

LEDGER



1835—37

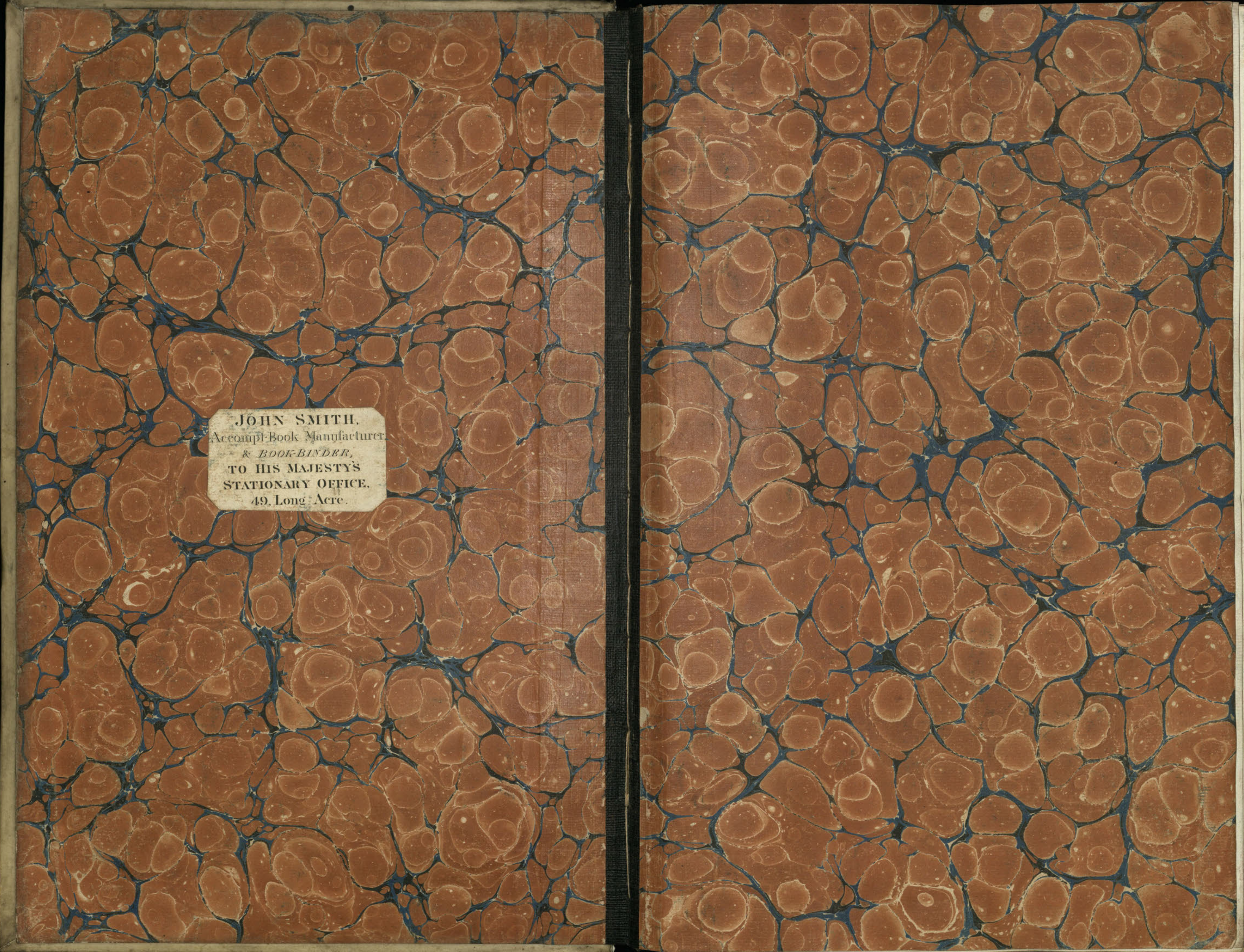
[Windsor Castle & Brighton
Pun. W. on.]

Ledger
3

1835

— 1837

WINDSOR
&
BRIGHTON

The image shows the front cover of an antique book. The cover is decorated with a marbled paper pattern consisting of irregular, rounded shapes in shades of brown and tan, separated by thin, dark blue veins. The pattern resembles a stone or biological texture. A small, rectangular, off-white paper label is affixed to the center of the cover. The label contains the following text:

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

MRH/MRHF/MENUS/MAIN/MIXED/22

①

44 Pages
 1 1/2 Mutton Lamb
 2 Hock-pot de Volaille
 Cressis au Macaroni
 Poissons
 Soubot Patelets Peant
 Releve's
 2 Poulardes Brauze
 8 1/2 Gigot et Mouton
 1 Chapon Piziu Brauze
 Cibolette et Bœuf alallamane

Entronnets
 Pot-Meat Celin
 Salade et Sole Epurées
 1 Carrea au gratin Artichants
 Cœur ala Tripe Chouffleur
 Gelin d'ort Gelin de Vin
 Cressis au Ciffa Cressis au pain
 Tourte Gateaux
 Tourte al orange Gateaux de Pomme
 2 Pommiers janni 2 Pommiers janni
 Piece Montee Piece Montee

Entrées
 Cotelettes de Pork
 Filets de Veisson
 4 Filets de Volaille
 Escandean aigre
 2 Palmis de Gibier
 2 Frittois de Volaille
 Cerveilles de Veau
 2 Patelets de Sausons au Suet
 Cressis au Pain et Puri
 36 Marmette au gratin
 Pousson Morlan
 Casserolle de Ris a la Toulouse

The King Prince George
 The Queen Prince Ernest
 The Dowager Mrs Wood
 Princess Augusta March^{ess} Cornwallis
 Duchess of Gloucester 2 Ladies Cornwallis
 Lord Eglinton Lady Montgomery
 Lord Binghamt Mary^{ess} Camden
 Baroness Stan Miss Wynyard
 Sir G Host Co^{tes} Wood
 Sir Vaughan Mr Bligh
 Miss Bayot Miss Wilson
 Lady Gresham Lady de Sol
 Lady de Sol Lady F Fitzclarence
 Lady Falkland Lady Falkland
 Lady F Fitzclarence Sir H Taylor
 Lady Taylor Sir H Sumner
 Sir A Warburton Sir F Watson
 Sir C Hamilton Mr Davis
 Mr Shiffner Co^{tes} Bowater
 Sir G Desbriere Dr. Cippar
 Mrs Thompson Sir C Lamb
 Sir Gascoyne

Poti
 1 Poularde 3 Pheasants 1 Swan
 Releve's
 Boudin al allamane Pissoles
 Soufle a la Reine Fondus

Stoek
 2 1/2 Veal 19 1/2 Mutton
 1 1/2 Beef 3 Fowls, etc
 5 1/2 Mutton-Lard
 59 Veal for Pot^{tes} 22 Beef

Buffet
 19 Sir L Beef 3 1/2 Galmaney
 1 1/2 Chums of Mutton
 16 1/2 Sir L Beef
 1 Haunch of Venison
 5 1/2 Beef Sir L Pie
 4 Suet

Punches
 Soup 2 Pi Chickens
 10 1/2 Sir L Beef 12 Lamb
 Mince Chicken
 Mutton-Cake
 Croquette de Volaille
 Bonellin Bœuf
 Veg^{es} jelly Pastry Soufle

Comptrollers
 Soup
 22 1/2 Sir L Beef
 20 1/2 Sir Beef
 9 1/2 Brest Veal Stew

Equeries
 11 1/2 Sir Beef 1 Fowl
 1 1/2 Sir Beef 1 Fowl
 1 Sir Chicken
 1 1/2 Duck
 10 Sir Veal

Dressers
 Soup
 11 Sir Beef 1 Fowl
 Housekeeper
 Soup 1 Lamb Stew
 12 1/2 Sir Beef 1 Pi Chicken

Lady F Fitzclarence
 16 1/2 Beef 4 Suet
 1 1/2 Mutton
 24 Beef 4 Suet
 1 Mutton

Master-Cooks
 Soup
 14 1/2 Sir Beef 1/2 Ham Sir L
 14 1/2 Sir L Beef
 9 1/2 Sir Veal Pork
 22 1/2 Sir Beef P. Poultry
 8 1/2 " " C Room
 7 1/2 " " H. Maris
 9 1/2 " " C Porter
 10 1/2 " " P. Mon
 9 1/2 " " Confect^{ed}
 7 1/2 " " Hall
 7 1/2 Mutton
 8 1/2 " " Band
 11 1/2 Beef

Friday 11th Dec. 1835. Their Majesties Dinners

Friday 11th Dec. 1835.

39 Potages
 2 Sals de Veau
 2 Hachepot de Poulets
 Cresson
 Poissons
 Carp fish Sole Scatt waterfische
 Retenes
 2 Filet de Boeuf
 2 Potatoes Braize
 2 Paté de Poulets
 10/4 gigot D'agneau Braize
 Entrees
 5/4 Cotelettes de Veau
 1 Filet de Poisson
 3 Saute de Volaille
 3 Pies de Veau pique
 Soudrons de Veau
 Salmi de Gibier
 2 Picassiu de Volaille
 6 Escallops de Boeuf aux fines herbes
 2 Pissicans Braize aux Champ
 2 Petites Poulets Braize
 Casseroles de ris de veau
 1 Croquettes de Volaille
 Rote
 4 Pheasants + Hare de Laiton
 Preteres
 1 Boudin de Cabaret Saut stettis
 Soufflé Fondus
 Buffet
 23 Sir Lo Bal 4 Galen anfy
 10 1/4 2 Chums of Mnt - B^o Beef
 Hamich of Tomison

Empremets
 Pot Mnt - Epinares
 Houten in Gaston Celeri
 Ham Toast Sea Kale
 10/4 1 Palace Hollandaise Char-pignons
 Jelu de Pomme Jelu de Mandarine
 Gremi de Hamille Gremi de Foin
 Vol au Vent Plombier
 Cressons Chausson
 2 Pannin Jamie 2 Pannin Jamie
 Piece Monte Piece Monte
 The King Prince George
 The Queen Prince Consort
 La gravine Mr. G. G. G.
 Prin^{ce} Augusta Sir C. Hamilton
 Miss Wynyard Sir F. Watson
 Baroness Stein Sir A. Warrin
 Miss Wilson Sir R. Turner
 Miss Buzot Mr. G. G. G.
 Lady Selby Lady Selby
 Lady Falkland Lady Falkland
 C^o de Water Lady G. G. G.
 C^o Wood Mr. G. G. G.
 D^o Knapp Duch^{ess} of Glos
 Lord G. G. G. Capt. G. G. G.
 Sir M. G. G. Lady G. G. G.
 Mrs. G. G. G. Miss G. G. G.
 Sir T. G. G. Lady G. G. G.
 Miss G. G. G. Gen^l G. G. G.
 Mrs. G. G. G. Mr. G. G. G.
 Stock
 5/4 Veal 16 Mnt^o Mts
 14/4 Beef 3 Fowl pt off
 16 Fil Veal
 2 Pheasant 1 Puller
 2 Partridge 2 Sir Loin Pie

Luncheon
 Soup 2 pt Chicken
 5/4 Pt Lamb 2 W^o Cocks
 10/4 1 Minnie Chicken
 Mnt^o Cutlets
 Collops of Veal
 Bouilli Beef
 Veg^o jelly Pastry Souffle
 Equeries
 5/4 Pt Lamb 1 Fowl
 Lady Selby
 2 Pt Mnt^o 1 Fowl
 1/4 Falkland
 1 Pt Chicken 7/4 Mnt^o
 1 Chicken pt 1 Broth
 Miss Wote
 5 W^o Sea
 Lady G. G. G.
 1 Fowl pt 2 Succion de Poulet
 22/4 Pt Mnt^o 2 Sausage
 Lady G. G. G.
 2 Fowl pt
 2 Rabbits to Roil
 14/4 Pt Mnt^o
 3 Suet
 Lady G. G. G.
 2 Chicken to Roil
 1 Fowl pt 2 Pumpkin Steaks
 12/4 Pt Mnt^o 15/4 Air B^o Beef
 Duchess of Glos
 Sir R. G. G.
 Mr. G. G. G.
 1 Fowl with pie

Comptroller
 Soup Fish
 19 Pt + 1/2 Mnt^o 4 Sausage 2 Succion
 11 Air B^o Beef 2 Suet P. O.
 12 Lamb Veal B^o Pork
 Dressers
 Soup Fish
 8/4 Pt Veal 2 Sausage 2 S^o Veal
 1 1/2 Fowl B^o Pork
 Houskeeper
 Soup 2 Sausage 2 Veal Fish
 9/2 Pt Veal 1/2 Chicken B^o Pork
 Mast-Cooks
 Soup Fish
 22 Pt + 1/2 Mnt^o 4 Sausage 2 Veal
 15 Air B^o Beef Suet P. O.
 9 Lamb Veal B^o Pork
 21/4 B^o Beef 2 Pantay
 9/4 Veal 2 Rooin
 7/4 B^o Beef 2 H. Maids
 10 " " 2 Posters
 8/4 " " 2 P. Men
 9 " " 2 Confect^o
 75/4 " " 2 Hall
 78/4 Mnt^o
 15/4 Air B^o Beef 2 B. and
 11/4 Braist Veal
 6 Mnt^o 2 Smith
 6 " 2 Weaver
 12 Beef 2 Mr. G. G. G.

Potages		Entrées		Punches		Comptrollers	
1 ^o Soupe de Bœuf	au Lièvre Crème d'orge	1 ^o Pot Meat	Epinaies	1 ^o Punch	2 ^o M ^o Chicken	1 ^o Soup	Hash
Poissons		2 ^o Salade	Celery	2 ^o M ^o Meat	1 ^o M ^o Thruant	2 ^o Pi + 13 ^o M ^o Meat	
Retovés		3 ^o Macaroni	Sabrefis	3 ^o M ^o Mince Chicken		3 ^o Pi + 13 ^o Pot & 13 ^o Soup	
1 ^o Culotte de Bœuf		4 ^o Cornette	Sprints	4 ^o M ^o Cattle		4 ^o Loin Veal	
2 ^o Potatoes Boudin		5 ^o Jellie de Veau	Jellie de Veau	5 ^o Scallops & P ^o à la Fran			
3 ^o Carré de Veau Piqué		6 ^o Soufflé au Chiodat	Crème Pommée	6 ^o Cigrettes			
4 ^o Petite Poulets Grillés		7 ^o Volant Veau	Biscuits	7 ^o Bouillie Bœuf			
Entrées		8 ^o Saucisson	Coquille	8 ^o Foy ^o Jellie	Partey Soufle		
1 ^o Cotelettes de Mouton		9 ^o Pâté de Foie	Pâté de Foie	9 ^o M ^o Mince			
2 ^o Filets de Poisson		10 ^o M ^o Dinde	Pâté de Dinde	10 ^o M ^o Mince			
3 ^o Blanquette de Volaille		11 ^o M ^o Langouste	M ^o Wood	11 ^o M ^o Mince			
4 ^o Filets de Lapereaux		12 ^o Duchesse Anglaise	Sir G ^o Beaumont	12 ^o M ^o Mince			
5 ^o Salmis de Gibier		13 ^o Duchesse d'Albany	Sir F ^o Watson	13 ^o M ^o Mince			
6 ^o Petite Poulets de Courge		14 ^o M ^o Mince	Sir A ^o Bannard	14 ^o M ^o Mince			
7 ^o Soufflé de Bœuf		15 ^o M ^o Mince	Sir C ^o Sheraton	15 ^o M ^o Mince			
8 ^o Chateaufort de Lézardes & Saucisson		16 ^o M ^o Mince	Sir H ^o Taylor	16 ^o M ^o Mince			
9 ^o Pâté de Mouton Drupe		17 ^o M ^o Mince	Sir H ^o Taylor	17 ^o M ^o Mince			
10 ^o Portraire de Volaille Piqué		18 ^o M ^o Mince	Sir W ^o Wood	18 ^o M ^o Mince			
11 ^o Portraire de Volaille Bijou au Soufflé		19 ^o M ^o Mince	Sir W ^o Wood	19 ^o M ^o Mince			
12 ^o Carré de Bœuf		20 ^o M ^o Mince	Sir W ^o Wood	20 ^o M ^o Mince			
Pots		21 ^o M ^o Mince	Sir W ^o Wood	21 ^o M ^o Mince			
1 ^o Pheasants	2 ^o Hare & Snipes	22 ^o M ^o Mince	Sir W ^o Wood	22 ^o M ^o Mince			
Retovés		23 ^o M ^o Mince	Sir W ^o Wood	23 ^o M ^o Mince			
1 ^o Boudin	2 ^o Boudin	24 ^o M ^o Mince	Sir W ^o Wood	24 ^o M ^o Mince			
3 ^o Soufle	4 ^o Soufle	25 ^o M ^o Mince	Sir W ^o Wood	25 ^o M ^o Mince			
Buffet		26 ^o M ^o Mince	Sir W ^o Wood	26 ^o M ^o Mince			
1 ^o Pi de Veau	2 ^o Galimouffry	27 ^o M ^o Mince	Sir W ^o Wood	27 ^o M ^o Mince			
3 ^o Chien de Mouton	4 ^o Ai B ^o Beef	28 ^o M ^o Mince	Sir W ^o Wood	28 ^o M ^o Mince			
5 ^o H. of Venison	6 ^o Pate de Foie	29 ^o M ^o Mince	Sir W ^o Wood	29 ^o M ^o Mince			
Stock		30 ^o M ^o Mince	Sir W ^o Wood	30 ^o M ^o Mince			
1 ^o Veal	2 ^o M ^o Mince	31 ^o M ^o Mince	Sir W ^o Wood	31 ^o M ^o Mince			
3 ^o Beef	4 ^o Lamb	32 ^o M ^o Mince	Sir W ^o Wood	32 ^o M ^o Mince			
5 ^o Lamb	6 ^o Veal Pot Meat	33 ^o M ^o Mince	Sir W ^o Wood	33 ^o M ^o Mince			
7 ^o C. Feet		34 ^o M ^o Mince	Sir W ^o Wood	34 ^o M ^o Mince			

Sunday 13th Dec. 1835 Their Majesties Dinner

Sunday Dec. 13. 1835

38 Potages
 2 Hochepot de Volaille
 Purée de Pomé
 Palustine
 Poissons
 Saumon Pilette Saucé
 Prélevés
 Jambon Braizé
 1 Dindon Rôtie
 Cuquette de Bœuf Allemande
 2 Poulardes Braizé

Entrées
 5^e Coquillette D'agneau jeune
 Filets de Poisson
 3 Saute de Volaille
 Saute de Livier
 4 Gilette de Lapereaux
 2 Pied D'agneau a la Boulette
 1^{re} Escallops de Veau aux fines herbes
 4^e 1 Purée de fèves
 1^{re} 1 Boudin a la Reine
 4^e Boudin de Lapereaux
 1^{re} 3 Palmes de Gibier
 4^e Soudons de Veau
 Rôtis
 3 Mearants Blanc et Lard

Prélevés
 Gâteau Brunswick Soufflé
 Bonellie Fondus

Buffet
 2¹/₄ Sir Lo Beef 4^e Galmaufry
 13¹/₄ 1^{re} 2 Chines of Meat 1^{re} Sir Turkey
 1^{re} Saumon Rôti 1^{re} Pate a la Reine
 4^e Beef of Pi

Entrées
 1^{re} Meat Pommes de terre
 Remouade au gratin Salsifis
 1^{re} Huitres frites Celeri
 Pommes de terre Epinards
 1^{re} Jeli de Veau Jeli de Veau
 Crème Fambourie Crème a la Anglaise
 Coquillette d'agneau Soufflé a la Reine
 1^{re} Soudon de Veau 1^{re} Soudon de Veau
 2¹/₄ Pansis Jambon 2¹/₄ Pansis Jambon
 1^{re} Soudon a l'orange Gâteau de Pi
 1^{re} Piece Montée Piece Montée

The King Prince George
 The Queen Prince Consort
 Langravine Baron Bulwer
 Princess Augusta Mary Cunningham
 Duch^{esse} of Glaston-Rivers Bowes
 Lady Cunningham C^{te} Walton
 Lady Eskine lat. Jouch
 Lady Falkland Sr. F. Baustan
 Lady F. Fitzclarence M^{rs} Wood
 Lady del. Isle Sr. F. Watson
 Warrenton M^{rs} Sr. A. Ramsay
 M^{rs} Bayot Sr. H. Turner
 M^{rs} Wilson Sr. H. Taylor
 C^{te} Wyndham Sr. C. Thornton
 C^{te} Hood M^{rs} Wyndham
 Sr. W. Dunsay M^{rs} Davis
 Lord del. Isle Lord Falkland
 Lord F. Fitzclarence D^{ns} Cupar
 Sr. W. Stevenson C^{te} Dunster
 C^{te} Chatterton

Roche
 5¹/₂ Veal 2¹/₂ Meat-Milk
 1¹/₂ Beef 2 Fowls, Pi off

Luncheon
 Soupe 2¹/₂ Pt. Chicken
 1¹/₂ Sir Lo Beef 2¹/₂ Partidges
 Minced Chicken 2¹/₂ Chicken Cucumers
 Meat-Cutlets
 Bonellie Beef
 Crèmelette of Chicken
 1¹/₂ Sir Jelly Party Soufflé

Equeries
 1¹/₂ Pt. Beef 1 Fowl
 Lady del. Isle
 9¹/₂ Pt. Beef 1 Fowl
 Lady Falkland
 6¹/₂ Pt. Beef 1 Chicken
 Min. Paste
 1 Chicken Broth

Lady Wellesley
 2 Partidges
 2 Soupes

The Duchess of Glaston
 1 Pt. Shearants 1 Fowl/Broth

Lady Eskine
 Chicken Pt
 Lady F. Fitzclarence
 1 Pt. Fowl

M^{rs} Jemmett
 Meat-Milk
 M^{rs} Jemmett
 Lady Taylor
 2 Chickens

Comptrollers
 Soupe 4 Pt. 1¹/₂ Fowls
 1¹/₂ Pt. Beef 1 Ham
 2¹/₂ Pt. 2¹/₂ Meat
 1¹/₂ Pt. Veal

Messers
 Soupe 1¹/₂ Pt. 1 Fowl
 9¹/₂ Pt. Beef 1 Tongue

Housekeepers
 Soupe 2¹/₂ Pt. Fowls
 1¹/₂ Pt. Beef 1 Tongue

Maist. Cooks
 Soupe 2 Fowls
 1¹/₂ Pt. Beef 1 Ham
 2¹/₂ Pt. 1¹/₂ Meat
 1¹/₂ Pt. Veal

1¹/₂ Pt. Beef 1¹/₂ Poultry
 1¹/₂ Pt. " 6 Room
 2¹/₂ Pt. " 16 Maids
 2¹/₂ Pt. " 8 Porter
 9¹/₂ Pt. " 1¹/₂ Men
 9¹/₂ Pt. " 1¹/₂ Cooks?
 10¹/₂ Pt. " 1¹/₂ Hall

9¹/₂ Pt. " 1¹/₂ Band Military
 2¹/₂ Pt. Beef
 6¹/₂ Pt. " 1¹/₂ M^{rs} Keating

Monday 14th Dec. 1835 Their Majesties Dinner

Monday Dec. 14. 1835

40 Potages
 Hochepot de Lievre
 Fambou
 Creme au Ris
 Poissons
 Cods fish
 Herrings
 Pateois
 24th Culotte de Boeuf
 Poulardes Braize
 Filet de Veau ala Bourgeoise
 Lascaris en Entrée de Poivre au Shuff
 Entrees
 Cotelettes de Porc
 Filet de Poisson
 14 Filet de Volaille au Jus
 2 Fricassee de Volaille
 12th 29th Fricandeau a la Oseille
 3rd 3rd Jus de Veau piqué
 Lomence de Volaille
 Loin 9th Escallops de Moruton au jus de viande
 Pate de Lievre au Gratin
 Crustade en pain et pain
 5 Pompton Melans a la Gratin
 36 Mantelets au Gratin
 Rote
 Rhinants Fleau Tripes
 Pateois
 Pommes au Patoujan Bourgeoise
 Souffle de Mayan Lascaris
 Buffet
 25th Sir Lo Beef 5th Galimaufry
 17th Chines Mout 1st Bannock Venison
 18th Round of Beef 4th Lamb Pie

Punches
 Soup 2nd M^{rs} Chisham
 8th Lou Mout
 Mince & Chicken
 Mout Cullits
 Linguettes
 Bonilla Beef
 Legth Jelly Pastry Souffle
 Entremets
 Pot Mout Celeri & Tomat
 Salade Spinach
 Rentes au gratin Sea Kale
 Macaroni Salses
 Gelu Meringue gelu al orange
 Creme a la Vanille Creme au citron
 2nd Pannier fanné 2nd Pannier fanné
 Volant Vent Gateaux
 Jus Meringue Gateaux de Tomat
 Ricci Monte Ricci Monte
 The King Prince George
 The Queen Prince Ernest
 The Dugravine Baron Bulwer
 Princess Augusta Sa & Cunningham
 Duchess of Glouster Sir R. Chaw
 Lady Cunningham Sir W. Stevenson
 Lady Erskine Sir A. Baird
 Lady de Sole Sir F. Watson
 Lady Saltland Sir C. Stewart
 Lady Fitzclarence Sir H. Turner
 Dawson Stern Sir H. Taylor
 Miss Bagot Lord de Sole
 Miss Wilson Lord Saltland
 Mr. Cross Lord Fitzclarence
 Mr. Davis Miss Wynne
 Mr. Shiffner Sir Rowater
 Dr. Hughes Mrs. G. of Bristol
 L^{ts} W. & Lady of Hanby Lord & Lady Darnley
 The Lady Grey Sir C. Clark
 Sir E. Munn Sir W. Gremantle

Equerries
 9th Leg Moutth 1st Fowl
 1st Leg Moutth 1st Fowl
 Lady Saltland
 1st Fowl
 9th Leg Moutth
 Lady Erskine
 2nd Leg Moutth
 Lady Fitzclarence
 1st B^o Chicken
 17th Leg & Shu Moutth
 1st P^{ri} Fowl
 Lady Wellesly
 1st P^{ri} Fowl
 Mrs D. Late
 1st Chicken Broth
 The Duchess of Glouster
 1st Fowl Broth Pate au pain
 Mout Cullits
 Mr. Gemmett
 1st P^{ri} Fowl
 Stock
 5th Veal 24th Moutth
 17th Beef 2nd Fowl pie of
 The Queen
 1st Chicken Broth

Comptrollers
 Soup
 12th P^{ri} Moutth
 17th Leg Veal 20th Irish Stew
 26th Beef 1st Pie
 Messers
 Soup 4th Mout Pieth 1st Fowl
 4th P^{ri} Moutth 1st Pie 1st Fowl
 Housekeeper
 7th Soup 4th Mout Pieth 1st Fowl
 9th P^{ri} Moutth 1st Pie Chicken
 Mast Cooks
 Soup
 3rd P^{ri} Moutth 1st Pie
 15th Leg Veal & Bacon
 4th Mout Pie 10th Irish Stew
 11th Moutth P. Pinky
 9th " B. Room
 6th " B. Maids
 9th " B. Parters
 8th " B. Men
 10th " Confect^o
 14th " Hall
 10 " Band
 15th P^{ri} Beef
 Moutth Post
 10th B^o Lard
 10th Beef
 17th Pump Meat Mr. Keating

Tuesday 15th Decr 1835 Their Majestys Dinner.

Tuesday 15th Decr 1835

32 Potages
 3 Head of Calf
 9^{1/2} Mutton
 Creme au Macaroni
 Poissons
 Saumon
 Belieres
 15^{1/2} Portiere a Boeuf
 2 Poulardes
 1 Sate de Veal a la Tortue
 1^{1/2} Veal 18^{1/2} Large de Veau a la Godard

Entrées
 9^{1/2} Cotelettes de Mouton
 Filet de Poisson
 4 Sauté de Liverie & Petite Poule a la Lienne
 3 Salmis de Perdreaux
 4 Escallopes de Foissons aux Truffes
 4 Filets de Tomson Rognon
 3 Filets de Colombine Peque
 2 Perdreaux Braize aux Champ
 1^{1/2} Petite Patis Chausse de Boeuf
 Cassoulette de Pin aux Herbes
 3 Filets de Colombine aux Pois Asperges
 Rots
 1 Poularde a la Haricots
 Belieres
 Panquets
 Souffles au Lait
 Pommes de Artichaut
 Fardes

Buffet
 24 P. de Boeuf
 19^{1/2} 1-4 2 Chausse de Mouton
 8^{1/2} Mat-Pu
 18^{1/2} Ly-Pate

Stock
 55 Veal
 16^{1/2} Beef
 8^{1/2} Mouton
 23^{1/2} Mouton
 2 Fardes
 4 Mouton
 2 Haricots

Entrées
 Pot Mouton
 Palate
 Canepis
 Cannelote
 Gela de Boyau
 Creme au Lait
 Saumon
 Sol au Vent
 2 Panais Garni
 Piece Mouton
 Espagnole
 Salsifis
 Sea Kale
 Sprouts
 Gela de Pommes
 Creme
 Croissant
 Flane Mouton
 2 Panais Garni
 Piece Mouton

Mr King
 Mr Dixon
 Mr Langman
 Miss Auguste
 Duches of Glaston
 Miss Wynn
 Mrs Sten
 Miss Wilson
 Lady Cunningham
 Lady Gilchrist
 Lady Gordon
 Lady Falkland
 C^o Dowdall
 Mr Davis
 Mr Wood
 Lady Fitzclarence
 Miss George
 Miss Ernest
 Mrs Cunningham
 Mrs Gilchrist
 Mrs Mansfield
 Mrs Sten
 Mrs Watson
 Mrs Thomson
 Mrs Curzon
 Mrs Stenman
 Mrs Sturges
 Miss Keightley
 Lady Fitzclarence

Punches
 Soup
 6^{1/2} P. Lamb
 Bonellie Beef
 Mutton Chicken
 Mutton Cotelets
 Croquettes
 Scallops of Veal
 Jelly Pastey Souffle

Equeries
 6 P. Lamb
 Lady Gilchrist
 7^{1/2} P. Mouton
 1^{1/2} Chicken

Duchess of Glaston
 1^{1/2} Fowl
 Miss Pate
 Mutton Broth
 Lady Wellesley
 Mutton Broth

Lady Erskine
 17^{1/2} Mouton
 9^{1/2} Veal
 Lady Fitzclarence
 1^{1/2} Turkey
 11 Veal
 2^{1/2} Mouton

Lady Taylor
 10^{1/2} Mouton
 9^{1/2} Veal
 7^{1/2} P. Mouton
 5^{1/2} P. Lamb
 4^{1/2} Mouton

Comptrollers
 Soup
 26 P. de Boeuf
 14 C. de Boeuf
 18^{1/2} Loin Veal
 1^{1/2} Chicken

Dishes
 Soup
 10^{1/2} Loin Veal
 9^{1/2} Soup
 10^{1/2} Loin Veal
 1^{1/2} Chicken

Most-Costly
 Soup
 24^{1/2} P. de Boeuf
 10^{1/2} C. de Boeuf
 9^{1/2} Loin Veal

18^{1/2} Beef
 11^{1/2} Loin Veal
 1^{1/2} 18^{1/2} Beef
 8^{1/2} " "
 10^{1/2} " "
 9^{1/2} Loin Veal
 80^{1/2} 18^{1/2} Beef
 75^{1/2} Mouton
 9^{1/2} " "
 9^{1/2} C. de Boeuf
 1^{1/2} Chicken

10^{1/2} Mouton
 9^{1/2} Veal
 7^{1/2} P. Mouton
 5^{1/2} P. Lamb
 4^{1/2} Mouton

Potages		Entrées	
2 Hochepot de Poulets		Potted Meat	Epaves
1 Sals. de Veau		Calce	Choufflons
Crème d'Oye		Macaroni	Patefais
Poissons		Choufflons	Patefais
Colfich	Leoit	Choufflons	Patefais
Pretives		Jelly d'ois	Jelly d'ois
2 1/2 Culettes de Bœuf		Crème au Fromage	Crème au Fromage
1 Chapon Braizé piqué		Plombon	Val au Vent
2 1/2 Lyons de Mouton		Gaspagny	Soufflé
2 Petite Poulets Braizés d'Orange		2 Pansons Gam	2 Pansons Gam
ENTRÉES		Puce Monté	Puce Monté
5 Cigarettes d'Agneau Pané			
Filets de Poisson		Mr King	Prince George
Saute de Volaille		Mr Queen	Prince Ernest
Pis de Veau Piqué		Mr Seymour	Lord Mansfield
2 Petite Poulets de Campé		Princess Augusta	Dr Watson
3 Salmis de Liebre		Duchess of Glouster	Dr A. Bamaie
2 Fricassée de Volaille		Mr Weyland	Dr C. Hamilton
9 Pieds d'Agneau a la Poulets		Mrs Hem	Dr H. Turner
Chateaux de Legumes et Fromage		Miss Watson	Dr H. Taylor
Casseroles de Pis avec Tomme		Miss Bagot	Count Sudeley
1 Saucisson Piqué au Truffes		Lord Falkland	Lady Falkland
1 Perce Piqué Sauce à l'Espagnole		Mr Wood	Lady Estlin
Rote		Lord Fitzclarence	Lady Fitzclarence
12 Sops	1/2 Haré	Col Honch	Mr Gode
Pretives		Col Chatterton	Mr Chatterton
Charlotte de Pommes	Daube	Col Weyland	Adm. Gode
Poussin de Mer	Soudes	Mr De Chancy	Lady Chancy
Buffet		March Comwallis	2 Ladies Comwallis
2 1/2 Do. Co. Beef	1 1/2 Galamouffry	Lord Cotton	Dr Capas
2 1/2 Chêne Mout-	Haunch of Venison	Mr Weyland	Mr Shiffner
5 1/2 Beef d'1 ^{re} Pi		Col Rowater	
Stock			
58 Veal	12 Mout-Mis		
10 Beef	4 Fowls & off		
2-3 1/2 Chêne Mout-	12 M ^{re} de Mout (Soudes)		
1-2 M ^{re} Mout-	36 C Feet		

Punches		Comptroller's	
2 1/2 Beef	2 Pi Chicken	Beef	Harb
9 Pi Mout-		7 1/2 Pi + 13 ^o Mout-	
1 Mince Chicken		2 1/2 Bouillie Beef & C Liver & Bacon	
Mout-Catlet		7 1/2 Pi + 13 ^o Pork	
Broquettes de Pis de Veau		Dressers	
Bouillie Beef		2 1/2 Beef	Harb
7 1/2 Jelly Party Soufflé		7 1/2 Pi Mout- 7 1/2 Pi + 13 ^o Pork	1 Fowl
Legumes		Housekeeper	
2 1/2 Pi Beef	1 Fowl	2 1/2 Beef	Harb
Lady at Job		6 1/2 Pi + 13 ^o Pork 2 1/2 C Liver	1 Chicken
7 1/2 Pi Mout-	1 Fowl	Master-Cook's	
Lady Falkland		2 1/2 Beef	2 1/2 C Liver + Bacon
1 Pi Chicken		2 1/2 Pi + 13 ^o Mout-	
The Duchess of Glouster		2 1/2 Bouillie Beef	
1 Pi	1 Fowl 1 Broth	16 1/2 Pi + 13 ^o Pork	
2 1/2 Mout-		L. Panty	
Lady Wellesley		20 1/2 Pork	
Mout-Broth		8 1/2 "	B. Room
Mr. Davis		7 1/2 "	H. Maids
1 Pi Fowl		8 1/2 "	B. Pater
Miss Bagot		8 1/2 "	P. Men
Lady Taylor		9 1/2 "	Confect ⁿ
10 1/2 Pi Beef	7 Mout- 5 M ^{re}	10 1/2 "	Hall
10 Pork		20 Mout-	
Lady Estlin		9 "	Ly
2 Fowls & Pi	1 Chicken Pi	15 1/2 Pi Beef	W. G. Bennett
15 Beef	6 1/2 Mout-	1 Pi Fowl	Mr. Keating
Lady Fitzclarence		1 Chicken	W. G. Bennett
1 Fowl Pi	1 Chicken to Boil	6 1/2 Mout-	W. G. Bennett
10 Pork		6 1/2 Pi	H. G. Bennett
		5 Pork	

Potages		Entrées	
1	Hotchpot de Perdreaux au Lièvre Crème d'orge	1	Pot ^e Meat Celery
		1	Palace Espagnole
		1	Huites au gratin Salsifis
		1	Ham Toasts Sea Males
		1	Pice Monte Pice Monte
		2	Panier Garni 2 Panier Garni
		1	Gelis au Orange Gelin au Vin
		1	Crème au Thé Crème au Choclaté
		1	Vol au Vent Gâteaux
		1	Turkey Stufed
Poissons		Cuisines	
		1	The King Prince George
		1	The Queen Prince Consort
		1	The Empress Mrs Wood
		1	Priincess Augusta Mr Gaffney
		1	Duchess of Gester Mr Davis
		1	Mrs Cunningham Sir H Taylor
		1	March ^{ess} Cunningham Sir H Sumner
		1	Lady Wellesley Sir F Watson
		1	Lady Londesborough Sir C Stuarton
		1	Lady Lyttelton Sir P. Chavory
		1	Lady Falkland Sir J. Whitehead
		1	Lady Falkland Sir W. Cotton
		1	Lady Falkland Capt. Cuffson
		1	Mrs Whitehead Miss Whitehead
		1	Miss Wilson Miss Bagot
		1	Mrs ^{ess} Storr Miss Wynyard
		1	Col ^{onel} Rowater D ^o Cupps
		1	Lady F. Fitzclarence Lady F. Fitzclarence
Relevés		Buffet	
1	Potage au Beauf	22 ^{1/2}	Por ^e Le Beef 1/2 Galen au feu
1	London Pite	1-11	1-25 ^{1/2} Chums of Meat W ^h Turkey
1	Filet de Veau a la Bourgeoise	25 ^{1/2}	Remise of Beef Hamch of Venison
2	Potete Soulets Grillés	1/2	Beuf au Pie 1/2 Suet
Entrées		Roche	
1	Cotelette de Pout	30	Veal 1/2 Meat - White
1	Blanchette de Volaille	17 ^{1/2}	Beuf 3 Fowls, 1/2 off
1	Salmon au Gratin		
1	Escallopes de Veau		
1	Crustade avec Sauce		
1	Paté de Monton		
1	Fillets de Porcion		
1	Fillets de Volaille Pique		
1	Concetta de Veau		
1	Escallopes de Sarcouss		
1	Vol au Vent et Succosse de Soulets		
1	Spenace de Sarsouss		
Rote			
1	Larks 2 Phœnix 1 Ham		
Relevés			
1	Bouillon au Sauti Soufle		
1	Pommes Fondus		

Luncheon		Comptrollers	
1	Poupe 2 Pts Chickens	1	Poupe 1/2 Ham 1/2
1	Pot Beef 2 Pts Ducks	1	Pot Beef 1/2 Ham 1/2
	Meat - Cullite		
2	Succosse de Soulets		
	Escallops de Veau		
	Soufle de Framboise		
	Key ^{ed} Jelly Pastry		
Liquors		Dressen	
1	Pot Beef 1 Fowl	1	Poupe 1/2 Ham 1/2
	Ly ^e de Isl		
1	Pot Beef 1 Fowl		
	Ly ^e Falkland		
1	Pot Beef		
	Duchess of Gleston		
1	Pot Phœnix 1 Potage Sarsouss		
Miss Pote		Mast-Cooks	
	Chicken Panace		
Lady Wellesley		Poupe 1/2 Ham 1/2	
1	Pot Chicken Meat - Broth		
Her Majesty		Poupe 1/2 Ham 1/2	
1	Chicken Broth		
Lady Taylor		Poupe 1/2 Ham 1/2	
Lady Lyttelton		Poupe 1/2 Ham 1/2	
22	Meat - 1/2 au 10 Beef		
Lady Fitzclarence		Poupe 1/2 Ham 1/2	
1/2	au 10 Beef 1/2 1/2 Meat		
1	Pot Chicken 1/2 Pot		

Friday 18th Dec 1835. Their Majesties Dinner

Potages		Entrées	
2	Roquettes de Poulet	2	Porc-Meat Epineux
1/2	Purée de Montan	1	Palace Céleri Sturgeon
	Palestine	1	Macaroni Sea Kale
Poissons		Sonnets	
		1	Crup frits Servants
		1	Gelis de Fruit Gelin au Mouton
		1	Creme au Caffe Creme a la Vanille
2	Cotes de Boeuf a la Royal	1	Tal au Vent Gros Meringue
2	Poularde Braze	1	Biscuit Gâteaux
	Pate de Saissons	2	Pâtisseries Jamin Pâtisseries Jamin
1 1/2	Gros D'agneau Braze		Gross Ricci Gross Ricci
Entrées			
1	Cotelettes de Montan	1	The King Prince George
	Fillets de Poisson	1	The Queen Prince Ernest
4	Fillets de Volaille au Jus	1	Princesse Augusta Lord Falkland
5	Pis de Veau figure	1	The Dowager Lady Falkland
	Salmon de Gibier	1	Duchess of Glaston Lord Fitzclarence
1 1/2	Frincascan al'ozelle	1	Miss Wynyard Sir F. Watson
	Turcons de Veau	1	Mad ^{me} Stein Sir H. Somerset
2	Saute de Saissons	1	Miss Bagot Sir C. Norton
	Arquettes de Volaille	1	Miss Watson Mr. Wood
	Fillets de Lapereaux	1	Mr. Saffron Mr. Davis
3	Fillets de Volaille al'ancienne	1	Co ^{te} Brewster D ^{uc} Ripon
1 1/2	Pieds d'agneau a la Poulet	1	Lady de Bohle Lady F. Fitzclarence
	Roti	1	Lady Gostwin Lady F. Fitzclarence
4	Gross	1	Capt King Mr. Ripon
	Pâtisseries	1	Sir G. Stue Mr. Wilson
	Boudin Allemand Soufflé	1	Sir C. Rowley Lady Rowley
	Bouquet de Pommes Frites	1	Co ^{te} Dumfries Col. Rowley
Buffet			
22	Porc de Boeuf au Galenaupe		
2 1/2	Chien de Montan Hamach of Venison		
Stock			
5 1/2	Veal	21	Mud ^{er} Milk
13 1/2	Beef	4	Fowls etc
26	Chicken	4	Mud ^{er} Milk Lard

Friday 18th Dec 1835.

