

LEDGER



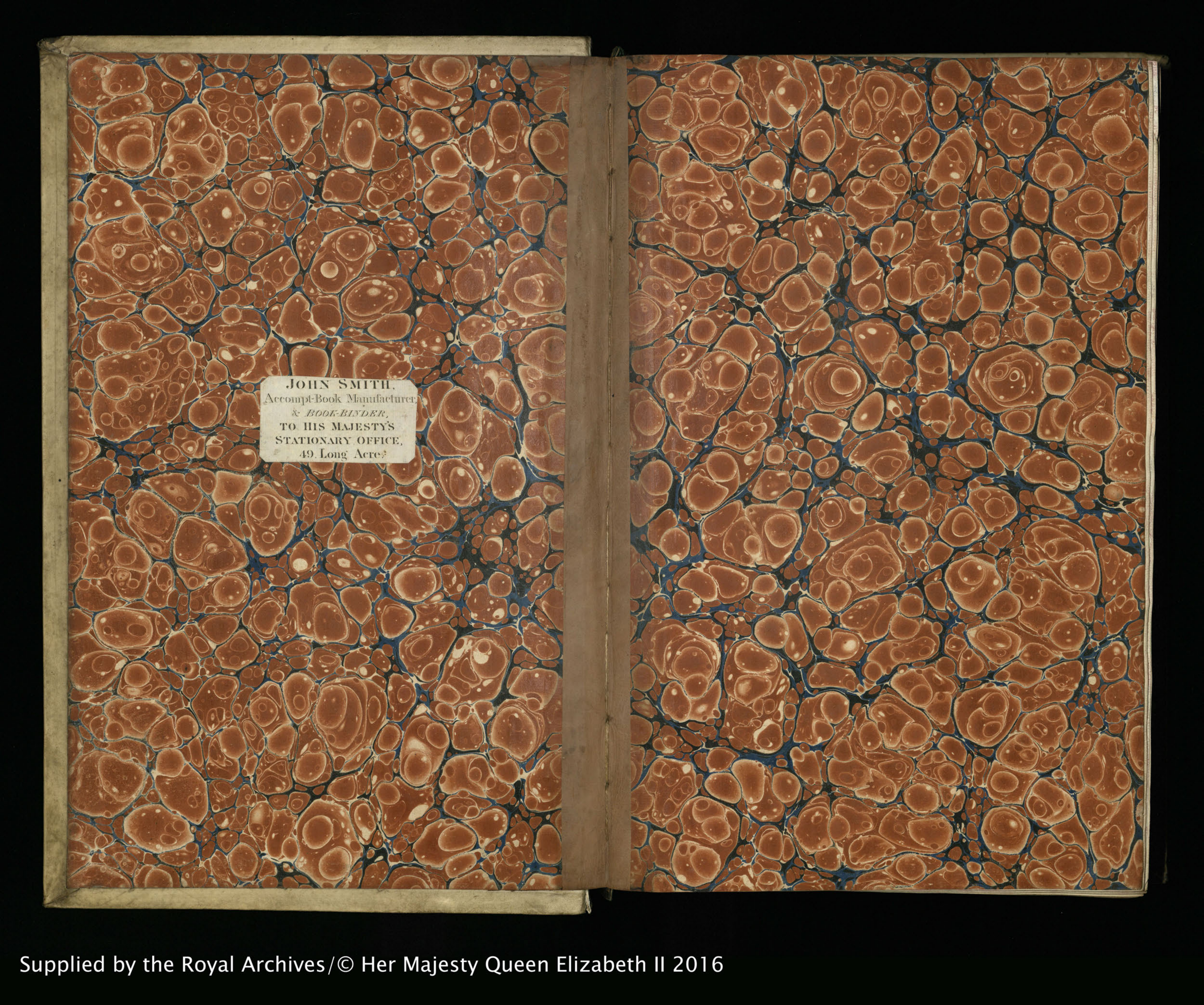
1834-37

Ledger

1834

-1837

JAMES
S. M. M.

The image shows the inside cover of a book, featuring a marbled paper pattern. The pattern consists of irregular, rounded shapes in shades of brown and cream, separated by thin, dark blue lines. The overall effect is a dense, organic, and somewhat cellular texture. A small, rectangular, cream-colored label is pasted onto the left side of the cover, containing the following text:

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

MRH/MRHF/MENUS/MAIN/MIXED/20

①

Thursday February 20. 1824 Their Majesties Dinner

Potages	12	Compsoelles
16 Mouton à l'orange		Soup Wash
Salsonne	13	à Beef
Peysons	14	à Mutton
Sauzon Smells	15	
Selles	16	Master Cocks
Reloves		Soup Wash
15 Coulotte de Boeuf	17	à Beef
2 Poulardes Braizé	18	à Mutton
Entrées		
1 Cotolettes d'agneau	1	M ^r Mason
2 Poulards decoupe	5	à Mutton
12 Pieds d'agneau		
Sauzon 1 Triscandau à la sautelle		Stocks
Proté	18	Seal
24 Sardis	19	Beef
1 Poularde	20	Relict of Seal
Reloves		
Mouton de Cabinet		
Soufflé à l'orange		
Entrées		
Salade d'houars		
Maccaroni		
16. Dames 2 Mardons à la sautelle		
Celeri stiva		
Selec de vin		
Charlotte des Dames		
Saute de Fruit		
Cotolettes à la creme		
Duffet		
20 1/2 Sir loin of Beef		
10 1/2 China Mutton		
1 Galamouss		
Wobled Pullet		

Friday February 21. 1824 Their Majesties Dinner

Potages		Gateau allemande
2 Rochepot de Poulard		Cotolettes massique
Crema de ris		Duffet
Peysons		15 1/2 Sir loin of Beef
Maccaroni Selles		15 China of mutton
Smells		2 Galamouss
Reloves		Potes de valaille
13 1/2 Sauge de veau Duchannelle		
2 Poulards Braizé et Sauge		
Entrées		
12 Cotolettes de mouton		12 Turcheon
4 Nouvelles de veau		2 it Chickens
3 Sante de volaille		15 1/2 Mutton
Purce de volaille		Escallops de Lincandou
Selles de marlans		Amirons de volaille
Sauzon 2 1/2 Bid de veau pique		Cotolettes de mouton
2 Escallops de mouton		Bussin Sella Soufle
Proté		
2 Navars		1 The King
1 Poularde		2 The Queen
Reloves		3 Duke of Gloucester
Daba		4 Sir Falkland
Soufflé		5 Sir Falkland
Entrées		6 Sir P. Sidmer
Stann Foods		7 Sir Sidmer
Stutres au gratin		8 Sir J. Fitz Clarence
Potes massé		9 Sir J. Fitz Clarence
Salspis		10 Sir Clinton
Celeri à la sautelle		11 Miss Drayot
Pommes de terre friss		12 Miss Wilson
Crema au bison		13 Miss D. Coste
Selec d'orange		14 Miss Hudson
Pommes à la Flambe		15 Sir H. Whessly
Aragnettes de ris		16 Sir W. Tremanthe
Folan vent d'abricots		17 Sir J. O. Knier
Disant à la Chambille		18 Sir L. Seymour

February 21st 1834

12	Comptrollers	
	Soup	Fish
11	White Mutton	Wash
12	To B Beef	
7	Irish Stew	

2	Dressers	
	Soup	Fish
2	W. Mutton	Wash

20	Master Cooks	
	Soup	Fish
10	W. Mutton	Wash
12	To B Beef	Suet Pudding
7	Irish Stew	

1	M ^r Mason	
1	Wife Duck	

14	Pages	
10	Beef &c	3 Mutton &c

18	Footmen	
12	Beef &c	3 Mutton &c

6	Gate Posters	
7	Seq of Mutton	

36	Stock	
	Veal	13 Beef
17	W's Mutton	Fowls &c
12	Sillet of veal	

February 22nd 1834

12	Comptrollers	
	Soup	Wash
8	W. Mutton	Wagon
10	Sillet of veal	
5	Wheat Pie	

2	Dressers	
	Soup	Wash
8	W. Mutton	Wheat Pie

20	Master Cooks	
	Soup	Wash
22	W. & B Mutton	Wagon
10	Breast of veal	
5	Wheat Pie	

1	M ^r Mason	
	Mutton chops	

25	Stock	
	Veal	Fowls &c
12	Beef	17 1/2 W's Mutton
15	Suet	12 1/2 Beef

Saturday February 22nd 1834 Their Majesties Dinners

2	Potages	
	Quene de Neuf	
	Creme d'orge	
	Poissons	
	Saumon	Solles
	Smolles	Scote

2	Relives	
	Arlette de Neuf	
2	Poularde Braize	

5	Entrees	
	Arlette d'agneau	
	Blanchette de volaille	
	Fendrons de veau	
12	Arrets d'agneau	
3	Pates de mouton	
	Cabillauds au Pommes de terre	
	Arquettes de volaille	
2	Poulardes coupes	

