
 9. Roasted Chicken
 10. Beef Tea
 11. Sir Taylor
 12. Mutton 13. Fowl 14
 13. Pump Steaks 14. Woodcock
 15. Sir Carr
 16. Sir Carr
 17. Mutton 18. Chicken 19
 20. Fowl 21
 22. Sir Sidney
 23. Fowl

Comptrollers
 Soup Wash
 1. Mutton 2. Liver & Bacon
 3. Irish Stew
 4. Meat Pudding
Drapers
 Soup Wash
 1. Mutton 2. Fowl
Housekeeper
 Soup Wash
 1. Mutton 2. Fowl
Master Cooks
 Soup Wash
 1. Mutton 2. Liver & Bacon
 3. Irish Stew
 4. Meat Pudding
 5. Mutton 12. Sir Sidney
 6. Mutton 13. Sir Carr
 7. Mutton 14. Sir Carr
 8. Mutton 15. Sir Carr
 9. Mutton 16. Sir Carr
 17. Mutton 18. Sir Carr
 19. Mutton 20. Sir Carr
 21. Mutton 22. Sir Carr
 23. Mutton 24. Sir Carr
 25. Mutton 26. Sir Carr
 27. Mutton 28. Sir Carr
 29. Mutton 30. Sir Carr
 31. Mutton 32. Sir Carr
 33. Mutton 34. Sir Carr
 35. Mutton 36. Sir Carr
 37. Mutton 38. Sir Carr
 39. Mutton 40. Sir Carr
 41. Mutton 42. Sir Carr
 43. Mutton 44. Sir Carr
 45. Mutton 46. Sir Carr
 47. Mutton 48. Sir Carr
 49. Mutton 50. Sir Carr
 51. Mutton 52. Sir Carr
 53. Mutton 54. Sir Carr
 55. Mutton 56. Sir Carr
 57. Mutton 58. Sir Carr
 59. Mutton 60. Sir Carr
 61. Mutton 62. Sir Carr
 63. Mutton 64. Sir Carr
 65. Mutton 66. Sir Carr
 67. Mutton 68. Sir Carr
 69. Mutton 70. Sir Carr
 71. Mutton 72. Sir Carr
 73. Mutton 74. Sir Carr
 75. Mutton 76. Sir Carr
 77. Mutton 78. Sir Carr
 79. Mutton 80. Sir Carr
 81. Mutton 82. Sir Carr
 83. Mutton 84. Sir Carr
 85. Mutton 86. Sir Carr
 87. Mutton 88. Sir Carr
 89. Mutton 90. Sir Carr
 91. Mutton 92. Sir Carr
 93. Mutton 94. Sir Carr
 95. Mutton 96. Sir Carr
 97. Mutton 98. Sir Carr
 99. Mutton 100. Sir Carr

Thursday December 29. 1833 This - Majesties Dinner

Potages
 Fauchonnet
 Soupe a l'orge
 1. Quatre de veuf
Poissons
 Saumon Harems
 Solle Scote
Relaves
 22. Cotelette de veuf
 2. Poulardes Braize
 22. Biquet d'agneau
 Faisans Braize
Entraves
 Cotelettes de Porc
 Pices d'agneau
 Blanquette de volaille
 Salami de Porc
 5. Pates de veuf
 Croquettes de volaille
 Fritats de mouton pique
 Lardons 1. Fricassade de a l'escaille
Pots
 Faisans
 Soupe
Entraves
 Mince Pied
 Panquets a l'anglaise
Entraves
 Salade de Poissons
 Huesnes au gratin
 Choux au fromage
 Soufles
 Salsifis
 Melon etuva
 Salade d'amaras
 Soupe au chocolat
 Fruits de Pommes
 Croquettes de Poirs
 Choux aux amandes
 Salades au fruitage