Luncheon		Comptrollers	
1	Pouf	2 1/2	Porc
6 1/2	Pis Lamb	1	Fish
1	Mince Chicken	26 1/2	Pis + B ^{ro} Mut ^{er}
	Mud ^{er} Cistlet	17 1/2	Qu ^{er} Bo. Beef au Jus P ^{ou} ?
	Coquettes	11	Qu ^{er} Veal 9 1/2 Meat P ^{ou} ?
	Beauelle Beef	Dressers	
	Fig ^{er} Jelly Pantoy Soufle	4	Porc
		1 1/2	Pis Veal + Bacon Fowl
Liqueries		Housekeepers	
5 1/2	Pis Lamb	9	Porc
	Fig ^{er} de Bohle	5 1/2	Pis Veal + Bacon Pis Chicken
5 1/2	Pis Lamb	Master Cooks	
	Fig ^{er} Falkland		Porc
1	Pis Chicken	30	Pis + B ^{ro} Mut ^{er} au Jus
		17 1/2	Qu ^{er} Bo. Beef 9 1/2 Meat P ^{ou} ?
		1 1/2	Qu ^{er} Veal
Duchess of Glaston			
4 1/2	Pouf Cistlet	26	B ^{ro} Beef S. Pantoy
		9	Veal C. Room
		7	" H. Mauds
		2 1/2	B ^{ro} Beef C. Porter
		2 1/2	" " P. Man
		9 1/2	Veal Confect ^{er}
		20	B ^{ro} Beef Hall
		7 1/2	Mud ^{er}
		9 1/2	" Fig ^{er} Band
		15 1/2	Qu ^{er} Bo. Beef " "
		2 1/2	B ^{ro} Mut ^{er} au Jus Mr. Jernett
		1	Pullet Bone Pi
		2	Gross 2 1/2 Qu ^{er}
		28	Fig ^{er} Veal

22 Potages
2 Hochepot de Saumon
Sauton Creme de Jus

Poissons

Relieves

26 Culotte de Bœuf
2 Poulardes Orange
22 Caris de Mouton Pique Orange
18 Soufflé de Veau a la Bechemelle

Entrées

5 1/2 Cotelettes d'agneau Pané
Filet de Poisson
3 Saute de Volaille
Volauquette de Saumon
2 Filet Mignon a la Celeri
2 Rôti de Gibier
Purée de Gibier
2 Petite Poulets de Campé

Pâte

9 Grouse
10 Hare

Relieves

10 Bœuf
10 Foyon
10 Bonem de Cabinet

Compiments

1 1/2 Pot Meat
1 1/2 Calmar Hollandaise
Homard au gratin
Carnélette
Gelée Mousquetaire
Creme a la Vanille
Vol au Vent
Gâteau
Panciers Garnis

Buffet

23 1/2 Por-Lain Beef
22 Chim of Mouton
16 Au-Bœuf

Pâte

43 Veal
18 Beef
62 Suet

The King Prince George
The Queen Mr. Wood
The Comptroller Lord Falkland
Princess Augusta Lord Solihull
Duchess of Gloucester Lord Altham
Miss Bingham Sir C. Rowley
Miss Tenn Sir W. Fremantle
Miss Wilson Sir J. Watson
Lady Solihull Sir H. Somers
Lady Falkland Sir C. Thomson
Lady Fitzclarence Mr. St. John
Lady Rowley Mr. Davis
Miss Bagot Dr. Cupar
Miss Hume Capt. Penlid
Miss Walsby Genl. Phipps

Her Majesty

1 Fowl 18th

Luncheon

1 Soup
1 1/2 Pot Meat
Mince Chicken
Mouton Culet
Escalopes de Veau
Bouillie Beef

Equeries

1 1/2 Pot Meat
1 Fowl
1 1/2 Pot Meat
1 Fowl
1 1/2 Pot Meat
1 Fowl

The Duchess of Gloucester

1 Pot Poultry
1 Chicken Sandwich

Lady Wellesley

1 Pot Poultry

Miss White

1 Chicken Sandwich
1 Mince Chicken

Lady Erskine

2 Fowl
1 Chicken
15 1/2 Pot Beef

Lady Fitzclarence

1 Pot Fowl
1 1/2 Pot Beef
1 1/2 Pot

Lady Taylor

1 1/2 Pot Beef
1 1/2 Pot

Comptrollers

1 Soup
1 1/2 Pot Meat
1 1/2 Pot
2 Pot Meat

Dressers

1 Soup
1 1/2 Pot Meat
1 Fowl

Housekeeper

1 Soup
1 1/2 Pot Meat
1 1/2 Pot Meat
1 1/2 Chicken

Master Cooks

1 Soup
1 1/2 Pot Meat
1 1/2 Pot Meat
1 1/2 Pot Meat

1 1/2 Pot Meat
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1 1/2 Pot Meat

1 1/2 Pot Meat
1 1/2 Pot Meat

25 Potages
 2 Hochepot de Volaille
 Cressy Crème au Macaron
 Poissons

Relevés
 23^{1/2} Culolette de Bœuf
 1 Dindon Rôt
 Jambon Braisé
 2 Poularde Braisé

ENTRÉES
 Cotelettes de Porc
 Filets de Poissons
 1 Blanquette de Volaille
 Soudons de Veau aux Poy Capres
 Palmé de Gibier
 Cuisse de Lapereaux
 Cervelles de Veau a la Richemelle
 Filets de Volaille Pyre

Rôt
 2 Pheasant Ham a Woodcock

Relevés
 Broche Doufli au Cressy
 Entremets
 Pot^e Mout
 Salade
 Macaron
 Croustilles Douce
 Gela au Cognac
 Crème au Choclate
 Soufflé a l'Orange
 Coquilles a l'Or
 Ouf a la Meize
 Sorbet
 Gela de Vin
 Crème au Citron
 Vol au Vent
 Jambon a l'Or
 Rhubarb

Buffet
 1/4 L^e Duc de Wellington
 2/4 Chemise M^{rs} de
 1 Bœuf à la Mode

Rôt
 5 1/2 Veal
 15 1/2 Beef
 36 C^o Put
 5 1/2 12 Fillets Veal
 8 1/2 Cote de Porc
 6 Turkey
 6 Ham
 5 Pheasant

The King Prince George
 The Queen Prince Ernest
 The Comtesse de Saxe
 The Duchess of Gloucester
 Princess Augusta
 Lady Selkirk
 Lady Falkland
 Miss Wagon
 Mrs. Sturton
 Mrs. Wilson
 Dr. Keppel
 Sir H. Sumner
 Lord Falkland
 Lord Albemarle
 Capt. P. P. P.
 Sir A. W. W.
 Sir C. P. P.
 Mr. Sturton
 Mr. Davis
 Mr. Wood
 Mrs. Wagon

Luncheon
 Soup
 1/2 Pot Beef
 Minced & Brailed Fowl
 Escallops de Veau
 Doufli au Jus
 Bouillie Beef
 Jelly Party Key

Equeries
 12 Pot Beef
 11 1/2 Pot Beef
 1 Pot Chicken

The Duchess of Gloucester
 1 Minced & Brailed Fowl
 1 Partridge
 Lady W. W.
 2 Pot Pheasant
 1 Pot Partridge
 Miss W.
 1 Chicken Partridge
 Lord Selkirk
 M^{rs} Chops
 Fowl

Lady Erskine
 1 W^o Duck

Comptrollers
 38 Soup
 22 1/2 Pot Beef
 29 Pot M^{rs}
 12 Fillets Veal

Pressers
 4 Soup
 4 1/2 Pot Beef

Housekeeper
 9 Soup
 11 1/2 Pot Beef

Maist^r Cooks
 23 1/2 Pot Beef
 27 1/2 Pot M^{rs}
 16 Pot Veal

L. P. P.
 C. Room
 H. W. W.
 C. P. P.
 P. P. P.
 C. P. P.
 Hall
 " "
 Upholsters
 Plumbers
 W. W. W.

42 Potages
 2 Hochepot de Poulets
 Grande Omelette au Fromage
 Poissons
 Retenes
 35 Cuisse de Boeuf
 2 Poulares Braisee
 2 Filets de Veau Braisee
 4 Gigot de Mouton
 Entrees
 4 Cotelette d'agneau
 Filets de Poissons
 3 Saute de Volaille
 4 Filets de Volaille au Jus
 10 Lachs
 3 Salme de Gelin
 2 Lard
 5 Ris de Veau Pique
 9 Langst 40
 5 Filets de Veau au Jus
 Pies d'agneau a la Poulette
 2 Fricassee de Volaille
 1 Lard
 22 Fricassee au Gelin
 6 Bocalllops de Mouton
 6 Filets de Lapereaux
 Crustacee en pain et pain
 Chateaux de Legumes et Herbes
 Pommes de Mouton
 1 Pageant
 Cannettes de Ris avec sauce
 Rote
 40 Rots a la France et au
 Retenes
 Boudin de Ris a la France
 Stocks
 55 Veal 1/2
 17 Beef 3

Entremets
 20th Meat Allen Stura
 Palace Esplanade
 Macaron de Paris
 2 Fricassee a la Gelin Pommes de Terre
 Hachis au Fromage Artichauts
 Omelette Fruits
 Pies Montee Pies Montee
 Gelin a la Chartreuse de Paris
 Gelin a la Maréchale Grande et Petite
 Vol au vent Plumier
 Meringues Gascogne Napoléon
 2 Patisseries Patisseries
 Buffet
 26 2 Chien Montee
 4 Must^r Pie 1 H Fricassee
 The King The Queen
 The Langavim Prince George
 Prince Augustus Prince Consort
 Duchess of Gloster Count Pozzo di Borgo
 March^{ant} (Cunningham) Weyburn & Miss G.
 Mar^{quise} de... Lord Althorpe
 Lady de... Lord de...
 Lady de... Lord Falkland
 Lady de... Lord de...
 Lady de... Capt. Paullet
 Sir H Taylor Sir H Sumner
 Sir A Bamaire Sir J Watson
 Sir C Thornton Mr. Shaffer
 Mr. Davis Mr. Wood
 Lord de... Lord de...
 Lord de... The Brazillan Minister
 Mar^{quise} de... Lord Melbourne
 Lord Palmerton Mr. P. Thompson
 Hon^{ble} W. B. Ashurst Mrs. Wynn
 Miss Wilson Miss Bagot
 Mrs^s Steen Military Office

Punchion
 Soupe
 6 1/2 Pie de Mouton
 Minced Chicken
 Must^r Cudlets
 Bocalllops de Veau
 Boullie de Beef
 Jelly Pastey Souple
 Equerres
 6 1/2 Pie de Mouton 1 Fowl
 Lady de...
 6 1/2 Pie de Mouton 1 Fowl
 Lady Falkland
 1 Pie Chicken
 Lady Wetherley
 1 Pie Chicken
 The Duchess of Gloster
 1 Pie Great 1 Chicken Sandwich
 Mrs O'Keefe
 1 Chicken Pancake
 Sir H Taylor
 17th Must^r
 Lady de...
 2 Fowls Pie 13th Must^r
 1 Chicken
 Lady de...
 2 Chicken de...
 4th Must^r
 Lord de...
 1 Pie Fowl 13th de...

Comptrollers
 Soupe
 2 1/2 Pie de 10th Must^r
 12 Soupe de Beef 5th de...
 1 C Head de Beef 4th de...
 4
 Soupe
 6 1/2 Pie de Mouton 1 Pie Fowl
 9
 Housekeeper
 Soupe de Chicken
 2 1/2 Pie Must^r 2 1/2 C de...
 Must^r Cooks
 Soupe
 22 1/2 Pie de 10th Must^r 9 1/2 Must^r Pie
 14 1/2 Soupe de Veau 10th de...
 1 C Head de Bacon
 22 1/2 Pie Must^r P. Pantry
 2 1/2 " " C. Room
 6 1/2 " " H. Waite
 2 " " C. Porter
 7 1/2 " " P. Men
 9 " " Confec^{ts}
 15 2 " " Hall
 9 1/2 " " Band
 14 1/2 " " Beef
 6 Must^r 16 8th de...
 14 1/2 " " de...
 2 1/2 Must^r Mr. Keating

Wednesday 23rd Dec 1835 Their Majesties Dinner

29 Potages
 3 Hochepot de Volaille
 2 Mouton d'age. Crème au jus
 Poissons
 Relishes
 Culettes de Boeuf
 1 Sauce
 1 Chopin Rognon Braize
 1/2 Gilet d'agneau Braize
 2 Petite Poullets Braize
 Entrees
 4 Cotelettes de Porc
 Filets de Poissons
 Salmé de Gibier
 3 Saute de Volaille
 3 Croquettes de Pigeon au Beurre
 Blanquette de Saumon
 Escalops de Veau
 2 Sauce
 2 Fricassée de Poullets
 Pate
 2 Phrasants 4 Ploues
 Relishes
 Bonnem' a l'Allemande Poulle au Jus
 Entremets
 Pot. de Veau Pate de Pigeon
 Salsé Epinards
 Fricassée de Volaille Celeri d'Irlande
 Ham Toasts Champignons
 Gelin de Poule Crème de Fruits
 Gelin de Veau Crème au Café
 Soufflé au Orange Vol au Vent
 Croquettes de Saumon Gateaux de Pommes
 Omelette au Mouton Gateaux au Chantilly

Buffet
 23 Sir R. Bluff of Galmanbury
 16 Chm of Mout - 5/4 Lamb Pie
 13th Leg Pork 9th Beef of 1st Pair
 Noct
 Veal Mout Whie
 Beef 3 Fowl 1/2 Off
 24 C. Jut 5th Mout - Sauce
 The King Prince George
 The Queen Lady Falkland
 " Langravine Lady of Isle
 " Duchess of Glouster Lady Fitzclarence
 Princess Augusta Prince Besset
 Lady Falkland Coth Somerset
 Lady of Isle Sir H. Sumner
 Miss Bagot Sir H. Saylor
 Miss Wilson Sir A. Darnley
 Miss Fern Sir C. Sturton
 Miss Wynne Sir J. Watson
 Mr. Phipps Mr. Davis
 Mr. Ward Capt. Paulot
 Coth Greyden Mr. W. M. Mill
 Lady Gaskine

Wednesday 23rd Dec 1835

Punches
 Soup 2 Pot Chickens
 10th Pot Beef 3 Pastries
 1 Poullet au Jus
 Croquettes de Pigeon au Beurre
 Mout - Culettes
 Bouillie de Veau
 Jelly Soufflé
 Equeries
 10th Pot Beef 1 Fowl
 Lady of Isle
 9th Pot Beef 1 Fowl
 Lady Falkland
 1 Pot Chicken
 The Duchess of Glouster
 Pot Mout - Pleasant Panaché
 Miss d'Artois
 1 Pot Chicken
 Lady of Isle
 Soup Fowl
 Pot Mout - 12 Pot Poullets
 Lady Gaskine
 1 Pot Fowl 1 Pot Chicken
 14th Pot Mout - 3 Saut
 Lady Fitzclarence
 1 Pot Turkey 1 Fowl
 16th Pot Mout - 1st 7/8 Pump. Potatoe
 Lady Saylor
 1 Pot Fowl
 24th Mout -

Comptrollers
 Soup
 23 Pot Mout - 8th Mout Pot
 16th Pot & 13th Mout - 4 C. out
 Brocket Beef & Sausage & 1st Trout
 Dressers
 Soup Hark
 Pot Pork Mout - Chops 1 Fowl
 Housekeeper
 Soup Hark
 Pot Pork 1/2 1/2 Poullet M. Chicken
 Mast - Cooks
 Soup Hark
 23rd Pot & 13th Mout -
 11 Pot & 1 Pot
 Bouillie de Veau & Sausage & 1st Trout
 21st Pot & 13th Pot P. Panting
 2nd " C. Ross
 1st " H. Maids
 8th " C. Porter
 8th " P. Men
 8th " Confectⁿ
 17th " Hall
 20 Mout - "
 12 Veal Band
 1/4 Leg Pork "
 1 1/2 Pump. Pot. Mr. Keating
 6 Beef 70 1st Sauce
 6 " 1st Hark
 6 Mout - 1st Sauce

24 Potages

- 2 Hochepot de Potaille
- Sambon Creme d'oye
- Poissons
- Salmon Poiss.
- 2 1/2 Portreau de Bouff
- 2 Poularde Braize
- 1 Sate de Veau
- 1 Pile d'agneau

Entrées

- 1/2 Cochettes d'agneau
- 4 Filets de Potaille
- Sandwich de Veau
- 3/4 Palmé de Gibier
- Filets de Poissons
- Filets de Veau
- Pieds d'agneau
- 3 Cornes de Lapereaux

Prote

- 2 1/2 Poularde
- Boudin de Langoustres

Entremets

- 2 1/2 Pot. Meat
- Salade
- Macaroni
- Omlette
- Gateau d'amanes
- Creme a la Russ
- Jalousies
- Gateaux de Pommes
- Tol au Rhos
- Salade de Mena
- Pate de
- Choufleau
- Spinaud
- Gelu de Vin
- Creme ala
- Creme ala
- Gateaux
- Gateaux

Buffet

- 15 1/2 Pot. de Beef & 1/2 Gallon mignon
- 15 1/2 Choice of Meat & 12 Beef
- Beef of Pie 1 Haunch Veau

Stock

- 1/2 Veal
- 15 1/2 Meat & 1/2 lbs
- 15 1/2 Beef
- 3 Fowl & 1/2 off
- 10 1/2 Suet

- The King Prince George
- The Queen Prince Consort
- Duchess of Gloucester Bishop of Worcester
- Princess Augusta Dean of Hereford
- The Langravine Duke of Devonport
- Mr. R. M. Parsons Lady M. Parsons
- Mr. C. Rowley Lady Rowley
- Mr. Whitshoe Mr. P. Rowley
- Miss Wynn and Lady del Sol
- Miss Bagot Lady del Sol
- Miss Wilson Lady Southdown
- Miss Sten Lady Southdown
- Lady Fitzclarence Lady Eskine
- Mr. H. Turner Mr. H. Watson
- Mr. A. Barrard Mr. C. Thornton
- Mr. Wood Mr. Davis
- Mr. Stipner Mr. H. Taylor

Punches

- 2 1/2 Beef
- 1 1/2 Pot. Meat
- 2 Chickens
- 2 Pastozes
- 2 Calfs of Veau
- Mixed & 1/2 Brails Saut
- Meat & 1/2 Cutlets
- Pouffe de Pommes
- Jelly Pastry

Agneries

- 10 1/2 Pot. Meat
- 1 Pot. Saut
- 2 1/2 Pot. Meat
- 1 Fowl
- 4 1/2 Pot. Meat
- Dr. H. Taylor
- 3 1/2 Pot. Beef
- 15 Meat
- 1 1/2 Fowl
- 2 Pot.

Lady Eskine

- 3 1/2 Beef
- 9 Meat
- 1 1/2 Duck 1 Chicken 2 Rabbits

Lady Fitzclarence

- 16 Pot. Beef
- 12 1/2 Meat
- 2 Chicken to 1 Veal
- 14 1/2 Pot. 2 Panses

Lady Wellesley

- 1 1/2 Pastozes

The Duchess of Gloucester

- 1 Pot. 1 Pot. Mignon Chicken Saut

Miss D'Artois

- 1 Pot. Chicken

Comptroller

- 2 1/2 Beef
- 29 Pot. & 12 Meat & 1/2 C. Veau
- 17 Cui 12 Beef
- 15 Pot. Veal 12 Pot.

Dressers

- 4
- 1 1/2 Pot. Saut
- 1 Fowl 1 Bacon

Housekeeper

- 9
- 2 1/2 Pot. & 1/2 C. Veau
- 8 1/2 Pot. Meat
- 1 Chicken 1 Bacon

Maist Cooks

- 2 1/2 Pot.
- 2 1/2 Pot. & 12 Meat
- 15 1/2 Cui 12 Beef
- 10 1/2 Pot. Veal & Bacon

- 22 1/2 12 Beef
- 9 1/2 Veal
- 8 1/2 12 Beef
- 8 " "
- 10 1/2 " "
- 9 1/2 " "
- 1 1/2 " "
- 1 1/2 Meat
- 1 1/2 d.
- 12 Cui 12 Beef
- 10 1/2 " "
- 6 Meat
- 1 12 Chicken
- J. Panting
- L. Roon
- H. Mair
- L. Posten
- P. Mair
- Confect
- Hall
- "
- Bond
- "
- Extor
- Houles
- Mr. Keating

29 Potages
2 Hochepot de Volaille
Cremé d'orge Gresson
Poissons

Relieves
Culotte de Boeuf
1 Chapon Braize Rye
16/2 Soupe de Veau ala Duchesse
2 Pommes Braize

ENTREES
Casseroles de Poire
Saute de Faisans
3 Filets de Volaille pique
2 Apricots de Volaille
Filets de Poissons
Filets de Lapereux

4 Filets de Faisans
Soudons de Veau
Acte
12 Soupes 2 Musants

Relieves
Moussé Pie Bouche de Pie

Compiments
Pet^e Mout Sea Kale
Salade Epinards
Macaroni Chouffleur
Omelette Celeri Amande
Gelée de Veau Gelée de Pommes
Cremé au Thi Cremé ala Vanille
Gros Meringues Chantreuse de Pommes
Vol au Vent Biscuit en Plombon
Pommes au sucre Muzat Garsin

Butter
26th Dr: Le Ref 4th Galinouppe
17 Chm of Mout - Duff's P. 2^d
1 Bouff. P. 4th Suit

Poche
52th Veal 15th Mth Mth
7th Beef 3 Fowls & off
1 Suit

The King Prince George
The Queen Prince Consort
The Langravine Mth Wood
The Duchess of Gloucester Mth Davis
Princess Augusta Mth Murray
Lady of Solb Dr. A. Darnall
Lady of Skelton Dr. H. Lumsden
Lady Falkland Dr. H. Taylor
Miss Bagot Dr. F. Watson
Miss Wilson Dr. C. Thomson
Miss Stan Col. Bonwater
The Dean of Hereford Lord A. Fitzclarence
Miss Wynyard Lord Falkland
Lord of Solb

Punchion
Soup 2 Chicken P^e
7th Pet Mout 12 Pies
Moussé Chicken
Mout - Chops
Scallops of Veal
Bouillie Beef
10th Jelly Souffle aux Pommes

Equeries
8th Pet Mout 1st Mth Turkey 1 Fowl
Lady of Solb
8th Pet Mout 1 Fowl
Lady Falkland
4th Pet Mout

Lady Wellesley
1 Pet Partridge 1 Chicken Broth
Duchess of Gloucester
Fish Hash Venison
1 Pet Partridge Chicken Sandwich

Dr. H. Taylor
24th Beef 12th Mout
1 Fowl P^e 10th Pie

Lady of Skelton
16th Mout 3th Pump. Steaks
1 Wth Duck 5th Suit 1st Chicken

Lady Fitzclarence
24th Beef 2th Suit
2 Chicken Boil 2 Mashed Potatoes
1 Fowl P^e

26 Comptrollers
Soup Hash
24th Pet Mout Beef P^e P. 2^d
16th Pet P. B^e P. 2^d
1st Soupe Veal

Dressers
4 Soup Hash
Pet Mout
1 Pet Fowl Pet Partridge

Housekeeper
9 Soup 1 Chicken P^e Hash
2 Pet Partridge Meat P. 2^d

Master Cooks
Soup Hash
24th Pet Mout 1st Sausages
16th Pet P. B^e P. 2^d Meat P. 2^d
1st Soupe Veal

25th P. Partridge J. Pansby
7th " " C. Hoorn
8th " " J. H. M. W. S.
8th " " C. P. Steer
8th " " J. M. W.
8th " " Confect^{ed}
7th " " B. Hall
8th " " "
9th " " "
9th " " B. W. D.
1st Veal Bacon "
1st Chicken Pool
6 Mout "
6 " "
8 Beef "
1 Chicken "
6 Pies 7th P. Partridge

Potages
 24 Quenouille de Boeuf
 au Lait et Cresson
 Poissons
 Saumon
 Sole
 Filets
Rétois
 Culotte de Boeuf
 Tonge de Veau a la Rochefortelle
 # Filets de Carottes
 # Griblotte de Lapereaux
Entrées
 5 Cotelettes d'agneau
 Filets de Rossini
 2 Poulaillers Braizé
 1 Pimonde Noie
 3 Salmis de Galin
 Blanquette de Volaille
 3 Saute de Volaille
 1 Lait
 19^{me} Pucieron au l'oeille
Roti
 4 Wood cooke 2 Pheasant 1 Ham
Rétois
 Soufflé a la Patisserie Mince Pie
Entremets
 Potée Mince Sprouts
 Solace Citron et Vinaigre
 Macaroni Choux-fleur
 Cresson frit Sea Kale
 Gelin a l'orange Gelin a la Vanille
 Cresson au Cresson Cresson a l'ail
 Cresson d'ail Cresson
 Poulardes Saumon et Pommes
 Saumon a la Ravigonnet Cresson

Buffet
 27 Sir L. Bell 3/4 Galinaux
 7 Chiere of Mont^r 3/4 Mont^r Pie
 Ham 1 Turkey to Boil
Pock
 5 1/2 Veal 1 1/2 Mont^r Mts.
 1 1/2 Beef 2 Fowls pl off
 2 1/2 Chicken 12 Lamb's head
 5 1/2 Duck 1 1/2 Ham a piece
 The King Prince George
 The Queen Princess Ernest
 The Langavine Lord Fitzclarence
 Princess Augusta Dean of Hereford
 Duchesse of Gloucester Mr Wood
 Lady Falkland Mr Davis
 Lady Falkland Mr Shipman
 Lady of Isle Lord of Isle
 Sir G. Watson Sir A. Baring
 Sir C. Montagu Sir H. Sumner
 Miss Watson Miss Bageot
 Miss Steen C^{te} Bonet

Punchion
 Soup 2 M Chickens
 12 Sir Loin Beef
 Mont^r Cullits
 Mince Chicken
 Bouillie Beef
 Coquette de Pigeon
 Jelly Pastry Soufflé
Equerries
 12 1/2 Pie Beef 1 Fowl
 Lady Falkland
 1 M Chicken 1 Pie Beef
 Lady of Isle
 1 Fowl 2 Pie Beef
 Lady Wetherley
 1 Chicken 1 Bitch
 Miss A. Boste
 1 Chicken M
 The Duchesse of Gloucester
 Mont^r Cullits Chicken Sandwich
 Lady Taylor
 Lady Crskinn
 Lady Fitzclarence
 1 Pie Fowl 2 Fowls to Boil

Comptrollers
 25 Soup 4 Mts Fowls
 25 1/2 Pie Beef 1 Ham
 25 1/2 Pie Mts
 11 Fil Wade 1/2 Shrimps
Dressers
 Soup 12 Fowls 1 Ham
 17 1/2 Pie Beef 1 Tongue
Housekeeper
 Soup 1 Tongue 1 Ham
 12 Pie Beef 2 Pie Fowls
Mastr Cooks
 Soup 2 Fowls pl
 25 1/2 Pie Beef 1 Ham
 25 1/2 Pie Mts
 17 1/2 Fil^r Veal
 25 1/2 Pie Beef S. Panty
 9 1/4 " " C. Room
 10 " " 6 Mts
 9 1/4 " " 6 Posters
 7 1/4 " " 6 Men
 7 1/2 " " Confect^r
 7 1/2 " " Hall
 10 1/2 Mts
 7 1/2 Pie Beef Upholster
 1 M Chicken M^r M^r M^r
 1 M F^r Poole

Wednesday 30th Dec. 1835. Their Majesties Dinner

Wednesday 30th Dec. 1835

37 Potages
 1 Sals de Veau Fambou
 2 Hochepot de Monton
 Porsson
 Calmar Capusi Roux Polle
 Petevies
 2 Poularde Brauze
 11 Filet de Veau
 Fambou au Epinauds
 1/2 D^e Daguean
 Entrées
 2/2 Coquelettes de Monton
 Filet de Poisson
 2 Fricapeu de Poullets
 9/2 Papillettes de Veau
 Pate de Pevie
 Capucelle de Pevie
 2 Pies de Veau pique
 Pies d'agneau a la Poullet
 2 Filet de Canons au Sauvage
 Blanquette de Potaille
 2 Portneum de Potaille
 2 Portneum aux Truffes
 Rots
 5 Wood cocks Supes 3 Phasants
 Petevies
 Pommes a la Portugaise Minces Pies
 Buffet
 25 Gr. Loin Buis 4/4 Galimaufry
 15 Omelette de Mouton & Mouton Pie
 Farcich of Venison 4/4 Omelette
 Rots
 5 1/2 Veal 16 1/2 Mouton Pies
 15 1/2 Beef 3 Fowls 1/4 off
 20 C. Feet 14 1/2 Leg. & Sho Mouton
 16 " "

Entrées
 Pot Meat Salses
 Romanes au gratin Celon
 Omelette Salses
 Canpus Pommes de Terri
 Pices Montee Pices Montee
 2 Pannes Jermie 2 Pannes Jermie
 Gela de Orange Com. au chocolate
 Gela de Marshmarchin Com. au pistachin
 Lait d'aducot Meringues
 Lait a l'allemande Gateaux de Pommes
 The King Prince George
 The Queen Prince Ernest
 The Langravine Com. de Sitzelarsone
 The Duchess of Gloucester Lord del Sole
 Princess Augusta Lord Falkland
 Miss Stuyvesant Com. de Rainald
 Miss Stein Com. de Sponten
 Miss Bagot Com. de Watson
 Miss Wilson Com. de Sumner
 Lady Erskine Mr. Davis
 Lady Falkland Mr. Shaffer
 Lady del Sole Mr. Wood
 Marq^e of Ely Marq^e of Ely
 Mr^s M^r & Miss Daly
 Com. de Cathcart Lady Cathcart
 Marq^e de Conwallis 2 Ladies Conwallis
 Com. de Demerick Com. de Bonata

Luncheon
 Soup 2 Pie Chicken
 1/2 Pot Mouton 2 R. Pasties
 Bouillie Beef
 Veal Cutlet
 Poullet de Campie au poy
 Mouton Cutlet
 Soufle au jus
 Equeries
 6 1/2 Pot Mouton 1 Fowl
 9 1/2 Pot Mouton 1 Fowl
 Lady Falkland
 5 1/2 Pot Mouton
 The Duchess of Gloucester
 1 Fowl Com. de Broil
 1 Chicken Darnwick
 Miss Bagot
 1 Chicke N
 Miss d'Este
 1 Pie Chicken
 Lady Wellesley
 2 Pasties Queen 2 Pitt Beef
 1/2 Soufle
 1 Chicken Broth
 Lady Falkland
 1 Chicken N
 Lady Taylor
 1 Fowl N 2 1/2 Mouton
 10 1/2 Pie 13 Beef
 Lady Erskine
 1 Chicken N 10 1/2 Beef
 6 1/2 Mouton 2 1/2 Fowl
 Lady S. Fitzelarsone
 2 Fowls N. Steak 1 1/2 N. Steak
 17 Mouton

Comptrollers
 Soup
 20 1/2 Pie & 13 Mouton
 10 1/2 Pie & 13 Post. & Sauvage
 11 Fowl Steer
 Dinner
 Soup
 Pie Post. 1 Fowl
 Housekeeper
 Soup
 Pie Post. 7 Fowl Steer
 Mouton - Cotes
 Soup
 Pie & 13 Mouton
 10 1/2 Pie & 13 Post
 11 1/2 Fowl Steer
 20 1/2 Pie & 13 Post. J. Pantay
 2 1/2 " " Com. de Rainald
 6 1/2 " " Com. de Posten
 6 " " Com. de M^r Men
 2 " " Com. de Condict²
 14 " " Com. de Hall
 10 1/2 Mouton
 10 1/2 Pie Fowl Com. de Bond
 9 1/2 Pie Post
 6 Com. de Mouton 9
 6 Mouton
 6 " Com. de Bonata
 6 " Com. de Smith
 1 1/2 Pie Chicken
 1 Pie Post. Com. de M^r Men

28 Potages
2 Petlets au Jus
3 Hochepot de Poireaux
Poissons

Relieves
4 Longe de Veau ala Duchesse
2 Poulardes Braze
Cote de Boeuf
1 Sauc^e Chevreuil Pyrie

Entrées
Cotelettes de Porc
3 Salami de Baccasso
1 Cote de Porc
Ciguettes de Veau
1 Sauc^e + 18 + 4
Spicandean au oseille
Filets de Poissons
Laminé de Petlets
3 Sauté de volailles

Prote
6 Ploues
3 Ploues
Relieves
Boudin a l'Allemande Minced Pies

Entremets
Huitres frits Epinards
Oeufs en minceur Carreaux
Potté de meat Sauc^e kate
Salade Chouffleur
Pommes Garni Pommes Garni
Gelée d'or Gelée de Vin
Fol au Vent Creme Vanille
Soufflé Creme au Caffee
Oeufs a la Mijote Caricents

Butter
23 1/2 Lard 1/2 Beef 4 Galmaney
1/2 Churn of Must^r 5/4 Beef 1/2 Pi
2 1/2 Ai 13 Beef

Roast
5 1/2 Veal 1 1/2 Must^r Whites
1 1/2 Beef 3 Lamb Pi off
1 1/4 Must^r Lard 1/2 Seal
100 Suet 2 1/4 Cakes

The King Prince George
The Queen Prince Ernest
Princess Augusta Mrs Wood
Duchess of Glaston Mrs Fitzclarence
The Langravine Louisa
Mar^{ch}ess Stone Lady Falkland
Miss Wyndham Sir A Bannard
Miss Watson Sir J Watson
Miss Bagot Sir C Sturton
Lady Falkland Col Rowland
Lady Gresham Mrs Davis
Mrs Sheppherd Baron Gresham
Lady Brantford Gen J. F. Wulcester

Punchroom
Pomp 2 1/4 Chicken
1 1/2 Pi Beef 12 Pastry
Must^r Cakes
Minced Fowl
Ciguettes de Pommes de Terre
Bonillet Beef
Soufflé
Jelly Party

Eggs
1/4 Pi Beef 1 Fowl
1/4 Pi Beef Lady del Isle
1/4 Pi Beef 1 Fowl
1/4 Pi Beef Lady Falkland

Duchess of Glaston
2 Pi Beef 2 Pi Pasties
Chicken Sandwiches
Miss Fosse
1 Pi Chicken
Miss Bagot
Chicken Sandwiches
Lady Taylor
1 Chicken Broth 1/2 Beef
1 Fowl 1/2 Must^r

Lady Gresham
1 Pi Chicken 1 Veal
1 1/2 Must^r 2 1/4 Must^r

Lady Fitzclarence
1 Pi Fowl 2 Fowls to Boil
6 Cakes 1 1/2 Must^r 1 1/4 Beef 2 Suet

Comprollers
3 1/2 Pi 1 1/2 Must^r
1 1/4 Ai 13 Beef 11 Suet Pies
1 1/4 Lamb Veal 4 Suet Pies
2 1/2 Pomp of Beef

Dessert
Pomp
6 1/2 Pi Lamb 1 Fowl de Veau

Housekeeper
Pomp
1 1/4 Pi Beef Must^r 1 1/2 Chicken

Must^r Cakes
Pomp
2 1/2 Pi 1 1/2 Must^r Suet Pies
1 1/4 Ai 13 Beef Suet Pies
1 1/4 Lamb Veal 11 Suet

23 Pi Beef L. Panting
7 Must^r B. Room
2 1/2 Pi Beef R. Maids
1 1/4 " " B. Porters
1 1/4 " " D. Men
1 1/4 " " Comptrol^r
1 1/4 " " Hall
1 1/4 Must^r "
1 1/4 " " Band
1 1/4 Ai 13 Beef "
1 1/4 " " Squires
1 Pi Chicken Pastry
1 1/2 Must^r Must^r Kitchens

Meat Consumed from the 1st to the 31st December 1835.

1060	The Royal Table	31	7349 1/2	Beef
730	Luncheon	"	8508	Mutton
31	Duchess of Gloucester	"	3303 1/2	Veal
217	Lady and Misses Nursery	"	474 3/4	Lamb
62	Lady Falklands d ^r	"	663	Pork
372	Lady Langlers d ^r	"	36 3/4	C. Pies
572	Lady Eskminis d ^r	"		" Suetheads 35
516	Lady Fitzclarence d ^r	"		" Feet 588
40	The Childrens Dinner	2		" Heads 10
1077	Comptrollers Room	31		" Drains 6
124	Dresser d ^r	"		Lamb. Feet 87
279	Housekeeper d ^r	"		Cy. Sails 15
961	Mastr Cooks d ^r	"		Marrow bones 6
434	Silver Pantry	"	20,395 1/2	
155	Coffee Room	"		
124	H. Maunds	"		
180	Coal Porter	"		
180	Pump Man	"		
155	Confessionary	"		
2834	Hall	"		
550	Wards	28		
152	Extras	31		

Poultry

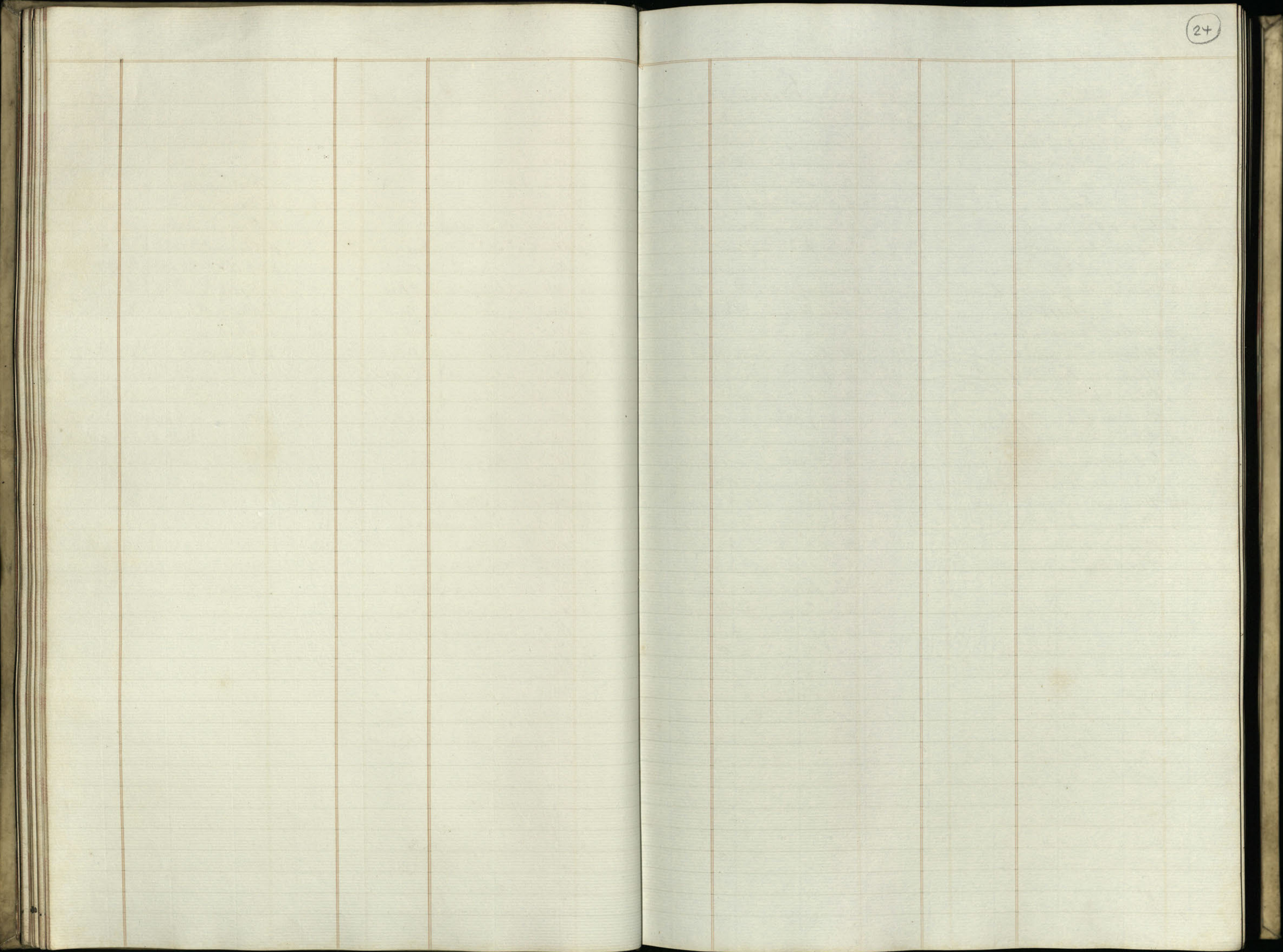
10,778		71	Pullets
		398	Fowls
		364	Chickens
		116	Duckings
		100	Pardidges
		50	Pheasants
		40	Woodcocks
		50	Pheasants
		71	Turkeys
		624	Porks
		9 1/2	Pigout
		17	W ^d Ducks
		16	Hares
		18	Pheasants
		35	Rabbits
		11	Grouse
		17	Pheasants

Fish

17	Surbot
288	Salts
490	Smelts
54	Lobsters
60	Coal Sides 100 lbs
108	Oysters 1/2
81 1/2	Shrimps "
64	Salmon lbs
2	hels "
24	Headcocks
260	Steering
219	Whitings
7	Spals
50	Scate lbs
1	Brill
1/2	Prawns 1/2

Game &c Purchased from the 1st to the 31st Dec^r 1835.