1	Pates	
	Poularde	
5	Ploues	

	Relives	
	Souffles en Darioles	
	Moussin au vermicelle	
	Entramees	
	Macaroni au gratin	
	Salade de Poissons	
	Omelette roularde	
	San hales	
	Coleri stiva	
	Asperges	
	Salade de vin	
	Salade maraschino	
	Wotauvent de poires	
	Gateau mille feuilles	
	Salades en feuillage	
	Choux quille	

	Croque a la meze	
	Gateau pates	
	Purree garnie	
	Purree garnie	
	Ruffet	
21	Su boue of Beef	
18	Chine of mutton	
5	Galantines	

11	Souffles	
	Soup	2 1/2 Chickens
7	W. Mutton	
	Pates d'agneau	
	Arlette de mouton	
	Escallops de veau	
	Purree Solles Souffle	

1	The King	
2	The Queen	
3	Pr. Carol	
4	Pr. Carol	
5	Pr. Sadron	
6	Pr. Blunton	
7	Sir G. Sadron	
8	Mrs. Dagot	
9	Miss Wilson	
10	Miss Sturson	
11	Dean of Hereford	

Sunday February 22 1834 Their Majesties Dinner

Potages
 1^{re} Soupe de veau au ris

Poissons
 Solles Cabillaud

Relaves
 1^{re} Quartier d'agneau roti
 2^{de} Poulardes Fraize

Embrees
 6^{re} Cotelettes de mouton
 Branches de veau
 Pates de veau
 Emmees de volaille

Pots
 1^{re} Poularde sauce Macapoe

Relaves
 Saupres a la Flamande

Embremes
 Pottes meat
 Epinards
 Salade de vin
 Vol au vent de fruit
 Croisicants Charutiller
 Cotelettes a la Venezienne

Puffet
 20^{re} Six pain of veau
 17^{re} Choux of mutton
 16^{re} Galamanfres
 1^{re} Pates de volaille

10 Turcheon
 Soupe 2^{de} et Chickens
 11^{re} Beef
 Cotelettes de mouton
 Soudrons de veau
 Blanquette de volaille
 Partry Selly Soufle

14 Comptroller
 Soupe 2^{de} et Souls
 10^{re} et Beef Souques
 12^{re} et Mutton W. Sauce Pudding

2 Dressed
 Soupe 1^{re} et Souls
 7^{re} et Beef Bacon

20. Master Cooks
 Soupe 2^{de} et Souls
 13^{re} et Beef Bacon
 15^{re} et Mutton W. Sauce Pudding

1 M^{re} Semmatt
 4^{re} Leg of mutton
 Stock
 15^{re} et Beef 10^{re} et Mutton
 12^{re} et Beef 10^{re} et Souls
 1^{re} et Souls 10^{re}

1^{re} The King
 2^{de} The Queen
 3^{de} Miss Dagot
 4^{de} Miss Wilson

Monday February 24 1834 Their Majesties Dinner

Potages
 Purse de veau
 2^{de} Hochepot de Poulets
 Creme d'orge
 Poissons
 Cabillaud Saumon
 Solles Truilles

Relaves
 1^{re} Liact de mouton
 2^{de} Culotte de veau
 3^{de} Poulets Fraize
 4^{de} Pate de Poulets

Embrees
 11^{re} Cotelettes d'agneau
 Purse de veau
 12^{re} Pieds d'agneau
 13^{re} Saute de volaille
 Solles de Solles
 Cotelettes de veau
 Saute de veau
 Purse de volaille

Pots
 1^{re} Poularde sauce Macapoe
 2^{de} Soupe
 3^{de} Soupe
 4^{de} Soupe
 5^{de} Soupe
 6^{de} Soupe
 7^{de} Soupe
 8^{de} Soupe
 9^{de} Soupe
 10^{de} Soupe
 11^{de} Soupe
 12^{de} Soupe
 13^{de} Soupe
 14^{de} Soupe
 15^{de} Soupe
 16^{de} Soupe
 17^{de} Soupe
 18^{de} Soupe
 19^{de} Soupe
 20^{de} Soupe

Pots
 1^{re} Poularde sauce Macapoe
 Soupe
 Pates de veau
 Cotelettes de veau

Embremes
 Salade de Poissons
 Panaches au pain
 Canapies d'archois
 Cotelettes sautees
 Patisseries
 Asperges

Wardons a la mouche
 Epinards
 Salade de vin
 Salade de myrtil
 Creme de framboises
 Creme au cafe
 Cotelettes de Pommes
 Colimacons
 Saute d'abricot
 Lait au gencise
 Panier garni des ancinques
 Panier garni de Cotelettes

Puffet
 20^{re} Six pain of veau
 18^{re} Choux of mutton
 16^{re} Galamanfres
 1^{re} Pates de volaille

1^{re} The King 19^{re} Lt Westmorland
 2^{de} The Queen 20^{re} Miss Wemyss
 3^{de} Princeps Augusta 21^{re} Lt Howe
 4^{de} Duchess of Kent 22^{re} Lt Howe
 5^{de} Duke of Cumberland 23^{re} Lt. Wemyss
 6^{de} Duke of Sussia 24^{re} Lt. Cowder
 7^{de} Duke of Glister 25^{re} Lt. Wemyss
 8^{de} Duke of Dorset 26^{re} Lt. Wemyss
 9^{de} Lt. Grant 27^{re} Lt. Wemyss
 10^{de} Lt. Wemyss 28^{re} Lt. Wemyss
 11^{de} Lt. Wemyss 29^{re} Lt. Wemyss
 12^{de} Lt. Wemyss 30^{re} Lt. Wemyss
 13^{de} Lt. Wemyss 31^{re} Lt. Wemyss
 14^{de} Lt. Wemyss
 15^{de} Miss Dagot
 16^{de} Miss Wemyss
 17^{de} Miss Wemyss
 18^{de} Miss Wemyss

February 24. 1834

Suncheon
 1 1/2 Chickens Sandwiches
 15 Comptrollers
 Soup Wash
 12 1/2 Mutton 1/2 Meat Pudding
 7 1/2 Mutton chops 2 1/2 Veal & Bacon
 2 Drovers
 Soup Wash
 7 1/2 Mutton 1 1/2 Chicken
 20 Master Cooks
 Soup Wash
 11 1/2 Mutton 3 1/2 Meat Pudding
 12 1/2 Soup of veal Bacon
 1 Mr. Mason
 Shoulders of Lamb
 14 Pages
 15 Mr. D. Beef 2 Mutton
 18 James Cookmen
 12 1/2 Mr. D. Beef 2 Mutton
 10 1/2 Mutton 12 Queens Cookmen
 6 1/2 Do 2 Lute Porters
 3 1/2 Do 2 House Holders
 14 1/2 Do 3 Boardwalkmen
 9 1/2 Do 10 Peasmen Porters
 3 1/2 Do 5 Collar Men
 9 Do 4 Sampelighers
 10 1/2 Do 6 Silver Painters
 2 Do
 2 1/2 Soup of veal {Dance 12
 Stock
 Veal 2 Fowls 11
 Beef 12 1/2 Feet
 1 Veal Mr. Sumner

February 25 1834

12 Comptrollers
 Soup Fish
 12 1/2 Mutton Wash
 12 1/2 Mr. D. Beef Suet Pudding
 2 Drovers
 Soup Fish
 2 1/2 Soup Mutton
 20 Master Cooks
 Soup Fish
 22 1/2 Mr. D. Mutton Wash
 12 1/2 Mr. D. Beef 2 1/2 Suet Pudding
 15 Dance
 14 Beef 11
 Stock
 40 1/2 Veal 2 Fowls
 12 Beef 13 1/2 Mutton
 6 1/2 Mutton Upholsterers
 10 Do Comptrollers
 9 1/2 Do Table Deckers

Tuesday February 25 1834 Their Majesties Dinner (4)

Potages
 2 Mouton à l'orange
 Crema de ris
 Poissons
 Turbot Smelts
 Solles
 Belevés
 5 1/2 Poissone de Broief
 2 Poulardes Braizé
 Entrees
 4 1/2 Cotelettes d'agneau
 11 Crevettes de veau
 Blanquette de volaille
 Cabillaud au choucroute
 2 Poulets de coupe
 Tendrons de veau
 7 1/2 Escallops de mouton
 Emme de volaille
 Rôts
 Poularde à la Saupé
 Belevés
 Soupe de Franchijon
 Soufle à l'orange
 Embremés
 Patten meat
 Salade de Poissons
 Choux au fromage
 Saucis
 Celeri étuvé
 Asperges
 Salade de vin
 Salade de maraschino
 Crema à la flamande
 Crema de Kirsou
 Solan sent de fruit
 Chococates