Dames garnis Croutons
 Dames garnis Biscottes
Buffet
 22. Sir loin of Beef
 10. Chines of mutton
 0. Salamandy
 1. Mouton Pullet
 1. The King 2. Mr. Hudson
 1. The Queen 2. Mr. Stiffen
 3. Duke of Gloucester 22. Mr. Davis
 4. Sir W. Carrington 22. Mrs. Wilson
 5. Sir J. W. Murray 22. Miss Carr
 6. Sir G. Cressell 22. Miss Murray
 7. Sir G. Cressell 22. Miss Murray
 8. Sir G. Cressell 22. Miss Murray
 9. Sir G. Fitz Clarence
 10. Sir G. Fitz Clarence
 11. Sir G. Fitz Clarence
 12. Col. Fox
 13. Sir M. Fox
 14. Sir G. Fitz Clarence
 15. Sir G. Fitz Clarence
 16. Sir G. Fitz Clarence
 17. Sir G. Fitz Clarence
 18. Sir G. Fitz Clarence
 19. Sir G. Fitz Clarence
 20. Capt. Woodcock

Thursday December 29. 1833

12 Punchon
 Soup 2. Mr. Chisham
 18. Mr. Wotton 2. Ladies
 Cotelettes de mouton
 Escallops de sid de veuf
 Salami de Porc
 Pudding Solle Soufle
Equerries
 9. Mr. Wotton 2. Fowl
 9. Sir Sidney
 2. Mr. Wotton 2. Fowl
 4. Sir Fitz Clarence
 1. Fowl
 1. Fowl 2. Mr. Wotton
 1. Duches of Gloucester
 1. Chicken Wash
 2. Pudding 11
 1. Sir Taylor
 7. Wotton 9. Park
 10. Sir G. Cressell
 15. Wotton 8. Park
 2. Chickens 11
 1. Sir G. Cressell
 17. Wotton 1. Chicken 11

29 Comptrollers
 Soup Wash
 22. Mr. Wotton Bacon
 20. Irish Stew Liver & Bacon
 18. Sir G. Cressell or Meat Pudding
Drapers
 Soup Wash
 2. Mr. Wotton 11 Fowl
Hauschickper
 Soup Wash
 9. Mr. Wotton 11 Fowl
 9. Liver & Bacon
Master Cooks
 Soup Wash
 22. Mr. Wotton Bacon
 9. Irish Stew or Meat Pudding
 15. Sir G. Cressell
 20. Wotton 11 12. Sir Sidney
 9. 11 5. Sir G. Cressell
 8. 11 4. Sir G. Cressell
 10. 11 4. Sir G. Cressell
 17. 11 5. Sir G. Cressell
 18. 11 9. Sir G. Cressell
 9. 11 } Band 18
Sto. bi
 5. Veal 2. Fowl 11
 18. Beef 12. Mrs. Wotton
 7. Wotton (Parden)

Friday December 27, 1833 Her Majesty's Dinner

Potages
 Hochepot de Faisans
 Creme de ris
 Souf Souffle
Poissons
 Cabillaud Sauce
 Solles Saucis
Relaves
 Aubette de Bouff
 2 1/2 Pates des Poullets
 2 Poullets de Breizze
 1 Ligot de mouton
 Buissons
 2 1/2 Cotelettes de mouton
 Salami de Meuse
 Pouta de Lure
 Filets de Solles
 Filets de volaille
 1 Caricou de volaille
 Escallops de mouton
 Trippes de volaille
 Foudan Breizze une chose
 1 1/2 Poularde pique Financiere
 1 1/2 Noix de veau pique
 Souffle parisi au gratin
Pots
 Faisans 1 Poularde
 Meuse Souffle
Relaves
 Mince Pied
 Pommes au ris
Embremess
 Salade de Poissons
 Salades
 Souf Souffle
 Macaroni
 Cannelles
 Ham Souffle
 Colaris a la
 Espinards