1 st	1 Doe	Home Park	24 th	3 Doe	W ^d Park
	10 Partridges	"	27	2 Hamchick Roe	Duke of Winton
	2 Hares	Midwood	28	6 Pheasants 2 Partridges	
3 rd	5 d ^r	"		4 W ^d Cocks 5 Snipes	New Forest
	11 Pheasants	"		1 Hare	"
	4 Woodcocks	W ^d Park	31 st	1 Doe	Home Park
	16 Rabbits	"		6 Hares	"
4 th	4 Pheasants 1 Hare	Midwood		16 Pheasant	"
5 th	6 Hares	H ^d Court		2 W ^d Cocks	W ^d Park
	6 d ^r 14 Pheasants	Rich ^d Park		12 Rabbits	"
8 th	4 Doe	H ^d Court		1 Hunter Hare	Brighton Hunt
10 th	6 Hares 5 Pheasants	H ^d Park	25 th	3 Turkeys	"
	2 Doe	W ^d Park		3 Hares	Duchess of Sutherland
	2 Hares 10 Pheasants	"			"
	1 W ^d Cock 10 Rabbits	"			"
11 th	8 Hares 2 Ducks	Duchy Park			"
	4 Pheasants	"			"
	4 d ^r 2 Hares	New			"
12 th	6 Hares	H ^d Court			"
	2 W ^d Cocks 4 W ^d Cocks	"			"
	19 Snipes 5 Pheasants	New Forest			"
14 th	4 Pheasants 2 Hares	Midwood			"
17	8 d ^r 4 d ^r	"			"
	1 W ^d Cock 10 Rabbits	W ^d Park			"
	2 Doe	"			"
18	5 Hares 3 Pheasants	Richmond			"
19	12 Grouse	D ^{ch} of Sutherland			"
	2 Hamchick wch. M st	Langavine			"
	3 Pheasants 3 Partridges	"			"
	6 W ^d Cocks 4 Snipes	New Forest			"
	1 Turkey 22 lbs	L ^d Oldemark			"
	4 Hares	H ^d Court			"
22 nd	5 Pheasants 2 Hares	Midwood			"
23 rd	4 d ^r 2 d ^r	New			"
	5 d ^r 3 Partridges	"			"
	9 W ^d Cocks 16 Snipes	New Forest			"
	10 d ^r d ^r	W ^d Park			"
24	2 Hares 18 Pheasants	"			"
	3 W ^d Cocks 10 Rabbits	W ^d Park			"



41 Potages
 2 Hochepot & Volaille
 8 1/2 Mouton de Seign. avec des Pois
 Poissons
 Retenes
 Soupe et Veau au gratin
 1 Omelette
 Jambon au Epinards
 1 Omelette Bouillie aux herbes
 Entrees
 7 1/4 Cotelettes de Mouton au jus
 Filets de Poissons
 Sauce de Faisans au Jus
 1 Blanquette de Volaille
 Dinde de Gibier
 8 1/4 Petite Patée de Mouton
 17 1/2 Escallopes de Boeuf aux fines herbes
 Sauce de Lait
 36 Mincelets au gratin
 2 Perdreaux Braiz
 Poussion de Merlan
 2 Petite Poulets Braiz piqué
 Rote
 18 Lachs 2 Charolais
 Retenes
 Boudin de Veau Mince Pie
 Souffle Souffles
 Buffes
 27 1/2 Porc Lard de 4 Galinier
 27 1/2 Charolais de 5 1/2 Boeuf de 1 1/2
 Flanchet de Mouton de 1 1/2 from W. Astor
 Roast
 26 Veal 17 1/2 Mouton de 1 1/2
 15 Beef 2 Fowls de 1 1/2
 4 1/2 R. Beef 30 1/2 Ham de Beef

Entremets
 Pot Mouton Sea Kale
 Salade Salades
 Macaroni Celery
 Omelette Sprouts
 Gelin et Veau Gelin et Veau
 Croustade au pain Croustade au chocolat
 Vol au Vent Flambé
 Gateaux Chateaux
 2 Pâtisseries Pâtisseries
 Piece Montee Piece Montee
 The King Prince George
 The Queen Prince Consort
 Princess Augusta Mrs. W. A. S.
 Duchess of Gloucester Lord Falkland
 The Langarons Lord Althorpe
 Mrs. Stan. Lord Fitzclarence
 Miss Wynn & Co. Lord Barnard
 Miss Bageot Dr. F. Watson
 Miss Wilson Sir C. Sturton
 Miss H. Johnston Sir H. Lucas
 Lady Althorpe Sir H. Taylor
 Lady Falkland Mr. Skippin
 Lady Erskine Mr. Davis
 The Duke of Devon March 1st Cornwallis
 2 Ladies Cornwallis & The Lady Perry
 Count & Countess Pozzo di Borgo
 Earl & Countess of Beverly
 Lord Exham Lord de Beauclerk
 Count Pozzo di Borgo Baron Grouchy

Supper
 18 1/2 R. Beef
 Minced Chicken
 Mince Cakes
 Croquettes de Veau
 Escallopes de Veau
 Bouillie Beef
 Squires
 11 1/2 R. Beef 1 Fowl
 1 1/2 Lard
 10 1/2 R. Beef 1 Fowl
 2 1/2 Lard
 1 1/2 Chicken 1 1/2 R. Beef
 1 The Duchess of Gloucester
 11 1/2 M. Mouton Chicken Sandwich
 1 1/2 Mince Cakes
 11 1/2 Mince Cakes
 2 Lady Taylor
 1 Chicken Broth & Mince
 2 1/2 Fricassee
 1 1/2 Lady Erskine
 7 1/2 Mince 3 1/2 Suet
 13 1/2 Lard
 5 Fowls 2 Pastiches
 8 1/2 Mince
 200 The Ball Supper
 10 Chickens 5 Ducks of Bechamelle Chicken
 12 d. 5 d. - Fricassee d.
 5 d. - Salade Salade
 6 d. - Ham 6 d. - Tongue
 4 d. - Salade Hollandaise
 4 d. - Canapés d'anchovies
 9 d. of Roast Chicken
 12 Jelly 4 Carrots 2 Vol au Vent
 12 Pâtisseries, Sprouts, Minced, Sea
 4 Chickens 3 Hochepot & Volaille

Comptrollers
 Soupe 4 d'arrangement Fowl
 27 1/2 R. Beef 4 Suckling Pigs
 1 1/2 Filler Veal 1 Ham
 22 1/2 Mince 24 2 Chines Points
 Desserts
 Soupe 2 d'arrangement Fowl
 11 1/2 R. Beef 1 1/2 Chicken
 6 1/2 Chines
 Housekeeper
 Soupe 2 d'arrangement Fowl
 11 1/2 R. Beef 1 1/2 Chicken
 6 1/2 Chines
 Mince Cakes
 Soupe 4 d'arrangement Fowl
 22 1/2 R. Beef 2 Suckling Pigs
 1 1/2 Filler Veal 1 Ham
 20 1/2 Mince 15 Chines
 20 1/4 R. Beef 1 Pastry 10
 12 1/4 " " 5 Rooms 5
 9 1/4 " " 4 H. Maids 4
 11 1/4 " " 6 Posters 6
 14 1/4 " " 6 P. Men 6
 16 " " 5 Confect 5
 16 1/4 " " 100 Hall 100
 55 1/2 Mince
 17 1/2 R. Beef 10 Bands 18
 2 Fowls 11
 15 1/2 R. Beef 30 Wilding Hare
 9 1/2 Lard
 9 1/2 R. Beef 4 M. Pâtisseries
 10 1/4 " " Extras
 1 1/2 d. 1 Mrs. Keating
 6 Beef 1 Sandwich
 1 Chicken 1 Roast

41 Potages
 # Hochepot de Poulets
 1 Purée de Liverie
 Poissons
 Retenes
 Culotte de Veau
 Sauson Braze
 12^e D^e Clagnan Jote
 Poulette Braze
 Entremets
 2^e Cotelette de Veau
 Filets de Poisson
 3 Purée de Veau piqué
 Filets de Volaille
 11^e Pate de Montan
 Limballe au beurre
 Filets de Volaille
 Palmé de Gibier
 Blanquette de Volaille
 16^e Pies d'agneau ala Poulets
 Vol au Vent de Macaque
 Croutade au jus
 Pote
 6 Woodcock
 Retenes
 Omelette Souffle Souffle a la D'Arson
 Entremets
 Patis d'Or Citrus Citrus
 Patis de Citrus
 Macaron Sprouts
 Gousses frites Pommes de Terre
 2 Pommes frites 2 Pommes frites
 Gely a Braze Gely a Vin
 Creme a frites Creme a frites
 Croquettes Souffle

Bruffes
 25 Sir Lewis Balfour de Galmaufay
 12 Chms of Mus - Haunch of Venison
 Prime of Beef 2 Phrasants Pie
 3 Yellow Beef
 Stock
 55^e Veal 16^e Mutton
 15 Beef 3 Lamb off
 60 Sals 24 C. Fat
 7^e Mutton Liver
 The King Prince George
 The Queen Prince Ernest
 Duchess Augusta Lady Selkirk
 The Prince of Wales Lady Fitzclarence
 Duchess of Glouster Lady Fitzclarence
 Miss Sturt Lady de Bannockburn
 Miss Johnston Sir C. Johnston
 Miss Watson G. F. Watson
 Mr Wood Mr Davis
 Mr Schipper Sir J. Sumner
 Lady Selkirk Lady Selkirk
 Marchioness de Luben Cornwallis
 Sir C. Rowley Lady
 Sir J. Murray Sir J. Murray
 Sir J. Wrotchell Sir R. Strong
 Sir B. Keith Capt. Duff
 Capt. Sumner Capt. Gifford
 Capt. Hope Sir D. Goult
 Sir J. Wrotchell Capt. Gifford
 Marguerite Marchioness of Argyll
 Baron Grouchy

2 Purcheon
 Soup 2^e M. Chukens
 1¹/₂ Pot Mutton 2^e Potatoes
 Mutton Chicken
 Mutton Culetts
 Escallops a la Fran
 Bouillie de Veau
 Croquettes de Poisson de Veau
 Figs de Puffe
 Equeries
 7¹/₂ Pot Mutton 1 Fowl
 1 Lady de Bannockburn
 1 Chicken 1 Mutton
 2 Lady de Selkirk
 6¹/₂ Pot Mutton 1 Fowl
 The Duchess of Glouster
 1 Pot Pastory Chicken Sandwich
 Miss de Leste
 # Mutton Chops
 Sir Lyle
 1 Chicken for Broth 16¹/₂ Mutton
 10 Pot 21¹/₂ Beef
 4 Lady de Bannockburn
 2 Rabbit 2 Lamb Pot Beef
 1 Chicken 16¹/₂ Mutton 16¹/₂ Beef 5¹/₂ Lamb
 18 Lady de Fitzclarence
 1¹/₂ Chicken 3 Lamb Pot Beef
 2 Phrasants 2 Omelette
 17¹/₂ Beef 16¹/₂ Mutton 2¹/₂ Pot 2¹/₂ Pot 17¹/₂ Meat

Comptroller
 Soup Bark
 20^e Pot Mutton 2^e Potatoes
 11¹/₂ Pot Mutton 2^e Potatoes
 14 Lamb Veal 9 Pump. Steaks
 Dresser
 Soup Bark 1 Fowl
 5 Pot Pork 2 Sausages
 9 Housekeeper
 Soup Sausages 1 Fowl
 8¹/₂ Pot Pork 1¹/₂ Chicken
 21 Mutton Cooks
 Soup Bark
 29¹/₂ Pot Mutton
 18¹/₂ Pot Mutton 2 Meat P. de C.
 11¹/₂ Lamb Veal Bacon 4 Salt
 2¹/₂ Pot 11¹/₂ Pot
 4¹/₂ " 5¹/₂ Pot
 6¹/₂ " 11¹/₂ Pot
 9¹/₂ " 5¹/₂ Pot
 11¹/₂ " 11¹/₂ Pot
 11¹/₂ " 11¹/₂ Pot
 11¹/₂ " 11¹/₂ Pot
 11¹/₂ " 11¹/₂ Pot
 9 Bread
 1 M. Chicken 1 Pot
 6 Pot Beef 1 Grouse
 12 Omelette 1 Pot Mutton
 6 Mutton 1 Veau
 6 d. 1 Pot
 3 d. 1 Pot

Sunday Jan^o 3^o 1836 Their Majesties Dinner

28	Portage	Buffet
1	a la Reine	27 $\frac{1}{2}$ Pot. Le Bouf
	Hotchpot de Cassans	3 $\frac{1}{2}$ Galimaufrey
	Cressy	14 $\frac{1}{2}$ Chien de Mont ^e
	Poisson	

	Relieves	Stock
	Jambon Braze	34 $\frac{1}{2}$ Veal
	Dindon Rote	15 Beef
	Langue de Veau	20 $\frac{1}{2}$ M ^o Mont ^e
	Dindon Bouillie	

	Entrées	The King	Dance George
1	Coccolettes de Monton	The Queen	Dance Conant
	Filets de Poisson	Lady col. Sol	Lord col. Sol
2	Saute de Volaille	Lady Falkland	Lord Falkland
	Saute de Canard au Saucy	Lady Beckin	Baron Guncroft
	Coquilles de Volaille	Miss H. Johnston	Col. Bonwater
	Purée de Fèves	Miss Stein	Lord Fitzclarence
	Filets de Papricum	Miss Watson	Lord de Bannock
	Commince de Volaille au Gratin	Miss Wages	Lord de Watson
	Pote	Miss Wiggins	Lady Gely
2	Pommes	Lord H. Sumner	Mr. Shippin
	Relieves	Mr. Davis	Mr. Cross
	Dindon de Venise	Lord de Johnston	Princess Augusta
	Beignets	Duchess of Glouster	Mr. Langensin

	Entremets	
	Pot. Meate	Citrus de Veau
	Salade	Salsifis
	Beau Saute	Aprouts
	Beuten au Gratin	Pommes de Terre
	Gelée de Moyan	Gelée de Pomme
	Gros	Creme au Chocolate
	Vol au Vent	Sourt
	Gateau	Carrelons
	Pannee Garni	Pannee Garni

Sunday Jan^o 3^o 1836

	Luncheon
	Soupe
11 $\frac{1}{2}$	Pot. Bouf
	M ^o Mont ^e
	Mincee Chicken & Broile
	Boullie Bouf
	Shallots of Veal
	Coquilles
	Soupe Jelly

	Equeries	
11 $\frac{1}{2}$	Pot. Bouf	
	1 Fowl pt	
	1 Lady col. Sol	
12 $\frac{1}{2}$	Pot. Bouf	
	1 Fowl	
	2 Lady Falkland	
	1 Pot. Chicken	
	1 The Duchess of Glouster	
	1 Veal Culet	1 Chicken Sandwich

	Miss d'Este
	1 10 ^o Fowl
	1 Lady col. Sol
	1 Pot. Fowl
	1 Fowl pt
	1 Lady Taylor

	Lady J. Fitzclarence
1	Becket Bouf

	Comptrollers
	Soupe
4	Pt + 10 ^o Fowl
24 $\frac{1}{2}$	Pot. Bouf
1	Beum
30 $\frac{1}{2}$	Pt + 10 ^o Mont ^e
14 $\frac{1}{2}$	Pot. Veal

	Dessers
	Soupe
1	Fowl pt
17 $\frac{1}{2}$	Pot. Bouf
1	Soupe

	Housekeeper
	Soupe
2	Fowl pt
10 $\frac{1}{2}$	Pot. Bouf
1	Soupe

	Mas ^o Cooks
	Soupe
2	Fowl
19	Pot. Bouf
1	Beum
29	Pot. Bouf + 10 ^o Mont ^e
15	Pot. Veal

	L. Parvay
20 $\frac{1}{2}$	Pot. Bouf
1	C. Room
7 $\frac{1}{2}$	" "
4	C. Mends
10 $\frac{1}{2}$	" "
4	C. Porter
10 $\frac{1}{2}$	" "
6	P. Men
8 $\frac{1}{2}$	" "
5	Comp ^o 2
19 $\frac{1}{2}$	" "
10	Boat

	M ^o Mont ^e
15 $\frac{1}{2}$	Pot. Bouf
4	M ^o Mont ^e
1	Chicken
1	d ^o
	W. H. Menden
1	Smith
	W. H. Menden
1	Pool

39 Potage
 1 Sals de Veau a la Salsin
 2 Escallopes de Volaille a la sauce de veau
 Poissons
 Turbot Coq au lait
 Petites
 32^{1/2} Cuisse de Bœuf
 1 Doulances Braisé
 2 Salsans Braisé
 Longe de Veau a la Bechamelle
 Entrées
 5^{1/2} Coselette d'apricot Pomme
 Filets de Poisson
 Pies de Veau piqué
 8^{1/2} Escallopes de Mouton
 10^{1/2} Chateaufort avec tendron
 Lardons avec persil
 2 Sautés de Volaille
 2 Sautés de Salsans
 3 Filets de Volaille
 Salsan de Lardons
 Caperolle au jus emincé
 Grenade de Papricane
 Grets
 2 Bûche de Marmagans Hœuf
 Petites
 Bœuf a la Cabrit Pomme a la Patouane
 Mince Pie Soufflé
 Buffet
 26 Porc de Veau a la Salsin
 20 Chines Mince a la Salsin
 Hœuf de Mince a la Salsin
 Ham de Veau
 Rôtis
 62 Veau 12 Mince a la Salsin
 7 Bœuf 3 Soufflé a la Salsin
 27 Cuisse 4 Mince a la Salsin

Entrées
 Pot-Ment Celeri
 Salsin Sprouts
 Macaroni Salsin
 Cœur frit Pommes de Salsin
 Gêles de Veau Gêles de
 Cœur au pain Cœur au lait
 Volantent Meringues
 Bœuf Blanc de fruit
 Pâtis garni Pâtis garni
 Piece Monte Piece Monte

39 Mince

Lussaccon
 Soufflé 2^{1/2} Pi Chicken
 8 Dis Mince 2^{1/2} Soufflé
 Mince Chicken
 Mince Cuisse
 Cuisse
 Bouillon de Veau
 Soufflé
 Jelly Pastry
 Equeries
 8^{1/2} Dis Mince 1 Soufflé
 7^{1/2} Ly oil Salsin
 7^{1/2} Soufflé 1 Soufflé
 2^{1/2} Ly Salsin
 5^{1/2} Soufflé
 1^{1/2} Dis Mince
 Chicken Sandwich
 Lady Taylor
 25^{1/2} Mince
 Miss D'Arto
 Mince Cuisse
 Lady Estime
 8^{1/2} Mince Veau 2^{1/2} Rump Steak
 16 Mince
 Lady Fitzgibbon
 1 Soufflé 1 Chicken
 9^{1/2} Mince
 The Naval Ball, Ship Tavern
 6 Soufflé 7 Pheasants 2 Salsin 3^{1/2} Cuisse
 40^{1/2} Salsin Veau 4^{1/2} Soufflé 1 Ham
 1^{1/2} Soufflé 3 Soufflé 4^{1/2} Soufflé
 For 6 Rands Pies

Comptroller
 Soufflé Hœuf
 5^{1/2} Dis Mince
 2^{1/2} Bouillon de Veau a la Salsin
 1^{1/2} Soufflé a la Salsin
 Pressers
 Soufflé Hœuf
 5^{1/2} Dis Mince 1 Soufflé a la Salsin
 Housekeeper
 Soufflé Pie Hœuf
 9^{1/2} Dis Mince 1^{1/2} Chicken a la Salsin
 Mast Cooks
 Soufflé Hœuf
 25^{1/2} Dis Mince 9^{1/2} Meat Pie
 16^{1/2} Soufflé a la Salsin 4^{1/2} Soufflé
 11^{1/2} Bouillon de Veau
 20^{1/2} Mince 11^{1/2} Soufflé
 9^{1/2} " 5^{1/2} Soufflé
 1^{1/2} " 11^{1/2} Soufflé
 8^{1/2} " 6^{1/2} Soufflé
 2 " 5^{1/2} Soufflé
 2 " 5^{1/2} Soufflé
 155 " 10^{1/2} Soufflé
 9 " 18^{1/2} Soufflé
 8^{1/2} Soufflé
 1^{1/2} Chicken 1^{1/2} Soufflé
 Choristers Supper
 2^{1/2} Dis Mince 1^{1/2} Ham
 11^{1/2} Dis Mince 1^{1/2} Jelly a la Salsin
 Rands Pies Soufflé a la Salsin
 2^{1/2} Pheasants
 1^{1/2} Soufflé } Rands
 2^{1/2} Soufflé

Tuesday January 5th 1835 Their Majesties Dinner

23 Potages
 2 Hachepot als poulets
 Creme d'oise
 Au Lait

Poissons
 Saumon Smelts
 Soles

Relaves
 Pomme de neveu au gratin
 2 Poulardes Breizje
 Coulotte de Bœuf
 2 Poulardes grillées

Embrees
 Cotelettes de porc
 Filets de poissons
 Saute de volaille
 3 Salmis de gibier
 1 Emince de bœuf
 2 Poullets saussés
 4 Cervelles de veau
 1/2 Pates de Bœuf

Hotes

Relaves
 Saute a l'italienne
 Chaus a abricots
 Souffles en arrivelles
 Mince Pies

Embrees
 Pates meat
 Salade hollandaise
 Chous au fromage
 Cannelotes
 Salsises

Salade d'olive
 Antichaux
 Sprouts
 Gelée d'eau d'or
 Gelée muscadine
 Creme de mayonnaise
 Creme au café
 Volau vent
 Gâteau Mambien
 Gâteau a l'allemande
 Bisquit a la chandelle
 2 Paniers garnis

Buffet

252 Sir Isidore Beef
 220 Cheese of Mutton
 1/2 Galushausen, French Venison
 120 A. B. Beef Suet pudding

The King Col. Rawdon
 The Queen Sir G. Harcourt
 Princeps Augusta Sir G. Mordaunt
 The Princess Anne Sir G. Somerset
 La Reine Com. Gerdoff
 Le Duc de York Sir G. Cholmondeley
 Le Duc de Clarence Sir G. Cholmondeley
 Le Duc de Devon Sir R. Kebleton
 Miss F. Johnston Sir G. Cornwallis
 Miss Stein Duke of Devon
 Miss Nelson Sir G. Pitt Rivers
 Mrs Davis

Tuesday January 7th 1835

" Punchoon
 Soup 2 pt Chickens
 7 lbs of Lamb
 Emince de volaille
 Cotelettes de mouton
 Escallops de Bœuf
 Vegetables
 Poultry Jelly Souffle

" Equerries
 9 lbs Lamb 1st Fowl
 7 pt De Sole
 7 lbs Lamb 1st Fowl
 2 pt Salted
 1 pt Chickens

" Sir Taylor
 200 Mutton 1st Fowl
 10 Pork
 7 pt Custards
 10 Mutton

" Sir Fitz Clarence
 200 Beef 3 Sauts Bœuf
 70 Mutton 1 Chicken 1st
 200 Pork 4 Sauts

" Dukes of Gloucester
 1st Fowl Chicken broth
 Chicken sandwich
 1 pt De Sole
 1st Fowl

" Comptrollers
 Soup Fish
 35 1st & 2d Mutton 22 Suet pudding
 100 2d Beef 22 Meat pudding
 100 Irish Stew

" Drefers
 Soup Fish
 100 Lamb veal 1st Fowl

" Housekeepers
 Soup Fish
 100 Lamb veal Bacon 1st Fowl

" Master Cooks
 Soup Fish
 20 1st & 2d Mutton Suet pudding
 10 Breast Veal Meat pudding
 10 A. B. Beef

20 Beef 10 J. Poultry
 100 Lamb veal 5 B. Room
 70 Beef 4 Housemaids
 20 Beef 6 B. Porters
 10 Beef 6 B. Men
 10 Beef 5 Confectioners
 100 Mutton } Hall 97
 30 Beef }
 100 A. B. Beef } Ward 10

Stock
 50 Veal 2 Fowl 10
 70 Beef 22 1st Mutton
 1 Chicken 1st Fowl
 1 Beef 1st Fowl
 50 Fat Grand Porc

Wednesday 8 January 1830 Their Majesties Dinners

Wednesday 5th January 1830

100	Palaces	Crème de fruit	Crème Vanille
2	Roche-pot des paulets	Saute de pommes	Pol au Vent
	Site de veau en Sauté	Gateau polonoise	Quinilles
	Crème d'orge	Kusscents	Gatelets
	Porsons	Meringues	Gateau allemand
	Grubot	2 Grosse Pieces	
	Solles		
	Relevés		
	Colette de Boeuf		
2	Paillardes Ombre	20 th	Le boin of Beef
2	Faisans Ombre au choux	20 th	Whims of Mutton
5 th	Ligot de mouton	4	Galancoupy
	Embrees	10	Haunch of Mutton
5	Colette d'agneau		
	Filets de porsons		
2	Saute de faisans	The King	Winings Curants
2	Saute de volaille	The Queen	The Landammann
2	Salmi de gibier	Duke of Dorset	Le Falkland
5 th	Incandéon à la poivelle	Le Docteur	Le Falkland
3 th	Vis de veau piqué	Le la baronne	Le St James
5 th	Escalops de mouton	Le la Thomson	Le Abinger
50	Mauviettes au gratin	Le la Fitzclarence	Le Corkin
10 th	Pate de Veau dressé	Le St Taylor	Mod. Ham
2	Pâtisseries aux beffes	Mr. Sheppes	Miss Wilson
2	Pâtisseries aux coinnichons	Mr. Davis	Le Landammann
	Pots	Knolly Chautemont	Le E. Clewout
	Faisans	Le Kewerley	Le Kewerley
	Woodcocks	Miss Dr. Johnston	Le G. Fenway
	Relevés	Marquis Knistel	Le baron Percy
	Grandin de cabinet	Frank le Scarlite	Mar. Jurdoff
	Pommes au jus	Mr. Ashby	Mr. Ashby
	Sauflé à la reine	Le E. Dishow	Le Dishow
	Mince Pies	Le E. Ely	Le J. Cockburn
	Embremets	Le R. Fawcett	Miss Kennedy
	Potted Meats		
	Palace		
	Maccaroni		
	Huitres frites		
	Gelée de pin		

	Punchon	21	Comptrollois
	Soup	2	St Chickens
10 th	St Mutton	20 th	St. O. Mutton
	Colette de mouton	17	St. O. Pork
	Escalops de veau	20 th	Poin of veal
	Paulets decoupés		
	Vegetables		
	Porrey		
	Sally		
	Sauflé		
	Equeries		
10 th	Le Mutton	1	St. Lamb
	Le St. Polo		
10 th	Poin Mutton	1	St. Lamb
	Le St. Falkland		
	St. Chicken		
	Le Taylor		
10 th	Mutton	1	St. Lamb
10 th	Beef		
	Le Castle		
10 th	Beef		St. Pork
10 th	Mutton		
	Le Fitzclarence		
10 th	Mutton	1	St. Lamb
10 th	Suet		
	Duchefs of Ghostr		
	St. Fane		
	Chicken sandwich		
	St. Castle		
	St. Chicken		
	St. Freshing		
	St. Chicken		
	St. Allart		
	St. Polo		

	Fish		
20 th	St. O. Mutton	15	Sausages
17	St. O. Pork		
20 th	Poin of veal		
	St. Sops		
	Soup		Fish
5 th	St. Pork	1	St. Lamb
	St. Hauskeeper		
	Soup		Sausages
3 th	St. Pork	1	St. Chicken
	St. Master Cooks		
	Soup		Sausages
20 th	St. O. Mutton		
17 th	St. O. Pork		
10 th	Poin of veal		
20 th	St. O. Pork	1	St. Pork
3 th	St. O. Mutton	5	St. Pork
5 th	St. O. Mutton	4	St. Pork
8 th	St. O. Mutton	6	St. Pork
3 th	St. O. Mutton	5	St. Pork
3 th	St. O. Mutton	5	St. Pork
10 th	St. O. Mutton		Hall of
10 th	St. O. Mutton		
10 th	St. O. Mutton		
10 th	St. O. Mutton		
10 th	St. O. Mutton		
10 th	St. O. Mutton		
10 th	St. O. Mutton		
10 th	St. O. Mutton		
10 th	St. O. Mutton		
10 th	St. O. Mutton		
10 th	St. O. Mutton		

Friday 3rd January 1835 Their Majesties Dinner

34 Potages
 1 Hochepot de painlets
 Crème deorge
 Soufflé de
 Poissons
 Turbot
 Salles
 Soufflé
 Relishes
 35 Croustade au Bœuf
 36 Paulanes Orange
 37 Pâté des painlets
 38 Gigot d'agneau braisé
 Embrees
 Cotelettes de porc
 Filets de moutons
 39 Filets de volaille piqués
 40 Poloni des pernacaux
 41 Escallops de veau
 42 Saute de faisans
 Tendrons de veau
 43 Cassoulet de veau
 44 Filets de peraison piqués
 45 Filets de volaille piqués
 46 Pâtés de mouton
 47 Profolattes au jus de volailles
 Dols
 Faisans
 Woodcocks
 Relishes
 Pommes au beurre
 Gâteaux brioches
 Tartelattes à la Venise femme
 Soufflé au fromage
 Entremets
 Pâtés meat
 Salades
 Fruits
 Soufflé à la hipe
 Colaris d'olive
 Asperges
 Spiculis
 Croquantes

Belee de vin
 Belee d'orange
 Crème de fruit
 Crème de noyau
 Gâteau chumilly
 Tartelattes
 2 Grosse Pieces
 Buffet
 48 Sir loun of Beef
 49 Chims of mutton
 50 Salamandrin
 Flammet of Mutton
 1 Wailes Pullet
 The King
 The Queen
 Duke Dorset
 Sir De lisle
 Sir Falkland
 Sir J. Watson
 Sir G. Thurston
 Sir G. Sumner
 Sir J. Johnston
 Sir Wilson
 Mrs. Min
 Mr. G. Dawson
 Sir Washburn
 Genl. Ganniqu
 Sir G. Dalhousie
 Sir J. Kinnaird
 Sir J. Bayly
 Sir Galy
 Sir J. Paul
 Sir J. Paul
 Mr. Shiffner
 Mr. Davis
 Mr. Anderson
 Col. Rowland
 Sir Christian
 Sir Chims
 Major Comlete
 Mr. G. Dawson
 Sir Washburn
 Capt. Johnston
 Sir G. Dalhousie
 Sir J. Kinnaird
 Sir J. Bayly
 Sir Galy

Friday 3rd January 1835 (32)

1 Luncheon
 2 Soup
 3 1/2 Mutton
 4 Cotelettes de mouton
 5 Escallops de Bœuf
 6 Painlets accoups
 7 Vegetables
 8 Partry Jelly Soufflé
 9 Entremets
 10 1/2 Mutton
 11 Sir De lisle
 12 1/2 Mutton
 13 Sir Falkland
 14 Sir Mutton
 15 Sir Taylor
 16 Mutton
 17 Beef
 18 Sir Criskine
 19 Mutton
 20 Soup
 21 Sir Fitz Clarence
 22 ribs of Beef
 23 Sir Faul
 24 Duches of Gloster
 25 Sir Pennington
 26 Mrs. W. Galy
 27 Dressed Chicken
 28 Sir De lisle
 29 Mutton Chop
 30 Mr. Keating
 31 Mrs. Mutton
 32 Sir Galy

30 Comptrollers
 31 Soup
 32 1/2 Mutton
 33 A. B. Beef
 34 West Prussians
 35 Dressers
 36 Soup
 37 1/2 Mutton
 38 Housekeeper
 39 Soup
 40 1/2 Mutton
 41 Master Cooks
 42 Soup
 43 1/2 Mutton
 44 A. B. Beef
 45 West Prussians
 46 Sir De lisle
 47 Mutton
 48 Sir Criskine
 49 ribs of Beef
 50 Sir Faul
 51 Duches of Gloster
 52 Sir Pennington
 53 Mrs. W. Galy
 54 Dressed Chicken
 55 Sir De lisle
 56 Mutton Chop
 57 Mr. Keating
 58 Mrs. Mutton
 59 Sir Galy
 60 Fish
 61 Suit-prussians
 62 Fish
 63 Fish
 64 Suit-prussians
 65 Fish
 66 Fish
 67 Fish
 68 Fish
 69 Fish
 70 Fish
 71 Fish
 72 Fish
 73 Fish
 74 Fish
 75 Fish
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 86 Fish
 87 Fish
 88 Fish
 89 Fish
 90 Fish
 91 Fish
 92 Fish
 93 Fish
 94 Fish
 95 Fish
 96 Fish
 97 Fish
 98 Fish
 99 Fish
 100 Fish
 Stocks
 101 Veal
 102 Beef
 103 Ladies Seat
 104 1/2 Chicken (Poule Pich)
 105 Beef Grand Parade

Sunday 10th January 1835 Their Majesties Dinners

16 Potatoes
1st Mutton a la Mode
Cassole au Maacaroni

11th Souffles
12th Souffles

13th Relishes
Dindon braillé avec herbes
Sambon braisé a la mode

14th Entrees
1st Cotelettes de mouton
2nd Filets de sole
3rd Filets de volaille
4th Salmis de faisans
5th Ris de veau piqué
6th Fricassée aux herbes

16th Rots
7th Faisans
8th Bœuf
9th Relishes
10th Pommes au jus
11th Gâteaux hollandais

13th Entremets
1st Potée de mouton
2nd Salade de pommes de terre
3rd Ris de veau au gratin
4th Champignons
5th Asperges
6th Saumon
7th Gelée de vin
8th Cassoles au café
9th Vol-au-vent
10th Gâteaux hollandais
11th Bûche de pain
12th Gâteaux hollandais
13th Bûche de pain
14th Gâteaux hollandais

18th Buffet
1st Saucisson de mouton
2nd Chemise de mouton
3rd Galamanche
4th Bœuf steak Pie
5th Forest Cakes

6th The King
7th The Queen
8th Duke of Devon
9th Ld. de Salis
10th Ld. de Salis
11th Ld. de Salis
12th Ld. de Salis
13th Ld. de Salis
14th Ld. de Salis
15th Ld. de Salis
16th Ld. de Salis
17th Ld. de Salis
18th Ld. de Salis
19th Ld. de Salis
20th Ld. de Salis
21th Ld. de Salis
22th Ld. de Salis
23th Ld. de Salis
24th Ld. de Salis
25th Ld. de Salis
26th Ld. de Salis
27th Ld. de Salis
28th Ld. de Salis
29th Ld. de Salis
30th Ld. de Salis
31th Ld. de Salis

Sunday 10 January 1835

1st Luncheon
2nd Soup
3rd 1st Beef
4th Cotelettes de mouton
5th Escallops au gras
6th Croquettes de volaille
7th Végétales
8th Pudding Jelly Soufflé

9th Equisses
10th 1st Beef
11th Ld. de Salis
12th 1st Beef
13th Ld. de Salis
14th 1st Chicken
15th Ld. de Salis
16th Ld. de Salis
17th Ld. de Salis
18th Ld. de Salis
19th Ld. de Salis
20th Ld. de Salis
21th Ld. de Salis
22th Ld. de Salis
23th Ld. de Salis
24th Ld. de Salis
25th Ld. de Salis
26th Ld. de Salis
27th Ld. de Salis
28th Ld. de Salis
29th Ld. de Salis
30th Ld. de Salis
31th Ld. de Salis

1st Comptrollers
2nd Soup
3rd 1st Beef
4th Kiblet of veal
5th Souffles
6th Souffles
7th Souffles
8th Souffles
9th Souffles
10th Souffles
11th Souffles
12th Souffles
13th Souffles
14th Souffles
15th Souffles
16th Souffles
17th Souffles
18th Souffles
19th Souffles
20th Souffles
21th Souffles
22th Souffles
23th Souffles
24th Souffles
25th Souffles
26th Souffles
27th Souffles
28th Souffles
29th Souffles
30th Souffles
31th Souffles

Wednesday 13th January 1836 Their Majesties Dinner

33	Polages		
2	Foie gras de poullets		
1	Asp. Bœuf		
	Palastines		
	Poisons		
	Linbot	Smelte	
	Solles	Soles	
	Relaves		
1	Chervilles pique braizé		
2	Poulardes braizé		
3	Soles de Bœuf à la royale		
4	Salade d'artichauts braizé		
	Entrées		
4	Potelottes d'asperges		
	Filets des poissons		
4	Filets de palaille au jus		
1	Picots d'asperges		
2	Frittemilles de poullets		
3	Salami de gibier		
6	Emmets de Bœuf		
1	Wid de poullets piqués		
2	Filets de palaille piqués		
3	Blanquettes de palaille		
2	Pandremes braizé		
2	Poullets braizé au buffon		
	Rots		
6	Permeaux		
24	Moussettes		
	Relaves		
	Salade de pis		
	Choulotte de pommes		
	Omelettes soufflé		
	Sonnes au fromage		
	Entrées		
	Salade	Salades	
	Pâté de viande	Soles	
	Maccaroni	Broquettes	
	Asp. frits	Sprouts	

Selles de vin
Selles monachiens
Soudoise de pommes
Gâteau chantilly
Crème chocolet
Crème de pain
Volauvent
Biscuit de sauge
Gros Pies

Duffet
Sir John of Beef
Whims of Mutton
Golumbines
Sweet Pie
Frumch of Venison

The King	Sir St Taylor
The Queen	By Taylor
The Landammann	Miss Johnston
Sir Dalrymple	Miss Wilson
By Carly	Miss Sloan
Sir Fitzplanner	Sir W. Malcolm
By Fitz Clarence	Sir W. Murray
Sir De Kirk	By Murray
Sir De Kirk	The Baron Solis
Sir Falkland	Mr Daly
By Falkland	Mr Bayly
By Castine	Miss Daly
Mr Davis	Mr G Dawson
Mr Wm. Lee	Mr G Dawson
Sir J Watson	Sir J. Kemble
Sir G. Thomson	Mr Shiffner

Wednesday 13th January 1836

10	Tuncheon		
	Soup	2 pt Chickens	
1	pt Mutton		
	Potelottes de mutton		
	Escallops de veau		
	Broquettes de volaille		
	Vegetables		
	Poachy Jelly Soufflé		
	Equerries		
1	pt Mutton	1 pt Souf	
	By De La Motte		
1	pt Mutton	1 pt Souf	
	By Falkland		
1	pt Mutton		
	By Taylor		
1	Mutton		
1	Pork		
	By Castine		
1	Mutton	1 Chicken	
1	Beef		
1	Lard		
	By Fitz Clarence		
1	Mutton	1 Souf	
1	Beef		
	Duchess of Glosier		
	Fish		
1	pt Souf		
	Madame D. Coste		
	Mr Mutton	Oysters	
1	Mr Toland		
1	Mr Treating		
1	Mr Chicken		
1	Mr Allart		
1	Mr Chicken		

Comptrollers
Sausages
Fishes
Bread of veal

Drapers
Sausages
Fishes

Housekeeper
Sausages
Fishes

Mutton Cooks
Sausages
Fishes

Butcher
Sausages
Fishes

Confectionary
Fishes

Wine

Stock
Fishes
Sausages
Fishes
Sausages
Fishes
Sausages
Fishes

Monday 13th January 1836 Their Majesties Dinner

36 Potages
 2 Hochepot des poulet
 Garbonne
 Creme au macaroni
 Poissons
 Turbot Saute
 Smalls
 Relieves
 Sella d'agneau braisi
 2 Paulardes braisi et Langue
 24 Grolotte de Boeuf
 24 Patis des poulet a l'anglaise
 Entrees
 3 Potelottes de porc
 Filets des poissons
 3 Saute de volaille
 Pieds d'agneau
 24 24 Pies de peau pique
 24 24 Cannelles de veau
 24 24 Salami de gibier
 24 24 Poulets braissee
 24 24 Filets de volaille pique
 24 24 Pates de Boeuf
 1 Escallops de faisans
 Capolottes de pis
 Pates
 1 Saucis 48 Saute
 2 Faisans
 Relieves
 1 Brousim allemande
 1 Soufle de fromage
 1 Beignets des pommes
 1 Fendus au fromage
 Embremets
 1 Potted meat Coleri
 1 Salade Champignons
 1 Ham Souds L'epigramme
 1 Soups a la pipe Sen. Soble

Solea d'orange Creme de fruit
 Solea maslique Creme au cafe
 Biscuit de sauge Tuban de vis
 Cassisants Fobau vent
 Panier Panier
 Panier Panier
 2 Grosse Pieces
 Buffet
 24 Sir basin of Beef
 24 Prime of mutton
 4 Galambusy 1 D. Pullet
 Leg of Pork
 The King Princeps Augusta
 The Queen The Landgraven
 Le Mayo Le Mayo
 Le Fitz Clarence Le Fitz Clarence
 Le Falkland Le Falkland
 Le De Lisle Le Cestime
 Le Sutherland Countess of Arloff
 Le St Taylor Le Taylor
 Le St Wheatly Le Wheatly
 Le St Thurston Le St Thurston
 Le S. Watson Col. Rowland
 Le St Cornwallis Mrs. St. Johnston
 Mlle Klein Miss Wilson
 M^{rs} Sheppan Le Colchester
 Le Cary Le Cary
 M^{rs} Symington M^{rs} Symington
 M^{rs} Fitzherbert M^{rs} D. Daniel
 M^{rs} Ashley Le St. Sibley
 M^{rs} Ashley M^{rs} Mollist

Monday 13 January 1836

Supper
 62 St mutton
 Potelottes de mutton
 Escallops de veau
 Emince de volaille
 Vegetables
 1 Pasty Jelly Soufle
 Equeries
 74 St mutton 1 St Fowl
 7 St De Lisle
 58 St mutton 1 St Fowl
 2 St Falkland
 62 St mutton
 2 St Taylor
 4 Mutton
 1 Fowl Pie
 1 St Cestime
 10 Mutton 10 Lamb
 58 Park
 18 St Fitz Clarence
 1 St Fowl
 1 Duchess of Gloster
 Mutton cutlets
 1 St De Lisle
 1 St Fowl
 1 M^{rs} Klein
 1 St Chicken
 1 Allart
 1 St Chicken
 1 M^{rs} Keatinge
 Mutton chops

22 Comptrolleis
 Soup Wash
 20 St. D. Mutton St. Park
 20 Prime of veal
 10 Irish stew
 4 Dressers
 Soup 4 Meat Pie
 14 St mutton 1 St Fowl
 2 Housekeeper
 Soup 24 Meat Pie
 25 St mutton 1 St Fowl
 2 Minister Cooks
 Soup Wash
 20 St. D. Mutton St. Park
 24 Prime of veal
 5 Irish Stew
 22 St. D. Mutton 10 St. Park
 7 do 5 do Room
 0 do 4 Housemaid
 0 do 0 do Porter
 0 do 0 do St. Men
 74 do 5 Confectionary
 17 1/2 do { Hall gg
 96 do {
 96 Breast of veal { Man. 18
 Stock
 52 Veal 2 Fowl do
 22 Beef 18 St. Mutton
 24 Calves Feet 2 Park (Travers)
 21 Mutton (Lender) 5 Mutton St. Paris

Tuesday 19th January 1836 Their Majesties Dinner

391 Potages
 1 File de veau en tartine
 2 Hochepot des poulet
 Crème d'oseille
 3 Salpçons
 Cabillaud & Soles
 4 Solles
 5 Relèves
 6 Coulotte de Boeuf
 7 Poulardes Bretonne
 8 Charbonnade piquée
 9 Gigot de mouton sept heures
 10 Entrecôte
 11 Escalottes d'agneau
 12 Filets de perdreaux
 13 Filets de volaille
 14 Salade de artich
 15 Farinade des poulet
 16 Croquettes de volaille
 17 Purée à la portugaise
 18 Escallops de mouton
 19 Mousquetaires au roatin
 20 Perdreaux bretonne
 21 Saucisses farcies piquées
 22 Poulardes bretonne
 23 Rôti
 24 Canards 1 Poulardes
 25 Saucisses 5 Perdreaux
 26 Relèves
 27 Boudin de cabinet
 28 Soufflé à la crème
 29 Carottes à la crème
 30 Fondus au fromage
 31 Entremets
 32 Pâtés, piment - Kebab d'agneau
 33 Salades Sprouts
 34 Macaroni Saucisses
 35 Fruits froids Epinards

Galée de pigeon Crème au lait
 Galée de pigeon Crème vanille
 Vol-au-vent Grosse meringue
 Gâteaux d'orange Gâteau de pomme
 Gâteaux d'orange Salsicis
 Gâteaux mouton Pain à la turque
 2 Grosse Pices
 3 Puffet
 4 Sir loin of Beef
 5 Chine of mutton
 6 Galamandry 5 Beefsteak pie
 7 A. B. Beef Suet pudding
 8 The King Prince Auguste
 9 The Queen The Langemann
 10 Prince George Prince Ernest
 11 Le Mayo Le Mayo
 12 Le Falkland Le Fitzclarence
 13 Le Falkland Le Fitzclarence
 14 Le De Lisle Le Blenheim
 15 Sir G. Wheatley Sir G. Wheatley
 16 Sir G. Watson Sir G. Thomson
 17 Sir G. Turner Col. Rowley
 18 Mrs. Johnston Mrs. Wilson
 19 Mr. Shipman Mrs. Stirling
 20 Sir G. Cornwall Col. Dayley
 21 Col. Chatterton Col. Walter
 22 Mr. Chatterton Mr. Walter
 23 Sir G. Gault Sir G. Gault
 24 Col. Shaw Mrs. Shaw
 25 Mrs. Myranda Mrs. Wood
 26 Sir J. Ross Sir J. Ross
 27 Col. Young

Tuesday 19th January 1836

28 Luncheon
 29 Soup 2 Chickens
 30 M. Lamb
 31 Cotelettes de mouton
 32 Poulards d'oseille
 33 Escallops de Boeuf
 34 Vegetables
 35 Poultry Jelly Soufflé
 36 Equerries
 37 M. Lamb 11 Fowl
 38 Le De Lisle
 39 M. Lamb 11 Fowl
 40 Le Falkland
 41 M. Chicken
 42 Le Taylor
 43 Mutton
 44 Le Pastime
 45 Mutton 1 Chicken
 46 Fowl
 47 Duchefs of Chester
 48 M Fowl
 49 Le De Lisle
 50 Mutton chops
 51 Mrs. Keating
 52 Mutton
 53 M. Wheat
 54 Fish

Comptrollers
 1 Soup Fish
 2 M. M. Mutton Fresh
 3 A. B. Beef 5 Suet pudding
 4 Pair of veal
 5 Dressers
 6 Soup Fish
 7 Pair veal 11 Fowl
 8 Hauschepes
 9 Soup Fish
 10 Pair veal 11 Fowl
 11 Master Cooks
 12 Soup Fish
 13 M. M. Mutton Fresh
 14 A. B. Beef Suet pudding
 15 Pair of veal
 16 B. Beef 11 S. Poultry
 17 do 5 B. Room
 18 do 4 Handmaids
 19 do 6 B. Parkers
 20 do 6 P. Men
 21 do 5 Confectionary
 22 do 7 Hall 99
 23 do 11 Hand 18
 24 do 16 B. Beef
 25 Stock
 26 Veal Fowl 11
 27 Beef 11 M. Mutton
 28 Mutton (Sausages)