Graze meringues
 Biscuit de Savoie
 Buffet
 22 1/2 Six loins of Beef
 13 Chime of mutton
 11 Galanmaufes
 Quarters of Lamb
 12 Suncheon
 Soup 2 1/2 Chick
 11 1/2 Beef
 Cotelettes de mouton
 Emme de volaille
 Croquettes de volaille
 Poudry Solly Soufle
 1 The King
 2 The Queen
 3 Duke of Gordon
 4 Duchess of Gordon
 5 La Denbigh
 6 St. Denbigh
 7 St. Falkland
 8 La Falkland
 9 St. Rushmore
 10 Miss Dagot
 11 Miss O. Coste
 12 Miss Wilson
 13 Miss Knudson
 14 St. Clinton
 15 St. Falkland

Wednesday February 26. 1834. Their Majesties Dinner

Potages	Satou allmande
Faubonne	Satou mille fruit
2 Pies et Poulets	Buffet
Poissons	19 ^e Sir John of Beef
Lusbot	Polles
Lolles	19 ^e Sir John of mutton
Baleves	20 ^e Salsamander
Coulottes de Boeuf	Haunch of venison
2 ^e Poulardes Breizy	" Punchoon
Carpres	Soup
20 ^e Cotelettes de mouton	2 ^e Sir Wicksou
2 ^e Pies d'agneau	4 ^e Mutton
Lante de Serrre	Cotelettes de mouton
Dumors de Boeuf	Commence de volaille
Sardons de veau	Cascallops de Boeuf
Crispiss de poulets	Passy Jolly Soufle
Dats de Boeuf	
Pures de volaille	
Pots	
Luspes	
Poulardes	
Baleves	
Charlotte de Pommes	
Dandin de Cabinet	
Embremets	
Pottes avoat	
Macaroni	
Kruisres au gratin	
Polsijs	
Celeri	
Spinards	
Lilee de vin	
Lilee de moycaud	
Blanc de Pommes	
Creme au chocolat	
Fruite de Fruit	
Salouidie en feuillage	
	1 The King
	2 The Queen
	3 Princeps Augustarum
	4 Duke of Gloucester
	5 La Howe
	6 La Howe
	7 La Bingham
	8 La Bingham
	9 La Howard
	10 La Noel
	11 La Noel
	12 Mrs Weston
	13 La Falkland
	14 La Falkland
	15 Mrs D'Este
	16 Mrs Russon
	17 Mrs Frymason
	18 Sir St Wheatly
	19 Sir St Rowland
	20 Queen of Kensington
	21 La Robinson

February 27. 1834. (5)

12 Comprollers	Soup	Wash	12 Comprollers
Soup	Wash	15 ^e Beef	Wash
12 ^e Sir W. Mutton	Bacon	16 ^e Beef	Wk Fire Pudding
20 ^e Breast of Veal		20 ^e Sir W. Mutton	
5 ^e Meat Pie		5 ^e Liver & Bacon	
Drepsid		Drepsid	
Soup	Wash	Soup	Wash
20 ^e Sou of Mutton		20 ^e Sir Beef	
Liver & Bacon		Liver & Bacon	
20 ^e Master Cooks		20 ^e Master Cooks	
Soup	Wash	Soup	Wash
22 ^e Sir Mutton	5 ^e Meat Pie	17 ^e Sir Beef	Wk Fire Pudding
5 ^e Irish Stew		11 ^e Sir Mutton	
1 ^e Mr. Mason		Liver & Bacon	
Shoulder of Lamb		Mr. Mason	
14 ^e Pages		7 ^e Mutton chops	
11 ^e Sir Beef	9 ^e Sir Mutton	1 ^e Mr. Summell	
18 ^e Sirs Footmen		7 ^e Beef	
19 ^e Sir Beef	2 ^e Sir Mutton	Stock	
Gata Pasted		24 ^e Veal	3 ^e Fowls
4 ^e Leg of Mutton		13 ^e Beef	15 ^e Sir Mutton
Stock		18 ^e Sir Beef	17 ^e Mutton
20 ^e Veal	2 ^e Fowls		
13 ^e Beef	12 ^e Sir Mutton		
18 ^e Wards			
9 ^e Mutton	11 ^e Sir Beef		

Thursday February 27 1834 Their Majesties Dinner

Potages
Creme de ris
Salsissis

Poissons

Relieves

- 2 Paulardes Braisee
- 3 Quartier d'agneau roti

Embrees

- 1 Cotelettes d'agneau
- 2 Carvelles de veau
- 2 Tritteaux de volaille
- 1 Croquettes de volaille

Pots

- 1 Paulardes
- 1 Quatreling

Relieves

- 1 Croquettes de ris
- 1 Soufle a la reine
- 1 Embreess

- 1 Pommes de terre frites
- 1 Salsissis
- 1 Salce de vin
- 1 Volau vent

Buffet

- 20 Sir Loin of Beef
- 19 1/2 Chums of mutton
- 20 Galanaufray
- 19 1/2 Dates de mouton

10 Luncheon

Soupe 2 is chickens

9 1/2 is Beef

Coccolops de ris de veau

Coccolops de Bœuf

Cotelettes de mouton

Pastry, Sallay, Soufle

- 1 The King
- 2 The Queen
- 3 Lt. Dundas
- 4 Lt. Dundas
- 5 Lt. Falkland
- 6 Lt. Falkland
- 7 Miss Wilson
- 8 Miss Sturson
- 9 Lt. Drummond
- 10 Lt. Drummond

Friday 28th February Their Majesties Dinner

Potages

Chickens 2 Poulets au ris

Porrois Fautonne

Poissons

Amulet Solas et especes fites

Maqueriaux

Relieves

- 1 Soupe de veau pique
- 2 Paulardes braiz au ris
- 2 Poulets grillés aux champignons
- 20 1/2 Culotte de boeuf aux legumes

Entrées

- 3 Ris de veau piques
- 3 Pieds d'agneau a la poulette
- 12 Petit de volaille piques
- 3 Petits de solas

Chickens 3 Poulets decoups aux pois et asperges

Co. Jais 3 Deux de boeuf aux legumes

Petits Petits de mouton dressé

Saute de volaille

Croustade avec jus de volaille

19 1/2 Cassole au ris a la finnoise

Poupton de saumon

Chartreuse avec tendrons

Pots

- 2 Cornards Sauvages
- 5 Pluviers 1 Paulardes

Relieves

Soufle

Pommes au ris

Entrées

Sea Cales

Salsissis

Carotons a la maille

Asperges

Potted Meat

Steutes au gratin

Salade Romane

Steum Tocot

Panier

Panier

Selle de vin

Selle de noyau

Chartreuse de pommes

Uracotom de fruit

Vol au vent

Yatou boveise

Yatou a Neapolitain

Turbin a la Chantilly

Buffet

- 22 Sir Loin of Beef 1/2 Galinades
- 19 1/2 Saddle of mutton 1/2 Haunch of Venison
- 1 Petits Petits a la reine

- 1 The King 15 Sir G. Paget
- 2 The Queen 17 Mr. B. Paget
- 3 Princess Augusta 18 Col. Hall
- 4 Duke of Richmond 19 Col. Ponsonby
- 5 Duke of Richmond 20 Sir W. Drummond
- 6 Marquis of Epsom 21 Miss Wynyard
- 7 Marchioness of Conyngham 22 Lady Dalrymple
- 8 Earl of Orkney 23 Miss Weston
- 9 Countess of Orkney 24 Miss Johnston
- 10 Lt. FitzGibbon 25 Miss Wilson
- 11 Lt. Falkland 26 Miss Marianne
- 12 Lt. Falkland 27 Mr. d'Orléans
- 13 Princess Compton 28 Sir H. Wheatley
- 14 Sir P. Sidney 29 Lt. Sidney
- 15 Sir P. Apperson

Friday 28th February 1834

12 Sunchon
 Soup 2 R. Chickens 1/2 P. Mutton
 Mutton cutlets 2 scallops de ris de veau
 Mutton Chicken Poulet P. Beef
 Pastry jelly Souffle
 2 Dresser's room
 Soup
 20th R. Sirin of mutton 1 P. Poul
 12 Comptroller's room
 Soup fish
 15th Saddle of mutton
 14 Fillet of veal & Bacon
 20 Mutton
 Soup
 20th Mutton
 15th Sirin of veal & Bacon
 1 M. Mason
 Mutton chops
 1 W. Jewett
 30th Sirin of mutton
 Stock
 45th Veal Souffle & Off
 14 Beef 15th Mutton
 30 Brand of the Royal Horse Guards
 33 Mutton

Meat &c Consumed in the Month of February 1834

195 The Royal Table 13
 140 The Sunchon 13
 26 Dresser's room 13
 163 Comptroller's room 13
 242 Master Cook's room 13
 84 Brand 4
 302 Extra's 13
 1152