Solee de maraschino
 Solee de Fruit
 Creme au pistache
 Creme a la vanille
 Cotelettes de Pommes
 Petits meringues
 Bateau garnie
 Volau vent d'arocis
 2 Grosse Pieces
Druffet
 19 Sir John of Beef
 15 1/2 Obine of mutton
 5 1/2 Salamander
 12 To B. Beef
 1 1/2 Hunch of venison
 1 1/2 Mutton Pullet
 1 The King 20 To Warrington
 2 The Queen 20 To Warrington
 2 To Westmore 20 Miss Wagon
 2 Duke of Gloucester 20 To Westmore
 5 To Cornwall 20 Miss Cholmondeley
 9 To Salisbury 20 Miss Cholmondeley
 7 To P. Sidney 20 To Gloucester
 8 To G. Watson 20 To Gloucester
 9 To G. Stanton 20 To Cornhill
 10 To G. Stanton 20 To Cornhill
 11 To G. Stanton 20 To Cornhill
 12 To G. Stanton 20 To Cornhill
 13 Mr. Hudson 20 To G. Stanton
 14 Mr. Pittman 20 To G. Stanton
 15 Mr. Davis
 16 Miss Weston
 17 Miss Weston
 18 Mr. Williams
 19 Duke of Warrington

Friday December 27, 1833

Supper
 Soup 2 1/2 Chickens
 1 1/2 Beef
 Cotelettes de mouton
 Caricou de volaille
 Escallops de veau
 Partry Solly Souffle
 2 Equeries
 1 1/2 Beef 1 1/2 Fowl
 1 1/2 To P. Sidney
 1 1/2 Beef 1 1/2 Fowl
 1 1/2 To Salisbury
 1 1/2 Beef
 1 1/2 To Fitz Clarence
 2 1/2 Beef 1 Fowl 1/2
Duchess of Gloucester
 1 1/2 Chicken Mash
 1 Fowl 1/2
 1 1/2 To Taylor
 9 1/2 Mutton 1 1/2 Fowl
 10 1/2 To G. Small
 15 1/2 Mutton 2 Chickens 1/2
 15 1/2 To G. Stanton
 10 1/2 Mutton 1 Chicken 1/2
 1 To P. Sidney
 Fish 1 1/2 Fowl

25 Campbells
 Soup Fish
 20 1/2 To Mutton Wash
 15 1/2 To M. Beef Sweet Pudding
 15 1/2 Souf of veal 2 1/2 Meat Pie
26 Dufers
 Soup Fish
 20 1/2 Beef 1 1/2 Fowl
27 Housekeeper
 Soup Fish
 9 1/2 Beef 1 1/2 Fowl
 Meat Pie
28 Master Cooks
 Soup Fish
 20 1/2 To Mutton Wash
 15 1/2 To M. Beef Sweet Pudding
 15 1/2 Souf of veal Bacon
 10 1/2 To Beef 1 1/2 To P. Sidney
 10 1/2 Souf of veal 5 To P. Sidney
 7 1/2 To Beef 4 To P. Sidney
 7 1/2 To P. Sidney
 10 1/2 To P. Sidney
 7 1/2 To P. Sidney
 7 1/2 To P. Sidney
 10 1/2 To P. Sidney
 7 1/2 To P. Sidney
 10 1/2 To P. Sidney
29
 10 1/2 To P. Sidney
 7 1/2 To P. Sidney
30
 10 1/2 To P. Sidney
 7 1/2 To P. Sidney
31
 10 1/2 To P. Sidney
 7 1/2 To P. Sidney

Sunday December 29th 1833 Their Majesties Dinners

Potages
 Bouillie fumante
 8 Mouton à l'orge
 Crème de riz
 Poissons
 Cabillaud Saute
 Salles
 Relishes
 Amulette de veau
 Sarrasin aux epinards
 Dinandon Mouilli
 Dinandon roti
 Embrees
 3 Cotelettes de mouton
 4 Crevettes de veau
 3 Filets de Macaque
 Saute de Saumon
 7 Pates de mouton
 Filets d'anguilles
 2 Saute de volaille
 Tendrons de veau
 Ris de veau pique
 21 22 Filets de volaille pique
 Escallops de ris de veau
 Filets de Papreux
 Pates
 Poissons 1 Poulard
 Saumon 2 Tringons
 Relishes
 Mincee Pies
 Soufle d'amaras
 Embrees
 Salade de Poissons
 Tricazpi à la gelée
 Amulettes roulades
 Ham Saute
 Falsifis
 Calari
 Sea biade
 Epinards