Wednesday 20 January 1835 Their Majesties Dinner

42	Potages	Solier's orange	Crème chocolat	12	Suncheon	12	Comptrollers	
43	Mouton à l'Anglois	Solier de veau	Crème fraise	Sup	10 Chickens	Sup	Fish	
5	Roche-pot des perdrix	Solan vert	Gâteau chaux	10	Mutton	11	Mutton	
	Crème de ris	Charlotte de pommes	Plombier		Catollettes de mouton	12	Pork	
	Poisons	Pancier garnie	Pancier garnie		Escallops de veau	12	Pain of veal	
	Isilot	Pancier garnie	Pancier garnie		Croquetttes de volaille			
	Solles	2 Croque Pieces			Vegetables			
	Relaves				Pastry Isilot Souffle			
20	Carton de veau							
2	Poulet à la Française	30	Le boin of Beef					
14	Filet de veau bourgeoise	15	Chines of Mutton	5	Mutton	1	Fowl	
1	Chapon en entrecote de broche	20	Salamanfray	1	De l'Isle			
	Embrees	Leg of Pork	Wiltshire		1	De l'Isle	1	Fowl
	Catollettes de porc	Mutton Pie			1	St. Falckland		
	Filet des poisons							
	Tendrons de veau							
3	Salon de gibier	The King	Prince Auguste					
2	Poulets Mazarin	The Queen	Prince Ernest					
	Choucroutte de faisans	Prince George	The Landgravine					
	Dress d'agneau	De l'Isle	De l'Isle					
3	Laute de volaille	De l'Isle	De l'Isle					
	Cassoulet au pain	De Maye	De Maye					
10	Potage de mouton au lait	De l'Isle	De l'Isle					
	Choucroute de legumes	De l'Isle	De l'Isle					
2	Casserolle de ris et saucisse	De l'Isle	De l'Isle					
	Potage	De l'Isle	De l'Isle					
2	Frisans	De l'Isle	De l'Isle					
1	Quiche	De l'Isle	De l'Isle					
	Relaves							
	Boudin de pain							
	Cartollettes à la Bonne femme							
	Souffle au jus							
	Tendons au fromage							
	Embrees							
	Potage au lait							
	Mousseroni							
	Salade							
	Cartollettes							

Wednesday 20 January 1835

12	Comptrollers
13	10 Chickens
14	11 Mutton
15	12 Pork
16	12 Pain of veal
17	12 Soup
18	12 Sausages
19	12 Mutton
20	12 Fowl
21	12 Mutton
22	12 Fowl
23	12 Mutton
24	12 Fowl
25	12 Mutton
26	12 Fowl
27	12 Mutton
28	12 Fowl
29	12 Mutton
30	12 Fowl
31	12 Mutton
32	12 Fowl
33	12 Mutton
34	12 Fowl
35	12 Mutton
36	12 Fowl
37	12 Mutton
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87	12 Mutton
88	12 Fowl
89	12 Mutton
90	12 Fowl
91	12 Mutton
92	12 Fowl
93	12 Mutton
94	12 Fowl
95	12 Mutton
96	12 Fowl
97	12 Mutton
98	12 Fowl
99	12 Mutton
100	12 Fowl

11 Potages
Tete de veau en Saute
21 Cocchet pot des poullets
Sauterne de ris
22 Poissons
Salmouon Smakto
Poules
23 Pateles
Soubotte de veuf
1 Dindon roti
Sambon braise
1.5 Dindon baillie avec herbes
21.5 Carpes
22 Potatettes d'agneau
Souris de chitlons
4 Filets des poullets
22 Escallops de poisson
1 Blanquette de volaille
2 Filets de Camaras sauvage
3 Salmou de Sibie
22.5 Pies de veau pique
baillie 1 Sarcandrou a l'ozille
Pommes de polles
22.5 Pates de veuf
1 Emince de volaille
23 Pots
6 Pommes de terre
1 Salsans
23.5 Pateles
Boudin de ris
Pouffe a la paine
Pommes de terre
Soudes au fromage
23.5 Carpes
Potted meat
Salade
Warm Sauts
Sous fide
Salmou
Salsifis
Sprouts
Sea Trout

Galles de vin
Galles de moqueau
Vol au vent
Crisquets
Oufs a la crepe
Coquilles de pommes
2 Grosse Pieces
22 Soufflet
23 Sir loim of Beef
24 Whines of mutton
24.5 Gabandiere
25 2 lb Beef 1/2 Teat Pudding
Wils Boar 1/2 B. Pudding
The King Prince George
The Queen The Princess
Princeps Augustus Prince Ernest
Sr Mayo Sr Mayo
Sr Ely Sr Ely
Sr Fitz Clarence Sr Fitz Clarence
Sr Falkland Sr Falkland
Sr De Isle Sr De Cornwall
Sir Gt Taylor Sir Gt Wheally
Sr Taylor Sr Wheally
Sir J. Watson Sir Gt Turner
Sir G. Thomson Col. Murray
Sr Colphinston Col. Bowater
Sr. Thiffaux Sr. Johnston
Wm. Han Wm. Wilson
Sir Gt. Sirney Sr. Sirney
Wm. G. Sirney Sr. Hodgson
Sr. Moberly Sr. Moberly
Wm. G. Wilson Sr. Lady Foley
Wm. Daly Mrs. Daly

22 Luncheon
Soup 2 lb Chickens
10 St Beef
Potatettes de poisson
Emince de volaille
Escallops de veau
Vegetables
1 Pastry Jelly Souffle
11 Equeries
22 St Beef 1 lb Sowl
7 Sr De Isle
22 St Beef 1 lb Sowl
2 Sr Falkland
1 St Chicken
12 Sr Taylor
9 Mutton 1 lb Sowl
1 Pork 1 lb Beef
24 Sr Estime
12 Mutton 1 lb Sowl
22 Pork
18 Sr Fitz Clarence
22 Mutton 1 lb Sowl
22 Rump steaks 1 lb Pork
1 Ducheys of Gloster
Wm. Sowl
1 Sr De Isle
1 lb Sowl Fish
1 Malle D. Estie
Chicken Broth

22 Comptroller
Soup
22 St & B Mutton Bacon
22 St Beef
22 Fillet of veal
22 Dippers
Soup 1 lb Sowl
22 St Beef 1 lb Bacon
23 Housekeeper
Soup 1 lb Sowl
22 St Beef 1 lb Bacon
24 Minister Cooks
Soup
22 St & Beef Bacon
22 St & B Mutton
22 Fillet of veal
22.5 St Beef 1 lb J. Pender
5 St
5 Housemaid
6 St Pariss
11 St
24 St
20 St
22 Mutton {Frail 102
22 St
12 St Beef {Rounds 18
22.5 Veal 3 Sowl
22 Beef 22 St Mutton

Friday 22nd January 1836 Their Majesties Dinner

401	Potages	Sauce de vin	Crème au café
2	Foie gras de pintades	Sauce de punch	Crème vanille
	Macaroni d'orge	Vol-au-vent	Pâtis au saumon
	Ketchup	Sauces de pommes	Sauces d'orange
	Poissons	Panier garnie	Panier garnie
	Turbot	Panier garnie	Panier garnie
	Solles	3 Grosse Pices	
	Prelaves		
1	Whitmanville piqué		
2	Poulardes Breizi	22	Pa lein of Beef
12	Ligot d'agneau	25	Chines of Mutton
15	Sauce de veau bechamel	25	Calamandry
	Embrees	25	Pa of Pork
7	Potatelles de mouton		Wild Boar
	Fillets de poissons		
	Sansons de veau		
1	Solami de gibier	The King	The Landgrave
2	Poulets saucis	The Queen	Prince George
12	Conspicuous des pigeons	Prince's Consort	Prince Ernest
	Croquettes de veau au veau	Pr. Mary	Pr. Mary
1	Croquettes de veau au veau	Pr. Fitz Clarence	Pr. Fitz Clarence
15	Moussettes au volaille	Pr. De Lisle	Pr. De Lisle
	Conservade au pain et purée	Pr. Falkland	Pr. Selkirk
	Beurles de veau	Pr. St. Whately	Pr. Whately
15	Escallops de Boeuf	Pr. F. Watson	Pr. C. Thornton
	Pot's	Pr. Johnston	Pr. St. John
	Pouces	Pr. Cornwallis	Pr. Wilson
	Faisans	Pr. Rowley	Pr. Rowley
	Prelaves	Pr. Wharfedale	Pr. Wharfedale
	Boudin aux Epinards	Pr. Surrey	Pr. Surrey
	Mouton aux pommes	Pr. Berkeley	Pr. Berkeley
	Boudin au pain	Pr. Charlville	Pr. Charlville
	Fendus au fromage	Pr. R. Gordon	Pr. R. Gordon
	Embrees	Pr. P. Halkett	Pr. P. Halkett
	Potter meat	Pr. G. Grey	Pr. G. Grey
	Solami		
	Macaroni		
	Omelette		

Friday 22nd January 1836

	Sunchoon	22	Comptrollers
	Soup	22	Fish
12	Mutton	22	Mutton
	Potatelles de mouton	22	Beef
15	Escallops de Boeuf	22	Soup of veal
	Poulets saucis		
	Vegetables		
	Pouces		
	Soup		
12	Mutton		
	Embrees		
12	Mutton		
	Pa De Lisle		
12	Mutton		
	Pr. Falkland		
12	Mutton		
	Pr. Taylor		
15	Mutton		
	Pr. Christine		
12	Mutton		
15	Beef		
	Pr. Fitz Clarence		
12	Mutton		
15	Beef		
	Duchess of Glosier		
12	Mutton		
	Pr. D. Bots		
1	Chicken broth		
	Pr. St. John		
1	Chicken broth		
	Pr. Feilding		
1	Chicken		
	Soup		
12	Mutton		
	Beef		
12	Mutton		
	Stocks		
12	Veal		
15	Beef		
12	Mutton		

Saturday 23rd January 1836 Their Majesties Dinner

38	Plaves	Solee d'orange	Crème au thé
2	Moulinolaudry	Solee de giraffe	Crème de citron
	Faubonne	Groste, pucierse	Tel au vent
2	Francheport des paulets	Bateau, muscadin	Charlotte de pomme
	Poissons	Pancier garnis	Pancier garnis
	Mabilloand	Pancier garnis	Pancier garnis
	Smelle	2 Groste Pieces	
	Relèves		
	Tilet de veau à la bourgeoise		
2	Poubandes braise		
2	Gigot de mouton		
2	Paulets quilly champignons		
	Embrees		
	Costelettes de porc		
	Tilet des poissons		
Saturday 21	Fricassée des paulets		
	Salani de gibier		
2	Escallops de veau		
	Ris de veau piqué		
10	Veau de veau bourgeoise		
1	Faisans braise aux choux		
	Kapirrolle de pis et saulouse		
	Tilet de Laperouse		
4	Pate de Bœuf despi		
3	Sauté de volaille		
	Pots		
1	Faisans		
	Sauce		
10	Moussielles		
	Relèves		
	Soufle aux pommes		
Saturday 2	Galettes à la muselle		
	Kapirrolle de framboises		
	Fondus au fromage		
	Entremets		
	Potted meat		
	Salade		
	Moussielles		
	Fraisiers au gratin		
	Coleri		
	Asperges		
	Pommes de terre		
	Salsifis		

Saturday 23rd January 1836

	Comptrolleis		
	Soup		15 Soup
	11-5 B. Mutton		
	11-5 B. Pork		
	1/4 Loin of veal		
	4 Saeppis		
	Soup		1/4 Soup
	1/4 B. Pork		1/4 B. Pork
	4 Equeries		
	1/4 B. Lamb		1/4 B. Lamb
	1/4 B. Veal		
	1/4 B. Lamb		1/4 B. Lamb
	1/4 B. Salkland		
	1/4 B. Chicken		
	1/4 B. Saylor		
	1/4 B. Beef		
	1/4 B. Mutton		
	1/4 B. S. Carstine		
	1/4 B. Mutton		1/4 B. Sweetbread
	1/4 B. Veal		1/4 B. Veal
	1/4 B. Chicken		
	1/4 B. S. Fitz Clarence		
	1/4 B. Mutton		1/4 B. Suet
	1/4 B. Rump steak		1/4 B. Pork
	1/4 B. Chickens		1/4 B. Veal
	Duchess of Glouster		
	1/4 B. Parkridge		
	1/4 B. Mount D. Esté		
	1/4 B. Chicken South		
	1/4 B. Mrs. Treating		
	1/4 B. Chicken		
	Stock		
	1/4 B. Veal		1/4 B. Veal
	1/4 B. Beef		1/4 B. Mutton
	1/4 B. Suet		1/4 B. Mutton
	1/4 B. Mutton, Sausages		1/4 B. Mutton
	1/4 B. Pork		1/4 B. Mutton

26 Potages
2 Hochepot des poulets
Au Saucis
Crème de ris

Poissons
Lisson
Lardons

Relèves
24 Coulotte de Bœuf
1 Dindon rôtie aux légumes
Lambon braisi spinards
1/2 Dindon bouilli aux huiles

Embrées
6 1/2 Cotelettes d'agneau
Filets des poissons
Sablottte de lapereaux
Blanquette de volaille
2 Poulets occupie
Dressé de gibier
2 Sautes des poulets
Compotte des pigeons

Hotes
Sicous Liques
Cordon

Relèves
Soufflé au ris
Beignets des pommes

Embremets
Potted meat
Macarons
Salade d'homards
Omelette
5 parsons à la poëlle
Sprouts
Salsifis

Asperges
Gelat de nyveau
Gelat de vin
Crème d'ananas
Crème de fraises
Folies vent
Gateau chautilly
Sauter allemande
Rubans au confiture
2 Pommes garnie

Duffet
25 1/2 Sir loin of Beef
20 1/2 Chine of Mutton
4 1/2 Galamouffe
6 1/2 Mutton Pie 1 1/2 Pullet

The King Prince Elizabeth
The Queen Prince George
Prince Augusta Prince Ernest
Mr. Mayo Mr. Mayo
Mr. de Lisle Mr. de Lisle
Mr. Falkland Mr. Falkland
Mr. Cunningham Mr. Curstine
Mr. W. W. W. Mr. W. W. W.
Mr. J. J. J. Mr. J. J. J.
Mr. H. H. H. Mr. H. H. H.
Mr. I. I. I. Mr. I. I. I.
Mr. K. K. K. Mr. K. K. K.
Mr. L. L. L. Mr. L. L. L.

11 Luncheon
Soup 2 1/2 Chickens
11 1/2 Beef
Cotelettes de veau
Escallops de veau
Croquettes de volaille
Vegetables
Poussy Jelly Soufflé

11 1/2 Beef 1 1/2 Lamb
1 1/2 Beef 1 1/2 Lamb
1 1/2 Chicken 1 1/2 Lamb

11 1/2 Beef 2 Chickens
11 1/2 Mutton

11 1/2 Beef 2 Chickens

11 1/2 Beef 1 1/2 Lamb
11 1/2 Mutton 1 1/2 Turkey
1 1/2 Chicken 2 Ducks

1 1/2 Ducks of Glaston
1 1/2 Lamb
1 1/2 Mutton
1 1/2 Chicken

34 Comptrollers
Soup 1 1/2 Lamb
11 1/2 Beef 1 1/2 Lamb
1 1/2 Beef 1 1/2 Lamb
1 1/2 Filet of veal

11 1/2 Beef 1 1/2 Lamb
11 1/2 Beef 1 1/2 Lamb

11 1/2 Beef 1 1/2 Lamb
11 1/2 Beef 1 1/2 Lamb

11 1/2 Beef 1 1/2 Lamb
11 1/2 Beef 1 1/2 Lamb

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11 1/2 Beef 1 1/2 Lamb
11 1/2 Beef 1 1/2 Lamb

11 1/2 Beef 1 1/2 Lamb
11 1/2 Beef 1 1/2 Lamb
11 1/2 Beef 1 1/2 Lamb

Wednesday 27 January 1835 Their Majesties Dinner

20	Potages	Salade de poisson	Crème au thé
2	Foie gras aux poullets	Salade de vin	Crème de fruit
	Crêpes	Vol-au-vent	Tourte de pommes
	Crème d'orge	Colson chantille	Cuise à la crème
	Poissons	Panier	Panier
	Carrot	Panier	Panier
	Smelts	2 Saucés Pices	
	Relishes		
20 1/2	Chapon piqué braisé		
	Pâtissier au Bœuf		
2	Poularde Bœuf	25 1/2	Ste loin of Beef
15 1/2	Sauce de veau bechamelles	25 1/2	Chines of mutton
	Entrées	15 1/2	Galmanes
	Potelottes de Pork	22	To Do Beef
	Fillets de poissons		
3	Solani de gibier		
2	Pices d'agneau		
20 1/2	Fillets de poulaille piqués	The King	The Landgrave
20 1/2	Ris de veau piqué	The Queen	Prince George
2	Fillets de canards saumage	Princeps Augusta	Prince Consort
	Blanquette de poulaille	Pr. Murray	Pr. Mayo
	Chausserie et Saumon	Pr. Fitzclarence	Pr. Fitzclarence
20 1/2	Caperolle et Saumon	Pr. Falkland	Pr. Falkland
	Chausserie et Saumon	Pr. De Lisle	Pr. De Lisle
	Reception de saumon	Sir J. Watson	Sir G. Thorne
	Prots	Sir J. Seymour	Sir W. Austin
2	Pendans	Pr. Fisher	Mr. Wood
	Sauces	Mr. Shipman	Mr. Davis
	Relishes	Pr. Colchester	Pr. Castine
	Boudin à la crème	Pr. Cornwallis	Mrs. Johnston
	Soufflé des pommes	Mrs. Klein	Mrs. Wilson
	Beignets de framboise	Col. Turner	Mr. J. Dancer
	Sauces au fromage	Mr. Fitzherbert	Mrs. Landinck
	Entrées	Mr. Birmingham	Mr. Jamieson
	Potage, meat	Sir G. Boyle	Mrs. Boyle
	Salade	Capt. Doyle	Mrs. Chalmers
	Fruit Toasts	Col. Curwood	Pr. Lancaster
	Tranches frites		
	Sprouts		

Wednesday 27 January 1835

2	Sunchon	25	Comptrollers
	Soup	20	Soup
2	Ribs of Lamb	20	11 1/2 Mutton
	Cotelettes de mouton	20	11 1/2 Pork
	Proquailles de poulaille	20	Sain of veal
	Escallops de veau		
	Vegetables		
	1 Potage Jelly Soufflé		
	2		
	Equerries		
1	11 Lamb	1	11 Lamb
	Pr. De Lisle		
1	11 Lamb	1	11 Lamb
	Pr. Falkland		
1	11 Chicken		
	12		
	Pr. Taylor		
20 1/2	Beef		
9	Mutton		
	Pr. Castine		
2 1/2	Mutton	1	11 Chicken
1	Swabread	7 1/2	Pork
	13		
	Pr. Fitzclarence		
2 1/2	Mutton	2	Pork
3 1/2	Pump Steaks	1	11 Lamb
1	11 Chicken		
	1		
	Duchys of Glaston		
2	11 Partridges	1	Chicken broth
	1		
	Mrs. D'Este		
1	11 Chicken	1	Chicken broth
	25		
	Stock		
22	Veal	2	Fruit 11
20 1/2	Beef	1	11 Mutton
20 1/2	Mutton	1	11 Mutton
20 1/2	Mutton	1	11 Mutton
1	Mutton	1	11 Mutton

Sunday 31st January 1836 Their Majesties Dinner

28	Potages	2	Coleridge
1	Hochepot des paullets	1	Champignons
	Purée de Sureau	1	Les Frites
	Crème d'orge		Crème chocolat
	Poissons		Criscante aux amandes
	Solles		Quatre d'abricots
	Smelts		Quatre au confitures
	Relèves		Buffet
29	Dimanche poté aux parsons	20	Six haire of Beef
1	Sambon braisé aux épinards	16	Chines of partridge
1	Dimanche bouilli aux herbes	24	Gulanchamp
14	Charlotte au Saucy		Beefsteak Pie
	Embrees		Wheat Pudding
14	Notalottes de parson		
	Fillets de poissons		
	Dimanche de paron		
	Salami de gibier		
2	Fillets de volaille au vin		
14	Ris de paron pique		
	Croutettes de volaille		
2	Comarac occupé		
	Plats		
1	Paulinae		
1	Perdremae		
	Relèves		
	Quiche choux		
	Soufflé à la reine		
	Embremets		
	Potée parat		
	Salade de poissons		
	From Toasts		
	Gelée de vin		
	Charlotte de pommes		
	Panier garni		
	Panier garni		

Sunday 31st January 1836

	Luncheon		Comptrollers
	Soup	2	Mr. Toombs
10	1/2 Beef		Mr. Mann
	Notalottes de parson		Mr. Pudding
	Escallops de veau		
	Emmei de volaille		
	Vegetables		
	Pastey Jelly Soufflé		
	Equeries		
10	1/2 Beef	1	Mr. Toombs
	1/2 De Lisle		
10	1/2 Beef	1	Mr. Toombs
	1/2 Falkland		
1	1/2 Chicken		
	1/2 Taylor		
14	Beef 1/2		
1	1/2 Lamb		
	1/2 Custins		
14	Beef 1/2		
1	Sweetbread		
	1/2 Sir Fitz Clarence		
10	Beef 1/2	2	1/2 Lamb
2	Chickens 1/2		
	Duchefs of Glaston		
1	1/2 Pheasant		
	1/2 Mollie D. Gate		
1	1/2 Chicken	1	Chicken broth
	1/2 Mrs. Keating		
1	1/2 Chicken		

	Soup	2	Mr. Toombs
14	1/2 Beef		
10	1/2 Beef		
15	Fillet of veal		
	Desserts		
	Soup	1	Mr. Toombs
7	1/2 Beef		Langue
	Housekeepers		
	Soup	2	Mr. Toombs
10	1/2 Beef		Langue
	Master Cooks		
	Soup	2	Mr. Toombs
10	1/2 Beef		Mr. Mann
10	Fillet of veal		
15	1/2 Beef	4	1/2 Parney
20	do	5	1/2 Room
20	do	4	Housemaid
10	do	5	1/2 Porters
10	do	5	1/2 Men
1	do	5	Confectionary
10	do		
11	Mr. Mann		1/2 Hall 100
12	Beef 1/2		1/2 Glaston
			1/2 M.
	Stock		
15	Veal	2	1/2 Lamb 1/2
17	Beef	1/2	1/2 Mr. Mann
24	1/2 Lamb		

Meat &c consumed from the 1st to the 31st of January 1835.

1096	Royal Table	31	Turkeys	29
602	Luncheon	31	Pullets	73
31	Dishes of Glean	31	Fowls	434
217	St. De Lisle	31	Chickens	392
62	St. Faldana	31	Pheasants	50
372	St. Taylor	31	Partridges	96
527	St. Cashmere	31	Cotes	402
588	St. Fitzclarence	31	Swans	157
1026	Campbellers	31	Rabbit	17 1/2
124	Dancers	31	Hares	14
279	Conscience	31	Woodcocks	30
961	Master Cooks	31	Rabbits	21
434	Silver Parby	31	Snipes	14
155	Coffee Room	31	Shovels	6
124	Housemaids	31	Wild Ducks	19
186	Coal Porters	31	Pigeons	6
186	Pump Room	31	Geese	1
155	Confectionary	31	Ducklings	4
3.121	Ball	31		
522	Band	36	Turbot	14
454	Cadets	31	Wood slices	62
200	Ball Supper	1	Lobsters	53
11.452			Oysters ft	114 1/2
			Whitinga	142
			Soles	145
			Shrimps ft	7 1/2
			Crabs	100
			Salmon	702
			Crabs	7
			Snails	604
			Fladdocks	29
			Skate	21
			Sprats Sq	50
			Bees ft	4
			Scallops	24
			Drill	2
			Surgeon ft	40
			Shrimps	18
			Maccharrel	16

Beef	4295 1/2
Mutton	8520 1/2
Veal	2130 1/2
Lamb	470 1/2
Luck	496 1/2
Sweetbread	42
Calves Feet	438
- Heads	7
- Liver	33
Swans	6
Lamb's Feet	95
Be Sails	7
Mourning Bones	25

Game &c received from the 1st to the 31st of January 1835.

1	Gosse	Mr. P. Highell	29	5	Pheasants	
2	Hares			1	Hare	Newwood
3	Pheasants	Windsor G Park	4	2	do	
10	Rabbits			10	Partridges	Newwood
4	Pheasants		5 th	2	Hares	
2	Hares	New		4	Pheasants	Newwood
6	Pheasants			4	do	
3	Partridges			2	Hares	New
5	Woodcocks	New Forest				
6	Snipes					
2	Hares					
2	Haunches of Roe	Mr. of Houlton				
4	Pheasants					
2	Hares	Newwood				
5	do					
6	Pheasants	Windsor G Park				
14	Rabbits					
20	Snipes	Mr. Duly				
4	Pheasants					
2	Hares	Newwood				
2	do					
3	Pheasants	New				
6	do					
2	Hares	Windsor G Park				
16	Rabbits					
2	Hares					
1	Pheasant	Dushey Park				
1	Duck					
4	Hares					
1	Woodcock	Richmond				
2	do					
6	Pheasants					
2	Partridges	New Forest				
12	Snipes					
2	Hares					
1	do					
6	Pheasants	Windsor G Park				
14	Rabbits					

Monday 1st February 1836 Their Majesties Dinner

39 Potages
 Crème de bis
 2 Frochet de poulet
 soupe
 & Poissons
 Cabillaud Smelts
 Maquereaux
 Relishes
 26th Coulotte de Boeuf
 2 Poulardes Parisiè
 Filets de veau Bourguoise
 25th Chopon pique à la Reine
 Embarras
 Costelettes de porc
 Filets de mouton
 3 Saute de volaille
 3 Salami de pourceaux
 6 Filets de lapereaux
 2 Pieds d'agneaux
 25th Tricasse à la chevalier
 25 Escallops de moules
 25 Pates de Boeuf
 Costelettes de pis
 Rognon de lapereaux
 1 Blanquette de volaille
 Pots
 1 Pauloise 2 Trois ours
 4 Pourceaux
 Relishes
 Gâteau Brunswick
 Purée de pis
 Soufflé à l'orange
 Smous au fromage
 Entremets
 Potted meat 4 Tomatoes
 Salade Salsifis
 Macaroni Sprouts
 Soupe fine Culari

Betes d'orange Luems coffee
 Betes de pichet Arme de pain
 Volauvent Gâteau
 Charkasse Biscuit
 Pannier Pannier
 Pannier Pannier
 2 Grosse Pieces
 Buffet
 25th In bain de Boeuf
 25th Chimie of mutton
 25th Galambines
 Sautes Pig of Pork
 The King The Savarin
 The Queen Prince George
 Prince Augustus Prince Ernest
 Le Marquis Le Marquis
 Le De La Re Le De La Re
 Le Falkland Le Falkland
 Le Castine Le Cornwallis
 Mr Smith Mrs Stewart
 Mrs Phipps Miss Wilson
 Le Elphinstone Col Rowland
 Mr Davis Mr Knox
 Le O'Keefe Le O'Keefe
 Le G. Seymour Le G. Garter
 Col Manser Mr Windsor
 Mrs Chalmers Mrs Baiter
 Mr Mackintosh Mrs Bayly
 Mr Bayly Le J. Bayly
 Le Castine Col Manser
 Le Gaven Le Gaven
 Sir W. Kennedy

Monday 1st February 1836

Luncheon
 Soup 2 Chickens
 25th M. Mutton
 Costelettes de veau
 Emme de volaille
 Escallops de veau
 Vegetables
 2 Pasty Jelly Soufflé
 Cognac
 25th M. Mutton 1 M. Lamb
 Le De La Re
 25th M. Mutton 1 M. Lamb
 Le Falkland
 25th M. Mutton
 Le Taylor
 25th Mutton
 Le Castine
 25th Mutton 1 Wild Duck
 1 Sweetbread 2 Rabbits
 Misses Doll
 1 Dr. Chicken

Compellers
 Soup Fresh
 25th M. Mutton Bacon
 25th Irish stew 1 b. Head
 1 Pair of veal
 Duffers
 9 Soup 1 M. Lamb
 25th M. Mutton Bacon
 Hauskeeper
 4 Soup 1 M. Lamb
 25th M. Mutton Bacon
 Master Cooks
 Soup Fresh
 25th M. Mutton Bacon
 25th Irish Stew
 25th Pair of veal
 25th M. Mutton 1 P. Pasty
 25th do 1 b. Poon
 25th do 1 Housemaid
 25th do 1 b. Porter
 25th do 1 M. Man
 25th do 1 Confectionary
 100 25th Mutton 1 Staff
 25th do 1 Band
 Stocks
 25th Veal 2 Fowls 15
 25th Beef 12 M. Mutton
 25th Mutton 12 b. Beef 12
 25th Mutton 12 Mutton 12
 25th Mutton 12 Mutton 12
 25th Mutton 12 Mutton 12

Tuesday 2nd February 1836 Their Majesties Dinner

39	Potages		
2	Hochepot des poulets		
7 ^{1/2}	Mouton à la rage		
	Crème de pis		
	Poissons		
	Turbot		
	Solles		
	Rolives		
	Langue de veau béchamel		
2	Choucroute braisée		
20	Cotes de veau		
3	Poulets grillés champignons Embrees		
5	Hotellottes à nouveau		
	Fillets des poissons		
3	Poulets occupés		
4 ^{1/2}	Ris de veau piqué		
2	Fillets de volaille au vin		
	Jambons de veau		
	Pieds d'agneaux		
5	Liblottes de veau		
4	Carottes de veau		
17 ^{1/2}	Tricardons à la crème		
18 ^{1/2}	Pigeons en compotée		
19 ^{1/2}	Manigotte de volaille		
	Plats		
2	Foies gras		
1	Paulande		
	Rolives		
	Beignets des pommes		
	Abouin à l'allemande		
	Soufflé au pis		
	Grands au fromage		
	Embrees		
	Pattes de mouton		
	Salade		
	Choucroute au fromage		
	Annélites		

Tuesday 2nd February 1836

	Supper		
7 ^{1/2}	M. Lamb		
	Hotellottes de veau		
	Escallops de veau		
	Spinacis de volaille		
	Vegetables		
	Pastey Jelly Soufflé		
	Qnt		
5 ^{1/2}	M. Lamb		
	Le De Sole		
5 ^{1/2}	M. Lamb		
	Le Saltlana		
1	M. Chicken		
	Le Taylor		
10 ^{1/2}	Mutton		
10 ^{1/2}	Beef		
	Le Custine		
10 ^{1/2}	Beef		
10 ^{1/2}	Veal		
	Her Majesty		
1	Chicken Parrot		
1	Spinacis de volaille		
	Maitre D. Cole		
	Mr Mutton		
	Mr Treabury		
1	Don rabbit		

Comptrollers

	Soup		Fish
10 ^{1/2}	M. O. Mutton		Suit pudding
10 ^{1/2}	O. O. Beef		
10 ^{1/2}	Spin of veal		

Dressers

1	Soup		Fish
7 ^{1/2}	Spin mutton		M. Lamb

Housekeeper

	Soup		Fish
3	Big Mutton		M. Lamb

Master Cooks

	Soup		Fish
10 ^{1/2}	M. O. Mutton		Suit pudding
10 ^{1/2}	O. O. Beef		
10 ^{1/2}	Spin of veal		

20 ^{1/2}	O. Beef		Le Parker
10 ^{1/2}	Mutton		Le Doon
10 ^{1/2}	O. Beef		Fausmair
"	"		Le Parker
"	"		Le Moor
"	"		Confectionary
7 ^{1/2}	"		"
7 ^{1/2}	10 ^{1/2} Mutton		Le Hall
8 ^{1/2}	"		"
10	O. Beef		Le Moor

Stock

30 ^{1/2}	Veal		3 Fowls etc
10 ^{1/2}	Beef		10 ^{1/2} M. Mutton
20 ^{1/2}	Mutton (Larder)		

Wednesday 3rd February 1856

Family Dinners

6 Luncheon	
1 1/2	Soup
1 1/2	1 lb Chicken
2	Pair mutton
7 1/2	Mutton cutlets
	Pashey Jelly
8 1/2 Dr De Lisle	
9	1 lb Mutton
	1 lb Lamb
	Dr Falkland
8 1/2	1 lb Mutton
10 Comptrollers	
	Soup
	2 Veal & Bacon
9 1/2	1 lb Mutton
	1 lb Breast Pig
1 1/2	1 lb Pork
	1 lb Dr Mutton
11 Diners	
	Soup
7 1/2	Pair mutton
Master Cooks	
	Soup
	1 lb Pair of Veal
2 1/2	1 lb Mutton
	Bacon
3 1/2	1 lb Pork
2 1/2	1 lb Dr Pork
	J. Parby
7 1/2	do
	to Room
7 1/2	do
	Hausmann's
9 1/2	do
	to Posters
3 1/2	do
	P. Men
5	do
	Confectionary
2 1/2	do
	{ Hall
5 1/2	1 lb Mutton
Stocks	
2 1/2	Veal
	2 Fowl 1/2
2 1/2	Beef
	1 lb Mutton
2 1/2	1 lb Lump of Beef
	6 Mutton Travers
6	1 lb Mutton
	6 Parade
	6 Mutton Heads

Dr Taylor	
15 1/2	1 lb Mutton
	1 lb Fowl
Dr Custine	
10 1/2	1 lb Mutton
	3 1/2 lb Lamb
1 1/2	Beef
Mons. D. Cote	
	Mutton cutlets
Mons. Treking	
	Dr Mutton

Thursday 4th February 1856

Family Dinners

Luncheon	
	Soup
2 1/2	1 lb Beef
2	1 lb Chicken
	Pashey & Jelly
Dr De Lisle	
7 1/2	1 lb Beef
	1 lb Lamb
	Dr Falkland
9 1/2	1 lb Beef
Dr Taylor	
11 1/2	1 lb Beef
	1 lb Fowl 1/2
7 1/2	1 lb Mutton
Dr Custine	
10 1/2	1 lb Mutton
	1 lb Fowl
1	1 lb Sweetbread
	2 Rabbits
Mrs Wall	
	1 lb Chicken
Mons. Treking	
	1 lb Rabbit

Comptrollers	
	Soup
	1 lb Fresh
11 1/2	1 lb Mutton
	1 lb Whisker pudding
1 1/2	1 lb Beef
7 1/2	1 lb Breast Veal
Diners	
	Soup
10 1/2	1 lb Mutton
Master Cooks	
	Soup
	1 lb Fresh
11	1 lb Mutton
	1 lb Whisker pudding
7 1/2	1 lb Beef
11 1/2	1 lb Breast of Veal
10 1/2	1 lb Beef
	J. Parby
7 1/2	do
	to Room
7 1/2	do
	Hausmann's
11 1/2	do
	to Posters
11 1/2	do
	P. Men
5 1/2	do
	Confectionary
2 1/2	do
	{ Hall
5 1/2	1 lb Mutton
Stocks	
10 1/2	1 lb Beef
	1 lb Fowl 1/2
7 1/2	1 lb Mutton

Friday 5th February 1836 Family Dinners

Luncheon		Comptrollers	
Soup		Soup	Fish
32 Lt Mutton		12 Lt Mutton	32 Lt Mutton
1 Lt Fowl		12 Lt Beef	
Pasty Sally Souffle		6 Suet pudding	
Sr De Lisle		Drapers	
22 Lt Mutton	1 Lt Fowl	Soup	Fish
Sr Falklands		9 Lt Mutton	
22 Lt Mutton		20 Master Cooks	
Sr Taylor		Comptrollers	
15 Mutton		Soup	Fish
		12 Lt Mutton	32 Lt Mutton
		12 Lt Beef	
		6 Suet pudding	
Sr Castine		Drapers	
10 Mutton	1 Lt Rabbit	34 Lt Beef	3 Parsby
2 Suet	1 Chicken	7 Lt Mutton	6 Room
		7 Lt Beef	Housemaids
		1 Lt	6 Porters
		10 Lt	P Men
		10 Lt	Confectionary
		10 Lt	
		58 Lt Mutton	{ Hall
Mrs Keating		Stock	
1 Lt Chicken		11 Veal	1 Fowl 11 off
		10 Lt Beef	12 Lt Mutton
		22 Lump of Beef	
		6 Mutton (S. Parade)	
Stabberman		Mrs Keating	
1 Lt Chicken		1 Lt Chicken	
		Stabberman	
		1 Lt Chicken	

Saturday 6th February 1836 Family Dinners

Luncheon		Comptrollers	
Soup	2 Lt Chickens	Soup	
12 ribs of Lamb		12 Lt Mutton	
1 Curried Chicken		9 Lt Lt Pork	
Pasty Sally		6 Sausages	
Sr De Lisle		Drapers	
1 Leg Lamb	1 Lt Fowl	Soup	
Sr Falklands		24 Scavilli Beef	
22 Leg Lamb		Master Cooks	
Sr Taylor		Comptrollers	
12 Pork	1 Fowl 11	Soup	9 Lt Piece of Veal
7 Lt Mutton		12 Lt Mutton	
		9 Lt Lt Pork	
		6 Sausages	
Sr Castine		Drapers	
22 Mutton	9 Lt Beef	12 Lt Lt Pork	3 Parsby
2 Sausages	1 Suet	7 Lt	6 Room
2 Fowl 11	1 Whole Duck	6 Lt	Housemaids
		6 Lt	6 Porters
		6 Lt	P Men
		6 Lt	Confectionary
		6 Lt	
		7 Lt Mutton	{ Hall
Stock		Stock	
12 Beef	1 Fowl 11	12 Beef	1 Fowl 11
12 Lt Mutton	12 Lt Mutton	12 Lt Mutton	12 Lt Suet
6 Mutton (Heaver)	6 Mutton (Hawels)	6 Mutton (Heaver)	6 Mutton (Hawels)
12 Lt Suet	6 Beef (Shwell)	6 Lt Parade (Beef)	

Sunday 7th February 1836 Family Dinners

Luncheon		Comptrollers	
Soup		Soup	Tongues
7 th lb Beef		12 th lb Beef	
2 th lb Chickens		9 th lb Mutton	
Pastey & Jelly		2 th lb Fowls	
S ^r de Lisle		Drapers	
22 th lb Beef	1 th lb Fowl	Soup	Tongues
S ^r Falkland		1 th lb Fowl	
7 th lb Beef		Master Cooks	
S ^r Taylor		Soup	Tongues
22 th Beef		10 th lb Beef	
S ^r Castine		12 th lb Mutton	
12 th Beef	3 th Sheep's Tongues	2 th lb Fowls	
1 th Sweetbread		15 th lb Beef	S ^r Parby
		7 th "	to Room
		02 th "	Hausmann's
		10 th "	to Parkers
		11 th "	P. Allen
		03 th "	Confectionary
		04 th "	
		05 th Mutton	to Hall
		06 th lb Beef	Upholsters
Stock			
14 th Beef	1 th lb Fowl		
22 th Soup Beef	1 th lb Mutton		

Monday 8th Feb^r 1836 Family Dinners

Luncheon		Comptrollers	
Chicken 1 st Soup		Soup	Beak
1 st lb Pi st Mutton		14 th lb Chm st Mutton	
2 nd Pi st Chicken		1 st Boil ^d C st Head - Pot	
Pastey & Jelly		Dresser	
Lady out of Sol		Soup	Beak
8 th Pi st Mutton	1 st Fowl pt	1 st lb Chm st Mutton	
Lady Falkland		Master Cooks	
8 th Pi st Mutton		Soup	Beak
Lady Taylor		13 th lb Chm st Mutton	
8 th Mutton		C st Head - B st Pot	
Lady G st skin		15 th Mutton	S ^r Parby
8 th lb Mutton	4 th lb Lamb	7 th "	to Room
1 st Fowl pt	1 st lb st Duck	7 th "	to M st d st
2 nd Pastey		10 th "	to Porter
Lady Falkland		9 th "	to Men
1 st Pi st Fowl		7 th "	Confect st
		0 th 10 th "	Hall
Stock		Rock	
		24 th C st Pot	2 nd Mutton
		14 th Fowl	1 st Fowl pt off
		15 th Beef	11 th lb Mutton
		0 th Mutton	Smith
		0 th 9 th	Beak
		1 st Pi st Chicken	W st Kitchen
		1 st "	to Room
		1 st "	to Pot

Tuesday 9th Feb^r 1836 Their Majesties Dinner

Potage
 2 Hochepot de Poulets
 Vermicelli a la Maitre
 Jambon
 Sauter **Poisson** Smets
 2 Poularde aux Moullin
 18 Cote de Boeuf
 5th Beef 2 Pate de Poulets
 Jambon Braize

Entrées
 11th 1/2 Haricot de Mouton
 2nd 2nd 3 Ris de Veau piqué
 2 Frittem de Volaille
 Cabillaud a la Provencale
 2 Escallops de Perle
 Dressed Capon a la Poulette
 3 Saute de Volaille
 3 Gibelotte de Lapereaux

Roti
 2 Pheasants Goose Poularde
Relishes
 Boudin de Allemagne
 Pommes au Ris

Entremets
 Salade de Pissenet Celeri et Vina
 Potatoes Meat Parsifis
 Macaroni Blanc Asperges
 Gelée de Vin Creme a la Vanille
 Charlotte de Pomme Gateaux
 Panna Ganni Panna Ganni
 Soufflé Jambon au

Raffit
 1/2nd 1/2nd 1/2nd Beef
 1/2nd 1/2nd 1/2nd Meat
 5 Gateaux au Jambon Poularde au Croquant

Roche
 50 Veal 16 Mustrd Mbr
 15th Beef 3 Fowl Pi-off
 15 1/2nd 1/2nd 1/2nd Mustrd

The King
 The Queen
 Prince George
 Prince Ernest
 Lady Mayo
 Lord Mayo
 Lady Falkland
 Lord Falkland
 Lady Cornwallis
 Lord Colchester
 Miss Pitt
 Miss H Johnston
 Miss Wilson
 The Langravine
 Princess Augusta
 Mr Wood
 Mr Davis
 Col^l Maitland
 Mr
 Sir B. Stewart
 Sir J. Watson

Tuesday 9th Feb^r 1836 (62)

Punchion
 Soup
 11th 1/2nd 1/2nd 1/2nd Lamb
 2nd 1/2nd 1/2nd Chicken

Lady Octole
 6th 1/2nd 1/2nd 1/2nd Lamb 1 Fowl

Lady Falkland
 11th 1/2nd 1/2nd 1/2nd Lamb

Lady Taylor
 14th 1/2nd 1/2nd 1/2nd Mustrd 10th 1/2nd 1/2nd Beef
 1st 1/2nd 1/2nd 1/2nd Lamb

Lady Erskine
 16th 1/2nd 1/2nd 1/2nd Mustrd 7th 1/2nd 1/2nd Beef
 1st 1/2nd 1/2nd 1/2nd Lamb

Comptrollers
 20 Soup Fowl
 26th 1/2nd 1/2nd 1/2nd Mustrd Harb
 15th 1/2nd 1/2nd 1/2nd Beef 6th 1/2nd 1/2nd 1/2nd Mustrd
 14th 1/2nd 1/2nd 1/2nd Lamb Veal

Yessers
 14th 1/2nd 1/2nd 1/2nd Soup Fowl
 7th 1/2nd 1/2nd 1/2nd Lamb Mustrd

Housekeeper
 6th 1/2nd 1/2nd 1/2nd Soup
 2nd 1/2nd 1/2nd 1/2nd Lamb Mustrd

Maist^r Cooks
 Soup Fowl
 24th 1/2nd 1/2nd 1/2nd Mustrd 1st 1/2nd 1/2nd 1/2nd Mustrd
 14th 1/2nd 1/2nd 1/2nd Beef
 17th 1/2nd 1/2nd 1/2nd Lamb Veal

25th 1/2nd 1/2nd 1/2nd Beef
 7th 1/2nd 1/2nd 1/2nd " "
 14th 1/2nd 1/2nd 1/2nd " "
 " " " " "
 9th 1/2nd 1/2nd 1/2nd " "
 17th 1/2nd 1/2nd 1/2nd " "
 7th 1/2nd 1/2nd 1/2nd " "
 9th 1/2nd 1/2nd 1/2nd Mustrd "
 21st 1/2nd 1/2nd 1/2nd 1/2nd Mustrd "
 13th 1/2nd 1/2nd 1/2nd Beef } Pa. 1/2nd
 2nd 1/2nd 1/2nd 1/2nd Pump Steaks