Proef 1070
 Mutton 1370 1/2
 Veal 887 1/2
 Lamb 38 1/2
 Suet 42
 C. Sirin 5 1/2
 Mutton 9 1/2
 C. Head 1
 C. Pains 10
 C. Sweetbread 12
 C. Feet 66
 Lamb's feet 78
 Dr. of H. Lamb 2
 Mutton D. 5
 Mutton D. 3
 Cox Tails 9
 3429 3/4

Poultry

Pullets 20
 Fowls 49
 Chickens 64
 Veal 3
 Sardings 28
 Boardings 32
 Snipes 2
 Woodcocks 1
 Wild ducks 5
 Poulardes 9
 Sarks 24
 Ducks 3
 Plovers 11
 Ringout lbs 2
 Trustees 2

Fish

Turbot 3
 Smelts 114
 Lobsters 14
 Sole 38
 Shrimps gills 5
 Scate lbs 20
 Codfish Sla 24
 Crabs Pints 1
 Salmon lbs 37 1/2
 Mackerel 23
 Whiting 8

Saturday 1st March 1834

12 The Luncheon
Soup 2^d Chickens 8^d Mutton
Croquettes de volailles Bœuf
Côtelettes de mouton Omelette de légumes
Pastry jelly Soufflé

2 Dressers toom
8^d Mutton
9 Comptrolles toom
Soup
15^d Saddle of mutton 7^d Mutton Chop

Stock
2 Fowls & off

Wednesday 5th March 1834

The King's Luncheon
2 Fowls for Sandwich

14 Kings Footmen
17^d Beef 7^d Mutton

14 Kings Pages
14 Beef 10 Mutton

4 Gate Porters
7^d Mutton

3 Ser. St. Taylor
8^d Mutton Chop

Wednesday 12th March 1834

The King's Luncheon
2 Fowls for Sandwiches

14 Kings Pages
15^d Beef 11^d Mutton

14 Kings Footmen
14^d Beef 8^d Mutton

4 Gate Porters
8^d Beef

3 Ser. St. Taylor
9 Mutton Chop
1 Beef

Wednesday 19th March 1834 Their Majesties Dinner

Potages

Julienne
Crème d'orge

Poissons

Saumon

Soles et epinolans

Rélevés

pump 25^d Culet de bœuf
Whiskens 2 Poullets au langue

Entrées

milk 1 Cotelettes d'agneau
fillet 4 Petits Pates dressé

Tricandean a l'osille

Lentils pot 12 Pates d'agneau a la perulette

Rots

Ducks 2 Canetons 1 Poularde

Rélevés

Soufflé a la vanille Choulette Pommes

Entrémets

Epinards

Huites au gratin

Pain roti au jambon

Haricots verts

Fel au vent

Tourtelettes a la crème

Selée de vin

Crème Parisienne

Buffet

15^d Six Loins of Beef

15^d Saddle of mutton

4^d Galimouphy

Stock

30^d Veal 17^d Mts of mutton

15^d Beef 2 Fowls & off

15^d Fillet of Veal

10 The Luncheon
Soup 2^d Chickens 7^d Mutton
Côtelettes de veau Cotelettes de mouton
Pastry jelly Soufflé
2 Dressers toom

Soup
7^d Mutton 1^d Fowl
20 Mast Crooks

Soup
15 Mutton 10^d Veal & Bacon
15 The Comptrolles toom

Soup
12^d Fillet of veal Bacon

15^d Saddle of mutton
14 Kings Pages

14^d Beef 10^d Mutton
18 Kings Footmen

10^d Beef 9 Mutton
4 Gate Porters
9 Mutton

1 The King 5 The Queen
2 Lord Denbigh 5 Marchioness Westmoreland
3 Lady Denbigh 7 Duke of Gloucester
4 Miss Paget 8 Miss Boyle

Thursday 27th March 1634

Their Majesties Dinner

Potages
 Chicken 2 Mulligotannys / Chut 2 Risot Poulets
 Cox Saits 3 Quodex de boeuf / Job 3 Scabates d'oe
Poissons
 Turbot / Soles
 Saumon / Smelts
Mellées
 Rump 25 Culotte de boeuf
 Culetts 2 Poulardes braisies
 Quarters 20 Bœuf d'agneau piqués
 Larding 21
 P. Fowl 17 Saon rôt / S^e Espagnol au vin
 Larding 15
Entrées
 M^e 1 Cotelettes d'agneau panies
 Rabbits 5 Filets de lapreaux
 M^e 10² Cotelettes de veau
 Lamb 4 12 Pieds d'agneau
 Larding 1 Tricardou au l'osille
 S^e d'oe 3³ Ris de veau piqués
 Larding 3³
 Fowl 3³ Filets de volailles piqués
 Larding 6 Filets de monten piqués
 Ducklings 2 Vanctens decoupez aux yeux d'asperges
 Chicken 2 Poullets decoupez au ris
 Fowl 3 Saute de volailles
 Fowl 3 Filets de volailles aux truffes
 Ragout 1 Croustade a la financaise
 Charhouse avec tendrons
 Porpiston de melans
 Herons 12 Noissettes de veau
 Fowl 1 Casserole au ris
 Filets de soles
 fillet 4² Petits Patis de boeuf decouze
 W. Coats 4 Saloni de heras
 Chicken 4 Filets de volailles
 Tendrons de veau
 Pigeons 6 Filets de pigeons

Rots. & Recassines
 Capon 1 Poulardes
 W. Coats 4 Recassines / Fowl 2 Pintardes
Mellées
 Pommes Portugaise / Poudin Croises
 Conquette Soufle / Porioche
Entrées
 Potted Game
 Salsada de poisson
 Macaroni
 Carottes d'andares
 Scabates au gratin
 Tricardou a la pelle
 Asperges
 Scal Cotes
 Salsifs
 Epinards
 Haricots verts
 Pommes de terre
 2 Pica montis
 4 Paniers garnis
 Mentiques
 Jachettes
 Spatoux peulz
 Puits d'amour
 Vol au vent
 Gâteau a la russe
 Gâteau de mille feuilles
 Souste a l'orange
 œufs a la rige
 Cotelettes d'abruto
 Darioles
 4 gelés
 4 Crèmes

Thursday 28th March 1634

Puffes
 49² Six Loins of Beef
 37 Sackles of mutton
 Cranches of mutton
 53 Spulimaupey / Fowl 1 Patis a la laine
 Stock
 15² Beef / 15² M^e of mutton
 5² Fowl / 4² E. feet
 3 Fowls & off
 1 The Queens Sundheon
 1 A Chicken
 8 The Ladies Sundheon
 1 A Chicken / 2 Mutton Croops
 3 Trussers toom
 Soup
 6² Beef / 1 A Fowl
 17 Comptrolers toom
 Soup
 6² Mutton / 5² Poxstake Pie
 15² Beef / 9 Fresh New
 20 Master Cooks
 Soup
 15² Beef
 19² Mutton / 8 Fresh New
 15 Kings Pages
 15² Beef
 10² Mutton
 18 Kings Footmen
 22² Beef / 10 Mutton
 12 Queens Footmen
 15² Beef / 7 Mutton
 4 Gate Portes
 16² Beef
 6 Housemaids
 5² Beef

4 Marshallmen
 7² Mutton
 8 Yeomen Portes
 14² Beef
 24 Yeomen of the Guard
 10² Beef / 20² Mutton
 5 Cellarman
 12² Beef
 7 Samplights
 7² Beef
 12 Silver Pantry
 17² Beef
 6 M^e of mutton
 8² Beef
 7 Confectionary
 8² Beef
 4 Fallow Deers
 9² Beef
 30 Band of the Royal Horse Guards Blue
 31² Meat

Names of Persons to Dinner on the 20th March 1834

- | | |
|-------------------------|-------------------------|
| 1 The King | 27 Duke of Argyll |
| 2 The Queen | 28 Duke of Norfolk |
| 3 Prince of Wales | 29 Lord Brougham |
| 4 Duchess of Saxe | 30 Lord Hill |
| 5 Prince Liwen | 31 Lord Palmerston |
| 6 Princess Liwen | 32 Lord J. Russell |
| 7 Prince of Saxe | 33 Lord Rippon |
| 8 Prince of Prussia | 34 Sir J. Graham |
| 9 Mr. Gessloff | 35 Mr. Elliot |
| 10 Lord Althorpe | 36 Duke of Richmond |
| 11 Lady Althorpe | 37 Duchess of Richmond |
| 12 Lady G. Fitzroy | 38 Lord R. Grosvenor |
| 13 Earl of Carlisle | 39 Sir W. Bouverie |
| 14 Countess of Essex | 40 Col. Hill |
| 15 Lord A. FitzClarence | 41 Col. Bouverie |
| 16 Lady Westmorland | 42 Sir A. Bouverie |
| 17 Miss Boyle | 43 Sir H. W. W. W. |
| 18 Sir H. Taylor | 44 Lord Melbourne |
| 19 Mr. Stanley | 45 Sir C. Grey |
| 20 Baroness Compton | 46 Sir J. Keble |
| 21 Sir W. Sturton | 47 Sir G. Seymour |
| 22 Col. Seymour | 48 Lady R. Grosvenor |
| 23 Lord Denbigh | 49 Lady Denbigh |
| 24 Baron de Polignac | 50 Count de Polignac |
| 25 Baroness de Polignac | 51 Countess de Polignac |
| 26 Earl of Westmorland | 52 Mr. St. John |
| | 53 S. Stanger |