Salade d'orange
 Salade de noyau
 Crème à la vanille
 Crème de Fruit
 Vol au vent de Poirres
 Gateau chantilly
 Gateau genoise
 Plombon
 2 Groses Pices
 Muffet
 24 Sir loin of Beef
 14 Whims of mutton
 102 Salamanques
 1 Biscuits Gallet
 1 Pates de volaille
 The King 14 Miss Vidon
 The Queen 20 Miss Odan
 Duke of Glouster 21 Walla Almonson
 Prince Bowen 22 Col Thoms
 Prince Bowen 23 Lt. St. Mandat
 Prince Esterhazy 24 Baron Gersoff
 Prince St. Esterhazy 25 Capt. Keeler
 Count Linc
 9 Bishop of Worcester
 10 Lt. W. Fox
 11 Lt. Westmacott
 12 Lt. J. A. Mian
 13 Lt. G. Walker
 14 Lt. G. Hamilton
 15 Lt. St. Maurin
 16 Lt. St. Lumar
 17 Mr. Hudson
 18 Mr. Siffner

Sunday December 29th 1833

22 Punchon
 Soup 2 Lt. Chickens
 23 Lt. Beef
 Cotelettes de mouton
 Eminces de volaille
 Escallops de veau
 Parsly Solly Soufle
 3 Equarries
 24 Lt. Beef 1 Lt. Fowl
 4 Lt. Faldeland
 25 Lt. Beef 1 Lt. Fowl
 4 Lt. Fitz Clarence
 26 Lt. Beef
 1 Duches of Gloucester
 1 Chicken Broth
 1000 British Fowl & mince
 10 Lt. Taylor
 11 Beef 1 Fowl 11
 1 D. Chicken
 10 Lt. Coroll
 12 Beef 2 Lt. Chickens
 10 Lt. Christine
 13 Beef 11 1 Lt. Duck
 1 Chicken 11
 1 Lt. Faldeland
 1 British Chicken
 10 Lt. Fitz Clarence
 Soup Fish
 1 Lt. Fowl Cotelettes
 Parsly Solly Soufle

22 Compsoclair
 Soup 2 Lt. Fowl
 23 Lt. Mutton Ham
 24 Lt. Beef With Fine Purty
 11 Fillet of veal
 2 Dressess
 Soup 1 Lt. Fowl
 3 Lt. Beef Tongue
 7 Housekeeper
 Soup 1 Lt. Fowl
 23 Lt. Beef Tongue
 Master Cooks
 Soup 2 Lt. Fowl
 23 Lt. Mutton Ham
 24 Lt. Beef With Fine Purty
 102 Fillet of veal
 19 Lt. Beef 10 Lt. Pansy
 20 Lt. 5 Lt. Brown
 21 Lt. 10 Lt. Mauds
 22 Lt. 10 Lt. Forbes
 11 Lt. 6 Lt. Mew
 23 Lt. Mutton Hall 94
 24 Lt. Beef 11 Nephelasteres
 Lamb
 25 Lt. 2 Fowl 11
 26 Lt. Beef 10 Lt. Mutton
 27 Lt. Beef 10 Lt. Mutton (Pansy)
 1 Fowl Beef (Lick)

Monday December 30. 1833 *Ther. Magnetics Dinner*

Potages
Crème d'orge
Salsicques
Suppey
Poissons
Mabilauds
Salles *Smells*
Peloves
 1 *Chapon Braizé*
Poissons de Brouf
 2 *Poulard grillés*
 103 *Sigot de mouton*
Embrees
Cotelettes de mouton
Fillets de Filets
Saute de Saizans
Blanchettes de volaille
 3 *Liblotte de Sapreux*
 August 24 *Foies gras aux fines herbes*
Saute de Saizans
 42 *Pates de Brouf*
Poulardes Piques
Saisan Braizé
Chausseuse de Saizans
Poussin de mouton
Pots
 4 *Saisans* *Sieurs*
Decoupe 30 *Salles*
Peloves
Soleau Brunswick
Mince Pies
Embrees
Saute de Poissons
Sea Kale
Potages
Salade de légumes
Canapies d'archais
Beignets frits
Schoufflers
Maccaronis