2nd 1/2nd 1/2nd 1/2nd Pantry
 6th 1/2nd 1/2nd 1/2nd Room
 16th 1/2nd 1/2nd 1/2nd 1/2nd Maids
 6th 1/2nd 1/2nd 1/2nd Porter
 1st 1/2nd 1/2nd 1/2nd 1/2nd Man
 1st 1/2nd 1/2nd 1/2nd 1/2nd Confect^r
 1st 1/2nd 1/2nd 1/2nd 1/2nd Hall
 9th 1/2nd 1/2nd 1/2nd 1/2nd " "
 21st 1/2nd 1/2nd 1/2nd 1/2nd " "

Wednesday 10th Feb^r 1836 Their Majesties Dinners

28 Potages
 18th 5/4 Mouton al'orge Brunoise
 1 Puree de Lierre
 Poissons
 Salmon Pate Smelts

Prelevies
 24 Culotte de Boeuf
 2 Poulardes Braize
 1/4 L'orge de Veau ala Bechamel
 2 Petite Poulets Grillis

Entrées
 Cossettes de Porc
 1/3 Langouette de Volaille
 Piss de Agneau ala poulette
 Aricarsian al'ozelle
 Filets de Poles
 1/4 Petite Pates de Mouton dresse
 Cassiolette de Pies aux herbes
 2 Canetons de Campi au jus d'espence

Prote
 1 Poularde 3 Religions

Prelevies
 Boudin de Pies Soufle au Pommes

Entremets
 Homares au gratin Pate de Pies
 Pot. Meat Epinaies
 Pata de Choufleur
 Ham Saute Sa Kalle
 Gelin al'orange Creme de Fruit
 Gelin de Van Creme au Caffe
 Vol au Vent Moungues
 Souffle Rhubarbe
 Pies Montis Pies Montis

Buffet
 25th Sir Loin of Beef
 1/4 Loin of Mutton
 1/2 Beef & Galimanchy

Stock
 5th Veal 8th Mutton
 16 Beef 4 Sows & off
 24 C. Fat 4th Suet

The King The Queen
 Prince George Prince Ernest
 Lord Sutherland Mr Wood
 Lord Mayo Lady Mayo
 The Langravine Princess Augusta
 Lord Falkland Lady Falkland
 Lord de Lisle Lady de Lisle
 March^{ts} Cornwallis & Lady Cornwallis
 Col. Gwynne Col. Cavendish
 Mr. Sturges Mr. Davie
 Sir C. Houston Sir J. Watson
 Miss Kerr Miss Wilson
 Miss Johnston Mrs. Colclough
 Mrs. Ashley

Wednesday 10th Feb^r 1836

Punchoon
 Soup 2nd Chickens
 8th Pie Mutton
 Mutton Chicken
 Mutton Cudlets
 Croquettes
 Bonilla Beef

Equerries
 10 Pie of Mutton 1 Fowl

Lady de Lisle
 1 Pie Lamb 1 Fowl
 1/2 Pie Lamb

Lady Taylor
 8th Mutton 9th Veal
 1 Fowl

Lady Graham
 10 Mutton 1 Pate 3/4 Pump. Steak
 2 Rabbits 1 Sausage 2 Fowls

Comptrollers
 Soup Bank
 20 Pie & 13th Mutton
 1/4 Pie de Pork
 2 Pie Veal & Beef 1st Pie

Dressers
 Soup Spice Bank
 5 Pie Pork 1 Pie Fowl

Housekeeper
 Soup Spice Bank
 9 Pie Pork 1st Chicken

Master Cooks
 Soup
 25th Pie & 13th Mutton
 16th Pie & 13th Pork
 10 Lamb

20 Pie & 13th Pork P. Panty
 7 " " B. Room
 7 " " S. M. and
 10 " " C. Porter
 10 " " P. Men
 5th " " Confect?
 9th " " Hall
 15th Mutton
 11th " Egg Ban
 8th Pork P.
 6 Mutton Smith
 6 D^o Fowls

32 Potages
 2 Bouillottes de Poulets
 aux Champignons, Lait
 Poissons
 Salmon Sole Smette

33 Relishes
 15 Filets de Veau
 2 Poulardes aux Champignons
 Jambon, Braizé aux Epaves
 57th Beef 2 Pates de Poulets a la plain

Entrées
 87th Cotelettes de Mouton
 Filet de Poissons
 21st 2 Dis de Veau saignés
 2 Epicasson de Poulets
 1 Purée de Volaille aux Oignons
 12 Pies de Chapon a la Poulette
 Brouille de Bœuf
 3 Pate de Volaille

Roti
 1 Poularde 4 Haricots

Relishes
 Soufflé au Cresson Boursin

Entrées
 Salade de Poissons Asperges
 Potage de Mouton Champignons
 Cannelottes Saucisses
 Huitres au gratin Cardons
 Gelée de Veau Gelée Mousquetaire
 Flans de Mouton Gâteau au Brande
 Tourtes d'abricot Omelette a la Maitre
 Soufflé Danols
 Gâteau de Pommes Gâteaux
 Pice Monté Pice Monté

Buffet
 22th Sir Perrin de Beef 5th Gabanunphy
 17th Chien de Mouton 13th Ly Pate

Pock
 53th Veal 19th Mouton Whi
 15 Beef 4 Fowl de Off
 3 Sub 5 Moutons
 17th Beef de Off

The King The Queen
 The Langravine The Princess Augusta
 Anna George Prince Ernest
 Lord Capen Lady Capen
 Com^{te} de Wintour Mr de Wintour
 Lord Mayo Lady Mayo
 Lord Falkland Lady Falkland
 Lady de Wintour Lord de Wintour
 Lady Cornwallis Gen^l de Cornwallis
 Com^{te} de Casembach Sir J. de Casembach
 Sir J. de Montmorency Mr de Montmorency
 Mr de Suffren Mr de Suffren
 Sir F. Watson Sir de Watson
 Miss de St. Pierre Miss de St. Pierre
 Miss H. de St. Pierre Lord de St. Pierre

Lincheon
 Soupe 2nd Chicken
 17th Dis Beef
 Mouton Cotelets
 Mouton & Poulardes Fowl
 Scalops de Veau
 Brouille de Beef
 Jelly Soufflé de

Equeries
 2nd Dis Beef 1 Fowl

Lady de Wintour
 9th Dis Beef 1 Fowl

Lady Falkland
 8th Dis Beef

Lady Taylor
 9th Mouton 25th Beef
 1 Fowl de 5th Fowl

Lady de Wintour
 2 Soufflés

Lady de Wintour
 6th Veal 7th Mouton 1 Soufflé de Bœuf
 1 17th Duck 2 Haricots de

Comptrollers
 Soupe Harb
 4th Dis Beef Mouton
 14th Dis Beef 4th Chien de Veau
 16th Soufflé de Beef 17th Dis

Dressers
 Soupe Harb
 8th Dis Veal 1 Dis Fowl

Housekeeper
 Soupe Harb
 14th Dis Veal 1 Dis Chicken

Mast-Cooks
 Soupe
 24th Dis Beef 4th Chien de Veau
 24th Dis Beef Mouton
 2 Soufflés de

2 Soufflés de

20th Dis Beef 1 Pantry
 9th " " 6 Rooms

12 " " 3rd Mouton
 8th " " 6 Pates
 9th " " 1st Man
 7th " " Confect^{ry}
 23 " " Hall

95th 17th " Mouton
 16th " Dis Band

13th " Beef
 5 Mouton
 6 Dis Harb

Friday 12th Feb^r 1836 Their Majesties Dinner

26 Potages
 2 Rochepot de Volaille
 6 Groses Mouton a l'oye
 Poissons
 6 Des Muttons Sautes Plate

Relieves
 22 Cotes de Boeuf
 2 Poulardes Braize
 9^h Gorge de Mouton a la Sept Heures
 2 Petite Poullets Grillie

Entrees
 6^h Cotelettes d'agneau parum
 Filets de Poisson
 4 Filets de Volaille au jus
 Cervelles de Veau a la Celine
 Blanquette de Volaille
 2 Tricassée a la Chevalier
 8^h Escallops de Mouton
 2 Filets de Canards sansape
 2 Pies de Veau figure
 Pies d'agneau a la Poularde
 2 Tricassée de Volaille a la Dauphin
 2 Sauté de Faisan aux truffes

Rots
 6 Soupes
 1 Gorse
 1 Poularde
 Relieves
 1 Boudin
 1 Ganses
 1 Pouffe

Buffet
 24^h Poi. Loin Beef 5 Galimaufrey
 20^h Chien de Mouton 17^h Ai B Beef
 7^h Mouton Pie

Stock
 5 1/2 Fowl
 15 1/2 Beef
 24 C. Fowl
 15 1/2 Mouton
 3 Fowl & pt off
 4 Lamb

Entremets
 Pot^e Mouton Patisier
 Palace Soudier
 Macaroni Chen Turca
 Oufs frits Fruits
 Gela de Pêche Gela de Van
 Creme au the Creme au Chocolat
 Vol au Vent - Plumier
 Croisants Gâteaux
 Piece Montée Piece Montée

The King The Empress
 The Queen Princess Augusta
 Prince George Prince Ernest
 Lord Nelson Mr. Hoare
 Lord Murray Lord Murray
 Lord Falkland Lady Falkland
 Lord Selkirk Lady Selkirk
 Miss Stein Miss Wilson
 Miss St. Johnston Mr. Davis
 Dr. Watson Dr. C. Thornton
 Lady Cornwallis Lt. Curwen
 Major Bristol Lady J. Harvey
 Lt. J. Jumper Lady J. Jumper
 Lord Beverley Lady Beverley
 The Ladies Percy Genl. Phillips
 Lord Fitzgerald Genl. Gascoyne
 Lt. Genl. Mackham Capt. Campbell

Friday 12th Feb^r 1836

Punchion
 Soupe 2 1/2 Chicken
 9^h Pot Mouton
 Mince & Bread Chicken
 Mouton Culet
 Bouillon Beef
 Croquettes de Pate de Sain
 Souffle a la Mode Beef 1^h

Esquisses
 10^h Pot Mouton
 1 Pie Fowl

Lady Selkirk
 8 Pie Mouton
 1 Pie Fowl

Lady Falkland
 1 Pie Chicken

Lady Taylor
 2^h Mouton
 1 Fowl 1/2

Lady Copthorne
 1 Sw^e Beef 1^h Beef 1^h Mouton
 1 Chicken 1^h Beef 1 Duckling

Conspicuous
 21 Soupe Fish
 15^h Ai B Beef
 26 Pie & B^e Mouton 1^h Breast Veal Carree
 2^h Bouillon Beef

Desserts
 Soupe Fish Shark
 11^h Pie Fowl Lamb

Housekeeper
 Soupe Fish Shark
 12^h Pie Fowl Lamb 1^h Chicken

Master Cooks
 Soupe
 15^h Ai B Beef
 26 Chien & B^e Mouton
 15^h Bouillon Beef
 12 Breast Veal Carree

13^h Beef
 11^h Trout
 8^h " " H^e Mince
 27^h 13^h Beef
 12 " " C. Posters
 " " P. Mince
 " " " Confect^e
 " " " Hall
 15^h 7^h Mouton
 15^h Pie Fowl
 5 Mouton Dish

Saturday 13th Feb^r 1836 Their Majesties Dinner

40 Potages
 2 Hochepot de Volaille
 9^h Pudding de Mouton avec sa sauce
 Poissons
 Turbot Macaron
 Petites
 25^h Culettes de Bœuf
 2 Doulances à l'orange
 2 Sauce de Veau
 1 Chapon Pique à l'orange

Entrées

24 Coselettes de Mouton
 Filets de Poisson
 3 Sautes de Volaille
 Soufflés de Veau
 1 Blanquette de Salsan
 Soufflé de Volaille
 5^h Escallops de Bœuf
 Croquettes de pain de veau
 Petites Patés de Bœuf à la sauce
 Pudding à l'orange
 2 Petites Poulets à l'orange
 2 Poulets à la sauce pour d'asperges

Rote

4 Woodcocks 1 Doulance Pudding

Petites

Brioche Boudin
 Soudes Soufflé à l'orange

Buffet

24^h Porc Lard Bœuf 5^h Galenunfony
 19^h Chien Mouton 13^h Leg Pork

Pick

54^h Veal 12^h Mouton Mts
 1-15 Beef 3 Fowls pt off
 60 Suet 2 Suet

Entrées

Potage Meas Celeri
 Salade Salades
 Soufflé de Saumon Soufflé de Saumon
 Cornichons de Saumon Soufflé de Saumon
 Gâteau de Mouton Gâteau de Veau
 Flan de Compote Vol au Vent
 Grosse Meringue Chantrelles
 Biscuit Crème Vanille
 2 Pudding Garni 2 Pudding Garni
 Pudding Monté Pudding Monté

The King The Queen
 Prince Argyll The Comptroller
 Prince George Prince Ernest
 Lord Albemarle Lady de Selkirk
 Lady Falkland Lady Falkland
 Marchioness Cornwallis 2 Ladies Cornwallis
 Lord Mayo Lady Mayo
 Miss Stan Miss Wilson
 Miss Johnston Mrs Wood
 Mrs Davis Mrs Phipps
 Sir F. Watson Sir C. Stewart
 Col. Cavendish Gen. Phipps
 Lord St. John Col. Howard
 2 Miss Talbot 2 Gen^l Grant
 Lady J. Somerset Sir G. King
 Mrs Bayley Lady de Bayley 2 Misses
 Capt. Paulet Mrs & Mr Ashby

Saturday Feb^r 13th 1836

Dinner

Soup 2^h Chicken
 6^h Potage Mouton
 Minceo Chicken
 Mouton Cudlet
 Lamb Suet
 Bouillon Beef
 Pudding
 Jelly 4^h 2

Equeries

8^h Potage Mouton 1 P. Fowl

Lady White

7^h Potage Mouton 1 P. Fowl

Lady Falkland

4^h Potage

Lady Sayle

25^h Mouton 24^h Beef

1 Fowl pt

Lady Spelman

19^h Beef 6 Mouton

Comptrollers

Soup 1 B. Saige
 24 Potage Mouton
 14^h Potage Mouton
 14^h Soufflé de Veau 1 C. Head 13^h

Dressers

Soup Head
 6^h B. Saige 1 P. Chicken

Housekeepers

Soup 1 P. Chicken 1 Head
 6^h B. Saige 1 P. Veal C. Head

Maist^r Cooks

Soup 4 B. Saige 1 Head
 28^h Potage Mouton
 14^h Potage Mouton 1 C. Head
 " Soufflé de Veau

25^h Potage Mouton 1 P. Saige

1 " " 1 Room

0 " " 1 H. Maist^r

4^h " " 6 Porters

4^h " " 1 Men

4^h " " 1 Cook 2

8^h " " 1 Hall

90 7^h Mouton

9^h " " 1 Bar

17^h B. Saige

2 Fowl pt

Mouton 1 Head

Beef 1 Head

" 1 Head

Sunday 14th Feb^r 1836 Their Majesties Dinner

23 Potages
 1 Mulegataurey Macaroni
 1/2 Mouton a la Coque
 . Poisson
 Entot Potes Souffle

Preserves
 2 Poulardes Braize
 Jambon aux Epinards
 2 Turkeys Ro - Boiled

Entrées
 Cotelettes de Port 1^{re} Tomate
 Filets de Poisson
 3 Filets de Volaille fuzin
 2 Spettan de Poulets
 1 Blanquette de Volaille
 Saute de Lièvre
 1 Petite Patie de Anisain
 Filets de Lapereaux

Pate
 24 Pates Poulardes
 Preserves
 Bouillie Gateaux Brunswick

Entremets
 Huchon au Gratin Asperges
 Pot - Meat Champignons
 Salade Saute
 Macaroni Cardon
 Gelle a l'orange Gelle de Vin
 Creme de Fruits Creme a la Passion
 Vol au Vent Gateaux
 Rhubarb Souffle
 Pommes garnies Pommes garnies

Buffet
 26 1/2 Pot - De - Veau 1/2 Beef 1/2 Galmeufy
 16 1/2 Omelette of Mint 1/2 Beef 1/2 Pot

Pock
 5 1/2 Veal 1/2 Mint - Wh
 22 1/2 Beef 1/2 Fowl 1/2 Wh
 4 1/2 Panachement

The King
 The Queen
 Prince George
 Prince Ernest
 Mr. Wood
 Mr. Davie
 Lord Falkland
 Lady Falkland
 Lord Mayo
 Lady Mayo
 Lady Comwallis
 Miss Stein
 Miss H. Johnston
 Miss Wilson
 Sir F. Watson
 Sir C. Thornton
 Col^l Cavendish
 Princess Augusta
 The Dowager
 Col^l Gascoyne
 Capt^l Campbell
 Lord Del Sol
 Lady Del Sol

Sunday 14th Feb^r 1836

Luncheon
 Soup 2 1/2 Chicken
 15 1/2 Pot - De - Veau
 Minced Chicken
 Mint - Custards
 Bouillie Beef
 Scallop of Veal
 Puffe Jelly

Esquisses
 8 1/2 Pot - Beef 1 Fowl 1/2

Lady Del Sol
 11 1/2 Pot - Beef 1 Fowl

Lady Falkland
 12 1/2 Pot - Beef 1 Chicken 1/2

Lady Sayles
 11 Pot - Beef

Accountants
 Soup 4 Pot - Beef
 20 1/2 Pot - Beef 1 Ham
 19 1/2 Pot - Beef - Mint - P. Whisker P. 2

Dressers
 Soup Wash
 7 1/2 Pot - Beef 1 1/2 Chicken
 P. Passing 1 Tongue

Housekeeper
 Soup Wash
 1/2 Pot - Beef 1 Pot - Fowl
 P. Passing 1 Tongue

Mess - Cooks
 Soup 2 Fowl
 25 1/2 Pot - Beef 1 Ham
 23 1/2 Pot - Beef - Mint -
 12 1/2 Pot - Veal

19 1/2 Pot - Beef L. Panting
 9 " " C. Knox
 8 1/2 " " J. C. Maids
 17 " " C. Porter
 10 1/2 " " P. Man
 9 1/2 " " Confect 2
 11 1/2 " " Hall
 100 20 1/2 Mint -
 1/2 Pot - Beef
 1 1/2 Chicken W. Manning

Monday Feb^r 15 1836 Their Majesties Dinner

36 Potages
2 Hochepot de Volaille
Yamucelli Sambonne

Poissons
Soubot Mackarel C
Relovés

2 Poulardes Braizé
1 Lard^r 4 Nois de Veau saizé
2 1/2 Portreau de Boeuf
2 1/2 Beef 2 Pate de Poullets al Caplain

Entrées

2 1/2 Cotelettes de Mouton
3 Filets de Maguereaux
4 Filets de Volaille au Jus
Sensonn de Veau
3 Cornu de Lapereaux
1 Tricassie ala Chevalin
2 1/2 Croquettes aux herbes
Purée de Volaille aux Oeufs
2 Cassards Braizé au Marais
2 Poullets Braizé aux pois d'asprus
Cassrole aux Ris
2 1/2 Ris de Veau saizé a la Choron

Rots

1 Poulardes & Ducklings Ham

Relovés

Broche Bœuf Soufflé Fendant

Buffet

2 1/2 Par Dum of Beef 1/2 Galim au fry
2 1/2 2 Chines Must^r Chicken Pie
2 1/2 Lamb Pudding

Stock

5 1/2 Veal 15 1/2 Must^r Mts
15 1/2 Beef 3 Fowls 1/2 off

Entremets

Bermar au Gratin Prout
Pate de Limme & Mini Sabois
Pot^r Meut Asperge
Oeufs au Minon Pa Kala
Crem a la Vanille Gela de Veau
Gela de Noisau Flancs Compote
Vol au Vent Gros Meringues
Chantouze Biscuit
2 Pannet Gami 2 Pannet Gami
Pice Monte Pice Monte

The King The Queen
The Langouren Princess Augusta
Prince George Prince Ernest
Lord Mayo Lady Mayo
Lady Falkland Lady Falkland
Lady Selkirk Lady Selkirk
Capt^r Campbell Col^r Gascoyne
Mr^r Davis Mr^r Wood
Sir F. Watson Sir C. Stewart
Col^r Cavendish Lady Conwallis
Miss Pein Miss Wilson
Miss H. Selwinton Mrs. Fitzpatrick
Col^r & Mrs. Damer Mr^r & Mrs. Junghin
Capt^r Paulett Sir W. M. Bean
Major G. Strange Sir G. King
Sir H. Grant Sir A. Christie
Bank of Caven Countess Caven

Monday Feb^r 15 1836

Punchoon

2 1/2 Pot^r Chicken
1 1/2 Pot^r Must^r
Must^r Cattel
Munice & Biscite Fowl
Bonilli Beef
Gingrettes
Souffle Jelly de

Esquerris

2 1/2 Pot^r Must^r 1 Fowl

Lady Selkirk

2 1/2 Pot^r Must^r 1 Fowl

Lady Falkland

2 1/2 Pot^r Must^r 1 Pot^r Fowl

Lady Saylor

15 Must^r 1 Pot^r Fowl

Comptrollers

20 Pot^r Harb
2 1/2 Pot^r 1 1/2 Must^r
2 1/2 Pot^r Lamb Veal & Bacon
2 1/2 Pot^r 2 1/2 Pot^r 2 1/2 Pot^r C Peir & Bacon

Spicers

2 1/2 Pot^r Harb
1 1/2 Pot^r Must^r C Peir & Bacon

Housekeeper

2 1/2 Pot^r Harb
1 1/2 Pot^r Must^r 2 1/2 Pot^r 2 1/2 Pot^r

Master Cooks

2 1/2 Pot^r
2 1/2 Pot^r 2 1/2 Pot^r Must^r
2 1/2 Pot^r Lamb Veal & Bacon
2 1/2 Pot^r 2 1/2 Pot^r 2 1/2 Pot^r
2 1/2 Pot^r P Pantry
2 1/2 Pot^r C Room
2 1/2 Pot^r 2 1/2 Pot^r Harb
2 1/2 Pot^r C Porters
2 1/2 Pot^r P Men
2 1/2 Pot^r Confect^r
2 1/2 Pot^r Hall
2 1/2 Pot^r G^r By Band
2 1/2 Pot^r 2 1/2 Pot^r Lamb Veal & Bacon
2 1/2 Pot^r 2 1/2 Pot^r Shugpton

Potages

2 Hochepot de Volaille
1 Creme d'orge Puré de Linsen

Poissons

Turbot Whiting Smelt

Relèves

20 Culettes de Boeuf
2 Poulardes Brique
1 1/2 Cygne de Monton
2 Petite Poullets Grillés

Entrées

1/2 Cotelettes d'agneau Pané
Filets de Poissons
3 Saute de Volaille
2 Pieds d'agneaux
1 1/2 Spicardeau a l'ozulle
2 Fritreau de Volaille
1/2 Escallops de Monton
Purée a la Portugaise
2 1/2 Filets de Volaille Piqué
1 Blanguette de Volaille
2 Petite Canards de Couffe
2 Petite Poullets de Couffe

Proti

1 Poulardes 4 Woodcock

Relèves

Panquets a l'anglaise Boncoin grillé
Fondus Soufflé a la Dum

Buffet

22 1/2 Por Lum 1/2 Beef 1/2 Galum sur feu
14 1/2 Churn Mout^r 14 1/2 Beef 1 1/2 Pie
14 1/2 de B Beef

Entremets

20^e Mout^r Celeri
Salade Grenats
Maccaroni Pua Kala
Lentilles au gratin broy^e de Linsen de Linsen
Gelée de Mareschme Gelée de Vin
Creme au Spassi Creme au Choclat
Fol au Vent Croiscent
Plombon Gâteau
2 Panna Fanni 2 Panna Ganni
Pice Monte Pice Monte

The King The King
Prince George The Langravine
Prince Ernest Princess Augusta
D^o de Mays Lady Mays
Lord Falkland Lady Falkland
Lord Del Sol Lady del Sol
D^o J. Watson Miss Fern
D^o C. Monton Miss H. Johnson
M^o Wood Miss Wilson
M^o Davis 2 Lady Comwallis
C^o Comwallis March^e Comwallis
Capt^e Conynghe Lady G. Bathurst
Capt^e Paulett Lady C. Neil
M^o Lawrence & Lady J. Port
D^o de 2 Lady Dalrymple
M^o Ashley M^o Ashley
Lady Ogleby Lady Ogleby
Adm^r Thompson

Luncheon

Soup 2 M^o Chicken
7 1/2 M^o Mout^r
1 Mince & Bread Fowl
Mout^r Cuthlets
Croustilles
Boulette Beef
Pancakes Jelly &c

Esquarries

6 1/2 M^o Mout^r 1 Fowl
Lady Vileble 1 Fowl
6 1/2 M^o Mout^r 1 Fowl
Lady Falkland

1 M^o Chicken
Lady Taylor
1 Fowl 15 1/2 Mout^r

Stock

5 1/2 Veal 15 1/2 Mout^r M^o
12 Beef 5 Fowl pt off
24 C Fowl 25 1/2 Mout^r M^o off Lard

Comptrollers

Soup
21 1/2 M^o Mout^r
14 1/2 de B Beef 6 1/2 Beef 1 1/2 Pie
14 1/2 Loin Veal 15 1/2 Pie

Messers

Soup
5 1/2 B^o Leg Lamb Egg & Bacon

Housekeeper

Soup
5 1/2 B^o Leg Lamb 1 M^o Chicken

Mout^r Cocks

Soup
23 1/2 M^o Mout^r
11 de B Beef 6 Suet Pudding
12 Loin Veal Bacon

12 B^o Beef S^o Partry
7 1/2 Mout^r 6 Room
7 1/2 " 8 M^o Maids
9 1/2 B^o Beef 6 Porters
12 " 9 Men
6 1/2 Mout^r Confect^r
7 1/2 D^o Hall
7 1/2 B^o Beef
9 Leg Mout^r Band
12 1/2 de B Beef
1 M^o Chicken M^o Kitchen
17 1/2 Mout^r 75 S^o Partry
2 D^o

Thursday 12th Feb^r 1836 Their Majesties Dinner

56 Potages
 2 Hockepot de Volaille
 Creme d'oye, au Beurre

Poissons
 Limbot Smala Carpe

Relevés
 22^{1/2} Culotte de Boeuf
 1 Dindon Noie
 4 Jambon Braize
 1 Dindon Bouillie

Entrées
 4 Coselettes de Porc
 Filets de Poisson
 1 Blanquette de Volaille
 2 Pies de Veau puyé
 Pies d'agneau a la Soubise
 2 Piccasse a la Choualine
 Crevettes de Veau
 Croustis de Boeuf
 Boudin de Volaille en Croquette
 1 Petite Patis de Volaille
 Casserolette de Gabelles de Lefevre
 Note

Poularde a la Royale 2
 Saucisson 1
 Saucisson

Relevés
 Dindon au Jus Boudin
 Poufli Fondue

Buffet
 21^{1/2} Porc Loin Boeuf
 16^{1/2} Chemin Mont^r 21^{1/2} Boeuf 11^{1/2} Pie
 1 Poularde au Consomme

Stock
 56 Veal 14^{1/2} Mont^r M^r
 19^{1/2} Beef 8 Fowls 11^{1/2} off
 12^{1/2} Filled Veal 4 Mince Bones

Entrées
 Pol^r Mont^r Sea Kale
 Palace Caroom
 Macaroni Asprig
 Ouf a la Seife Champignons
 Gelin d'orange Gelin de Veau
 Creme de Fruit Creme out of
 Lout Rhubarb
 Mungus Lout
 Danvers Garni Danvers Garni
 Puce Mont^r Puce Mont^r

The King The Queen
 Prince George Prince Consort
 The Dowager Princess Augusta
 Lord Murray Lady Murray
 Lord de la Motte Lady de la Motte
 Sir J. Watson Sir C. Scroton
 Mr. Davie Mr. Wood
 Mrs. H. Schom Mrs. Stein
 Miss Wilson 2 Lady Cornwallis
 Mary Cornwallis Mary of Bristol
 Lord O'Connell Lady O'Connell
 Lady H. Henney Mr. J. Danne
 Mr. Jerningham Mr. Jerningham
 Mrs. Fitzpatrick Lord Aylesmer
 Lady Aylesmer Mr. Ashby
 Mr. Ashby Mr. Campbell
 Capt. Poulter Mr. Cavensish

Thursday 12th Feb^r 1836

Entrées
 21^{1/2} Beef 2 Pie Chicken
 Mince Chicken
 Mont^r Cakes
 Scallops of Veal
 Bouillie Beef
 Poufli Jelly &c

Agneries
 21^{1/2} Pie Beef 1 Pie Fowl

Large and Small
 16^{1/2} Pie Beef 1 Fowl

Lady Taylor
 1 Pie Fowl 1^{1/2} Mont^r
 21^{1/2} Pie Beef

Comptrollers
 21^{1/2} Pie Beef
 21^{1/2} Pie Beef
 21^{1/2} Pie Beef
 21^{1/2} Pie Beef

Presses
 21^{1/2} Pie Beef 1 C Head
 21^{1/2} Pie Beef 1 C Head

Housekeeper
 21^{1/2} Pie Beef 1 C Head
 21^{1/2} Pie Beef 1 Pie Chicken

Mont^r Cakes
 21^{1/2} Pie Beef 1 C Head
 21^{1/2} Pie Beef 1 C Head

21^{1/2} Pie Beef 1 C Head
 6^{1/2} " " 5 C Room
 5^{1/2} " " 5 C Room
 7 " " 5 C Room
 " " " 5 C Room
 9 " " 5 C Room
 20 " " 5 C Room

6^{1/2} Mont^r " " Hall
 13 Pie Beef " " Board
 2 Fowls Bacon " " Board
 7 Mont^r " " Board
 5^{1/2} D^r " " Board

Meat Co Supplied from the 1st to the 18th Feb^r 1836

394	Royal Table	12
301	Luncheon	18
120	Lady at Isle	18
36	Lady Falkland	17
210	Lady Saylor	18
221	Lady Eskine	15
404	Comptroller	18
74	Dressers	18
68	Housekeeper	18
479	Master Cooks	18
228	Silver Panty	18
90	C. Room	"
32	H. Ward's	"
108	C. Porters	"
108	P. Men	"
90	Confect ^{rs}	"
1511	Hall	"
80	Bands	10
234	Extras	18

4860
56
4916

Fish

	Grufton	Hampshire
10	Red Mullet	
6 1/2	Salmon lbs	
3	Surlots	2
15	Codfish Slaw	4 29 lbs
7	Smelts	72
12	Soles pair	12 1/2 65 1/2
27	Wachanel	8
21	Whitings	15 7
20 1/2	Oysters p ^{ts}	18 1/2 1
14	S ^r Natives doz ^s	
6	Scate lbs	2 7 1/2
15	Obsters	8
2	Headrocks	
3	Plaice	
1	Crabs	1
3	Shrimps	7
	Salt fish	14 1/2 112

Meat

353 3/4	Beef
448 3/4	Mutton
128 5/4	Veal
186 1/4	Lamb
165	Pork
6 1/4	C. Liver
	C. Feet 100
	C. Brains 12
	P. Heads 8
	P. Feet 23
	Lamb's Feet 42
	Marrow Boned 14

Poultry

40	Pullets
171	Fowls
159	Chickens
40	Lardings
9	Partridges
9	Pheasants
28	Rabbits
14	W ^d Ducks
6	Pigeons
3	Geese
7	Hares
5	Ducks
6	Wagtails
12	Woodcocks
6	Snipes
5	Larkies
48	Larks
2	Qui Fowls
4	Ragout lbs

Game Co Received from the 1st to the 18th Feb^r 1836

3	Brace of Pheasants	Dr Hill leg ^s
4	do do	
6	Hares	Dr G ^r Park
2	Pheasants	
4	Woodcocks	New Forest
4	Snipes	
6	Hares	
16	Rabbits	Dr G ^r Park
3	Hares	
5	Ducks	Bushy Park
1	Hare	Bushy Hunt
4	do	
8	Cock	Dr Com ^s
10	Snipe	

Lady Del. L. Messing

Friday 19th Feb^r 1836 50 Persons 8 Days

9/4 Pi Leg Mut^r 2 Beef Sea
 1 " Fowl Bacon Pudding

Sat^r Feb^r 20th

108 B^r Leg Mut^r 2/4 Lean Beef
 8 Mut^r Chop 1 Fowl Bacon

Sunday Feb^r 21st

10/4 Pi Beef 1 Fowl Bacon
 3 Fat 2 Lean Beef

Monday Feb^r 22nd

10/4 Pi Leg Mut^r 1 Fowl Bacon
 2/4 Lean Beef

Tuesday Feb^r 23rd

13 Ci B Beef 1 Fowl Bacon
 2 Lean Beef

Wednesday Feb^r 24th

14/4 Pi Beef 1 Fowl Bacon
 2/4 Lean B^r

Thursday Feb^r 25th

9/4 Pi Mut^r Leg 1 Fowl Bacon
 Lean Beef

Friday Feb^r 26th

14/4 Ci B Beef 1 Fowl Bacon
 2/4 Lean Beef 1 @ 1/4 off

29 Potages
1 Purée de Haris
Purée de
Crème de pis
2 Poissons
Lubot Solles

Relaves
1 File de veau à la Salsise
2 Poulardes Braisé
Faisans Braisés au choux
24 Pâtirine de Bœuf

Embrees
1 Filets de lapereaux
2 Filets de poissons
4 Filets de volaille
Blanchette de faisans
24 Cotelettes de mouton
Salami de gibier
2 Kurnia de volaille
Bûchette de lapereaux

Hotels
Lievre Saupes
Lions Dues

Relaves
Chaudin de creves
Soufflé d'artichaux

Embremets
Pottion de veau
Salade
Omelette
Café de sucre
Fraisiers de sucre
Opinons
Gelée de pommes
Gelée de lin

Flane en macedoine
Kurnia au citron
Cotelettes de creves
Lentilles à l'indienne
Cotelettes mairies
Karnapies en feuilletage

Diffet
24.5 Sir hain of Bœuf
14.5 Chines of mouton
5 Galamint
1 Poularde au consommé

The King Sir J. Wilson
The Queen Sir G. Ponsonby
Prince Ernest Sir G. Bunsen
By Mullerby Sir G. Bunsen
Sir J. Graham Sir J. Bouverie
By Ersson Col. Rowan
Sir G. Ponsonby Col. Taylor
Mrs. Estie Col. Lambert
Mrs. Martine Mrs. Lambert
Mrs. Wilson Col. Taylor
Mrs. Davis Mrs. Taylor
Mrs. Husson Sir G. Bunsen
Mrs. Moore Capt. Gordon
Sir Hume
By Taylor

22 Luncheon
12 Soup 2 Mr. Chibbards
9 Mr. Norton Mr. James
Cotelettes de mouton
Salami de gibier
Escallops au veau
Vegetables
1 Pastry Jelly Soufflé

12 Equeries
8 Mr. Norton 1 Mr. Paul
2 Sir De Lisle
6 Mr. Norton 1 Mr. Paul
2 Sir Taylor
5 Mr. Norton 1 Mr. Paul
9 Sir Gordon
22 Mr. Norton 1 Mr. Paul

1 Mr. Anderson
Chicken Pie
1 Sir De Lisle
Norton broth 20 Whimsant

24 Comptrollers
12 Soup Wash
25 Mr & W. Norton 24 Sir & Bacon
2 Breast of veal
11 Dr of Lamb

4 Dressers
12 Soup Wash
20 Beef 6 Meat pie
9 Housekeeper
12 Soup Wash
20 Beef 5 Meat pie

21 Master Cooks
12 Soup Wash
24 Mr & W. Norton Sir & Bacon
12 Breast of veal
11 Dr of Lamb

23 Mr. Norton 12 J. Parkby
7 5 Mr. Room
10 3 Housemaids
7 2 Mr. Parkby
7 5 G. Parkby
7 2 Mr. Lower
8 5 Confectionary
14 1 Mr. Hall
9
15 Sir of veal 10

Stocks
22 Veal 4 Forks
10 Beef Mr. Norton
12 Lamb & Norton (Pork)

Wednesday 19th October 1830. Their Majesties Dinners

23 Potages
 Crème d'orge
 Rochefort aux perons
 Poissons
 Cabillaud Solles
 Relishes
 Quartier d'agneau
 2 Poulardes Parisie
 2 Petites Poulades grillées
 Entrees
 Costolettes d'agneau
 Filets des poissons
 1 Filets de volaille
 Salmis de gibier
 3rd 2nd 1st Ris au veau piqué
 5 Pates au soufflé
 Sauté de faisans
 11 Escallops au veau
 Rots
 Lièvre Faisans
 Farinoux
 Relishes
 Soufflé au pers
 Roussin au cabinet
 Embremets
 Rotted meat
 Salade
 Omelette
 Celeri stuvé
 Animaux keds
 Pommes de terre
 Salée au pain
 Salée au poivre

Gateau chantilly
 Salau vent des pommes
 Sauté des cerises
 Nattes au feuilletage
 Pomme garnie
 Pomme garnie
 Duffet
 20 In bain of beef
 16 Salmis of mutton
 Colander fry
 Poulardes au consommé
 Mutton Pie
 The King M^{rs} de Casté
 The Duchess M^{rs} Mitchell
 Prince Ernest M^{rs} Wilson
 Sir Collesley M^{rs} Anderson
 Sir Blenheim M^{rs} Wood
 Sir S. Boscawen Capt. Gwynne
 Sir Boscawen Col. Rowntree
 Col. Lygon Sir G. Thorne
 Capt. Ricardo Sir G. Worsley
 M^{rs} Ricardo Sir G. Custon
 Sir G. Gwynne M^{rs} Davis
 Sir Gwynne

Thursday 19th October 1830.