Friday 21st March 1834

- 9 Luncheon
 Soup 2^d Chicken 15th Beef
 Mutton cutlets Croquettes
 Emince de volailles
 Pastey jelly & Souffle.
 2 Dresses torn
 Soup
 1 Mutton Chicken
 3 Mutton Cocks
 4 Mutton Cocks 5th Mutton
 11 Compottions torn
 11th Sea of mutton
 7 Mutton Cocks

Monday 24th March 1834 Her Majesty's Dinner at Bushey

- Potages
 Poulets au ris
 Duxes de boeuf
 Poissons
 Turbot Sole et Epaulons file
 Maquereaux
 Piléris
 Culettes de boeuf
 Poulardes au ris
 Quartier d'agneau roti
 Entrées
 Cotelettes d'agneau
 Cotelettes de mouton a la creve
 Poulets aux poires et asperges
 Croustons de volailles
 Saute de volailles
 Filets de mouton
 Petits Pates de mouton
 Pucierres a l'oseille
 Filets de volailles piques
 Pucierres de poulet
 Pieds d'agneau a la poulette
 Tendrons de veau
 Rots
 Piqueur Croustons
 Poulardes
 Piléris
 Poulardes de cabinet
 Soufflé
 Entrées
 Asperges
 Epaulons
 Haricots verts
 Sea Cakes
 Petits game
 Salade of fish
 Ham Toast

- 1 The King
 2 The Queen
 4 Carl Blount Howe
 9 5 Children
 10 March Westmorland
 11 Mr. Weston
 12 Mr. Weston junr
 13 J. B. FitzClarence
 14 Lord Althorpe
 15 J. B. Bingham
 17 J. A. Christie
 18 Sir W. Sturton
 19 Sir A. Bouverie
 20 Miss Boyle
 21 J. F. FitzClarence
 22 Col. Bouverie
 23 Luncheon
 Soup 4 Chicken
 D'ofham
 Croquettes
 Pucierres de poulet
 Culettes of Lamb
 Pastey jelly
 Soufflé
 Patis a la reine
 Galinaufy
 Stock
 Poul
 Poul
 23 Luncheon
 Soup 4 Chicken
 D'ofham
 Croquettes
 Pucierres de poulet
 Culettes of Lamb
 Pastey jelly
 Soufflé
 Patis a la reine
 Galinaufy
 Stock
 Poul
 Poul

Monday 24th March 1834

1 M^{rs} Cook
 Bacon
 2 Miss Phipps
 1/2 of lamb
 1/2 Comptroller's room
 1/2 Veal
 Bacon
 Mutton
 30 Hall
 Beef
 Mutton
 25 Board of the 17th Janes
 Meat

Wednesday 26th March 1834

The Kings Luncheon
 2 Birds & Off
 3 Sir J. Taylor
 8 Mutton chops 1 Bird &
 14 Pigeons
 11 1/2 Veal 9 1/2 Mutton
 14 Potmen
 14 1/2 Beef 3 1/2 Mutton
 4 G. Potmen
 8 1/2 R. Beef

Meat &c Consumed in the Month of March 1834

90 The Royal Table 3
 33 Luncheon 5
 75 Comptroller's room 5
 41 Dressoir room 5
 48 Meat Cooks 4
 55 Board's 2
 307 Extra's 6
 649

Beef 5238
 Mutton 442
 Veal 159 1/2
 Lamb 20
 1/2 of lamb 2
 Whse of 2
 L. feet 44
 L. feet 24
 C. Head 1
 Cox Soles 3
 Pot bread 3
 Veal Kernels 12
 1175 1/2

Poultry

Fowls 30
 Chickens 25
 Poulards 2
 Ducklings 4
 Sausages 20
 Lillies 4
 Pullets 2
 Rabbits 5
 P. Fowl 1
 Pigeons 6
 W. Cocks 8
 Snipes 8
 Goose 1
 Capon 1

Fish

Trubets 1
 Lobsters 5
 Salmon lbs 15
 Whiting 7
 Cods lbs 5
 Soles 7
 Sandels 50
 Mulllets 8
 Scote Fish 1

Polages
 2 Pastus
 2 à la reine
 2 Primitannice
Poissons
 2 Turbot Solles
 2 Saumon Smells
 2 Houlles
Relaves
 2 1/2 Crottes de Veuf
 2 1/2 Poulardes Braize
 2 1/2 Langue de veau pique
 2 1/2 Veuf d'agneau
Entrées
 15 2 Cotelettes de veau
 2 Cotelettes d'agneau
 10 Filets de Lapereaux
 12 Filets de Perons
 2 1/2 Escalivade à l'azelle
 2 1/2 Filets de volaille pique
 2 1/2 Pis de veau pique
 2 1/2 Filets de veau pique
 2 1/2 Saute de volaille entouffes
 2 1/2 Comards decoupe
 2 1/2 Saute de volaille concombres
 2 1/2 Poullets decoupe
 2 1/2 Chausseuse de poissons
 2 1/2 Crustade en pain
 2 1/2 Chausseuse de poissons
 2 1/2 Pates de mouton
 2 1/2 Pieds d'agneau
 2 1/2 Blanquette de volaille
 2 1/2 Saumon de veau
 2 1/2 Filets de Solles
 2 1/2 Cotelettes d'agneau
 2 1/2 Filets de Lapereaux
 2 1/2 Pieds d'agneau

Cotelettes de poissons
 Escalivade à l'azelle
 Pis de veau pique
 Poullets decoupe
 Comards decoupe
 Chausseuse de poissons
 Pates de mouton
 Chausseuse de Lapereaux
 Crustade en pain
Pots
 2 1/2 Veau Saute 1 Poulardes
 2 1/2 Grosse 2 Ducklings
 2 1/2 Perons 2 Chausseuse
 2 1/2 Relaves
 2 1/2 Veau de cabinet
 2 1/2 Pommes à la portugaise
 2 1/2 Poule d'indes
 2 1/2 Poultes de jambons
Entrées
 2 1/2 Saute d'houards
 2 1/2 Soups de Hommes
 2 1/2 Cornettes
 2 1/2 Macaronis
 2 1/2 Escalivade à la gelée
 2 1/2 Croustilles
 2 1/2 Suspenses
 2 1/2 Houards veuf
 2 1/2 Espinacs
 2 1/2 Pommes de terre frites
 2 1/2 Salis
 2 1/2 Pottes meat
 2 1/2 Gelée de paires
 2 1/2 Gelée de framboise
 2 1/2 Gelée d'orange
 2 1/2 Gelée de macarons
 2 1/2 Crème à l'abricot
 2 1/2 Crème à la vanille
 2 1/2 Crème de noyau

2 1/2 Crème de fruit
 2 1/2 Pol au vent
 2 1/2 Saumon persien
 2 1/2 Disant et macarons
 2 1/2 Saumon mille feuilles
 2 1/2 Saumon et macarons
 2 1/2 Cotelettes
 2 1/2 Saumon solais
 2 1/2 Cotelettes mouton
 2 1/2 Soupe Pures
Puffet
 2 1/2 Soups de Veuf
 2 1/2 Soups de mouton
 2 1/2 Galamanes
 2 1/2 Pates à la reine
 2 1/2 Perons
Stock
 2 1/2 Veuf 4 Soups de
 2 1/2 Pauf 10 Soups de mouton
 2 1/2 Veuf 5 Soups
 2 1/2 Veuf for Soups
 2 1/2 Veuf for Soups & Potters

His Majesty's Dinner
Potages
 2 1/2 Crème d'oeuf
Poissons
 2 1/2 Saumon
 2 1/2 Smells
Relaves
 2 1/2 Solles de mouton roti
 2 1/2 Poullets Braize et Saumon
 2 1/2 Entrées
 2 1/2 Cotelettes d'agneau
 2 1/2 Pis de veau pique
 2 1/2 Blanquette de volaille
 2 1/2 Poullets decoupe
Pots
 2 1/2 Ducklings
 2 1/2 Poularde
Relaves
 2 1/2 Soups à la Crème
Entrées
 2 1/2 Soups eggs
 2 1/2 Macaronis
 2 1/2 Espinacs
 2 1/2 Suspenses
 2 1/2 Gelée de vin
 2 1/2 Soups de cerises
 2 1/2 Perons