Sole de vin
Sole au maigre
Crème d'orange
Crème au chocolat
Fol au vent
Groffe meringue
Suedoise de Pommes
Sole au feuilletage
Panier garni de Salans
Panier garni de Cotelettes
Buffet
 23 *Le lieu of Beef*
 192 *Chine of Mutton*
 10 *Salamandry*
Hammock of Mutton
 1 *Pates de volaille*
 1 *The King* 25 *Mrs. Marianne*
 2 *The Queen* 20 *Fr. Thomsbury*
 3 *Duke of Gloucester* 20 *Fr. Thomsbury*
 4 *Prince Owen* 20 *Fr. Talbot*
 5 *Prince Owen* 20 *Fr. Westmore*
 6 *Prince Galliarus* 20 *Fr. J. O. Wain*
 7 *Prince N. Galliarus* 20 *Fr. Le Brant*
 8 *Count Eric* 27 *Fr. W. Fox*
 9 *Baron Gussloff* 25 *Fr. Caskine*
 10 *Fr. E. Hudson* 29 *Fr. Welford*
 11 *Fr. G. Thorsdon* 20 *Fr. Dundas*
 12 *Fr. H. Taylor* 21 *Mrs. Dundas*
 13 *Fr. H. Turner* 22 *Mrs. Dundas*
 14 *Fr. S. Warrand* 20 *Bishop of Worcester*
 15 *Mrs. Hudson* 24 *Duke of Argyll*
 16 *Mrs. Liffner*
 17 *Mrs. Davis*
 18 *Mrs. Eden*
 19 *Mrs. Wilson*

Monday December 30. 1833

Supper
 24 *Chickens*
 25 *Mutton*
Cotelettes de mouton
Commence de volaille
Pis de veau
Passey Jelly Soufle
 2 *Cruesilles*
 26 *Mutton* 1 *Leul*
 4 *Fr. Talbot*
 1 *Leul* 1 *Chickens*
 2 *Fr. Fitz Clarence*
 1 *Leul* 1 *Chickens*
 1 *Duchess of Gloucester*
Chickens Dress
 2 *Fr. Mutton*
 10 *Fr. Taylor*
 12 *Mutton* 1 *Leul*
 2 *Quimp Pates*
 15 *Fr. Powell*
 12 *Mutton* 2 *Chickens* 11
 12 *Fr. Caskine*
 10 *Mutton* 1 *Leul* 11
 2 *Fr. Fitz Clarence*
Soup *Fish*
 14 *Pheasant* 1 *Mutton*

Comptrollers
Soup *Hash*
 20 *Fr. Mutton* *Baron*
 20 *Irish Stew* 10 *Loam of Veal*
 24 *Meat Pudding*
 2 *Drapers*
Soup *Hash*
 25 *Fr. Mutton* 1 *Leul*
 7 *Hauschepes*
Soup *Hash*
 102 *Fr. Mutton* 1 *Leul*
Master Cooks
Soup *Hash*
 22 *Fr. Mutton* *Baron*
 9 *Irish Stew* 10 *Loam of veal*
 27 *Meat Pudding*
 17 *Mutton* 2 *Fr. Passey*
 27 *Fr.* 5 *Leul*
 78 *Fr.* 4 *Mr. Meads*
 78 *Fr.* 4 *Leul*
 113 *Fr.* 5 *Fr. Mead*
 45
 178 *Fr.* *Hall 92*
 52 *Fr.*
 82 *Meat Veal* *Hall 18*
Stock
 55 *Veal* 2 *Fowls* 11
 102 *Beef* 10 *Fr. Mutton*
 1 *Fr. Chicken* (10 *Fr. Dundas*)
 24 *Calves feet*

Meat Consumed from the 1st to the 31st of December 1822

988	Royal Table	31
652	Luncheon	31
21	Duchess of Glouster	31
102	St. James's Messrs	27
124	St. Falklands	31
24	St. Fitz Clavin	31
496	St. Crull	31
272	St. Caskins	31
400	St. Taylor	31
1000	Comptrolers	31
92	Deacons	31
217	Housekeepers	31
1020	Master Cooks	31
372	Silver Pantry	31
155	Coffee Room	31
124	House Maids	31
124	Coal Porters	31
186	Pump Man	31
2327	Stalls	31
450	Band	35
290	Butlers	31