10 Luncheon
 Soup 2 M^{rs} Chickens
 2 M^{rs} Mutton M^{rs} Gamie
 Costolettes au pers
 Broquettes de volaille
 Escallops au veau
 Vegetables
 Pasty Jelly Soufflé
 11 Equeries
 9 M^{rs} Mutton M^{rs} Faul
 2 Sir G. de Lisle
 7 M^{rs} Mutton M^{rs} Faul
 2 Sir Taylor
 7 M^{rs} Mutton M^{rs} Faul
 9 Sir Gordon
 7 M^{rs} Mutton M^{rs} Faul
 1 Sir G. de Lisle
 Fish M^{rs} Faul

24 Comptrollers
 Soup Fresh
 22 M^{rs} Mutton M^{rs} Bacon
 12 Bain of veal 22 Meat pudding
 12 Dr of Lamb
 2 Dressees
 Soup M^{rs} Stewie's foal
 7 Baked Mutton M^{rs} Faul
 2 Housekeeper
 Soup Wash
 11 Baked Mutton Stewie's foal
 21 Master Cooks
 Soup Wash
 22 M^{rs} Mutton M^{rs} Bacon
 22 Dr of Lamb 2 Meat pudding
 1 M^{rs} Bacon
 22 M^{rs} Mutton M^{rs} J. Pansy
 7 M^{rs} Mutton M^{rs} Room
 12 M^{rs} Mutton M^{rs} Housemaid
 7 M^{rs} Mutton M^{rs} B. Pansy
 7 M^{rs} Mutton M^{rs} G. Pansy
 7 M^{rs} Mutton M^{rs} M^{rs} Laver
 22 M^{rs} Mutton M^{rs} Confectionary
 15 M^{rs} Mutton M^{rs} Hall
 15 Dr of Lamb
 2 M^{rs} Faul M^{rs} M^{rs} 18
 Stocks
 22 Veal M^{rs} Faul's M^{rs}
 15 Beef M^{rs} Mutton
 18 Mutton M^{rs} Mutton Dr of Lamb (Laver)

28	Potages	Gelée d'eau d'or
	Sau Sureau	Gelée de fruit
	Sau Schoues	Essence de chautilly
		Soupe purpurant
	Porsons	Charkoise aux pommes
	Drey	Polon bœuf
	Salles	Saute allemande
		Coquilles des poisses
	Relèves	2 Paniers garnis
8 1/2	Guyot de mouton a sept heures	
2	Poulets Dressé et Langue	Puffet
3	Pate aux Poulets	1/2 Loin of Beef
20 1/2	Andouilles au Beauf	10 Chine of Mutton
		4 1/2 Galamoufry
	Entrées	1 Pauloise au consommé
	Coquilles d'agneau	Dishes Reg. of Table
2	Saute de volaille	The King By Sinclair
	Currie aux herbes	The Queen Miss Sinclair
	Salmi de gibier	Prince Ernest Mr. Lubbock
2 1/2	Tricapee aux poulets	By Kellaway Mr. Goodall
4 1/2	Fillets de porsons	By J. Linnam Sir H. Lytton
	Purée de gibier	By Gosson Sir J. Hudson
4 1/2	Escallops de mouton	By De Lisle Sir W. Gorton
		By Eldonston Sir G. Shambton
	Pots	Mrs. D. Coste Sir G. Wheat
	Pierre	Mrs. Mitchell Col. Rowland
	Saisons	Mrs. Wilson Capt. Curzon
		Sir G. Copley Mr. Huxson
	Relèves	By Copley Mr. Davis
	Quadrille de pis	Mrs. Copley Mr. Wood
	Soufflé au citron	
	Entrées	
	Potted meat	
	Salade	
	Maccaroni	
	Stew Toast	
	Pommes de terre	
	Salad étuvé	
	Haricots verts	
	Choufleurs	

	Punchoon		Comptrollers
	Soup	2 Schickman	Fish
0 1/2	Mr. Mutton	Mr. Game	24 1/2 Mr. Mutton
	Coquilles de mouton		10 Mr. Beef
1	Emineci de volaille		1 Colver Head
	Escallops de veau		
	Vegetables		Dressers
	Partry Jelly Soufflé		Soup
			10 Mr. Mutton
	Equerries		
9	Mr. Mutton	1 Mr. Lamb	Housekeeper
	8 By De Lisle		Soup
1	Mr. Mutton	1 Mr. Lamb	10 Mr. Mutton
	9 By Gordon		
6	Mr. Mutton	1 Mr. Lamb	Master Cooks
	1 Mr. C. Sykes		Soup
	Mr. Schickman		25 Mr. Mutton
	1 S. King		10 Mr. Beef
	Mr. Schickman		10 1/2 Pair of veal
20 1/2	Mr. Beef	11 J. Partry	
2 1/2	Mutton	5 Mr. Room	
15 1/2	Mr. Beef	8 Housemaid	
7	Mr. Beef	2 Mr. Barber	
8	Mutton	5 G. Barber	
7	Mr. Beef	3 Mr. Javer	
11	Mr. Beef	5 Confectionary	
11 1/2	Mr. Beef	Wall, no	
12	Mr. Beef	Ward 18	
2	Roberts		
		Stocks	
50 1/2	Feal	2 Lamb W-	
10	Beef	2 Mr. Mutton	

Tuesday 25 October 1839 Their Majesties Dinner

19 Potages
Brunoise
2 Ris et painades

Poissons
Saumon
Selles

Relevés
Faisans braisés au choucroute
20 Coulottes de Veau
2 Paulanes braisées
Quartiers d'agneau rôti

Embrees
7 Potelottes de mouton
Selles de poissons
Blanquette de volaille
2 Salami de gibier
4 Selles de volaille
Soudons de veau
Croquettes de volaille
2 Painades accompis

Potés
Faisans
Soudons

Relevés
Soufflé aux pommes
Gâteau Brunoise

Embrees
Potée meat
Salade
Hambres au gratin
Nobles étouffés
Fraisiers froids
Pommes de terre
Gelée de fruit
Crème à la vanille

Colombes aux pommes
Croustils à la chantilly
Sauce aux amandes
Nattes en feuilletage
2 Pâtis garnis

Puffet
20 Sir loim of Beef
17 Sirine of mutton
Galamboupy
Paulanes au consommé
Dindes Leg of Pigeon

The King
The Queen
Sir Wellesley
Sir Wellesley
Mr Ashley
Mr Ashley
Mr Ashley
Mr Ashley
Mrs Wilson
Mrs Hilditch
Sir G. Maddon
Sir G. Buxton
Sir J. Hayter
Sir Mr. Waller
Dr. Goodall
Col. Kerwater
Capt. Gwynne
Mr. Davis
Mr. Moore

Tuesday 25 October 1839

9 Luncheon
Soup 2 Mr. Christian
Mr. Beef Mr. Game
Potelottes de mouton
Escallops de veau
Croquettes de volaille
Fenestables
Wesley Jelly Soufflé

10 Equerries
9 Mr. Beef 1 Mr. Lamb
8 Sir G. Lamb
10 Mr. Beef 1 Mr. Lamb
1 Sir G. Lamb
1 Mr. Lamb
1 Sir Wellesley
1 Mr. Christian
1 Sir Wellesley
1 Mr. Lamb 1 Mr. Christian
1 Mr. Lamb
1 Mr. Christian

22 Comptroller
Soup Fish
13 Mr. W. Mutton 5 Sub-purvey
10 Mr. W. Beef
3 Shambles mutton

4 Deppers
Soup Fish
10 Sir G. Lamb 5 Irish Stew

10 Housekeeper
Soup Fish
10 Sir G. Lamb 1 Irish Stew

21 Master Cooks
Soup Fish
13 Mr. W. Mutton Sub-purvey
13 Mr. W. Beef
8 Mr. Mutton

20 Mr. Beef 12 J. Parbury
8 Mutton 5 Mr. Room
14 Mr. Beef 2 Housemaids
5 Mr. Beef 2 Mr. Porter
4 Mutton 5 G. Porter
6 Mr. Beef 3 Mr. Lower
8 Mr. Beef 5 Confectionary
20 Mr. Beef
4 Mutton
10 Mr. Beef
12 Mr. Beef

Stocks
13 Beef 4 Lamb
14 Beef 15 Mr. Mutton
1 Sir G. Lamb

8 Potages
1 Palestine
3 Brochettes de Perdre au Broief

Poissons
Cabitillans Enquilles
Solles

Relèves
1 Gigot d'agneau braisé
2 Coulards braisés

Embrees
Cotelettes d'agneau
Sauté de faisans
2 Tranches des perdrix
Pâtisseries braisées

Rôts
Grande Soufflé

Relèves
2 Soufflé à la mandarine
1 Soufflé au pis

Entramets
Pâtisseries
Mousserons
Petits deufs
Cremes au lait
Creme au café
Sauté de abricots
Lubon à la Chambilly
Cotelettes à la Windsor
Gâteaux macedoine

Buffet
225 Sir loin of Beef
16 Chines of mutton
Galambinsky
14 C. D. Beef
3 Sweet pudding

The King
The Queen
By W. Wesley
Sir W. Waller
Sir W. Custon
Walter D. Coste
Miss Mitchell
Miss Wilson
Mr. Wood

4 Punchon
Soup 2 M. Schieters
9 M. Mutton 11 Game
Cotelettes de mutton
Blanquette de volaille
Salon de gibier
Epinards
Purée de Potage Soufle

4 Consommé
2 M. Mutton 1 M. Sauc
3 Sy de Lisle
3 M. Mutton 1 M. Sauc
4 Sy de Lisle
2 M. Mutton 1 M. Sauc

1 M. de Lisle
1 M. Schieters

1 Sy de Lisle
1 M. Mutton 1 M. Phonsant

29 Comptrollers
Soup Wash
22 M. Mutton Bacon
14 Sauté de veal
11 De of Lamb
4 Dressers
Soup Wash
8 M. Mutton 5 Sir W. Bacon

4 Housekeeper
Soup Wash
3 M. Mutton Sir W. Bacon

21 Master Cooks
Soup Wash
22 M. Mutton Bacon
14 Sauté de veal
11 De of Lamb

21 M. Mutton 2 J. Purvey
2 M. Mutton 5 M. Room
12 M. Mutton 3 Housemaids
6 M. Mutton 3 M. Porter
6 M. Mutton 5 G. Porter
6 M. Mutton 3 M. Tower
8 M. Mutton 5 Confectionary
148 Mutton 1 Hall

Stocks
54 Beef 5 Sauté de
14 Beef 16 De Mutton
24 Mutton 12

Thursday 27 October 1836. Their Majesties Dinners

20 Potages
 Bonne Soupe
 Mouton à la Reine
 Poissons
 St Pierre
 Filets
 Relevés
 Coulotte de Boeuf
 Poulardes à la Reine
 Entrees
 Potelottes de Pourceau
 Filets des poissons
 Salmis de gibier
 Poulards au safran
 Eminces de volailles
 Pies d'agneau
 Pies au blanc pique
 Serranos au blanc
 Rots
 Grouse Serranos
 Relevés
 Saufli au cerises
 Pommes au jus
 Entremets
 Pâtés, meat
 Macaronis
 Salades
 Salade d'orange
 Artichauts
 Honnêtes fruits
 Gelée au fruit
 Crème chocolat
 Folan fruit
 Gateau aux pommes

Saute allemande
 Escantilles
 Pomic garnie
 Pomic garnie
 Buffet
 22 In linn of Beef
 19 Chine of mutton
 Galambouff
 1 Poulardes au consommé
 Poulardes au consommé
 Poulardes au consommé
 The King Col. Bygone
 The Queen Sir St. Skelton
 Prince Ernest Sir St. Skelton
 Sir Wetherley Capt. Kington
 Sir Taylor Sir J. Wetherley
 Lady D. Coste Mr. Ashley
 Miss Wetherley Mr. Wood
 Miss Wilson Dr. Wetherley
 Miss Wetherley
 Mr. Wetherley
 Mr. Lewis
 Capt. Kington

Thursday 27 October 1836

10 Puncheon
 Soup 2 Mr. Skelton
 10 Mr. Beef
 Potelottes de pourceau
 Eminces de volailles
 Escallops au persil
 Vegetables
 Parsley Jelly Saufli
 10 Equerries
 9 Mr. Beef 1 Mr. Lamb
 2 Sir St. Skelton
 8 Mr. Beef 1 Mr. Lamb
 4 Sir Taylor
 14 Mr. Beef 1 Mr. Lamb
 1 Sir St. Skelton
 Mutton Mince
 Mr. Serrant
 1 Mr. G. Serrant
 1 Mr. Skelton

25 Campbell's
 Soup Wash
 20 Mr. Skelton Room
 22 Mr. Beef Wash puddings
 1 Colver's Room
 4 Dressers
 Soup Wash
 8 Mr. Beef 6 Stew's Veal
 4 Housekeeper
 Soup Wash
 8 Mr. Beef 6 Stew's Veal
 21 Master Cooks
 Soup Wash
 22 Mr. Skelton Room
 25 Mr. Beef Wash puddings
 11 Sir St. Skelton
 21 Mr. Beef 2 J. Parsley
 8 5 to Room
 10 8 Housemaids
 6 2 Mr. Serrant
 7 5 G. Serrant
 6 3 Mr. Serrant
 11 5 Confectionary
 7 1
 78 Mutton Wash 99

Stocks
 25 Veal 5 Lamb 11
 7 Beef 7/8 Mr. Skelton
 22 Mutton (Serrant) Wash (Wetherley)

Meat & condiments from the 1st to the 28th of October 1830.

610	Royal Table	Beef	5690
543	Lincheons	Mutton	4583 1/2
216	By De Isles nursery	Veal	2462 1/2
84	By Taylor	Lamb	565 1/2
90	By Gordons	Suet	427 1/2
818	Comptrolers	Calves Liver	39
106	Dressers	Swiss	14
132	Hauschkeper	Suet	304
837	Monster Cookies	Brains	4
324	Silver Partry	Luncheon	25
135	Coffee Room	Cal Sails	9
216	Housenairs	Dr. H. Lamb	18
81	Coal Parkers	Lamb Swiss	4
135	Gate Parkers	Suet	24
81	Round Sausers	Marrow	5
135	Comptrolary	Pork	414
2709	Scull		17186 1/2
508	Wands		
330	Coches		
<u>8596</u>			

Poultry

Ducks	47
Fowls	108
Chickens	194
Poulters	1
Giblets	6
Pardings	50
Pheasants	31
Pagout lbs	1
Shads	3
Partridges	9
Grouse	5

Fish

		Amount	Value
Doreys		2	
Salmon		10	
Coafish		150	18 1/2
Smelts		62	
Soles		122	8
Whitings		65	6
Sobblers		34	11
Oysters lb		97	
Scadocks		24	
Eels		2	
Tranms lb		2	
Hurrings		92	

Game &c received from the 1st to the 28th of October 1830.

1 st	12	Partridges		8	2	Carp	Virginia Water
	3	Shoes	New Forest	9 th	4	Partridges	No Gering
	4	Snipes		10 th	4	Whedards	Richmond
	12	Partridges	So. Home	11 th	8	Eels	Virginia Water
	2	Carp	Virginia Water		15	Pheasants	
	10	Rabbits	Windsor G. Park		2	Partridges	W. Gt. Park
	4	Partridges	No Gering	12 th	1	Shank	W. Gt. Park
	10	Or			10	Rabbits	
	2	Hares	Newwood		6	Pheasants	
2 nd	5	Pheasants	W. Gt. Park		11	Partridges	New Forest
	6	Or	St. H. Sepman		1	Shank	
3 rd	21	Or			2	Black Bucks	
	4	Hares	W. Gt. Park	13 th	4	Partridges	
	5	Partridges			1	Pheasant	Egham House
	4	Eels	Virginia Water	15 th	6	Or	
4 th	1	Carp	Virginia Water		6	Hares	Richmond
	4	Pheasants			8	Ducks	Windsor Park
	3	Hares	Newwood		10	Rabbits	W. Gt. Park
	2	Or			4	Eels	
	2	Pheasants	New		1	Carp	Virginia Water
	21	Or			9	Pheasants	
	5	Partridges	W. Gt. Park		4	Hares	W. Gt. Park
	4	Hares			4	Or	Trampham Court
	4	Eels	Virginia Water		7	Pheasants	
5 th	1	Carp	Virginia Water		13	Partridges	
	5	Partridges	Egham House		10	Snipes	New Forest
	1	Pheasant			1	Hare	
	4	Or	Richmond Park		2	Or	
	8	Hares			9	Partridges	Newwood
6 th	8	Pheasants		17 th	4	Or	
	18	Partridges	New Forest		6	Pheasants	Emt. of Jersey
	2	Black Bucks			2	Hares	
	3	Snipes		18 th	4	Carp	Virginia Water
	4	Pheasants	Windsor Park	19 th	5	Eels	W. Gt. Park
7 th	4	Hares			3	Pheasants	New Gardens
	4	Or			3	Hares	
	3	Partridges	W. Gt. Park		4	Or	
	9	Pheasants			2	Pheasants	Richmond Park
	8	Grouse	St. Dunmure				

Game received from the 1st to the 28th of October 1836

20	2	Pheasants	Byham Manor
	13	do	do
	13	Stares	Mr. Gt. Park
	24	Grass	Order of Sutherland
	4	Partridges	Mr. Garding
22	10	Rabbits	Mr. Gt. Park
	2	Pike	do
	4	Bees	Virginia Water
	4	Pheasants	do
	2	Stares	Merwood
23	20	do	do
	38	Pheasants	Mr. Gt. Park
24	10	Rabbits	do
Trace	4	Partridges	Mr. Garding
		Gamb (Dove)	New Forest
	8	Grass	St. Tommure

Their Majesties Dinner October 28th 1836. (87)

12 Potages
2 Cocchepot et Poulets
Crème d'orge

Poissons.
Cabilaud Solles

Releris
2 Poulardes Brauzis
32 Culotte de Boeuf

Entrées
374 Cotelettes d'agneau
3 Sauce de Volaille
Filets de Poissons
3^o 3 Ris de Veau Piqués
7^o Patis de Mouton
2 Sultan de Poulets

Rots
1 Hare 2 Pheasants
36 Tartes

Releris
Boudin à la Reine
Beignets de Pommes

Entremets
Celeri Chui
Potted Meat
Haricots Verts
Macaroni

Sel de Vin
Crème au Framboise
Vol au Vent
Biscuit de Savou
Tourte à l'allemande
Tartelettes et Pommes

Side Table.
25 Sir Lion of Bampf
16^o Saddle of Mutton
1 Gallinawry
5 Poularde au Consomme
58 Roins of Beef

The King
The Queen
Miss Mitchell
Miss Wilson
Miss Eden
Sir A. Burnard
Sir J. Watson
Capt. Gurzen
Mr. Hudson
Mr. Davies
Mr. Wood
Prince Ernest

Sir H. Saylor.
15^o Sir W. of Mutton

Friday October 28th 1830.

Comptrollers
Fish
15^{3/4} c. B. Beef
2 Suet Pudding
9^{1/2} Leg of Mutton

Supper
Beefsteaks
Mutton Chops

3 Housekeeper
Fish
7^{3/4} Loin of Mutton

2 Supper
Beefsteaks

19. Master Cooks.
Fish
15 c. B. Beef
2 Suet Pudding
23^{3/4} 10^{1/2} B. Mutton

Supper
Beefsteaks Mutton Chops

Dressers
Mutton Chops

16^{3/4} B. Beef 11 I. Pantry
7^{1/2} Mutton 4 C. Room
7 B. Beef 6 C. Porters
9^{3/4} " 6 D. Men
8 " 5 Confectionary
7 " 4 Housemaids
46^{3/4} Mutton } 85 Hall.
44^{3/4} B. Beef }

Stock

18^{3/4} - 57^{3/4} Veal
16^{3/4} Beef
13^{3/4} 2 Mutton
20^{3/4} Rump of Beef
15^{3/4} 2 Mutton
10 F. D. of Lamb
14 W. Beef
9^{1/2} Leg of Mutton
4 Fowls W. off.
30 Calves Feet

Their Majesties Dinner Saturday, October 29th 1830. (88)

14 Potages.
7^{1/2} Mouton à l'orge
Brunoise
1 Au Sieve

Poissons
Epulans Telles
Herrings

Prelèves.
2 Poulardes au Gros Sel
10^{1/2} Gigot d'agneau

Entrées.
6 Cotelettes de Mouton
Blanchette de Volaille
3-63 Filets de Volaille Piqués
38^{1/2} Salmi de Gibier
Filets de Poissons
45^{3/4} Herminettes de Veau
2 Poulets occupés
3 Sauté de Faisans

Rots
3 Partudges 2 Hare 2 Pheasants

Prelèves
Charlotte de Pommes
Omelette Soufflé

Entremets
Celeri Chéri
Harequets Verts
Choux-fleurs
Salade Homard
Pâté de Veau
c. Baccareni

Gelée de Pommes
Gelée de Veau
Vol au Vent
Sakau à l'Allemande
Choucroute
Criscants à la Chantilly
2 Paniers Garnis

Side Table.
25^{3/4} Sir Loyn of Beef
14^{3/4} Saddle of Mutton
10 Gallinaufry
1 Poularde au Consommé

The King
The Queen
Prince Ernest
F. V. P. Brownlow
Miss Wilson
Miss Mitchell
Miss Eden
Sir F. Walsen
Sir A. Barnard
Capt. Gurgon
Mr. Wood
Mr. Davis
Mr. Hudson

Stock
57 Veal
15^{3/4} Beef
13^{3/4} 2 Mutton
2 Fowls W. off.
24 Calves Feet

Saturday, October 29th 1836.

Luncheon
 8 Loins of Mutton, Soup
 2 Ro Chickens.
 Mutton Cutlets
 Veal Cutlets
 1 Emmee & Broil
 Jelly & Pastry.

Equerries
 1/2 Ro Mutton 1 Ro Fowl

8 Sir of Isle
 8 1/2 Ro Mutton 1 Ro Fowl

19 1/2 Portl. 13 S. Pantry.
 6 1/2 " 4 C. Room
 7 1/2 " 4 S. Maids
 6 3/4 " 6 C. Porters
 9 " 6 D. Men
 8 3/4 " 3 Confectionary
 6 1/4 " 87 Hall
 7 1/2 Mutton

25 Comptrollers
 Soup Sausages
 15 1/2 Ro. V. 1/2 Portl.
 13 1/4 Loins of Veal & Bacon
 12 1/4 Saddle of Mutton

Prepers.
 Soup
 Sausages
 6 1/2 Loins of Mutton

5 Housekeeper
 Soup
 Sausages
 8 1/4 Loins of Portl.

22c Master Cooks
 Soup Sausages
 15 Ro. V. 1/2 Portl.
 12 1/4 Loins of Veal & Bacon
 13 Saddle of Mutton

14 de l'Isle
 1 Pheasant
 2 Fowls to V
 16 1/4 Sir and N^o of Mutton
 14 Ribs of Beef
 9 1/4 Sir Loins of Beef
 7 1/4 Sir of Mutton

Their Majesties Dinner, Sunday, Oct. 30th 1836. 89

15 Potages.
 3 Hochepot or Perrier
 Crepesy.

Poissons
 Turbot Soles, Smelts

Relèves.

1 Dindon Rôti
 1/2 Jambon Brazi

Entrées.

4 Cotelettes d'agneau Panis
 3 Sauce de Volaille
 Croquettes de Volaille
 Filets de Merlans
 15 Tricandean d'Orzelle
 12 Pieds d'agneau
 2 Fritteau de Poulets
 1 Patis de Volaille

Pots.

2 Pheasants 3 Woodcocks
 1/2 Hare

Relèves

Choux à abricots
 Purée de Cabaret

Entremets

Velouté Choux
 Potted Meat
 Haricots Verts
 Salade
 Omelettes
 Choufleurs

Gelée de Vin
 Flanc de Fruit
 Vol au Vent
 Biscuit à la Russe
 Meringue à la Chantilly
 Gâteau de Riz
 Chusucelles.
 Vattes en Feuilletage

Side Table

23 1/2 Sir Loins of Beef
 16 1/4 Saddle of Mutton
 4 Gallinaufry.
 1 Poularde au Consommé

The King
 The Queen
 Prince Ernest
 Sir V. St. Munglow
 Sir F. Watson
 Sir A. Barnard
 Sir de l'Isle.
 Miss Mitchell
 Miss Wilson
 Miss Eden
 Mr. Davies
 Mr. Wood
 Mr. Hudson.
 Capt. Curzon

Sunday October 30th 1830

Luncheon
Soup 2^d Whistlers
12^{1/2} R. Beef 12 Sauts
Mutton Cutlets
2 Tricarpic & Paulets
1^{1/2} Sauce & Beefsteaks
Jelly & Pastry

Equerries
12 R. Beef 1 R. Fowl
8 St. Iste
9^{1/2} R. Beef 1 R. Fowl
1 R. Beef 1 St. Iste
1 R. Beef

25 R. Beef 13 S. Pastry
7 " 4 C. Room
7^{1/2} " 4 H. Maids
6^{1/2} " 6 C. Porters
10 " 6 D. Men
8^{1/2} " 3 Confectionary
7^{1/2} " 1 Hall
7^{1/2} Mutton 89 Hall
6^{1/2} R. Beef 2^{1/2} Upholsterers

Stock
52^{1/2} Veal
15^{1/2} Beef
14^{1/2} 2^d Mutton
3 Fowls W. off

26 Comptrollers
Soup 1^{1/2} W. B. Sauts
Ham
23 R. W. Mutton
18^{1/2} R. Beef
10^{1/2} D. of Lamb

2^d Dressers
Soup Souque
9^{1/2} R. Beef
1 R. Fowl
5 Housekeeper
Soup Souque
9^{1/2} R. Beef 1 R. Fowl

23 Wash. Cooks
Soup
2 R. W. Fowls
Ham
25^{1/2} R. W. Mutton
18^{1/2} R. Beef
10 D. of Lamb

Sir H. Taylor.
11^{1/2} R. Beef

90
Their Majesties Dinner, Monday October 31st 1830

13 Potages
Bonne Femme
Crème à l'orge
Poissons
Cabillaud Herrings
Sollés

Relèves
16^{1/2} Soupe de Veau
2^d Chateaux Paie de Poulets à l'anglaise

Entrées
17^{1/2} Cotelettes de Mutton
Filets de Poisson
1^{1/2} Langouste de Saison
2 Poulets accommodés
Filets de Volaille Piqués
1 Purée de Gibier
1^{1/2} Escallopes de Veau
2 Perdrix Braizés

Roets.
2 Hares 36 Sauts.
2 Pheasants

Relèves.
Croquettes de Lis
Soufle à la Reine

Entremets.
Potted Meat
1 Salade Hollandaise
Macaroni
Gelée Chinoise
Haricots Verts
Epinards

Gelée de Vin
Gelée à l'orange
Velau Vent
Gâteau à la Parisienne
Pommes à la Plombier
Gâteau de Noix de Fruits
Tourte à l'allemande
Gâteau d'Artois

Side Table
19^{1/2} Sir Loyn of Beef
15 Saddle of Mutton
3^{1/2} Gallimaufry
1 Poularde au Consommé

The King
The Queen
Prince Ernest
Sir de l'Isle
Sir J. Brounlow
Miss Mitchell
Miss Coen
Miss Wilson
Sir F. Watson
Sir A. Barnard
Capt. Curzon
Mr. Wood
Mr. Hudson
Mr. Davies

Monday October 31st 1836.

Luncheon.
 7 1/2 R^o. Mutton 2 Chickens
 Soup
 Cotelettes de Mutton
 Fricandeeu a l'ozelle
 Lucasie a la Dauphine
 Jelly & Pastry

Equeries
 7 1/2 R^o. Mutton 1 R^o. Fowl

1st of Isle
 7 1/2 R^o. Mutton 1 R^o. Fowl

1st of Isle.
 8 1/2 Leg of Mutton.

Stock.
 12 1/2 Veal
 16 1/2 Beef
 16 1/2 2^d of Mutton
 2 Fowls R^o. off.
 2 1/2 Calves Feet

26 Comptrollers
 Soup Hares

30 R^o. V.D.^o Mutton
 13 1/2 Loins of Veal & Bacon
 8 Beefsteaks Stewed

Dressers.
 9 1/2 Breast of Veal Hash
 5 Meat Pie Soup

Housekeeper
 Soup 12 1/2 Breast of Veal
 Hash 5 Meat Pie.

24 Master Cooks.
 Soup
 31 R^o. V.D.^o Mutton
 13 1/2 Loins of Veal & Bacon
 8 Stewed Beefsteaks.

21 Mutton 13 Silver Pantry
 7 " 4 L. Room
 6 1/2 " 4 H. C. Marts
 6 " 6 C. Porters
 9 1/2 " 6 D. Marts
 5 " 3 Confectionary
 14 1/2 " 89 Hall

Meat &c. Consumed from the 28th to the 31st of October 1836.

4 Royal Table	60
4 Luncheons.	56
4 Great Tables M ^{rs} ?	52
11 St Taylors co	48
4 Comptrollers	85
4 Dressers	16
1 Housekeeper	20
4 Master Cooks	88
4 Silver Pantry	50
4 Coffee Room	16
4 Housemaids	16
4 Coal Porters	24
4 Pump Room	24
4 Confectionary	20
4 Hall	350
4 Extras.	27
	<u>932.</u>

716 1/2 Beef
850 1/4 Mutton
52 1/2 Veal
65 1/2 Lamb
66 Suet
Galves Feet 78
Short breads 3
Brains 4 sets
Lamb's Feet 12
Marrow, Am 2
<u>2030 3/4</u>

Poultry.

Pullets	9
Fowls	37
Chickens	20
Woodcocks	6
Partridges	8
Larks	8 1/2
Turkey	1
Wheatears	6 1/2
Sardings	10

Fish

Griffin	Humphrey	
Cod slices	5	.
Oysters etc.	2	.
Herrings	48	.
Soles	16	15
Whiting	10	.
Shrimps	3	.
Smelts	24	.
Turbots	1	.
Crabs	1	.
Shrimps pt.	1	.

Game &c. Received.

Oct. 29 th	1 Hunted Hare.	Union Hunt
"	4 Hares	Hampton &?
"	8	Richmond
"	8 Pheasants	"
31 st	2 B ^o . Cocks	Kidwood
"	7 Partridges	"
"	3 Woodcock	"
"	17 Snipes	"
"	4 Hares	"
"	2 Pheasants	"

Her Majesty's Dinner, Tuesday November 5th 1836

15 Potages

1 Au Sureau
Cresson

Poissons.

Herrings Whiting
Solis

Preludes

11 Poulardes Braizis
19 1/2 Culettes de Bouff

Entrées

7 1/2 Culettes de Veau Paris
Fichs de Poissons
Blanquette de Volaille
Salme de Siber
Tendrons de Veau
14 Fichs de Volaille
3 - 3 Sard^s Ris de Veau Piqués
Crevilles de Veau

Pots.

2 Black Game 2 Soupes

Preludes

Tourte à l'Italienne
Piscuit à la Crème

Entremets.

Potted Meat
Salade
Ham Toasts
Celari Chuei
Choufleurs
Michelettes.

Gelée à la Neige
Gelée au Madraschine
Turban à la Chantilly
Gâteau de Pommes
Charlotte Russe
Pot au Vent
Fanchinettes
Canelons.

Side Table

19 3/4 Sir Loyn of Beef
17 1/2 Saddle of Mutton
14 1/2 Gallinaufry
1 Doularde

The King

The Queen
Sir J. Brownlow
Miss Mitchell
Miss Wilson
Miss Eden
Sir F. Watson
Sir A. Barnard
Mr. Davies
Mr. Hudson
Mr. Wood
Prince Ernest

Tuesday, November 5th 1836

8 Luncheon.

Soupe 2 R^{es} Chickens
14 3/4 R^{es} Beef
Mutton Cutlets
15 1/2 Emmeincis
Veal Cutlets
Jelly & Pastry

7 Equeries.

15 1/4 R^{es} Beef 1 R^{es} Souf

8 St del Isle.

7 1/2 Ribs of Lamb 1 R^{es} Souf

Cod fish Severet

11 Sir W. Taylor

7 1/4 N^o 10 of Mutton
9 1/2 Leg
3 3/4 Rump Steaks
2 Soufs R^{es} & B^{es}

Stock

42 1/2 Veal
16 1/2 Beef
18 2 R^{es} of Mutton
2 Soufs to l^{off}
6 Mutton 1 R^{es} Souf

27 Comptrollers.

Soupe Fish
23 3/4 Leg & Chine of Mutton
13 M. P. Beef 3 Souf Pudd^s
8 1/2 Balled Shoulder of Mutton.

4 Diners.

Soupe Fish
7 3/4 Ribs of Lamb 1 R^{es} Head

5 Housekeeper.

Soupe Fish
8 1/2 Leg of Mutton 1 R^{es} Head

30 Master Cooks.

Soupe Fish
22 Leg & Chine of Mutton
14 1/4 M. P. Beef 3 Souf Pudd^s
8 1/2 Balled Shoulder of Mutton.

25 B^{es} Beef 13 Silver Pantry
1 Calves Head 5 Coffee Room
6 1/4 B^{es} Beef 4 Housemaids
6 1/4 " 6 Coal Porters
6 1/4 " 6 Pump Men
8 " 5 Confectionary
6 1/4 " 50 Hall
7 1/2 Mutton

Their Majesties Dinner Wednesday Nov^r 2nd 1836

Potages
 8 3/4 Mouton d'orge
 Burreuse

Poissons
 Saumon Skate

Relèves
 9 1/2 Gigot d'agneau Braizé
 2 Poulardes Braizées

Entrées
 10 1/2 Cotelettes de Porc
 Filets de Poisson
 Sauté de Faisan
 Pieds d'agneau à la Poulette
 2 Cuisse de Volaille
 3 2 Poulets occourés
 12 3/4 Escallopes de Boeuf
 8 3/4 Pâtis de Mouton

Pots
 Pheasants Woodcocks

Relèves
 Boudin au Vermicelle
 Peneuses de Framboise

Entremets
 Potted Meat
 Croustade
 Macaroni
 Keleri
 Haricots Verts
 Sprinage

Selée de Vin
 Crème de Citron
 Vol au Vent
 Biscuit et Plombier
 Pommes au Ras
 Croissants à la Chantilly
 Tartelettes Mosaicque
 Choux Sultia

Side Table

10 3/4 Sir John of Beef
 10 1/2 Saddle of Mutton
 3 3/4 Sallimawpye 5 Poulardes

The King
 The Queen
 Princeps Augusta
 Prince Ernest
 La de l'Isle
 Sir J. Brounlow
 Miss Mitchell
 Miss Wilson
 Miss Eden
 Sir A. Barnard
 Sir F. Watson
 Mr. Davies
 Mr. Houston
 Mr. Wood
 Miss Wynyard

Wednesday November 2nd 1836

5 Luncheon
 Soup 2 Mr. Chitt
 17 1/4 1 P. Mutton
 Mutton Cutlets
 2 Poulets occourés
 14 1/2 1/2 Stewed Mushrooms
 Jelly & Pastry

Equerries
 8 Mr. Mutton Mr. Fowl

5 Sir J. de l'Isle
 8 3/4 Mr. Mutton Mr. Fowl

God fish Mr. Fowl
 Mr. Partridges

14 Sir H. Taylor
 11 1/2 A. B. Beef
 7 1/4 Leg of Mutton

Stock

13 1/2 Veal
 15 Beef
 17 1/2 2 Nos of Mutton
 2 Fowls Mr. off
 22 1/2 2 Breasts of Veal (Family)
 3 Mutton Pickl
 9 Leg of Mutton Parces

27 Comptrollers
 Soup Sausages
 17 1/2 Mr. W. B. Post
 15 Mr. Mutton
 11 1/2 D. of Lamb
 Curry of Veal

Dressers
 Soup Sausages
 7 3/4 Mr. Mutton Wash

5 Housekeeper
 Soup Sausages
 12 3/4 Mr. Mutton Curry of Veal

35 Master Cooks
 Soup Sausages
 18 Mr. W. B. Post
 14 3/4 Mr. Mutton Curry of Veal
 11 3/4 D. of Lamb

20 3/4 Mr. Post 13 Silver Pantry
 8 " 2 Coffee Room
 7 " 4 Housemaids
 9 " 6 Coal Porters
 9 " 6 Pump Men
 9 " 5 Confectionary
 6 1/2 " 10 Hall
 7 1/2 " 10 Mutton

Their Majesties Dinner, Thursday, Nov^r 3rd 1836

19 Potages
Hochepot de Saison
Creme d'orge.

Poissons.
1 Skate Cabillaud
2 Soles

Relèves.
18 Poitrine de Bœuf
Faisans Braizés aux Choux

Entrées.
9 1/2 Cotelettes de Mouton
2 Filets de Poisson.
2 Filets de Volaille
Ris de Veau Fiquis
2 Salmie de Sibire
Tendrons de Veau
2 Tricazou de Poulets
Purée de Volaille

Rots.
3 Pheasants 36 Partridges

Relèves.
2 1/2 Boudin à la Noille
Bœufnets à la Cloche

Entremets.
2 1/2 Potted Meat
Salade
Ramequins
2 1/2 Gelée
Haricots Verts
Pommes de Terre

Gelée Mosaïque
Gelée de Vin
Sablou à Noille Froid
Succédané de Pommes
Tartlettes à la Windsor
Meringues à la Crème
2 Paniers

Side Table.
22 1/2 Sir John of Beef
17 1/2 Saddle of Mutton
3 1/2 Gallinawryp 3 Sweet Pickles
5 Poularde 17 1/2 Sir John of Beef

The King
The Queen
Prince & Augusta
Prince Ernest.
Sir J. Breunlow
Sir de l'Isle.
Capt. Harcourt
Madame d'Este.
Miss Mitchell
Miss Wilson
Miss Eden
Sir A. Warrard
Sir J. Watson
Capt. Curzon
Dr. Davies
Mr. Wood
Miss Wynyard
Mr. Hudson.

Thursday, November 3rd 1836

5 Luncheon
1 1/2 R. Beef 2 R. Chickens
Soup
Mutton Cutlets

Jelly & Pastry.
10 Equeries.
12 1/2 R. Beef 1 R. Fowl

5 Sir de l'Isle
7 R. Beef 1 R. Fowl
Cod Fish 2 R. of Mutton

14 Sir H. Taylor
14 Sir John of Beef
8 R. of Mutton
7 1/2 Sir do
1 R. Fowl

Stock
42 Veal
17 1/2 Beef
2 R. of Mutton
2 Fowls R. off
24 Calves Feet

28 Comptrollers
Soup 5 1/2 Liver & Bacon
24 Leg & Chine of Mutton
18 R. Beef Yorkshire Pudding
12 1/2 Sir John of Veal & Bacon

4 Dressers.
Soup Yorkshire Pudding
8 1/2 R. Beef R. Fowl

5 Housekeeper
Soup 2 R. Chickens
18 1/2 R. Beef Yorkshire Pudding

31 Master Cooks.
Soup 1 1/2 Liver & Bacon
23 1/2 Leg & Chine of Mutton
21 R. Beef Yorkshire Pudding
13 Sir John of Veal

22 R. Beef 13 Silver Pantry
6 Coffee Room
7 1/2 Housemaids
15 1/2 Coal Porters
15 1/2 Pump Men
8 1/4 Confectionary
6 1/2 Hall
7 1/2 Mutton

Friday November 12th 1836

18 Their Majesties Dinner
Potages

3 Hochepot de Quatre de Bœuf
Crème d'orge

Poissons
Herrings Sole
Whiting Skate

Relèves

30th Culettes de Bœuf Braizé
2 Poulardes Braizés

Entrées

4 Cotelettes d'agneau
Filets de Poissons
2 Poulets découpez
Sauté de Fausans
29th - 1 Sauc. Fricandean à l'ozelle
Sauté de Lièvre
Perdrix au Choux
Croquettes de Ris de Veau

Rots

3 Pheasants 6 Partridges

Relèves

Panquets
Pommes à la Portugaise

Entremets

Potted Meat
Salade
Macaroni
Sprouts
Celery
Harrow's Verts

Gelée de Noyau
Crème à la Parisienne
Vol au Vent
Grosse Meringue
Hane en Macaron
Gâteau Genevoise
Cherries
Coquilles au Framboise

Side Table

28th Six Loins of Beef
19th Saddle of Mutton
16th Leg of Pork
1 Poularde 1st Salmon

The King

The Queen
Prince & Augusta
Prince Ernest
D^{ch} & D^{ch} Brunlow
D^{ch} de l'Isle

Madle d'Esté
Miss Mitchell
Miss Wilson
Miss Eden

Sir A. Barnard
Sir F. Watson
Capt. Curzon

D^r Davies
Miss Wynyard
Mr Wood
Mr. Henson

Friday November 11th 1836

8 Luncheon

8th Loins of Mutton
2 R^o Chickens
Soup
Mutton Cutlets
Fricandee à la Daubhine
Sausages & Sauce Gravit
Jelly & Pastry

10 Equerries

8th R^o Mutton 1 R^o Fowls

8 St. del Isle

7th Ribs of Lamb 1 R^o Fowl

Sevent Mutton Pie

14 St. Taylor

15th Leg & Loins of Mutton

Stock

42th Veal
16th Beef
16th 2 R^o of Mutton
2 Fowls R^o off
3 Mutton Pies

28 Comptrollers

Soup Fish
31st R^o Mutton
23rd A. B. Beef & Sweet Pudding
11th D^r of Lamb
1 Calves Head

20 Papers

Soup Fish
7 Ribs of Lamb 4 Beef & Salt Pie

5 Housekeeper

Soup Fish
4th Leg of Mutton 1st Beef & Salt Pie

55 Master Cooks

Soup Fish
27th R^o Mutton
14th A. B. Beef & Sweet Pudding
12 D^r of Lamb
1 Calves Head

26th 13th Beef 15 Silver Panty
7th Loins of Mutton 6 Room

8th 10th Beef 14 Housemaids
9th Coal Porters
12th Salt Porters

8th Confectionary
5th Hall

7th Mutton

24 Potages.
 Au Sureau
 9⁷/₄ Juret de Veau
 Poissons.
 Cabillaud. Solis
 Skate.
 Relevés.
 Potage de Bœuf
 1-1 Saut. Chapon Piqué
 Entrées.
 7¹/₂ Omelettes de Veau
 Filets de Poissons
 2 Saut de Volaille
 3 Morscoks Salmie de Sibie
 3-5 Saut. Filets de Volaille Piqués
 Tendrons de Veau
 Blanquette de Faisan
 2 Filets de Canards Sauvages
 Rots.
 Pheasants Heau
 36 Sauts
 Relevés.
 Beignets à l'anglaise
 Boudin
 Entremets.
 Potage de Veau
 3¹/₂ Hachis au Gratin
 Omelettes
 Gelée
 Four Chives
 Sprouts

Gelée d'eau d'orange
 Gelée de Vin
 Vol au Vent
 Gateau de Mille Feuit
 Charlotte de Pommes
 Turban de Ris
 Cups à la Russe
 Tourte à l'allemande

Side Table.

30⁷/₄ Sir John of Beef
 15⁷/₄ Saddle of Mutton
 4¹/₄ Gallinawing
 1 Poularde au Consommée

The King

The Queen
 La & Lady Brocton
 Prince Augusta & Miss Weymouth
 Prince Ernest
 Dukes of Gloucester
 La & La Cornwall
 La de l'Isle
 Sir J. Turner
 Sir A. Barnard
 Sir F. Watson
 Baron Compteda
 Sir G. Thornton

Mad. de Esté & Miss Esau
 Miss Mitchell & Miss Wilson
 Capt. Curzon, M^r. Wood
 L^{ts}. Davies, & M^r. Harrison

10 Luncheon
 Soup 2 R^{ts} Chicken
 7¹/₄ R^{ts} Mutton 2 Morscoks
 Mutton Cutlets
 Veal & Ham
 2 Croquettes de Ris de Veau
 Jelly & Pastry
 10 Equeries
 9⁷/₄ Leg of Mutton 1 R^{ts} Fowl
 8 Sir de l'Isle
 7¹/₄ Sir of Mutton 1 R^{ts} Fowl
 2¹/₄ Stump of Veal Beefish
 Dukes of Gloucester
 R^{ts}. Mutton
 1 R^{ts} Partridge
 19 La Cornwall
 2 Fowl to R^{ts}
 6 Suet
 16¹/₄ 2 Legs of Mutton
 9⁷/₄ R^{ts} of Mutton
 17 R^{ts} Beef
 16

Stock.

5¹/₄ Veal
 14 Beef
 3³/₄ 2 R^{ts} of Mutton
 3 Fowls R^{ts} off.
 6 Mutton

30 Complotters
 Soup 8 Sufe
 17¹/₄ R^{ts} 1¹/₂ Pork
 20¹/₄ Saddle of Mutton
 19¹/₄ Bouilli Beef
 (In Dress)
 Soup Sufe
 11 Bouilli Beef 7¹/₄ Pork Chops
 Housekeeper
 Soup Sufe
 14¹/₄ Bouilli Beef 8¹/₄ Pork Chops
 31 Master Cooks
 Soup 9 Sufe
 17 R^{ts} 1¹/₂ Pork
 18 Saddle of Mutton
 18 Bouilli Beef
 21¹/₄ R^{ts} 1¹/₂ Pork 13 S. Pantry
 7¹/₄ 5 C. Porters
 7¹/₄ 4 H. Maids
 10 6 C. Porters
 9⁷/₄ 5 B. Men
 9⁷/₄ 5 Confectionary
 6¹/₄ 9⁷/₄ Hall
 76¹/₄ Mutton 181 Danc.
 14 Sir H. Saylor
 1 Fowl to Boil
 11¹/₄ Beef
 7 Mutton
 14¹/₄ R^{ts} Beef
 9⁷/₄ Beef
 18¹/₄ Pork

Their Majesties Dinner. Nov^r 6th 1836.

Sunday. November 6th 1836.

25 Potages
 2 Hochepot de Perdrix
 Crème de Mûs
 Poissons.
 Turbot Plate
 Smelts
 Relevés.
 2 1/2 Cotes de Boeuf
 5 Dindeon Rôtis
 Entrées.
 16 Cotelettes de Porc
 Filets de Solles
 Filets de Volaille
 Filets de Sapreau
 Purée de Sibir
 2 - 1/2 Sarris Encapsés à la Chévalier
 1 1/2 Pâtis de Boeuf Dressés
 Sauce de Sureau
 Rôts.
 Woodcock Pheasants
 Relevés.
 Brioche Soufflé
 Entremets.
 Pommé de Veau
 Salade
 Macaroni
 Asperges
 Sprouts
 Choux-fleurs.

Selée de Vin
 Selée de Noyau
 Vot au Vent
 Turban à la Chantilly
 Gâteau de Pommes
 Pain à la Duchesse
 2 Paniers

Side Table.

17 1/2 Sir John of Boeuf
 18 Saddle of Mutton
 5 1/2 Sallimawry 5 Poulardes
 3 1/2 Dindeon Bouilli jambon

The King
 The Queen
 Prince Augusta
 Duchess of Gloucester
 Prince Ernest
 Lt. Genl Brownlow
 Genl L. Sole
 Sir A. Sumner
 Sir A. Barnard
 Sir J. Watson
 Sir G. Thornton
 Madlle. d'Esté
 Miss Mitchell
 Miss Wilson
 Miss Wynyard
 Capt. Curzon
 Mr Wood
 Mr Davies
 Mr Hudson
 Mr Ashley.

10 Luncheon
 1 1/2 R. Beef 2 1/2 Chickens
 Soupe
 1 Mutton Cutlet
 1 Emincé
 8 Sauces
 Jelly & Pastry
 10 Equerries.
 1 1/2 R. Beef 1 R. Fowl.
 8 Sweet Salt
 9 1/2 R. Beef 1 R. Fowl.
 Horings 1 R. Pheasant
 Duchess of Gloucester
 1 R. Pheasant 1 Chalkent's roth
 10 Sir H. Taylor
 7 R. Mutton
 19 Lt. Erroll
 1 Fowl to R.
 1 to Boil
 2 Partridges
 Stock
 4 1/2 Veal
 1 1/2 Beef
 1 1/2 2 R. of Mutton
 2 Fowls to R. of
 2 1/2 Calves Feet
 60 Salt

29 Comptrollers
 Soupe Ham
 2 1/2 R. Mutton
 2 1/2 R. Beef 1 R. Mutton
 9 1/2 Dr of Lamb
 Dressers
 Soupe Tongue
 1 1/2 R. Beef 1 R. Fowl
 Housekeeper
 Soupe Tongue
 1 1/2 R. Beef 1 R. Chickens
 Master Cooks
 Soupe Ham
 2 1/2 R. Mutton
 2 1/2 R. Beef 2 R. Fowls
 9 1/2 Dr of Lamb
 2 1/2 R. Beef 15 Silver Panty
 1 1/2 Coffee Room
 8 Housemaids
 11 Coal Porters
 11 Pump Men
 8 1/2 Confectionary
 7 1/2 Upholsters
 6 1/2 Mutton 96 Hall

24 Potages.
3 Deux de Boeuf
9 Mouton à l'orge

Poissons
Cabillaud Herrings
Solles

Prelèves.
2 Boeuf d'Hanovre
2 Saisons Braizis
2 Poulardes Braizis
D'agneau Rote

Entrées
Cotelettes de Mouton
Filets de Poisson
Sauti de Volaille
3 Salmie de Sibier
7/4 Escallopes de Mouton
2 - 1/2 Filets de Volaille
1 - 1/2 Ris de Veau
2 Curue de Poulets
Rets.