April 23. 1834

Buffet
 47/2 Six loaves of Bread
 39 Chickens of Mutton
 1 Salsanapes
 2 Pates de volaille
 Branches of venison

Her Majesty's Dinner

Potages
 Creme de ris
 Poissons
 15/2 Sole de merion
 2 Poultes de Langue
 Relaves

Entrées

1 Cotelettes d'agneau
 19/2 Tricardes au l'oeille
 Pates de volaille
 Blanquette de volaille
 Pots

1 Poularde
 1 L'oeil de Gooze
 Relaves

Entrées

Asperges
 2 Soups de Fleaves
 Gelée de vin
 Sol au vent

10 Poissons

April 24. 1834

Stock

29/2 Veal 2 Souls de
 18 Beef
 10/2 Mrs. Mutton
 30 Colours Salt
 30 Teal for Potlins
 1 1/2 1/2 Trimmings
 5/2 Six Lamb

Thursday April 25. 1834 Her Majesty's Dinner 15

Potages

1 Soufflet de Poultes
 3 Scobasis de ris
 Poissons

Relaves

1 Cotelettes de Bœuf
 2 Poulardes Breuze
 2 Pates de Poultes
 Trambon aux epinards

Entrées

1 Cotelettes d'agneau
 Pates de volaille
 Pices d'agneau
 Tricardes au l'oeille
 Nisettes de veau
 Filets de merlans
 1 Pates de Bœuf
 Croquettes de volaille
 Filets de venison
 Poultes decoupe
 Blanquettes de volaille
 4/2 Pates de Bœuf
 Pots

1 Poularde
 1 Gooze

Relaves

1 Boudin de cabinet
 Souffle au coises
 Entrées
 1 Pates de veau
 Tricardes de volaille
 Soups de Fleaves
 Cotelettes
 Sou Kale
 Nisettes de veau
 Asperges

Her Majesty's Dinner

1 Soufflet de Poultes
 Gelée de vin
 Gelée de nouveau
 Creme de Fruit
 Creme au chocolat
 Sol au vent
 Coteaux parisiennes
 Coteaux mille pits
 Poultes au mouton
 2 Gooze Pices

Buffet

2 Six loaves of Bread
 15/2 Chickens of mutton
 1 Salsanapes
 Pates a la reine

1 The King 19 Col. Seymour
 2 The Queen 18 Col. Howard
 3 Prince George 19 Genl. Fitzroy
 4 The Westmoreland 20 Mrs. Johnston
 5 The Devonshire 21 Genl. Seymour
 6 The Devonshire 22 The Belfast
 7 The Devonshire
 8 The Devonshire
 9 The Devonshire
 10 The Devonshire
 11 The Devonshire
 12 The Devonshire
 13 The Devonshire
 14 The Devonshire
 15 The Devonshire
 16 The Devonshire

April 24 1834

10 Punchon
 Soup 2^{1/2} Chickens
 5^{1/2} lb Lamb
 Escallops de Saucisson
 Cotelettes de mouton
 Escallops de veau
 Pastey Selly Soufle
 14 Comptrollers
 Soup
 6 lb Lamb
 15 Beef
 7 Mutton chops
 2 Dressed
 Soup 1^{1/2} Chicken
 5^{1/2} lb Beef
 20 Master Cooks
 Soup
 20 1/2 lb Mutton
 15^{1/2} lb Beef
 1/2 lb Fine Barding
 2 Marshmallows
 5^{1/2} Mutton
 15^{1/2} Pommery of the Swiss
 17 1/2 Mutton
 30 Veal 2 Fowls
 15^{1/2} Beef 15^{1/2} lb Mutton

April 25 1834

10 Punchon
 Soup 2^{1/2} Chickens
 12 1/2 Beef
 9 Cotelettes de mouton
 Pommery de volaille
 Escallops de veau
 Pastey Selly Soufle
 14 Comptrollers
 Soup
 15^{1/2} Chicken
 6 1/2 lb Lamb
 10 1/2 Beef Suet Barding
 2 Dressed
 Soup 1^{1/2} Chicken
 5^{1/2} lb Mutton
 20 Master Cooks
 Soup
 20^{1/2} 1/2 lb Mutton
 12 1/2 lb Beef
 1/2 Suet Barding
 2 Mops St. Sebastian
 1 1/2 Chicken
 1/2 Sparrows
 1/2 Suet
 Their Majesties Dined
 at Glesier House

April 26 1834

2 Punchon
 Soup 2^{1/2} Chickens
 5^{1/2} lb Mutton
 5 Escallops de veau
 10^{1/2} Cotelettes de mouton
 Pommery de volaille
 Pastey Selly Soufle
 2 Comptrollers
 Soup
 Sain of veal
 7^{1/2} Beef
 2 Dressed
 Soup 1^{1/2} Chicken
 5^{1/2} lb Shoulder Lamb

April 29 1834

10 Kitchan
 19 1/2 lb Beef

April 30 1834

20 Kitchan
 27^{1/2} Mutton

April 30 1834

11 Punchon
 Soup 2^{1/2} Chickens
 5^{1/2} lb Lamb
 16 Comptrollers
 15^{1/2} Beef
 10^{1/2} F. P. Lamb
 16^{1/2} Mutton Chops
 2 Dressed
 Soup 1^{1/2} Chicken
 8 1/2 Mutton
 20 Mutton
 Soup
 54^{1/2} Chicken
 16 Chicken
 14^{1/2} Breast of Veal
 11 Pages
 12 B. Beef 2 Mutton
 17 Fowls
 12 B. Beef 2^{1/2} Mutton
 1/2 Suet
 5 B. Beef
 1/2 Table Deckers
 6^{1/2} B. Beef
 1/2 Marshmallows
 9^{1/2} Chicken
 2 Fowls
 9^{1/2} Chicken
 46 Military Band & Soldiers
 11^{1/2} Beef
 11^{1/2} Mutton
 1/2 Mutton
 4^{1/2} Lamb

Wednesday April 30. 1834 Their Majesties Dinner

5 Tables 10 Potages
 4 Stabits d'ois
 4 Julienne
 2 Melligataunoy

Poissons

Carbot Salmon Petes Pomote Paste

Relieves

167/4
 5 Culettes de Boeuf
 10 Poulardes Blanche
 5 P. Dagnan Jote
 4 Ham & Jambon aux Epinards

Entrées

7 Corollets Dagnan Jam Grillie
 15 Sautes de Volailles
 4 Petite. Paties de Boeuf Chyze
 15 Filets de Potes P. Cardinal
 15 Pies de Veau Pique
 10 Petite Poulards de Coupe aux pois cypres
 5 Epicurade au Oseille
 5 Blanquettes de Volaille aux Concombes

Poti

5 Capons 12 Quails 10 Ducks
 12 Bannings
 4 Pigeons

Entremets

5 Petite Meat 4 Asperges
 5 Palade Homards 4 Homicot Verts
 5 Flowers Eggs 4 Epinards
 5 Macaroni 4 Asperges

St. H. Taylor's Table

Yonnade au Gratin Charcuterie
 Yonnade Traste Crustards
 Concoction Pate de Boeuf
 Brauns Souffles de Moutons

To the Officers of the Grenadier Guard Entremets King's Table

Yelu de Veau aux Herbes
 Yelu aux Marchons
 Creme d'abricot
 Creme d'abricot
 Vol au Vent d'abricot
 Biscuits - 2 Piece Montee
 Jus de Mouton
 Gâteau d'Anglais

Second Table

Pain de Jambon Pain de Jambon
 Gâteaux Cheseccakes
 Vol au Vent Jus de Mouton
 Gâteaux Biscuits
 Yelu de Veau Yelu de Marchons
 Creme d'abricot Creme de Veau
 2 Piece Montee

Third Fourth & Fifth Tables

5 Pain de Jambon
 3 Bannings
 3 Vol au Vent
 3 Gâteaux de la Reine
 3 Gâteaux de Mouton
 3 Yelu de Veau
 3 Yelu de Veau
 3 Creme de Veau
 3 Creme de Veau

Relieves

First & Second Tables
 Boucan de Conises
 Souffle d'Amour
 Third Fourth & Fifth
 Boucan de Conises
 Gâteaux de Brunswick

5 Potages

April 30. 1834

Her Majesty's Dinner

Buffet

11 1/2 Sir Denis of Beef 5
 2 1/2 Packs of Meat 5
 4 Hamlets of Venison 4
 Galimaufrey
 Poullet au Consommé
 Petite Patis a la Reine
 2 1/2 Leg of Veal (caper)