10179		
100	Poultry	
10379	Turkies	60
25	Duck	75
10405	Fowls	414
	Chickens	202
	Geese	648
	Pheasants	7
	Partridges	44
	Magpie Hs	9 1/2
	Lardings	119
	Teal	8
	Wild Ducks	14
	Woodcocks	19
	Snipes	40
	Hares	2
	Loose	1
	Flowers	6
	Rabbits	5
	Wingens	6

Beef	6563 1/2
Mutton	8999
Veal	2021 1/2
Lamb	257
Suet	619 1/2
C. Lard	45
Pork	2091 1/2
Tripe	50
Sausages	120 1/2
Lamb's Feet	90
Calves Feet	420
Shears	2
Brains	22
Co. Tails	26
Marrow Bones	9
Sweet Breads	27
Co. Palates	28
W. of Lamb	1
Churns	250

23031 1/2		
Fish	Tripe & Shell	
Salad	148	77 1/2
Cod Fillets	71	84
Scallops	66	6
Smelts	200	
Shrimps	35	
Oysters	112	7
Lobsters	45	
Whiting	67	21
Salmon slices	9	
Loose fishes	59	24
Crabs	5	
Limbs	11	
Flounders	94	16
Cods Hs	283	
Woodcocks	18	8
Salmon Hs	30	
Sprats Hs	4	
Plaice		28
Mills		1

Game Received from the 1st to the 31st of December 1822

12	Pheasants	St. James
2	do	
2	Hares	Windsor Park
10	Rabbits	
4	Pheasants	
2	Hares	Woodwood
2	do	
2	Pheasants	New Forest
1	Haunch of Venison	St. James
4	Pheasants	
2	Snipes	Dushey Park
2	Wild Ducks	
4	Hares	Windsor Park
2	do	
10	Pheasants	Windsor Park
8	Rabbits	
1	Blackcock	
1	Pheasant	
2	Partridges	New Forest
4	Woodcocks	
20	Snipes	
2	Pheasants	
2	Hares	Woodwood
2	Swans	Isle of Norfolk
4	Haunch of Deer	Dushey Park
1	Deer Buck	St. James
1	Hare	
10	Pheasants	Windsor Park
10	Rabbits	
1	Hare	Brighton Hunt
2	Pheasants	New Forest
12	do	
4	Hares	Richmond
1	Woodcock	
12	Pheasants	
8	Hares	Dushey Park
1	Partridge	
1	Snipe	

3	Pheasants	
2	Partridges	New Forest
5	Woodcocks	
20	Snipes	
19	Partridges	
4	Hares	St. James
10	Loose	St. James
2	Hares	
10	Pheasants	Windsor Park
10	Rabbits	
1	Wild Sheep	
1	Deer Salmon	St. James
2	Hares	
10	Pheasants	Windsor Park
2	Rabbits	
20	Loose	
4	Sturgeon	Isle of Gordon
2	Deer Bucks	
1	Deer Buck	St. James
1	Hare	
2	Pheasants	New Forest
2	Haunch of Deer	Dushey Park
1	do	Richmond
8	Hares	
2	Pheasants	Dushey Park
10	do	
2	Hares	Windsor Park
8	Rabbits	
1	Turkey	St. James
1	do	Isle of Gordon
1	do	St. James
2	do	
2	Hares	St. James
12	Partridges	St. James
1	Wild Turkey	
6	Pheasants	Windsor Park
6	Hares	
10	do	
20	Pheasants	Windsor Park
1	Woodcock	

25 th	3 Pheasants	} Woodwood
	3 Hares	
26 th	1 Woodcock	Lo. Hollerby
	10 Pheasants	} New Forest
	4 Woodcocks	
	23 Snipes	
27 th	1 Haunch Stutton	Lo. & Blifford
	2 Pheasants	New
	6 do	
	2 Hares	} Dushes
	2 Snipes	
	1 Haunch Stutton	Mr. Colman
28 th	1 Doe Duck	Dea of Longyll
	1 Hout	Lo. St. Taylor
29 th	2 Hares	} Wincosa Park
	10 Pheasants	
	6 Rabbits	