Haru Partridges
36 Sauts

Prelèves.
Omelette Soufle
Pommes au Ris

Entremets.
Dressed Meat
Crab au Gratin
Omelette
Sprouts
Celari
Harebrot Verts

Cela de Vin
Cela d'armana
Vol au Vent
Plombier
Flanc de Pommes
Canelons à la Crème
Gâteau à la Polonoise
Tartlets

Side Table.
15/4 Sir Sain of Baf
16 Saddle of Mutton
17/4 Gallimaufry Poulardes
16. Leg of Lamb

The King
The Queen
Prince Augustus
Prince Ernest
Duchess of Gloucester
D^{ty} G. Brownlow
D^{ty} de l'Isle
Sir J. Sumner
Sir C. Barnard
Sir F. Watson
Sir C. Sheraton
Madle. d'Esti
M^{rs} Wilson
M^{rs} Wynyard
M^{rs} Mitchell
M^{rs} Eden
D^{ty} G. Enroll
Capt. Curzon
M^{rs} Wood
M^{rs} Davies
M^{rs} Hutton
M^{rs} Uhley

St Luncheon.
Soup 2 R^{ts} Chickens
7/4 R^{ts} Mutton
Mutton Cutlets
2 Cucapier de Poulets
Veal Cutlets.
Jelly & Pastry

" Equerries
7/4 R^{ts} Mutton 1 R^{ts} Sowl

St of Isle.
6/4 R^{ts} Mutton 1 R^{ts} Sowl

1 R^{ts} Sowl Cod Fish

" Sir H. Taylor
9/4 Leg of Mutton
13 Saddle of Lamb
13 1/2 D^{ty} of Lamb

19 D^{ty} Enroll
2 Chickens to R^{ts}
15 Mutton
25 Beef

Duchess of Gloucester.
1 Sowl Broiled with Emince

Stock.
44/4 Veal
18 Beef
14 2 R^{ts} of Mutton
2 Sowl to R^{ts} off
2 1/2 Leg of Veal 1/2 6 Sub.

29 Comptrollers.
Soup 15/4 Irish Stew.
25/4 R^{ts} & B^{ts} Mutton
14/4 Leg of Veal & Bacon
11/4 D^{ty} of Lamb

Drapers.
Soup Eggs & Bacon
5/4 Ribs of Lamb

Housekeeper
Soup Eggs & Bacon
9/4 Leg of Mutton 1 R^{ts} Sowl

35 Master Cooks.
Soup 10/4 Irish Stew
22/4 R^{ts} & B^{ts} Mutton
10/4 Leg of Veal & Bacon
12/4 D^{ty} of Lamb

18 Mutton 13. Silver Panty
10/4 " 5. Coffee Room
7/4 " 4. Housemaids
9/4 " 6. Coal Porters
9 " 6. Pump Men
8/2 " 5. Confectionary
13 1/4 " 95. Ball.

9/4 Leg
2 R^{ts} Sowl 15 Band.

Their Majesties Dinner, Tuesday, Nov: 8th 1836.

30 Potages:
 Au Siebre
 2 Ris et Poulets
 Hochepot de Tendrons

Poissons.
 Saumon Epierlans
 Truite Solles

Relèves.
 2 Poulardes Braizes
 20 Culotte de Boeuf
 13 Sells d'agneau Braize
 2 Faisans en Entrecote

Entrées.
 6 Cotelettes d'agneau
 Filets de Poisson
 Pieds d'agneau à la Poulette
 2 Sauté de Faisans
 1 Chopin 2 L. Fricassée à la Chevalier
 2 Perdrix Braizes
 2 Poulets accouffis.
 1 Blanquettes de Delaille

Plots.
 1 Haru Partridges
 6 Woodcock

Relèves.
 Boudin de Veau Soufle

Entremets.
 Rotted Meat Colere
 Salade Soufflé
 Ham Toasts Threubs
 Homards au Gratin Chouffleur.
 2 Faisans

Selide de Vin
 Macadam de Fruit
 Vol au Vent
 Gâteau Mille Fruit
 Gimbottes aux Amandes
 Farcettes de Pommes.
 Crème au Framboise
 Crème au Chocolat.

Side Table
 20th Sir John of Beaufort Poularde
 19th Saddle of Mutton. 9 Leg of Mutton
 18th Gallinawry. H. of Lioness
 17th Tables à la Reine

The King
 The Queen
 Prince Augusta
 Duches of Gloucester
 Prince Ernest
 1st & 2^d Earl
 1st & 2^d Marquess
 1st de l'Isle
 Marquis of Thomond.
 Marquis of Bristol.
 1st Seymour. Gen Gascoigne
 Sir J. Turner. Sir A. Bannard
 Sir J. Watson. Sir C. Thornton
 Madge d'Este. Miss Wigney
 Miss Mitchell. Miss Com
 Capt Curzon. Mr Wood
 Mr Davies. Mr Hudson
 Mr Ashley. Miss Wilson

Tuesday, November 9th 1836.

11 Luncheon.
 16th R. Beef 2 R. Chickens
 Soup Mutton Cutlets
 1 Eminence & Broil
 2 Fricassée de Poulets
 Jelly & Pashy

10 Equeries.
 12th R. Beef 1 R. Fowl

8 1st de l'Isle
 7 R. Beef 1 R. Fowl
 1 R. Fowl Whetings

Duchess of Gloucester
 5th Lamb Cutlets

14 Sir H. Taylor
 1 R. Fowl
 8 Mutton
 8th " "
 5th " "

19 1st de l'Isle
 7th Mutton
 8th Veal
 7th Beef

Stock.
 52th Veal
 18th Beef
 24 Calves Feet
 2 Fowls R. off
 8th Breast of Veal

32 Comptrollers.
 Soup Fish
 23 R. Beef Mutton Hashed Haru
 23 A. B. Beef Suet Pudding
 7th Baked Shoulder of Mutton

Dressers.
 Soup Fish
 6th Skin of Mutton Hashed Haru

Housekeeper.
 Soup Fish Haru
 8th Leg of Mutton 1 R. Fowl

33 Master Cooks.
 Soup Fish
 23 R. Beef Mutton Haru
 23rd A. B. Beef Suet Pudding
 7th Baked Shoulder of Mutton

15th R. Beef 13 Silver Pantry
 1 Calves Haru 5 Coffee Room
 8th 12th R. Beef 4 Housemaids
 8th " 6 Coal Porters
 10th " 6 Pump Men
 8th " 5 Confectionary

3rd Mutton 9th Hall
 7th F. D. of Lamb 18. Pantry
 5th Cysters

Their Majesties Dinner, Wednesday Nov^r 9th 1830

29 Potages
 35^{rs} Habitus d'oe
 Creme d'orge
 Purée de Pomme

Poissons.

Cabillaud Whiting
 Solles

Relievs

34^{rs} Gigot de Mouton
 2 Poulardes Braizes
 Truans en Croustade
 25^{rs} Sengé de Veau

Entrées.

37^{rs} Cotelettes de Mouton
 Filets de Poisson
 Blanquette de Salsan
 Salin de Gibier
 1 Filets Mignons à l'ortie
 2 Filets de Canards Sauvages
 Filets de lièvre au Saucis
 2 Petits Poulets recoups

Rotis.

Hare, Woodcocks, Partridges

Relievs

Mouton et Pommes
 Poussin Saucis

Entremets

Potted Meats Coleri
 Salade Salsafe
 Macaroni Sprouts
 Mushrooms au Gratin Chouffleurs
 Gelée de Vin
 Gelée Eau d'or
 Creme à la Russe
 Pombier

Vol au Vent
 Croissants
 Gâteau à l'Allemande
 Biscuit de Turin
 2 Paniers

Side Table.

28 Sir John of Beef, 4 Gallenaupe
 15^{rs} Saddle of Mutton 2 Paulanier
 54^{rs} Round of Beef, 10^{rs} of Venison
 80 Blashed Venison, 2 Suet Puddings
 Leg of Mutton

The King

The Queen

Princess Augusta

Duchess of Gloucester

Prince Ernest

S^d S^d de l'Isle

S^d S^d Erroll

S^d S^d Brownlow

Sir W^m Lumley

Sir H. Surme

Sir C. Sherborne

Sir A. Barnard

Sir F. Watson

Mr. Eden Madle d'Est

Mr. Mitchell Mr. Wilson

Mr. Wyndham Gen. Gascoigne

Mr. Ashley Mr. Wood

Dr. Davies Mr. Hudson

Capt. Curzon Col. Pamell

2 Officers

Wednesday, Nov^r 9th 1830

11 Luncheon

8^{rs} R^outton M^r Chickens
 2 Rutton Cutlets Soup
 Veal Cutlets
 Croquettes Jelly & Pastry

12 Equeries

9^{rs} R^outton 1 R^o Soul

13 Sir W. St. John

12^{rs} Leg of Mutton 1 R^o Soul

Codfish Grasse

Duchess of Gloucester

R^o Partridges Chicken Quill

14 Sir W. Saylor

11^{rs} Leg of Mutton

9 Sir John of Beef

1 Fowl to R^o

11 Port 2 Sausages

15 S^d Erroll

15^{rs} Port

Dress.

53^{rs} Veal 15 Beef
 16^{rs} 2 N^{os} of Mutton
 2 Fowls R^o off, 6 Mutton/suet
 66^{rs} Leg of Veal 1 R^o Chicken 1st Beans
 15^{rs} 4 Calves Sweet } Heart cake

15 Comptrollers

Soup Hash
 10^{rs} 13th Leg of Port Soup
 16^{rs} Saddle of Mutton
 9^{rs} Port Chops
 14^{rs} Loin of Veal & Bacon

Dressers

Soup Hash
 9^{rs} 11th Mutton Sausages

Housekeeper

Soup Sausages Hash
 12^{rs} R^outton 1 R^o Soul

16 Master Cooks

Soup Soup
 10^{rs} 13th Leg of Port
 15^{rs} Saddle of Mutton
 9^{rs} Port Chops
 17^{rs} Loin of Veal & Bacon

22^{rs} 11th 13th Port 15 Silver Pantry
 8 " Coffee Room
 7^{rs} " Housemaids
 10^{rs} " Coal Porters
 10 " Pump Men
 9^{rs} " Confectionary
 6^{rs} " Hall

72^{rs} Mutton
 10^{rs} Leg of Port 18 Bands
 2 R^o Souls

Their Majesties Dinner Thursday Nov: 30th 1836.

28. Potages

Quenelle de Sauf
Palestinne
Creppe

Poissons

Solles Plate
S. Pume
Relevés
Filets de Veau
Dindon Roci
32 Coulotte de Sauf
Dindon Bouille

Entrées

Cotelettes de Porc
Filets de Poissons
Salme de Sibier
2 Carrots
Fricandeau a l'ozille
Filets de Veau
3 = 3 Parsneps
Ris de Veau Piqués
12 Pieds d'agneau
Pheasant
Purée de Sibier

Rots.

Haris Pheasants, Partridges
Relevés
Soupes Bouillon

Entremets.

1 Sowl
Potted Meats
Salade Hollandaise
Omelette
Chouffleurs
Choux au fromage
Sole de Vin
Crème a la Parmentiere
Vol au Vent
Biscuit
2 Paniers

Side Table

23 1/2 Sir Loun of Beef
10 1/2 Saddle of Mutton
3 1/2 Gallimaufry

The King

The Queen
Prince Augusta
Duchess of Gloucester
Prince Ernest
Sd & Sd Erroll
Sd & Sd Brownlow
Sd de l'Isle
Sd Ross
Sd Colville
Sd Kennel
Sd Fitzgerald
Sd Willmow
Gen Casseigne
Sir C. Barnard
Sir F. Watson
Sir C. Thorntou
Sir H. Turner

Mr. Ashley
Mr. Wood
Mr. Davies
Mr. Hudson
Miss Mitchell
Madle. d'Este
Miss Wilson
Miss Wynard
Miss Coert
Capt. Curgen

Thursday November 30th 1836.

11 Luncheon

14 1/2 R. Beef R. Chickens
Mutton Cutlets
Ris de Veau
Tricassie de Poulets
Jelly & Pastry

12 Equeries

12 1/2 R. Beef R. Chickens
2 S. of S. of S.
9 1/2 R. Beef R. Fowl
Secret

Duchess of Gloucester
10th Mutton

Sir W. Taylor.

8 1/2 R. of Mutton
16 1/2 Beef

19 Sd Erroll.

4 Calves Feet
5 1/2 Mutton

Stock.

55 1/2 Veal
14 1/2 2nd R. of Mutton
2 Fowls to W. of Mutton
R. Chickens
28 1/2 3rd Quarts of Veal

33 Comptrollers

Soups
34 R. & B. Mutton
20 1/2 R. Beef
Stewed Veal

Dressers.

Soups
9 1/2 R. Beef
Stewed Veal
Housekeeper.
Soups
10 1/2 R. Beef
Stewed Veal

35 Master Cooks.

Soups
34 R. & B. Mutton
18 1/2 R. Beef
Stewed Veal

20 1/2 R. Beef
8 1/4 Coffee Room
7 1/4 Housemaids
10 1/2 Coal Porters
10 Pump Men
9 Confectionary
68 1/4 Hall
72 1/2 Mutton
14 1/4 Band
8 1/2 R. Beef

Their Majesties Dinner Saturday Nov^r 19th 1836

30 Potages.
 2 Ris et Poulets
 2 Mulligetawry
 Saubonne
 Poissons
 St Pierre Solles
 Skate Epurlans
 Relievis
 33 Culettes de Bœuf
 2 Poulardes Braizes
 8^h Jambon aux Epinards
 Faisans Braizes aux Truffes
 Entrées.
 7^h Cotelettes de Veau Paris
 Filets de Porchon
 Blanquette de Volaille
 Salami de Bœuf
 Boudins à la Reine
 2-2^h Poulets Piqués aux Truffes
 2 Perdreux Braizes aux Choux
 Boudins de Ferme
 1^h 1/2^h Succandau à l'œuf
 2-4^h 1/2^h Filets de Volaille Piqués
 Sauté de Faisan
 2 Poulets occupis
 Rots
 Truies de Sables Woodcock
 Pigeons Hare
 Relievis
 Boudin de Pain Pigeons de Hommes
 Entremets.
 Potted Meat Sprouts
 Salade Celer
 Ham Soasts Salsify
 Ramquins Artichauts
 Gelie de Vin Crème à la Vanille
 au Café " au Thé
 2 Pices Montées

Volauvent Sabeau
 Sabeau Chausilly Sabeau
 Sabelettes Sabeau & Sabeau
 Sabeau aux Macarons Cotelettes d'adust
 Side Table
 21^h 2 Sir James Mackenzie
 17^h 4 Saddle of Mutton
 11^h 2 A. B. Beef
 3^h 4 Sallimawry
 The King The Queen
 Prince Augusta
 Duchesse of Gloucester
 Prince Ernest
 Ed & St Brownlow
 Prince Esterhazy
 Prince Nicholas Esterhazy
 le Comte Rodolphe Appony
 le Comte Jean Waldstein
 Lord R. Seymour
 Ed & Isle Sen Gascoigne
 Sir F. Watson Sir A. Baines
 Sir C. Sheraton Sir H. Sumner
 Miss Mitchell Miss C. Ken
 Miss Wilson Miss W. Ken
 Madlle d'Este Capt. Curzon
 Mr Wood Mr Davies
 Mr. Leeson Mr. Ashley
 Mr. St. Germain Mr. St. Germain
 Sir Wm & St. Gomm
 Ed Bristol
 Capt Campbell
 St. Salmons

Saturday Nov^r 19th 1836

11 Luncheon
 Soup 2 Mr. Chubb
 9 R. Mutton 12 Sables
 Mutton Cutlets
 Sowl Eminci de Volaille
 4^h 4^h Sowl Beefsteaks
 Jelly Pastry
 10 Eguerries
 7^h 2 R. Mutton R. Sowl
 St. Errol
 5^h 2 R. Mutton 1 R. Sowl
 1 R. Sowl
 Duchesse of Gloucester
 R. Secret
 Veal Cutlets
 14 Sir H. Taylor
 26^h 3/4 R. Beef
 7^h 1/2 Rump Steaks
 7^h 3/4 R. Mutton
 9^h 3/4 Pork 1 R. Sowl
 17 Ed Erroll
 15 Sir John of Beef
 8^h 3/4 R. Mutton
 17^h 3/4 Pork 2 R. Sowl

Stock
 55^h 2 Veal 14 Beef
 16^h 2 R. Mutton
 3 Sowl to R. off
 24 Calves Feet 21 Leg of Veal Pies
 6^h 4 Mutton Steaks 61 Sowl - 1 R. Sowl
 1^h 4 Sowl

32 Comptrollers
 Soup 7 Sausages
 9 Leg of Mutton Hares
 17^h 3/4 Sowl of Veal & Bacon
 18^h 3/4 R. & R. Pork
 4 Drovers
 Soup Washed Hare
 5^h 3/4 Ribs of Lamb & Sausages
 7 Housekeeper
 Soup Washed Hare
 9^h 1/2 R. Pork R. Sowl
 11 Master Cooks
 Soup Washed Hare
 9^h 1/2 Leg of Mutton & Sausages
 15 Sowl of Veal Bacon
 16^h 3/4 R. & R. Pork
 22^h 3/4 R. & R. Pork 15 S. Panty
 5^h 1/2 " Coffee Room
 6^h 1/2 " Housemaids
 11 " Coal Porters
 10 " Pump Men
 10 " Confectionary
 6^h 3/4 " Hall
 7^h 1/2 Mutton
 10^h 1/2 Sowl of Pork 18^h 1/2 Sowl

26 Potages
 Au Sieve
 Hochepot de Faisans.

Poissons.
 Cabillaud Sottes
 Smelts, Malet

Relevés.
 26. Jambon aux Epinards
 1. Lenden Bouilli
 1. Lenden Poté
 26. Filet de Veau

Entrées
 14. Cotelettes de Mouton.
 1. Pates de Volaille
 Filets de Poisson
 Pieds d'agneau
 4. Cervelles de Veau
 Salmé de Siber
 2. Filets de Canards Sauvage
 Purée de Siber

Pots.
 Woodcocks. Partridges.
 Grouse

Relevés
 Boudin de Cabinet
 Tourte à l'Italienne

Entremets.
 Potted Meat
 Macaroni
 Quiches au Gratin
 Celere
 Sprouts
 Salsiques

Velie de Noyan
 Velie de Vin
 Pot au Vent
 Gateau à la Parisienne
 Biscuit de Turin
 Croissants
 2 Paniers

Side Table.
 24. Sir John de Puff
 18. Saddle of Mutton
 2. Sallimawry, 1 Pullet

The King The Queen
 Princess Augusta
 Duchess of Gloucester
 Prince Ernest
 Lady S. Brownlow
 Lady Saltland.
 Sir Wm & Sir Gomm
 Sir S. Watson
 Sir J. Barnard
 Sir C. Thornton
 Sir H. Turner
 Capt. Campbell
 Capt. Curzon
 Miss Mitchell
 Miss Eden
 Miss Wilson
 Miss Wynyard
 Madlle. de Esth
 Miss Wood
 Miss Davies.
 Miss Henson
 Miss Ashley
 Du Gascoigne

11 Luncheon.
 Soup 2 R^{ts} Chickens
 13. R^t Beef
 Mutton Cutlets
 Veau et Jambon
 Jelly & Pastry

12 Equeries
 15 R^t Beef 1 R^t Sowl.
 1 R^t Sowl.
 8. 1st Saltland.
 R^t Sowl.
 9. R^t Beef 1 R^t Sowl.
 1 R^t Sowl. Fish
 11. 1st Saltland.
 15. Sowl. Eminence and Broil
 17. Lord Erroll
 18. Sir H. Taylor
 2. Suet de Poullets

Stock.
 5. Veal
 18. Beef
 17. 2 R^{ts} of Mutton
 2 Sowl. to R^t off
 6. Mutton Sowl.
 4. Sowl.
 2 R^{ts} of Mutton

31 Comptrollers
 Soup Ham
 24. R^t & B^d Mutton
 24. R^t Beef 1 R^t B^d Sowl.
 10. P^t of Lamb

4 Dressers
 Soup Souque
 9. R^t Beef 1 R^t Sowl.

Housekeeper.
 Soup Souque
 14. R^t Beef 2 R^{ts} Chickens

51 Master Cooks.
 Soup Ham
 26. R^t & B^d Mutton
 21. R^t Beef 2 R^{ts} B^d Sowl.
 10. P^t of Lamb

R^t Beef 13 Silver Pantry.
 1. Coffee Room.
 1. Housemaids
 8. Coal Porters
 6. Pumpken.
 2. Confectionary
 2. Upholsters
 99. Hall.
 c Mutton.

28 Potages
 Tete de Bœuf en Hochepot
 Cresson

Poissons
 Turbot Whiting
 Solles Maill

Relevés
 Portiere de Bœuf
 2 Petits Poulets Grillés
 Faisans Braisés
 22 1/2 Longe de Veau

Entrées.
 16 Cotelettes de Porc
 Filets de Poissons
 16 Filets de Volaille
 Blanquette de Volaille
 1 Petits Pates de Bœuf
 6 1/2 Escallopes de Bœuf
 2 Tritau de Poulets
 2 1/2 Tricaspie de Poulets

Roets
 Partridges Pheasants
 Hare

Relevés
 Boudin à la Parisienne
 Soufflés à la Waterloo

Entremets
 Potted Meat
 Salade
 Macaroni
 Celer Choe
 Sprouts
 Pommes de Terre

Gelée de Mareschine
 Gelée de Pommes
 Vol au Vent
 Gâteau de Mille fruit
 Tourte à l'Allemande
 Canelons au Confiture
 2 Paniers

Side Table
 18 1/2 Sir John of Buf & Pullet
 18 Saddle of Mutton R. Pork
 4 1/2 Gallinapye Hashed

The King The Queen
 Prince's Augusta
 Duches of Gloucester
 Prince Ernest
 J. Saltland 1st de l'Isle
 J. & J. Brownlow
 Dow Countess of Erroll
 J. & J. Hay
 Sir Wm & J. Gomm
 Sir S. Watson
 Sir A. Warrand
 Sir C. Sturton
 Sir H. Turner
 Miss Mitchell
 Miss Wilson, Mad. & Co.
 Miss Eden, Miss Wynyard
 Mr. Hudson, Mr. Wick
 Capt. Curzon, Mr. Davis
 Mr. (Whley)

12 Luncheon
 7 1/2 R. Mutton 2 M. Chatters
 Soup
 Mutton Cutlets
 Veal Cutlets
 2 Tricaspie Jelly & Pastry

10 Equerries
 9 R. Mutton 1 R. Soul

8 1st de l'Isle
 7 1/2 R. Mutton 1 R. Soul

6 Herrings Servet

1st de l'Isle
 11 1/2 Shoulder of Lamb & Mutton

Duchess of Gloucester
 R. Pheasant

17 1st de Erroll
 7 1/2 Veal of Mutton

14 Sir H. Taylor
 10 1/2 Leg & N^o of Mutton

Stock
 5 1/2 Veal 15 Beef
 10 2 N^{os} of Mutton
 3 Fowls to R. of
 30 Calves Feet
 25 Leg of Veal

32 Comptrollers
 Soup 16 2 Irish stew
 26 R. Mutton
 14 1/2 Veal & Bacon
 9 1/2 2nd of Lamb

Dressers
 Soup Hash
 7 1/2 R. Mutton 2-3 Pastry

Housekeeper
 Soup 2-3 Pastry
 8 R. Mutton 1 R. Soul

51 Master Cooks
 Soup 11 1/2 Irish Stew

22 R. Mutton
 14 Veal & Bacon
 10 1/2 2nd of Lamb

23 1/2 R. Mutton 13 P. Pastry
 7 1/2 . 5 C. Room

7 . 4 C. Maids
 5 1/2 . 6 C. Porters
 8 . 5 P. Men

7 . 5 Confect^{ry}
 13 1/2 56. Hall
 9 2nd of Lamb 18 Band
 10 1/2 Sisters

Their Majesties Dinner: November 15th

8 Potages
Mouton à l'orge
Palestinne
Brunoise

Poissons
Mullet. Polles
Mark Whiting Smelts

Relèves.
1st = 16. Heads.
Tete de Veau
Poulardes Braizés
Culotte de Bœuf.
5 1/2 = 2
Pah de Suisan.

Entrées.
7 1/2 Cotelettes à la Mouton.
Filets de Poisson
2 Sauté de Suisan
3 1/2 Salmé de Sibie
Tendrons de Veau
2 Poullets découvés
Fuds d'agneau
2 Currie de Poullets

Roets.
2 1/2 Park. Hare. Woodcocks.

Relèves
Charlotte Choux

Entremets.
Potted Meat
Salade
Omelettes
Sprouts
Felsifis
Celere Chive

Velie de Vin
Crème au Citron
Vol au Vent.
Gâteau Genoise
Biscuit
Grape Meringue
Jalousies
Sarkettes à la Crème

Side Table
19 Sir Leon of Beuf. Pullet
19 Saddle of Mutton. Leg of Pork.
3 1/2 Gallinaufry 1/2 Leg of Mutton

The King, The Queen
Prinsep. Augusta
Duchep of Gloucester
Sir J. Cole. Sir J. Mans.
Prince Ernest
Ed. Sir Rob.
Marquis & Marchioness of Thomis
Sir J. Wicklow
Sir F. Watson
Sir A. Barnard.
Sir G. Sherinton.
Sir H. Turner
Miss Mitchell.
Mad. d'Est. Miss Egan
Miss Wilson. Miss Wynyard
Miss Hudson. Miss Wood.
Capt. Gurgon. B. Davies
Sir J. Brownlow

Tuesday, November 15th 1830.

" Luncheon.
15 1/2 R. Beef 2 R. Chutney
Soup 1 P. Partridges
Mutton Cutlets.
1 Emme de Colaille

Jelly & Pasty
12 Equeries.
15 1/2 R. Beef 1 R. Sowl
3 P. of Isle
5 3/4 Ribs of Lamb 1 R. Sowl
Cod fish 1 R. Pheasant.
2 Sir J. Mans.
7 1/4 B. of Mutton
Duchep of Gloucester
9 R. Mutton. Part. Sandwich.
Sir H. Saylor.
16 1/2 Leg of Mutton.
1 Fowl R.
17 Sir J. Erroll.
2 R. Fowls.
Stock
58 1/2 Veal 16 1/2 Beef
15 1/2 2 R. of Mutton.
3 Fowls to R. off
9 1/4 Leg of Mutton
6 1/2 Pork suit

35 Comptrollers.
Soup Fish
26 1/2 R. & B. Mutton.
11 1/4 A. B. Beef & Suet Pudd.
7 Shoulder of Mutton

Dressers
Soup Fish
5 3/4 Ribs of Lamb 6 1/2 Veal Pie
Housekeeper.
Soup. Veal Pie Fish
9 1/4 Leg of Mutton 1 R. Sowl.
35c Master Cooks.
Soup Fish
6 1/2 Shoulder of Mutton
13 1/2 A. B. Beef 3 Suet Pudd.
26 1/2 R. & B. Mutton.
20 B. Beef 15 Silver Pantry
1 C. Head. 5 Coffee Room
6 1/2 B. Beef. 4 Housemaids
9 " 6 Coal Porters
8 3/4 " 6 Pumpken.
10 1/4 " 5 Confectionary
6 1/2 Mutton 16 Hall.
9 " 18 Panb.
13 1/2 A. B. Beef

28 Potages
Au Sicc
Macaroni
Creme de Ris

Poisons
P. Puer
P. Haut
Sole
Smelt

Relevés
16 Potage de Veau
2 Poulardes Braizes
2 Saisans Braizes
10 1/2 Sigot de Mouton

Entrées.
5 Cotelettes d'agneau
Filets de Poisson
3 Saute de Volaille
3 1/2 Saut de Veau Piqués
Fricassie a la Chevalier
1 Poulard
Blanquette de Saisan
1 Poulard
Purée de Potage
Filets de Sapecaire

Hotels.
6 Partridges
2 Hares

Relevés.
Pommes au Ris.
Bouillon d'abricot

Entremets
Potage Meant
Salade
Huitres au Gratin
Celeri
Sprouts
Pommes de Terre

Selec de Vin
Creme a la Genet
Vol au Vent
Gateau Millepuit
Tourte de Pommes
Tartelettes de Cerises
2 Paniers

Side Table.
18 1/2 Sir John of Beef
17 1/2 Saddle of Mutton
16 Gallimaufry
Poulardes
Saut de Puer
25 Mouton de Veau

The King The Queen
Princess Augusta
Duchess of Gloucester
Prince Ernest
Lady S. Brownlow
Lady S. I.
Sir Falkland
Sir M. St. John
Sir R. & S. Chay
Sir W. Fremantle
Sir J. Watson
Sir C. Thornton
Sir A. Barnard
Sir H. Sumner
Admiral Thompson
Miss Bathurst
Madam d'Este
Miss Wilson
Miss Mitchell
Miss Eden
Mrs. Wood
Mr. Davies
Capt. Curzon
Mr. Hudson
Miss Wymers

11 Luncheon
Soup 2 R. Chickens
3 1/2 R. Mutton
Mutton Cutlets
3 Escallops de Veau

Jelly Pastys

12 Equerries.
17 1/2 R. Mutton R. Sowl.

2 Suet Sals
6 1/2 R. Mutton R. Sowl.

1 R. Sowl
2 Sir Falkland
1 R. Sowl.

14 Sir H. Taylor
12 R. Beef 10 Pork
1 R. Sowl.

17 Sir Erroll
8 Sowl of Mutton 10 1/2 Pork
1 R. Chicken
Fried Whiskys
Sir Falkland

Stock.
58 Veal 13 1/2 Beef
15 1/2 2 R. of Mutton
3 Fowls to R. off
2 1/2 Calves Feet
6 Mutton Suet

35 Comptrollers
Soup 6 Soupe
17 1/2 R. Mutton 14 1/2 Bouillie Beef
15 1/2 R. & B. Pork
14 Fillet of Veal & Bacon

Dressers.
Soup 2 Soupe
17 1/2 R. Veal 9 1/2 Bouillie Beef

Housekeeper
Soup Sowl. 2 Soupe
9 1/2 Bouillie Beef 9 1/2 Pork Chops

35 Master Cooks.
Soup 6 Soupe
15 1/2 R. & B. Pork
10 1/2 Chim of Mutton
14 1/2 Bouillie Beef
15 1/2 Fillet of Veal & Bacon

25 R. & B. Pork
8 1/2 S. Room
6 1/2 S. Halls
9 1/2 S. Porters
8 S. Men
11 S. Confectionary
68 Hall 90
70 Mutton
90 13 1/2 Pork 18 1/2 Veal
2 R. Sowl

Duchess of Gloucester.
2 Partridges
Chicken Pie

Their Majesties Dinner, Thursday, Nov^r 17th 1830

23 Potages
 Hœchepot de Perdre
 Crème d'orge

Poissons
 Saumon Soles
 Malet

Relèves

20^{re} Potis de Bœuf
 1 Saumon Rote
 Jambon Brauzé
 1 Saumon Beurre

Entrées

10^{re} Côtelettes de Veau Paris
 Filets de Poisson
 1 Fowl Blanquette de Volaille
 1 Saucisson à l'orange
 2 Purée de Salsic
 Purée de Salsic
 11^{re} Escallopes de Bœuf
 2 Poulets rouspés

Rots

4 Woodcocks, Haut Poularde

Relèves

Bœuf Soufflé

Entremets

Potted Meat
 Salade
 Ham Toasts
 Gelée
 Sprouts
 Choufleurs

Gelée d'orange
 Gelée de Vin
 Pot au Vent
 Perscuit
 Blanc de Pommes
 Gateau à la Chantilly
 Fritelettes
 Croquettes de Pâtes

Side Table

20^{re} Sir John of Beef
 15 Saddle of Mutton
 1 Gallinaufry
 16 Leg of Pork - Pullet

The King The Queen

Princess Augusta
 Duchess of Gloucester
 Prince Ernest
 14th 14th Brunswick
 14th 14th Falkland
 Sir A. Barnard
 Sir J. Watson
 Sir W. Sumner
 Sir C. Thompson
 Admiral Thompson
 M^{rs} D. M^{rs} Ashley
 Madlle. d'Este
 Miss Egan
 Miss Mitchell
 Miss Wilson
 Miss Wynyard
 Capt Curzon
 M^{rs} Hudson
 M^{rs} Wood
 Dr Davies

Thursday, Nov^r 17th 1830

11 Luncheon

Soup 2 R. Chickens
 15^{re} R. Beef 2 R. Partridges
 Soup Mutton Cutlets
 1 Communière Boil

Jelly & Pastry

10 Equerries

12^{re} R. Beef 1 R. Sowl

8 1st & 2^d Table

7^{re} R. Beef 1 R. Sowl

7 Sun of Mutton Fish

2 1st & 2^d Table

5^{re} Ribs of Lamb

Boiled Sowl

Duchess of Gloucester

R. Sowl Macaroni
 5 Mutton Cutlets

Sir H. Taylor

1 R. Sowl 14^{re} R. Beef
 7 R. Beef Mutton

14 1st & 2^d Table

15^{re} R. Beef 14^{re} Ribs of Beef
 2 Fowls to R. 24^{re} Round of Beef

8^{re} Sun of Mutton
 Stock

5^{re} Veal 18 Beef

13^{re} 2 R. Beef Mutton
 3 Fowls to R. 15 S. Feet

8 1st & 2^d Table

33 Comptrollers

Soup
 22^{re} R. & B. Mutton
 23 R. Beef York^{re} Pudding
 9 D. of Lamb
 5 Sausages & Sauer Kraut

Dressers

Soup Har
 9^{re} R. Beef 1 R. Sowl

Housekeeper

Soup Har
 13 R. Beef R. Sowl

31 Master Cooks

Soup
 24^{re} R. & B. Mutton
 18 R. Beef York^{re} Pudding
 9^{re} D. of Lamb
 4 Sausages & Sauer Kraut

21^{re} R. Beef Silver Panty 13

9 Coffee Room 5

8^{re} Housemaids 1

9 Coal Porters 6

8 Pumpkin 6

11 Confectionary 3
 Hall 96

15 Mutton

13^{re} R. Beef Band 18

11 D. of Lamb

Their Majesties Dinner, Friday, Nov: 18th 1836

30 29 Potages
1 Filet de Veau a la Tortue
Cressy Julienne

Poissons
Mullet Cabillaud
Selles Maigre

Relevés

23 Culotte de Bœuf
2 Poulardes Braizes
Faisans Braizes
10^{1/2} Longe de Veau

Entrées

14^{1/4} Cotelettes d'agneau
Filets de Poisson
Sauté de Perdrix
Sauté de Lièvre
Pates de Faisan
2 Canards Sauvage
2 Tricazou de Volaille
Emmenées de Volaille

Pots

Pheasant Hare

Relevés

Boudin de Cabinet
Rissoles

Entremets

Potted Meat
Salade
Macaroni
Celeri
Salsify
Epinards

Selie de Canelle
Selie de Vin
Vol au Vent
Turban a la Chantilly
Tourte de Framboise
Gateau de Pours
2 Paniers

Side Table

20 Sir John of Beef
10^{1/2} Saddle of Mutton
4^{1/2} Gallimaufrey Pullet

The King The Queen
Princess Augusta
Duchess of Gloucester
Prince Ernest
Lady St Brunslow
Prince Edward of Saxe Weimar
Lady Falkland
Sir W. G. Sumley
Admiral Thompson
Sir A. Barnard
Sir C. Sturton
Sir J. Watson
Sir H. Lumley
M^{rs} de Estie & M^{rs} Wilson
M^{rs} Wynyard & M^{rs} Whitehall
M^{rs} Eden & Capt Curzon
M^{rs} Wood & M^{rs} Davis
M^{rs} Hudson & M^{rs} Kockenbaker
2 Officers

Friday, Nov: 18th 1836

11 Luncheon
Soup R. Chickens
8^{3/4} R. Mutton
Mutton Cutlets
Blanchette de Volaille
Escalopes de Fucanseau
Jelly Pastry

11 Equerries
10 R. Mutton R. Fowl

8 Great Isle
10^{1/4} R. Mutton R. Fowl

2 Sols 1 Quise
2 St. Falkland
1 B. Fowl 2 Whings

Duchess of Gloucester
2 Quise 2 Whing
Miss Gould

8 Mutton Chops
14 Sir H. Taylor
9^{1/2} Leg of Mutton
8^{1/2} Kicks 1 R. Fowl
1 B. Fowl
1 La Enroll
17^{1/2} Ribs of Beef 3 Suet
8^{1/2} Loins of Mutton
2 Fowls P.

Stock

53^{1/2} Veal 15^{1/2} Beef
19^{1/4} 2 Ribs of Mutton
3 Fowls R. off 1^{1/2} Suet
2^{1/2} Calves Feet
2^{1/2} Pump of Beef

31 Comptrollers
Soup Fish
20^{1/2} R. & B. Mutton
11^{1/2} A. B. Beef & Suet Pudd
12^{1/4} Loins of Veal Bacon
Beefsteak Pudd?

Dressers

Soup Fish
9 R. Mutton Meat Pudd

Housekeeper

Soup R. Fowl Fish
9 R. Mutton Meat Pie

Master Cooks

Soup Fish
24 R. & B. Mutton
14^{1/2} A. B. Beef & Suet Pudd
15^{1/4} Loins of Veal Bacon
Beefsteak Pudd

24 B. Beef 13 S. Pantry
9 Mutton 5 C. Room
7^{1/2} B. Beef 4 H. Maids
9^{1/2} " 6 C. Porters
8^{1/2} " 6 P. Men
8^{1/2} " 5 Confectionary
68 " 90 Hall
7^{1/2} Mutton
9^{1/4} " 18 Band
13^{1/4} A. B. Beef

Prince Edward
9 Mutton Chops
1 R. Fowl

Their Majesties Dinner, Saturday, Nov^r 19th

35 Potages.
Au Sureau 4 Brunoise
9^{1/2} Mouton & oignon

Poissons.
1^{1/2} P. d'Or Smelts
2 Soles

Relevés
2 Cotes de Veau a la Royale
2 Poulardes Braizés
2 Sigot & aqueau Braizé
2 Poulets Grillés

Entrées
9 Cotelettes de Mouton
2 Filets de Poisson
2 Blanquette de Perdus
4 Filets de Volaille
3 Salmie de Sibie
8 Escallopes de Mouton
2 Pieds d'agneau
2 Perdrix Braizés aux Choux

Relevés
Gaufres a la Flamande
Soufflé d'anana

Rots
A une, Sautés, Pheasants.

Entremets
Potted Meat
Salade
Omelettes
Celeri
Telside
Sprouts.

Gelée de Vin
Gelée a Mosaigne
Vol au Vent
Bateau a Bellefont
Charlotte de Pommes
Flanc en Macedoine
2 Paniers

Side Table
2^{1/4} Sir John of Bie
1^{1/2} Saddle of Mutton
1^{1/2} Gallinufry, Pullet

The King The Queen
Prince, Augusta
Duchess of Gloucester
Prince Ernest,
Prince Edward
Lady St. Brownlow
Lady St. Desjardis
Lady l'Isle, St. Falkland
Mar. & Lady Cornwallis
Miss H. Johnson
Admiral Thompson
Baron Ompeda
Sir A. Barnard
Sir G. Throton
Sir J. Watson
Sir H. Turner

Miss Mitchell, Miss Egan
Mad. & Esté, Miss Wilson
Miss Wyngard, Capt. Curzon
Mr. Wood, Mr. Davis
Mr. Hudson, Mr. Rotherbach

Saturday, November 19th 1835

12 Luncheon
Soup 2 R. Chicks
9 R. Mutton, 2 Fartridges
Mutton Cutlets
3 Croquettes de Ris a Veau
1 Suet Emince Jelly & Pastey

12 Equerries
8^{1/2} R. Mutton 1 R. Fowl

3 St. Act. Ste.
6 Ribs of Lamb 1 R. Fowl
Codfish Pheasant
2 St. Falkland
5^{1/2} Ribs of Lamb

Duchess of Gloucester
1 Emince & Broil
Her Majesty,
1 R. Chicken Chicken Broth

Sir H. Saylor
4 Rump Steaks 8^{1/2} R. Pork
1^{1/2} Ribs of Beef 1 R. Fowl
5^{1/2} Sir John of Beef
3 Leg of Mutton
4 J. Erroll
1 R. Fowl

Stock
5^{1/2} Veal 1^{1/2} Beef
18 2 R. of Mutton 2 Suet
60 Suet 10^{1/2} Leg of Veal
12 Beef & Mutton 2 Pheasants
1 Pullet 1^{1/2}

32 Compholles
Soup 6 Suet
1^{1/2} R. & B. of Pork
22 R. & B. Mutton
1^{1/2} Fillet of Veal & Bacon

Dressers
Soup 3 Suet
8^{1/2} Sir John of Mutton 5 Stewed Veal

Housekeeper
Soup 1 Suet 3 Suet
5^{1/2} Leg of Mutton 5^{1/2} Stewed Veal

35 Master Cooks.
Soup 6 Suet
10^{1/2} R. & B. of Pork
23^{1/2} R. & B. Mutton
1^{1/2} Fillet of Veal & Bacon

21^{1/2} R. & B. of Pork 10 Silver Pantry
8 Coffee Room
6^{1/2} Housemaids
9^{1/2} Coal Porters
9^{1/2} Pump & Ben
9 Confectionary
69 Hall
16^{1/2} Mutton
8^{1/2} Pork 18 Band
2 R. Fowls

Their Majesties Dinner Sunday Nov^r 20th 1830

28 Potages.
 16. Filet de Veau
 2. Ris et Poulets.
 Poissons.
 Saumon Solles.
 Relèves
 24/2. Coulotte de Bœuf
 1. Dindon Bouillie
 16. Jambon Braizé
 1. Dindon Rôti.
 Entrées
 5/2. Cotelettes d'agneau
 Filets de Poisson
 3. Sauce de Volaille
 3. 3. Sauc^e Ris de Veau Piqués
 Sauce de Lièvre
 1. 1. 1. Salmie de Sibier
 5/2. Paties de Bœuf
 2. Curry de Poulets.
 Rots.
 Pheasant Linges Hare
 Relèves.
 Brioche Omelette
 Entremets
 Passed Meat
 Salade
 Ham Toasts
 Macaroni
 Celery
 Finesheries
 Sprouts
 Choufleurs

Gelée de Noix au. Gelée de Vin
 Crème au Café. Crème au Lait
 Groses Meringues. Petit au Lait
 Rattes. Puits d'Amour.
 2 Paniers.
 Side Table.
 24. Sir Leon of Baf
 18. Saddle of Mutton.
 14/4. Gallimaufry Pullets
 The King The Queen
 Princess Augusta
 Prince Ernest
 Dukes of Gloucester
 Prince Edward.
 Lady St. Brownlow
 Lady St. Beresford
 Lord Isle. Lord Falkland
 Admiral Thompson.
 Lord Erroll. Miss Wingham
 Sir A. Barnard
 Sir C. Thornton
 Sir F. Watson
 Sir H. Turner
 Miss Mitchell
 Madlle. d'Este
 Miss Eden
 Miss Wilson
 Dr. Davies
 Mr. Wood
 Mr. Hudson
 Mr. Coltenbath
 Capt. Curzon.

Sunday November 20th 1830

12 Luncheon.
 Soup 2 R^{ts} Chickens
 13. R^{ts} Beef
 Mutton Cutlets.
 1. Emmeé & Bœuf
 Puits d'agneau
 Jelly & Pastry.
 12 Equeries.
 13/2. R^{ts} Beef 1 Fowl
 9/2. R^{ts} Beef. R^{ts} Fowl
 R^{ts} Pheasant Fish
 Lord Falkland
 R^{ts} Fowl
 Dukes of Gloucester.
 2 Pasties. Fish. Macaroni
 Mr. Wood.
 1. 13th Chicken Pudd^g
 14. Sir H. Taylor
 1. R^{ts} Fowl.
 17. Lord Erroll
 Stock.
 50/2. Veal 13/2. Beef
 17/2. 2 R^{ts} of Mutton 2 Fowls
 20. Calves Feet

31 Comptrollers.
 Soup Ham
 22/2. R^{ts} & 13th Mutton
 20/2. R^{ts} Beef 13th R^{ts} Fowls
 11/2. D^{ts} of Lambs
 Dressers.
 Soup Tongue
 9/2. R^{ts} Beef R^{ts} Fowl.
 Housekeeper.
 Soup Tongue
 14/4. R^{ts} Beef 2 R^{ts} Chickens.
 31. Mast Cooks.
 Soup Ham
 24. R^{ts} & 13th Mutton.
 19/2. R^{ts} Beef 2 R^{ts} Fowls.
 11/2. D^{ts} of Lambs.
 20/2. R^{ts} Beef 13th P. Pantry
 7/2. " 13th C. Room
 7/2. " 13th C. Maids
 9/2. " 13th C. Porters
 8/2. " 13th C. Men
 10/2. " 13th C. Confectionary
 6/2. " 13th C. Hall
 82/2. Mutton
 7/2. R^{ts} Beef 13th Upholsterers.