Rock

10 1/2 Beef 16 1/2 Veal
 8 Fowls, 1/2 Off
 2 Fowls, 1/2 Panachés
 4 Parcels of Veal
 5 1/2 Calves Feet
 2 1/2 Fillets of Veal
 2 1/2 Leg of Mutton
 2 1/2 Pheasant

- 93 Officers of the Grenadier Guards
 94 The King 112 Lord Brougham
 95 The Duke of Devon 113 Genl. M. Donato
 96 Sir G. B. Sutherland 114 Sir R. Taylor
 97 Sir J. Hay 115 Sir H. Taylor
 98 Sir F. Watson 116 Sir A. Bannard
 99 Sir J. Hill 117 The Duke of Gordon
 100 Major Genl. of the Ordnance Col. Mullenbar
 101 Adjutant General 119 Sir C. Thomson
 102 Capt. D. D. 120 Col. Townshend
 103 Dr. West Genl. 121 Col. Seymour
 104 Dep. D. D. D.
 105 Col. H. B. Lygon
 106 Col. B. P. Lygon
 107 Col. Hill
 108 First Officer in Waiting
 109 Col. Keate
 110 Col. Bowater
 111 Col. Woodburn

Potage

Julienne

Poissons

Salmon Pate

Relieves

P. Dagnan Jote
 Chicks 2 Chickens Orange au Jus

Entrées

Wk. Corollets d'Agneau au Feu
 Chicks 2 Petite Poulards de Coupe
 Petite Patis a la Reine
 Veal 1/2 Epicurade au Oseille

Poti

1 Goose 1 Poulard

Relieves

Souffle d'Amour

Entremets

12 Souffles d'Agneau
 Yelu de Veau
 Creme d'abricot
 Souffle de Veau
 Soufflets

Buffet

16 Chami of Mutton, etc.

Meat &c Consumed in the Month of April 1834

	Days		
288 The Royal Table	5	Beef	112 1/2
69 Luncheons	8	Mutton	116 1/2
106 Comptrolles	8	Veal	88 1/2
16 Dressers	2	Lamb	9 1/2
150 Mast-Cooks	8	Do Lamb	9
94 Bands	3	W ^h i D ^r	11
188 Expts	8	Breast D ^r	
<u>911</u>		C Feet	155
		Lamb Feet	52
		C Heads	
		W ^h iails	
		Su ^t 13 ⁰	26
		Veal Kernels	12
			3270 1/4

Poultry

Fowls	58
Chickens	54
Poulardes	3
Capers	2
Pullets	25
Quacklings	23
Partridges	10
Larks	69
Pigeons	32
Green Geese	4
Pra Geese	2
Pigeons lbs	7
Barnards	26
Plum Pigeons	198
Giblets	13
Quails	12

Fish

Trout	5
Salmon	31
Whiting	22
Salmon	14
Mullet	16
Prawns	300
Salmon lbs	52 1/4
Roast Fish	12 1/4
Smelts	138
Yarmouth Fish	1
Salmon Red lbs	8 1/4

Thursday May 1st 1834 Their Majesties Dinner

		Buffet
Chickens 2	Pâtés de Poulets	18 Sir Linn of Borgh
	Creme de Vie	15 1/2 Saddle of Mutton
		5 1/2 The Lamb Gateman for
		Pates a la Reine
	Peissons	
	Dory Salmon Sole Smelts	
	Relishes	
	Colette de Boeuf	Beef 2 Whi Mutton 28
Pullet 2	Poulardes Braize	15 1/2 Veal Fowls 1/2 off
	Jambon au Espinards	12 C Feet
Loaf 2 1/2	Longe de Veau a la Bechamel	
	Entrees	
Wh. A. L.	Colette de Veau Pan-frite	The King
Put 12	Pied de Veau	The Queen
+	Pate de Collette	Prince George
+	Macaroni a la Creme	Duke of Angouleme
++	Pate de Boeuf	Duke of Devonshire
Madame 3	Pate de Poulardes	Ed Hill
+	Blanquette de Collette	Ed. Spencer
+	Poulards de Coupe au Pap. Asperges	Ed. Alblenault
		Ed. Gore
		Ed. Clinton
		Ed. Westonsath
		Miss Gore
		Miss Hudson
		Sir J. J. J. J.
		Sir A. B. B. B.
		Sir W. W. W. W.
		Ed. Fitzclarence
		Ed. Fitzclarence
		Ed. Brownlow
		Ed. Clarendon
		Ed. Errol
		22 The Page of Honour
	Entremets	
	Roast Meat Asperges	
	Macaroni Blancet Verte	
	Florentine Eggs Pommes de Terre frites	

Family Dinners Wednesday May 7th 1834.

8 *Sandwich*
 Soup 2 *Pt Chickens*
 6 *Filet Lamb* 12 *P. Spp*

16 *Comphollers*
 Soup
 14 *W. S. Lamb*
 9 *W. Mut. Birds*

2 *Duckers*
 Soup *W. Duck*
 14 *Filet Lamb*

20 *Mass. Cooks*
 Soup
 20 *Chim. & Leg. Mut.*
 15 *W. B. Beef*
 12 *Poin of Meat. Bacon*

14 *Pt. Beef* 12 *Pages*
 7 *Mut.*
 8 *D.* 12 *Foolmen*
 12 *Pt. Beef*
 6 *"* 4 *G. Porter*

Mr. Gemmett
 5 *Filet Lamb*

Stock
 12 *Beef*
 20 *W. Mut.*
Parce Mr. Off
 14 *Mut.* 2 *Fowls* 7 *Off*

Thursday 8th May 1834 His Majesty's Dinner to the Knights of S. Patrick & S. Andrew

41 *Potages*
 1 *la Tortue* 2 *Poulets au ris*
 5 *Pintanille* 5 *Kabatis d'oe*
Poissons

Réglés
 21 *oulette de boeuf*
 2 *Poulardes crangis*
 1 *Seux de veau a la Godard*
 1 *Pacu piqué crangis*
Entrées

13 *Cotelettes de veau a la d'oum*
 5 *Filets de lapereune a la Maichal*
 1 *Cotelettes d'agneau*
 6 *Filets de pigeons panis grillé*
 3 *Sauté de volailles aux truffes*
 1 *Turandou a l'ozelle*
 3 *Sauté de volailles aux champignons*
 1 *Ris de veau piqués*
 1 *Charbon de légumes avec trandou*
 1 *Crustade avec sauce*
 1 *Charbon avec poisson*
 1 *Filets de poisson*
 12 *Pieds d'agneau a la poulette*
 2 *Poulets dressés aux pois d'asperges*
 2 *Canards dressés aux navets*
 1 *Tendrons de veau*
 1 *Blanquette de volailles aux concombres*
 1 *Pâtés de volailles boeuf dressé*
 12 *Oreilles d'agneau panis en coquilles*
 1 *Casserol au ris avec omelette*

Pots.
 1 *Cie* 1 *Poularde*
 12 *Kailles* 2 *Canards*
Réglés
 1 *Porcin de gingembre* 1 *Bonne Soligacis*
 1 *Soufflé aux oeufs* 1 *Canons frits*

Entrémets
 2 *Potted Meat*
 2 *Salade d'homards*
 2 *Picnasse a la gelée*
 1 *Macaroni*
 1 *Carnages d'anchoue*

24 *Ceufs de platiers*
 1 *Asperges*
 1 *Pommes de terre*
 1 *Kanuck veck*
 1 *Epinards*
 1 *Asperges*
 1 *Pommes de terre frites*
 1 *Gelée de vin*
 1 *Gelée de noyau*
 1 *Gelée mosaïque*
 1 *Gelée miraschine*
 1 *Crème de noyau*
 1 *Crème d'orange*
 1 *Crème de framboises*
 1 *Crème au café*
 1 *Pieu Monté*
 1 *Pieu Monté*
 1 *Meinone*
 1 *Poisson*
 1 *Gateau a la portaine*
 1 *Pot au lait d'abricots*
 1 *Panier*
 1 *Panier*
 1 *Panier*
 1 *Panier*

Muffet
 2 *Sir Loins of Beef* 1 *Galimoufy*
 2 *Saddles of Mutton* 1 *Pâtés a la russe*
 2 *Haunches of Venison*