Their Majesties Dinner Monday Nov^r 21st 1835

25 Potages
Quenelles de Saisan
Palestine Hare

Poissons.
Turbot Soles
Trout Whiting

Relèves.
2 Poulardes Braizis
2-5 Pate de Poulets
20-1/2 Portiere de Bœuf
10-1/2-2 Sautés Carris de Newton Piques

Entrées.
7 Cotelettes de Porc
3-5 Sautés Filets de Volaille Piques
Boudins de Lièvre
Filets de Poissons
Blanquette de Volaille.
Emmece de Bœuf
2 Poulets occups
Giblette de Lapreau

Rots.
Woodcock Hare. Pheasants

Relèves.
Boudin de Meille. Bouille

Entremets.
Potted Meat Epinards
Salade Celeri
Homard au Gratin Croquettes
Macaroni Sprouts
Gelée au c^or
" Vin
Crème à l'anglaise
" à la Russe.

Gâteau Genevoise. Colan d'œuf
Forte allemande. Eventailles
Gâteau de Pommes. Tartellettes

Side Table.
2-1/2 Sir Loon of Beef
15-1/2 Saddle of Mutton & Pullets
Haunch of Venison

The King The Queen
Princess Augusta
Duchess of Gloucester
Prince Edward. Prince Ernest
Pd. Pd. Brownlow
Pd. Pd. Seymour
Pd. Pd. Beresford
Pd. Erroll Pd. Colclough
Lady Falkland.
Sir A. Barnard
Sir C. Thornton
Sir F. Watson
Sir W. Freemantle
Sir H. Turner
Madame d'Este
Miss Eden
Miss Mitchell
Miss Wilson
Miss Wynyard.
Mr. & Mrs. Byng
Mr. Kippell
Admiral Thompson
Mr. Hudson
D. Davies
Mr. Wood.
Mr. Rockenbach
Capt Curzon

Monday, Nov^r 21st 1835.

12 Luncheon
Soup 2 R. Chickens
5-1/4 R. Mutton.
Mutton Cutlets
Veau et Jambon

Jelly & Pastry
12 Equerries
5-1/2 R. Mutton 1 R. Fowl
Pd de l'Isle
9-1/4 R. Mutton 1 R. Fowl
R. Pheasant
Pd. Falkland.

1-1/4 R. Mutton.
Duchess of Gloucester.
8 R. Mutton
11 Sir H. Taylor
8-1/2 R. Mutton.
9-1/4 Reg.
1 R. Fowl.

19 Pd. Erroll
22 Reg. 10 R. Mutton

Stock.
53-1/2 Veal 10-1/2 Beef
14-1/2 2 R. Mutton
3 Fowls W. off
25-1/2 Reg. of Veal 10 R. Beef
14-1/2 Breast 28 Rump of Beef

32 Comptrollers.
Soup
22-1/2 R. Mutton.
13-1/4 Loon of Veal
12 Stewed Beefsteaks
12 Irish Stew

Drapers.
Soup Wash
9 R. Mutton Beefsteaks.

Housekeepers.
Soup 1 R. Fowl
9-1/2 R. Mutton Beefsteaks.

35 Master Cooks.
Soup
23-1/4 R. Mutton.
15 Loon of Veal
12-1/2 Stewed Beefsteaks.

20-1/4 Mutton 15 Silver Pantry
7 " 5 Coffee Room
7 " 5 Housemaids
10 " 5 Coal Porters
10-1/2 " 5 Pump Room
9 " 5 Confectionary
14-1/2 " 98 Hall

9-1/2 Reg. 15 Band
6 Reg. of Cysters.

Their Majesties Dinner Tuesday Nov^r 22nd 1830

33 Potages
 7 1/2 Mouton & orge
 2 Mulliget aubry
 Ravielles
 Poissons
 St. Pierre Solles
 Mullet
 Relevés
 2 Poulets Grillés
 Sangue Farce
 12 August 2 Poulardes & Braizés
 2 1/2 Culotte de Bœuf
 Entrées
 1 1/2 Cotelettes d'agneau
 1 Purée de Volaille
 Filets de Poissons
 Tendrons de Veau
 7 1/2 Pates de Mouton
 3 Salmie de Perasse
 4 Filets de Volaille
 Sauce de Saisans
 Rots
 Pheasants, Hare, Partridges
 Relevés
 Pommes au Ris Darioles
 Entremets
 Potted Meat
 Salade Comarons
 Omelettes
 Huitres Frites
 Faveles Glacés
 Gelée
 Pommes de Terre

Gelée de Vin
 Charcuterie de Pommes
 Gelée au Café
 Crème aux Millepertuis
 Vol au Vent
 Gâteau a la Parisienne
 Biscuit de Turin
 Gâteau de Poires
 2 Grosse Pices
 Side Table
 2 1/2 Sir Loon of Beef
 18 1/2 Saddle of Mutton
 11 Gallimaufrey & H. of Venison
 15 1/2 A. B. Beef Suet Pudding
 The King, The Queen
 Princess Augusta
 Dukes of Gloucester
 Prince Ernest, Prince Edward
 Earl of Sale, Lt. Saltland
 Lt. Col. Enell
 Lt. Col. Brownlow
 Sir W. Bury Peckell
 Lt. Col. Hay
 Lt. Col. Whitworth
 Sir J. Watson, Sir A. Bannan
 Sir L. Threlton, Sir J. Boyne
 Sir H. Turner, Capt. Curzon
 Mad. d'Este, Miss Wilson
 Miss Eden, Miss Mitchell
 Miss Wynyard, Miss Hudson
 Mr. Davies, Mr. Wood
 Mr. Woodruff

Tuesday November 22nd 1830

12 Luncheon
 13 R. Beef R. Chickens
 Mutton Cutlets Soup
 Emince de Volaille
 Jelly & Pastry
 12 Equerries
 13 R. Beef R. Fowl
 3 Lt. de Sale
 6 1/2 R. Beef R. Fowl
 Fish " 2 R. Partridges
 Lt. Saltland
 6 1/2 Ribs of Lamb
 Dukes of Gloucester
 Fish R. Severin
 14 Sir H. Taylor
 1 R. Fowl
 7 1/2 Loon of Mutton
 8 1/2 Leg
 10 Lt. Enell
 20 1/2 Leg of Veal 1 Bone of Pullet
 16 R. Beef
 Stock
 32 Veal 14 Beef
 20 2 N. B. of Mutton
 3 Fowls R.
 2 1/2 Calves Feet

31 Comptrollers
 Soup Fish
 25 1/2 R. B. Mutton
 10 1/2 A. B. Beef 3 Suet Pudding
 11 D. of Lamb 1 C. Head
 Drovers
 Soup Fish
 5 1/2 Ribs of Lamb 1 C. Head
 Housekeeper
 Soup 1 C. Head Fish
 13 China of Mutton 1 R. Fowl
 35 Master Cooks
 Soup Fish
 25 1/2 R. B. Mutton
 13 A. B. Beef 3 Suet Pudding
 10 1/2 D. of Lamb 1 C. Head
 25 1/2 R. Beef 13 S. Pantry
 8 R. Mutton 5 C. Room
 6 1/2 R. Beef 4 C. Maids
 9 1/2 " 6 C. Porters
 8 1/2 " 6 P. Men
 10 " 5 Confectionary
 02 1/2 " 99 Hall
 78 " Mutton
 10 D. of Lamb 18 Wand
 16 1/2 A. B. Beef

Their Majesties Dinner Wednesday Nov^r 23rd

35 Potages
 10 Purée de Mouton
 3 Sauce de Bœuf
 Croust au Pot
 Poissons
 Salmon Sauc
 Whiting Sauc
 Relevés
 1st H. D^r de Chevreuil
 2 Poulardes au Ris
 2 Saisans avec Choux
 9th H. 2^d D^r d'agneau Rôti
 Entrées
 8 Haricots de Mouton
 3 Salmie de Sibier
 Filets de Poissons
 3 Sauti de Volaille
 1st H. 3^d Sarcouade à l'oeulle
 Croquettes de Volaille
 1 Emincé de Volaille
 12 Pieds d'agneau
 Rots
 Pheasants, Hare & Plovers
 2 Wild Ducks
 Relevés
 Soufle Saucres
 Entremets
 Potted Meat, Celere
 Salade, Salsifis
 Macaroni, Choufleurs
 Petits Pâtis de Lison, Produits

Gelée de Vin
 Gelée Mosaque
 Fromage au Chocolat
 Macedoine de Fruit
 Pot au Vent
 Turban à la Chausille
 Biscuit à la Plombier
 Gâteau de Mille fruit

Side Table

25th Sir John of Beaf. Pullet
 17th Saddle of Mutton, H. of Venison
 10 Gallinawing

The King The Queen
 Prince's Augusta
 Duchess of Gloucester
 Prince Ernest, Prince Edward
 Duke of Isle, St. Falkland
 3^d & 4th Brownlow
 3^d & 4th Wicklow
 3^d & 4th Seymour
 Sir W. W. Hamilton
 Sir S. Watson
 Sir A. Barnard
 Sir C. Sheraton
 Sir H. Turner
 Sir J. Ryndell
 Madlle d'Este, Miss Weston
 Miss Mitchell, Miss Eden
 Miss Wynyard
 Capt Curzon, Mr Wood
 Mr Davies, Mr Hudson
 Mr Drockenbach

Wednesday November 23rd 1835

12 Luncheon
 8 R^o Mutton 2 R^o Chickens
 Mutton Cutlets Soup
 5 Stewed Beefshanks, 12 Sals
 Jelly & Pastry
 12 Equerries
 9th R^o Mutton 1 R^o Fowl
 8 Sweet Taste
 7th R^o Mutton 1 R^o Fowl
 R^o Pheasant, Mutton Cutlets
 2 St. Falkland
 1 R^o Mutton
 Duchess of Gloucester
 Vial Cutlets, R^o Grouse
 Sir H. Taylor
 5th R^o of Mutton
 6th Shoulder
 10th Pork 1 R^o Fowl
 17th St. Enroll
 20 Pork
 Stock
 35th Veal 18th Beef
 17 2 R^o of Mutton
 3 Fowls to R^o off
 12 Mutton such
 13th Sir John of Beaf
 20 Mutton 6 Sals
 16 2 R^o

31 Comptrollers
 Soup
 18 R^o & B^o Pork & Sausages
 22 R^o & B^o Mutton
 17th Stewed Veal
 Dressers
 Soup Hash
 5th R^o Mutton 3 Sausages
 Housekeeper
 Soup 3 Sausages
 9 R^o Mutton 1 R^o Fowl
 31 Master Cooks
 Soup 3 Sausages
 23th R^o & B^o Mutton
 15th R^o & B^o Pork
 11th Stewed Veal
 R^o & B^o Pork 13 S. Pantry
 7th " 5 S. Room
 7 " 4 S. Halls
 9th " 5 C. Porters
 9th " 5 P. Men
 8th " 5 Confectionary
 6th " 99 Hall
 7th Mutton
 5th Pork 18 Band
 2 R^o Fowl

Their Majesties Dinner Thursday Nov 21st 1830

38 Potages
 Leche-pot de Faisans.
 Salspiz Palatinne
 Poissons.
 St Pierre Soles
 Smelts Cabillaud
 Relishes.
 Dindon Rote
 Chapon Pique
 Jambon Braizé
 Dindon Bouilli
 Entrées
 3 1/2 Cotelettes d'agneau
 Filets de Solles.
 1 Blanquette aux Truffes
 Filets de Volaille Piqués
 5 1/2 Filets de Chevreuil
 2 Poullets recouffés
 2 Salmie de Sibier
 Saucé de Faisans.
 Tendrons de Veau
 2 Perdrix Braizé
 2 Petits Poullets Braizé
 Bouillons de Merlans
 Rots.
 Pheasants Hares Seal
 Relishes
 Langues Bouillon au Lis
 Pouffe d'anana
 Entremets
 Potted Meat. Aspic
 Salade Sprouts
 Ours a la Supr. Selzifer
 Travons Chouffleur
 Gelée de Vin Crème au Framboise
 Gelée d'orange Crème au Thi

Not au Vent. Sops Aborigines
 Biscuit Blanc de Fruit
 Panier. Salselles Mosaïque
 " Salsau aux Amandes
 " Choux Glacés
 " Salsau Venoise
 2 Sops Pices

Side Table

2 1/2 Sir John of Beef
 18 Saddle of Mutton
 1 Gallinewy

The King The Queen
 Princess Augusta
 Duchess of Gloucester
 Prince Ernest Prince Edward
 S^d del'Isle S^d Falkland
 S^d S^d Brownlow
 Marchioness & Ladies Cornwallis
 S^d R. Dindon Capt. Curzon
 Major & M^{rs} Sheffell
 Prince Esterhazy
 Prince Nicholas
 Dr Anderson Mrs H^o Johnston
 Sir J. Colley Sir J. Watson
 Sir A. Barnard Sir C. Thomson
 Sir H. Turner Sir J. Keynith
 Madh. & Esti. Miss Marshall
 Miss Wilson Miss Eden
 Miss Wynyard Mr Wood
 Dr Davies Mr Hudson
 Mr Brockenbach

1 - 1/2 Salspiz
 1/2 Salspiz
 1/2

3 1/2

5 1/2

2

2

2

2

Thursday Nov 21st 1830

12 Luncheon
 10 1/2 R^t Beef 2 R^t Chickens
 Mutton Cutlets - Soup
 Emince & Brul 2 R^t Partridges
 11 Veal Cutlets Chouffleur
 Jelly & Pastry
 12 Equerries.
 11 1/2 R^t Beef 1 R^t Fowl
 3 S^d del'Isle
 7 R^t Beef 1 R^t Fowl
 2 S^d Falkland
 5 1/2 Mutton Soup 1 R^t Chicken
 S^d del'Isle
 B^a Mutton Fish
 Duchess of Gloucester
 Emince & Brul
 S^d Enroll
 30 1/2 R^t Beefs
 10 1/2 R^t Veal
 12 Calves Feet
 14 Sir H. Saylor
 16 Ribs of Beef
 9 Sir John of Beef
 2 Truappie au Poulet
 Stock
 5 1/2 Veal 1 1/2 Beef
 17 2 R^t of Mutton
 2 1/2 Calves Feet
 10 Leg of Mutton
 11 1/2 S^d of Lamb
 Fowls to R^t

35 Comptrollers
 Soup Hash
 32 R^t & B^a Mutton
 19 R^t Beef Eggs & Bacon
 11 1/2 Curry of Veal
 Diners.
 Soup Hash
 8 R^t Beef 4 Veal Pie
 Housekeeper
 Soup 3 1/2 Veal Pie
 11 1/2 R^t Beef 1 R^t Fowl
 32 Master Cooks
 Soup
 32 1/2 R^t & B^a Mutton
 20 1/2 R^t Beef York Pices
 Eggs & Bacon
 21 1/2 R^t Beef 13 S^d Pastry
 7 1/2 C. Room
 5 1/2 H. Maids
 6 C. Porters
 9 1/2 P. Men
 5 Confectionary
 60 1/2 Hall
 78 Mutton
 10 1/2 Leg 18 Band
 13 Breast of Veal
 3 Concert Singers
 2 R^t Fowls
 1 Cold Fowl & Ham
 Salmie de Sibier
 Mutton Cutlets

Their Majesties Dinner. Friday. Nov^r 25th 1830.

Potages

Au Sucre
Bonnefemme
Creme d'orge

Poissons

Turbot Solis
Mullet.

Prelèves

3/4 Culotte de Veau
2 Poulardes Braizes
2 - 1/2 Pate de Saisans
1/2 Sigot de Mutton

Entrées.

9/4 Cotelettes de Mutton
3/4 Currie aux herbes
Blanquette de Saisan
3 - 3/4 Ris de Veau Piqué
Puru de Sibier
2 Filets de Canards Sauvage
Panté de Veau
4 Filets de Volaille

Rots

Wild Ducks, Pheasants, Hare

Prelèves

Soufle Beignets et Pommes

Entremets

Potted Meat
Salade
Macaroni
Chutney fruits
Celery Pommes de Terre
2 Savets Glacés Spouts

Gelée Mosaïque
Gelée de Vin
Crème à la Vanille
Crème au Café
Tourte d'abricot
Gâteau de Cerises
Cups à la Reine
Rhubans
Gâteau à la Parisienne
Gâteau de Mille fruit

Side Table.

26/4 Sir John of Beech Poularde
11/4 Saddle of Mutton
1/4 Gallinawry C. of Venison

The King The Queen
Prince Ernest, Prince's Augusta
Prince Edward Duchess of Gloucester
Duke of Saxe St. Falkland
Sir Brownlow Sir Brownlow
Sir Gage Sir Sheffner
Sir Chicester Mad. de Cote
Gen. Crosbie Miss Mitchell
Sir R. Gordon Miss Wilson
Sir F. Watson Miss Myngar
Sir A. Barnard Mrs. Eden
Sir C. Sheraton Mr. Davies
Sir H. Sumner Mr. Hudson
Sir G. Sheffner Mr. Wood
Sir J. Reynolds Mr. Knochenbach

Friday. Nov^r 25th 1830.

Luncheon

Soup 2 R. Chickens
8/2 R. Mutton
Mutton Cutlets
Lamb's Feet

Jelly & Pastry

12 Ecueries.
R. Mutton - R. Sowl.

St. Paul's Isle

R. Mutton R. Sowl.
1 Sweet Cod fish
2 St. Falkland
R. Sowl.

Duchess of Gloucester
W. of Venison Parkidge

14 Sir H. Saylor.

8/4 Mutton.
8/2 Mutton.
9/2 Pork.
1 R. Sowl.
Sir Erroll.
17/2 Beef
11/2 Saddle of Mutton
2 R. Chickens

Stock

5/4 Veal 15/2 Beef
19/2 2 R. Mutton.
Fowls to be off.
10/4 Leg of Mutton

Comptrollers

Soup Fish
30/4 R. Mutton
11/4 A. B. Beef & Suet Pudd.
11/4 Sain of Veal Bacon
10/4 Beefsteak Pies

Drapers

Soup 1 Meat Pudd.
9/4 R. Mutton Fish

Housekeeper

Soup 1 Meat Pudd. Fish
10/4 R. Mutton R. Sowl.

Master Cooks

Soup Fish
21/4 R. Mutton
21/4 A. B. Beef & Suet Pudd.
11/4 Sain of Veal Bacon
10 Beefsteak Pies.

22/2 B. Beef 10 S. Pastry
1 C. Head 5 C. Room
17/4 B. Beef 4 C. Maids
9 " 6 C. Porters
11/4 " 6 P. Men
8/2 " 5 Confectionary
8/2 " 9 Hall
14/4 Mutton
11/4 A. B. Beef 18 Wand
2 Sobskers

Their Majesties Dinner Saturday Nov^r 26th

55 Potages
 Hocheport de Tendrons
 Faubonne
 Purée de Harons
 Poissons
 St Pierre Solles
 Epertans
 Relevés
 76 Poitrine de Bœuf
 2 2 Sardines Piquées
 Faisans en Embroché
 No. 1 1 Chevreuil Piqué
 Entrées
 9 Coselettes de Mouton
 Filets de Lapreau
 3 Sauté de Volaille
 1 Sauté de Sarsan
 3 1/2 1/2 Salmade de Gibier
 Filets de Poisson
 3 1/2 1/2 1/2 Filets de Volaille Piqués
 1 1/2 1/2 1/2 Escandau a Cozeille
 2 Perdrix Braizés aux Choux
 5 1/2 1/2 Pates de Bœuf crespis
 2 Poulets recoupiés
 Excallopes de Saumon
 Noets
 Pheasants, Partridges, Hare Sautés
 Relevés
 Poussin à la Reine, Benceises
 Soufle de Pommes, Fondus
 Entremets
 Potted Meats, Celéri
 Salade Homars, Choufleurs
 Ham Toasts, Sprouts
 Soufflés, Pommes de Terre
 Gelée d'au d'or
 Gelée de Fruit
 Crème au Chocolat
 Blanc en Compote

Vol au Vent
 Gateau de Pommes
 Bisquit et Plombier
 Croissants a la Chantilly
 Panier - Fanchinettes
 Panier - Sardinettes
 Panier - Gateau de Honnais
 Panier - Fruits d'amour
 2 Gropes Sucres

Side Table
 26 1/2 Sir John of Beaf 1/2 Sausages
 19 1/2 Saddle of Mutton, 9 1/2 S. Salt Pork
 5 1/2 Round of Beef 1/2 Suet Pudding
 4 1/2 Gallimaufry 10 1/2 Leg of Mutton

The King	The Queen
Prince Ernest	Princess Augusta
Prince Edward	Duchess of Gloucester
Sir A. de Lisle	Sir Saltland
Sir Brewinlow	Sir Brewinlow
Marguerite, Misset	Miss Dawson
Sir Hull	Miss Wynyard
Sir P. Germain	Sir P. Germain
Sir Enroll	Sir Enroll
Mr Dawson	Madam & Esté
Sir R. Gordon	Miss Wilson
Adm Donnelly	Miss Mitchell
Mr S. Paul	Miss Eden
Sir R. Cway	Sir Davies
Mr S. Symonds	Mr Wood
Sir de Lisle	Sir Saltland
Sir J. Mason	
Sir A. Barnard	
Sir C. Sinton	
Mr Hudson	

Saturday November 26th 1836

12 Luncheon
 Soup 5 1/2 R. Mutton
 2 R. Chickens 4 R. Pheasant
 Mutton Cutlets

Jelly & Pastry
 12 Equerries
 10 R. Mutton R. Sowl

Sir de Lisle
 8 1/2 R. Mutton R. Sowl
 8 1/2 Mutton Soup R. Pheasant
 Sir Saltland
 7 1/2 R. Mutton

Duchess of Gloucester
 1 R. Sowl

Sir W. Taylor
 15 1/2 Beef
 10
 9 1/2 Mutton

Sir Enroll
 2 1/2 Beef
 16 1/2 Pork
 2 Souls to R.

Stock
 5 1/2 Veal 16 1/2 Beef
 23 1/2 2 W. of Mutton 12 Mutton sick
 10 Leg " Souls R.
 7 1/2 Leg of Pork Sausages 7 1/2 Pork Heater
 15 Veal - 2 Pheasants - 1 Sweet Pie

Comptrollers
 Soup 7 1/2 Sausages
 24 1/2 R. & R. Mutton
 18 R. & R. Pork
 11 1/2 Dr. of Lamb & Tripe

Drapers
 Soup 5 Tripe
 14 1/2 Sir of Veal 7 1/2 Pork Chop

Housekeeper
 Soup 5 Tripe
 8 Leg of Pork R. Sowl

32 Master Cooks
 Soup 5 Tripe
 26 1/2 R. & R. Mutton
 18 R. & R. Pork
 10 1/2 Dr. of Lamb

18 1/2 R. & R. Pork 13 Pantry
 7 " 5 C. Room
 7 1/2 " 4 C. Waits
 10 1/2 " 9 C. Porters
 8 1/2 " 6 P. Men
 8 1/2 " 5 Confect^r
 66 1/2 Hull

Mutton
 7 1/2 R. Pork 18 Bands
 2 R. Souls

Their Majesties Dinner Sunday, Nov^r 27th 1836.

Potages	Gelée de Vin
8 Mouton à l'orge Julienne.	Gelée de Fruit
Poissons.	Vol au Vent
Cabillaud. Soles.	Piscuit à la Chantilly
Smelts.	Falouses au Confit
Prelèves	Gateau de Pommes chaudi.
1 Dinde Rôtie	2 Paniers.
26 Jambon Braizé	Side Table.
30 Cote de Veau	20 ^{1/2} Sir Loam of Beef
1 Dinde Bouillie	18 ^{1/2} Saddle of Mutton.
Entrées.	5 Salmon fry. Pullet. B ^{re}
5 Cotelettes d'agneau	The King The Queen
Filets de Poisson	Princeps Augusta
Ris de Veau Fiqués	Duchess of Gloucester
1 Blanquette de Saisans	Prince Ernest
Pieds d'agneau	Prince Edward.
2 Tricassés de Volaille	S ^{te} de l'Isle
2 H.C. Salme de Gibier	S ^{te} Falkland.
1 Pates de Volaille	S ^{te} & S ^{te} Brownlow
Rots.	S ^{te} Hill.
Partridges, Pheasant. Hare	Sir J. Watson.
Prelèves.	Sir A. Barrard
Bouillon de Cabinet	Sir C. Sherenton.
Beignets de Pommes	Sir J. Keynett.
Entremets	Madde & Este
Potted Meat	Mrs & M ^{rs} Mitchell
Macaroni	Mrs Wilson.
Omelettes	Mrs Eden
Eclési	M ^{rs} Wood.
Sprouts	M ^{rs} Davies
Setsifi	M ^{rs} Hudson.
	Capt. Curzon.
	M ^{rs} Lockenbach

Sunday, Nov^r 27th 1836

Luncheon.	Comptrolles
Soup 15 ^{1/2} R ^o Beef	Soup Ham
2 R ^o Chickens	25 ^{1/4} R ^o Mutton.
Mutton Cutlets	20 ^{1/4} R ^o Beef 2 R ^o Birds
Emince & Brocol	12 D ^o of Lamb 4 Rabbits.
Jelly & Pastry	Dressers.
12 Equerries.	Soup Tongue
13 ^{1/4} R ^o Beef 1 R ^o Fowl	11 ^{1/2} R ^o Beef R ^o Fowl.
2 S ^{te} & l'Isle	Housekeepers.
10 ^{1/2} R ^o Beef 1 R ^o Fowl	Soup Tongue
God-fish R ^o Pheasant	14 R ^o Beef 2 R ^o Chickens
2 S ^{te} Falkland.	Master Cooks.
1 R ^o Fowl.	Soup Tongue
Duchess of Gloucester	21 ^{1/2} R ^o Beef 2 R ^o Fowls.
1 R ^o Pheasant	24 ^{1/4} R ^o & Mutton
S ^{te} & Enroll.	12 ^{1/4} D ^o of Lamb.
2 Chickens to Boil.	23 ^{1/4} R ^o Beef 15 S. Pastry.
2 Woodcocks.	8 ^{1/4} " 1 C. Room
15 Sir H. Saylor.	6 ^{1/2} " 14 C. Maids
1 Fowl B ^{re}	8 ^{3/4} " 5 C. Porters
	9 ^{1/2} " 5 P. Men
	9 ^{1/4} " 2 Confectioners
	68 ^{1/2} " Hall.
	20 ^{1/4} 74 ^{1/4} Mutton.
	7 ^{1/4} R ^o Beef Upholsters.
Stock	
50 ^{1/2} Veal 15 ^{1/2} Beef	
16 ^{1/4} 2 R ^o of Mutton	
Fowls to R ^o off	

Their Majesties Dinner. Monday, Nov^r 28th 1836.

Monday, Nov^r 28th 1836.

Potages.

Au Sirene, Creme de Ris
Bonne femme

Poissons.

Turbots, Solles
Mullet

Relovés.

33 Harp - 20th Culet de Bœuf, Filet de Veau
2 2 Poulardes Braizés, Poulets Grillés

Entrées.

10 3/4 Cotelettes de Mouton.
3 Filets de Poisson
2 Sauce de Volaille
2 Currie de Poulets.
4 1/2 Cervelles de Veau
6 3/4 Escallopes de Mouton
Brequettes de Ris de Veau
2 Perdreaux Braizés
Poulets Piqués aux Sauffs
2 4 Filets de Volaille Piqués
2 1/2 Tricassée à la Chevalier
2 Sauce de Saison

Rôts.

18 Snipes, Hares, Poularde

Relovés.

Charlotte, Bœuf

Entremets.

Potted Meats, Terrine
Salade, Celeri
Cups frits, Chouffleurs
Mushrooms, Sprouts

Gelée de Mocha, Creme au Café
de Pommes, aux Tranches
Tourte de Pommes, Gâteau allemand
Coquilles de Poires Blanc en Meringue
Turban de Ris, Gâteau Mille Feuille

Side Table.

25 3/4 Sir John of Burg, 13th Pullets
13 3/4 Saddle of Mutton, Ho of Venison
5 1/4 Gallin aux Foyes, Hashed

The King, The Queen
Princess Augusta, Duchess of Gloucester
Prince Ernest, Sir Falkland
Sir Brownlow, Sir Brownlow
Sir de l'Isle, Sir Hill
Sir Erroll, Sir Erroll
Sir St. Dunlop, Sir Dunlop
Sir J. Nicholls, Sir Nicholls
Sir G. Hamilton, Mr. Whaley
Sir J. Keppell, Mrs. Keppell
Sir H. Drummond, Miss Wilson
Sir A. Barnard, Miss Drummond
Sir C. Sturton, Miss Sturton
Sir J. Watson, Miss Eden
Sir H. Sumner, Mr. Henderson
Col. Maddox, 2 Field Officers
Capt Curzon, Dr. Davies
Mr. Wood, Mr. Whaley

12 Luncheon.

9 3/4 R^o Mutton, 21st Chickens
Soup, 12 Sautés
Mutton Cutlets
1 Tricassée de Poulets
Escallopes de Truandean
Jelly & Pastry

12 Equeries.

9 1/2 R^o Mutton, 11th Sowl.

2 Sir de l'Isle.

10 R^o Mutton, 11th Sowl.

1 13th Sowl.

2 Sir Falkland.

7 1/2 Ribs of Lamb

Duchess of Gloucester.

5 1/2 Lamb Cutlets.

14 Sir H. Taylor.

5 Sir de l'Isle.

5 1/2 Leg, 1 Sowl R^o.

19 Sir Erroll.

14 Mutton

2 11th Sowl.

Stock.

5 1/2 Veal, 18 Beef
20 3/4 2 Sir de l'Isle of Mutton
3 Fowls R^o - 20 Rump of Beef
22 3/4 Leg of Veal - 1 Turkey, 2 Pheasants
2 Liver - 1 Spare Bone.
32 Calves Feet.

Comptrollers.

Soup, Stewed Beefsteaks
28 R^o Mutton
12 3/4 Sou of Veal & Bacon.
2 Shoulder of Mutton

Dressers.

Soup, Hashes
9 1/2 R^o Mutton, Eggs & Bacon

Housekeepers.

Soup, R^o Sowl.
11 1/4 R^o Mutton, Eggs & Bacon

Master Cooks.

Soup, Stewed Steaks
25 3/4 R^o Mutton
12 3/4 Sou of Veal & Bacon.
2 Rasted Shoulder of Mutton

15 3/4 R^o Mutton, 13th S. Pantry
7 3/4 " 5 C. Room
5 1/2 " 4 S. C. Waives
10 3/4 " 5 C. Portus
9 3/4 " 5th Men
9 1/2 " 5 Consciencey
13 3/4 " Hall
12 R^o of Lamb, 11th Sowl.
1 Beefsteak Pie
18 3/4 Mutton - 12 Extra Pastry

Their Majesties Dinner, Tuesday, Nov. 29th

Potages

2 Cressy
2 Rochefort de Faisan

Poissons

St. Pierre Enquilles
Solles

Prelèves

17/4 Beef Allemande
2 Poulardes Braizes
10/4 Sigot de Mouton
1-2 Sardines
Chapon Braize Piqués

Entrées

5/3 Cotelettes de Veau
Filets de Poisson
Pieds d'agneau
2 Fressau de Poulets
2 Perdrix Braizes
2 Blanquette de Faisan
2 Tricassie de Poulets
3 Salmie de Gibier

Rots

1 Poularde, Harve Parthe.

Prelèves

Boudin Soufflé

Entremets

1 Potted Meat
Salade
Macaroni
Huites au Gratin
Celeri
Tetrisi
Sprouts
Choufleurs

Gelée de Fruit,
Gelée Mosaïque
Crème au Citron
Crème à la Reuze
Vol au Vent
Gâteau de Pommes
Croscents avec Amandes
Nattes en Feuilletage
2 Paniers

Side Table

20/4 Sir John of Beef
17/4 Saddle of Mutton
1/4 Gallimaufrey 13th Pullets
9/4 Leg of Mutton
10/4 A. B. Beef 3 Suet Pudd.

The King The Queen
Princess Augusta Duchesse of Gloucester
Prince Ernest Mrs Wynn
Sir Enoll Madlle d'Este
Sir de S'Este Mrs Mitchell
Sir Brownlow Mrs Wilson
Sir S. Hamilton Sr S. Bathurst
Sir M. A. Fox Sr S. Bathurst
Sir J. Watson Sr W. Brownlow
Sir A. Bernard Mr Stewart
Sir C. Sheraton Sr Enoll
Sir W. Sumner Sr Saltmarsh
Mr Stewart Mrs Eden
Mr Davies Capt. Curzon
Mr Hudson

Tuesday, Nov. 29th 1830

12 Luncheon

Soupe 2 R. Chutneys
15/4 R. Beef
4 Mutton cutlets

Jelly & Pastry

12 Equeries

11 R. Beef 1 R. Sowl

10 S' de l'Isle

17/2 R. Beef 1 R. Sowl

R. Goose Fish

1 R. Saltmarsh

1 R. of Mutton 1 Sowl

Duchess of Gloucester

2 R. Partridges

14 Sir H. Taylor

10 Mutton 1 Sowl

8

19 Sr Enoll

17 Beef 8 Mutton

11 Mutton 10 Suet

2 Chutneys to R.

Stock

52/4 Veal 16th Beef

17/4 2 R. of Mutton

3 Sowl's R. 24 Suet

17/4 Breast of Veal 3 Suet

Comptrollers

Soupe 15 2 Irish Stew
26 R. V. B. Mutton
15/4 A. B. Beef 3/4 Suet Pudd.
12/4 Fillet of Veal

Dressers

Soupe Fish
17 R. Mutton & Irish Stew

Housekeeper

Soupe Fish R. Sowl
11 R. Mutton 6th Irish Stew

Master Cooks

Soupe Fish
26/4 R. V. B. Mutton
15/4 A. B. Beef 3/4 Suet Pudd.
15/4 Fillet of Veal 3/4 Irish Stew

22/4 R. Beef 13 S. Pantry
9/4 Mutton 5 C. Room
9 R. Beef 4 C. Halls
15/4 2 C. Porters
11/4 2 P. Men
8/2 5 Confectionary
69/4 Hall
17/4 Mutton
10/4 18 Band
15 A. B. Beef
20/4 12 Extra in the Pans

Their Majesties Dinner Wednesday Dec^r 30th 1836.

12 Potages.
 2 Hochepot de Poulets
 Crème d'orge
 2 Fese de Veau

Poissons.
 Turbot Salmon
 Soles Smelts. 52/2

Pêlés.
 20/4 Cote de Boeuf. 24
 Dindon Bouilli. Dindon Rôti. 1

Entrées.
 5/2 Cotelettes d'agneau
 5 Filets de Lapreaux
 Croquettes de Homard
 3 Sauté de Volaille
 2 Sauté de Sausons
 1 Filets de Volaille
 3 Sauté de Grouse
 3 5 Sausons Filets de Volaille Piqués
 20/2 1/2 Sauté Fricandeau à l'oseille
 1 1/2 Sauté Nes de Veau Piqués
 3 Sauté Filets de Venison
 3 1/2 Sauté Salmie de Sibie
 2 Poulets recoupiés
 1/2 Sauté Tenereus de Veau
 Filets de Solles
 1 Blanquette de Volaille

Rôts.
 B^{te} Dame, Hares, Seal

Entremets.
 2 Fricassie Sprouts
 Salade Celou
 Ham Toasts Salsise
 Macaroni Choufleurs
 Hachis au Sautin Tommes de Veau
 Omelettes Celou

Gelée de Ponce. Crème de Saut
 Vin Traises
 Volau Vent. Proper Mungu
 Sureau Parisienne. Biscuit
 Paniers Garnis
 2 Proper Pieces

Side Table.
 Sir John A. De... 1 R^{te} Surtby
 Ladyes of Mutton. Wth of Venison
 Salmiaufry. Patis à la Rine
 B^{te} Pullet. Hth of Venison

The King. The Queen
 Prince Ernest. Princeps Augusta
 La Brownlow. Duches of Gloucester
 La Enroll. St. Bathurst
 La de l'Est. St. Bathurst
 La J. Russell. St. Enroll
 La Colmanham. St. Brownlow
 La Hill. St. Saltland
 La Sansowen. Mth Anley
 La Glenely. Madle d'Est
 La Denman. Miss Wilson
 La Palmerston. Miss Mitchell
 Sir J. Lambeth. Miss Wynyard
 R^{te} Hon. J. Rice. Miss Eden
 Wth Bathurst. Sir J. Watson
 Sir S. Hamilton. Sir A. Darnley
 Sir H. Mansfield. Sir C. Thorton
 Wth Lau. Sir H. Sumner
 Sir J. Reynolds. Capt. Curzon
 Sir W. Chway. D^{te} Davies
 Wth Anley. Wth Mutton

Wednesday. Nov^r 30th 1830

12 Luncheon.
 Soup R^{te} Mutton
 2 R^{te} Chickens Soup
 Mutton Cutlets. Cold Saut
 Emence. Jelly of Pastry

12 Equeries.
 9/2 R^{te} Mutton R^{te} Saut
 8 St. de l'Est
 10/2 R^{te} Mutton R^{te} Saut
 1 R^{te} Pheasant Fish
 2 St. Saltland
 6/2 R^{te} Port
 10 Extra Luncheon
 5/2 Mutton Cutlets Salmie
 1 R^{te} Saut. 1 Cold Saut Ham
 Duches of Gloucester
 R^{te} Wth of Mutton
 11 Sir H. Taylor
 5/2 Wth of Mutton
 10 Beef 9/2 Port
 St. Enroll
 2 R^{te} Saut
 10/2 Port
Stock.
 59/2 Veal 1/2 Beef
 19/2 2 Wth of Mutton
 3 Sauts to R^{te} off. 1/2 Saut
 10 Leg of Mutton
 15/2 Beef 9 Sausage Meat
 6 Mutton - 2 Mutton Saut

Comptrollers.
 Soup Fish
 18/2 Wth of Mutton
 16/2 R^{te} Wth of Port. Sausages
 24/2 Curry of Veal

Dressers.
 Soup Sausages
 R^{te} Mutton R^{te} Saut

Housekeeper.
 Soup Sausages
 5/2 R^{te} Port 1 R^{te} Saut

Mass. Cooks.
 Soup Sausages
 25/2 R^{te} Wth of Mutton
 15 R^{te} Wth of Port
 3/2 Port Chop. Curry of Veal
 19/2 R^{te} Wth of Port. J. Pankyp
 5/2 " C. Room
 7 " Hth Maids
 9/2 " C. Porters
 5/2 " P. Men
 1/2 " Confectionary
 68/2 " Hall
 76/2 Mutton
 13/2 R^{te} Port. Band
 2 R^{te} Saut
 R^{te} Wth of Port. Pastry

Meat &c. Consumed from the 1st to the 30th of November 1836

30 Royal Table	884	625 7/16	Beef	
30 Larders	852	7458 1/2	Mutton	
30 St. & L. St. Mear?	240	267 1/2 3/4	Veal	
30 Sir H. Taylor	420	688	Lamb	
26 J. & Groll	154	370	Suet	
18 W. Saltlands Mear?	76		Calves Liver	30
30 Comptrollers	920	174 1/9	" Feet	308
30 Dressers	120		" Heads	57
30 Housekeepers	200		" Sweetbreads	26
30 Master Cooks	936		" Brains	8
30 Silver Pantry	390		Cowails	9
30 Coffee Room	150		" Heads	2
30 Housemaids	120		Lamb's Feet	63
30 Coal Porters	180		Marrow Bones	10
30 Pumpkin	180			
30 Confectionary	150			
30 Hall	2890			
22 Band	395			
30 Extra	350			
	<u>9868.</u>			

Poultry

Pullets	68
Fowls	354
Chickens	227
Pardings	118
Pheasants	154
Partridges	50
Wagtails	16
Woodcocks	62
Lark's doz.	30
Wild Ducks	16
Turkeys	19
Grouse	15
Goblets sets	10
Snipes	21
Plovers	8
Geal	10
Capons	4
Pigeons	6
Rabbits	5

Fish

Codfishes	58	8 ⁰⁰
Herrings	135	288 ⁰⁰
Shad's etc.	50	8
Whitings	130	78
Loosers	58	"
Soles	132	121
Salmon's etc.	60	"
Smelts	259	"
Turbots	7	"
Cysters. etc.	92	1
Crabs	7	"
Prawns	700	"
Doreys	8	"
Shrimps etc.	17	"
Woodcocks	2	"
Mullet	38	"
Perch	10	"
Eels etc.	12	"
Flounders	24	"
Trulls	2	"

Game &c. Received from the 1st to the 30th of November 1836

1 st	2 B ^o Cocks	New Forest	12 th	2	M ^r of Censon	Richmond
	2 Pheasants	"		3	Haunches	"
	7 Partridges	"	15 th	5	B ^o Partridges	M ^r Garding
	1 Woodcock	"	17 th	20	Hares, 10 Pheasants, 11: 3: Park	"
	17 Snipes	"		3	Partridges, 10 Rabbits	"
	4 Hares	"		4	Does	Bushy
	2 " "	Needwood		5	Pheasants, 3 Hares, Needwood	"
	5 Pheasants	"		1	Pheasant	Crown Wood
	9 do	Richmond		4	Partridges	"
	1 Hares	"	19 th	3	Hares	Hampton Ct
3 rd	1 Trud Salmon	M ^r Davies		1	Pheasants	Richmond
	16 Hares	Windsor P. Park		8	Hares, 2 Woodcocks	"
	12 Pheasant & 10 Rabbits	"		3	do 9 Snipes	New Forest
	0 B ^o of Partridges	M ^r Garding		4	Woodcocks, 2 Pheasants	"
	2 " "	Crown Wood		10	Hares	W. 3: Park
	1 " "	"		4	Pheasants	"
5 th	2 Pheasants	Bushy		4	do 2 Hares	New
	5 Hares	"		8	Partridges	M ^r Garding
	4 " "	Hampton Ct		1	Heaver	Richmond
	1 Buck	Richmond		2	Haunches of Roe	D. of Montrose
	10 Partridges	M ^r Garding	20 th	4	Pheasants, 2 Hares	Needwood
7 th	1 Hunted Hare	B. Hunt	22 nd	5	B ^o of Partridges	M ^r Garding
	1 Box of Pears	Lea Barnard		3	do Pheasants	W. Hill
8 th	36 Hares	Windsor P. Park	23 rd	2	do Hares	Needwood
	5 Pheasants	"	24 th	22	Hares, 12 Rabbits	W. 3: Park
	4 Partridges, 2 Woodcocks	"		10	Pheasants, 3 Partridges	"
	4 B ^o of Grouse	J. Pannure			Drawn	J. Hill
9 th	1 Pheasant, 2 Hares	Needwood	20 th	2	Cygnets	D. of Norfolk
10 th	1 B ^o of Grouse	D. of Gloucester		5	Pheasants	New Forest
	5 " Partridges	M ^r Garding		3	Partridges, 5 Woodcocks	"
	1 Pheasant, 3 Hares	Richmond		18	Snipes	"
11 th	5 Pheasants	New Forest		3	Does	Bushy
	5 Partridges, 5 H. Cocks	"		2	do	Richmond
	25 Snipes, 1 Hare	"		4	Hares	Hampton Ct
12 th	13 Hares, 4 Pheasants	Bushy	30 th	8	do 2 Pheasants	W. 3: Park
	1 " "	Hampton Ct		2	B ^o Black Game	Sir H. Taylor
	16 " "	W. 3: Park				
	1 Woodcock, 14 Rabbits	"				
	5 B ^o Partridges	M ^r Garding				