Thursday 9th May 1834

Her Majesty's Dinner

10 The Luncheon
 Soup 2 Chickens 8^o W. Prof
 Mutton Cutlets
 Minced Chicken 3^o Escallops de veau
 Pastey Jelly Soufle

2 Dresser's room
 Soup 1 V. Fowl

9^o W. Prof Yorkshire Pudding
 Mast Cooks

10 Soup

11^o V. Prof

21 V. Mutton 10^o Loim of veal & Bacon

23 Comptroller's room
 Soup

9^o W. Prof

9^o V. Leg of mutton 4^o Suet & Bacon

30 Band
 14^o V. Prof 19^o Mutton

24 Yeomen of the Guard

28 W. Prof Yeomen Porters

8 W. Prof

10 W. Prof

4 Marshallmen

7 W. Mutton

17^o Veal 18^o Nbs of Mutton

15^o Prof 3 Bowls & Off

35 Cakes 11^o fillet of veal

14 Saddle of mutton

6 Potage
 julienne
 Poisson
 Mached 1 Sole
 Rôlées

9 Quartier d'agneau rôti

Chickens 2 Poulets braisés avec langue
 Entrées

10 1 Châchettes d'agneau farcies

1 Fowl 1 Petits Pâtés à la rème

Chicken 2 Poulets dorés avec point d'asperges
 Simons de veau

Rôti

1 Poitrine cuite & canotons
 Rôlées

Soufle aux carottes

Entrées

Salade homards

à la purgée

Tol au vent

Jelly de vin

Puffet

Saddle of Mutton 18 Pieces Eggs

1 Mrs Queen

2 Miss George

3 W. Wood

4 Miss Mitchell

5 Miss Wilson

6 Miss Hudson

Names of Persons who dined on the 8th of May 1834

Family Dinners 9th May 1834

The King
 Duke of Cumberland
 Duke of Devonshire
 Duke of Devonshire
 Duke of Norfolk
 Earl of Devon
 Lord Melville
 Earl of Sutherland
 Lord Foley
 Lord R. Grosvenor
 Sir H. Taylor
 Sir B. Wilson
 Sir C. Paget
 Sir W. Wood
 Earl of Moray
 Earl of Kinross
 2. Register
 Earl Charlment
 Lord Hardington

Earl of Aberdeen
 Marquis of Cambridge
 Marquis of Thomond
 Marquis of Salisbury
 Marquis of Orkney
 Earl of Warwick
 Earl of Essex
 Marquis of Blandford
 Marquis of Buckingham
 Lord Hill
 Sir W. Fremantle
 Sir H. Whistler
 Sir A. Bannard
 Sir G. Seymour
 Earl of Melbourn
 Earl of Courtenay
 Sir W. Pitt Rivers
 2. Pelanda
 Lord. 1. Fitzplumme

Dresser's room
 Soup fish
 6^o Loim of mutton 1 V. Duck
 23 Comptroller's room
 Soup fish
 15 Saddle of mutton
 9^o Quarter of Lamb 8 Rumpsteaks
 3^o Mast Cooks
 Soup fish
 33 V. Mutton 10^o Quarter of Lamb
 14^o Loim of veal Bacon

16^o W. Prof 8^o Mutton 20 Pages
 15^o V. 9^o V. 12 King's Footmen
 11^o V. 6 V. 12 Queen's
 11^o V. 6 V. 12 King's Footmen
 25 V. 14 V. 24 Yeomen of the Guard
 7^o W. Prof 11 Gate Porters
 7 V. 4 Lamp Lighters
 9^o V. 8 Marshallmen
 11^o V. 8 Yeomen Porters
 5^o V. 4 Coffee room
 10^o V. 8 Cellarman
 7 V. 4 Table Deckers
 6 V. 3 Housemaid's Table
 12^o V. 11 Confidery
 10^o V. 4 Housemaid's
 4^o Saddle of Lamb 1 Sabour in Trust
 22^o Fillets of veal 70 Quaintle Bands
 30^o Round of Beef
 4 Saddle of Lamb 1 W. Gough
 4 V. 2 Dinner room
 10^o W. Prof 10 Stablemen
 4^o Loim of Lamb 1 W. Jemmett
 Stacks
 Beef 100 Calves fat
 12^o Veal

Friday 9th May 1814 Their Majesties Dinner

The Ball Supper

8 Potages
 Crème d'orge
 Scabatis d'oeuf
 Poissons
 Saumon
 Sols
 Fillets of beef 5
 Chickens 2
 Neck 1
 Neck of lamb
 Chickens 24
 Pullets 12
 Goose 1
 Poularde 1
 Pâtés
 Boudin de Cabriot
 Continets
 Plovers Eggs 18
 Asperges
 Gelée de vin
 Tourte aux arins
 Puffet
 14th Suet of Mutton
 1. The King
 2. The Queen
 3. Prince George
 4. Mr Wood
 5. Earl of Orkney
 6. Miss Mitchell
 7. Miss Nelson
 8. Miss Hudson

18 Plates of Ham
 18 D of Souque
 18 D of Lobster Salades
 18 D of Tricassée Chicken
 12 D of Fatted Meat
 18 D of Galantines
 18 D of Stewed Eggs
 24 D of R^d Chickens
 8 D of Cornish of Quail
 5 D of Lamb Cutlets
 12 Dish of Richmanel Chicken
 6 Chicken Pie
 4 Ham
 6 Venison
 4 Fatted Game
 3 Rice & Herbs
 12 Parries
 48 Jellies
 12 Creams
 20 Pastries

Their Majesties Supper

Neck 1
 Breast 1
 Neck 1
 Breast 2
 Pullets 2
 Tricassée
 Souque
 Ham & Tricassée
 Richmanel Chicken
 Cornish
 Pastries
 Jellies
 Cream

26 or 27 Persons

Saturday 10th May 1814

Wednesday 14th May 1814

13 The Suncheon
 Soup
 2 Chickens
 1 Mutton
 8 Cotelettes de mouton
 Collops of veal
 12 Emince de volailles
 Pouletti Pie
 Pastry
 Jelly
 1 Souffle
 2 The Dresser
 5 Head of Lamb
 1 Mutton
 1 Comptrollees room
 Soup
 5 lbs of Lamb
 9th Mutton
 20 Mutton
 18th Mutton
 8 Mutton
 16th Leg of mutton
 1 Mutton
 6 Leg of mutton
 1 Mutton

Dressers room
 Soup
 1st Lamb
 1st Bowl
 19 Comptrollees room
 Soup
 9th D of Lamb
 9 Breakfast
 30 Mutton
 Soup
 18th Mutton
 9th D of Lamb
 11th Fillets of veal
 12 Pigon
 18th Mutton
 18th Mutton
 18th Mutton
 4 Gate Parkers
 6th Mutton
 4 Mutton
 6th Mutton
 4 Yeomen Parkers
 5th Mutton
 24 Yeomen of the Guard
 20th Mutton
 11th Mutton
 30 Mutton
 18th Mutton
 21 Mutton
 5th Leg of Lamb
 1 Mutton

Wednesday 14th May 1834 Her Majesty's Dinner to the Anti-Slavery

Her Majesty's Dinner

79	Potages à la Turque Pimentée Poissons Esturgeon de St. Pierre Turbot Saumon Sole F. hiale Rélèves	Filets de volailles à l'Indienne Sauté de volailles à la Malta Rots Cie Carilles Chapon Caneton Rélèves Pouche Soufflé Marron de Paris 2 Poucin à la malle Caneton frite
31 ²	Entrecôte de boeuf Poulardes braisées	Entrée Salade hollandaise Crevettes Pâté de Mouton Nœuds de Cœur Poussin à la gelée Macaroni Pain rôti au jambon Asperges Haricots verts Épinards Asperges Pommes de terre frites Salisifis Haricots verts Pice Monté Pice Monté Panic Panic Gelée de vin Gelée de fraises Gelée de Punch Gelée marseillaise Gelée de noyau Gelée marseillaise Gelée d'or Gelée d'orange Crème aux pistaches Crème d'ananas Crème de framboise
31 ²	Culotte de boeuf Poulardes braisées	Entrée Salade hollandaise Crevettes Pâté de Mouton Nœuds de Cœur Poussin à la gelée Macaroni Pain rôti au jambon Asperges Haricots verts Épinards Asperges Pommes de terre frites Salisifis Haricots verts Pice Monté Pice Monté Panic Panic Gelée de vin Gelée de fraises Gelée de Punch Gelée marseillaise Gelée de noyau Gelée marseillaise Gelée d'or Gelée d'orange Crème aux pistaches Crème d'ananas Crème de framboise
31 ²	Filet de veau à la bourgeoise Poulet d'agneau piqués Entrées	Entrée Salade hollandaise Crevettes Pâté de Mouton Nœuds de Cœur Poussin à la gelée Macaroni Pain rôti au jambon Asperges Haricots verts Épinards Asperges Pommes de terre frites Salisifis Haricots verts Pice Monté Pice Monté Panic Panic Gelée de vin Gelée de fraises Gelée de Punch Gelée marseillaise Gelée de noyau Gelée marseillaise Gelée d'or Gelée d'orange Crème aux pistaches Crème d'ananas Crème de framboise
31 ²	Cotelettes d'agneau panées Filets de pigeon en cotelettes Filets de mouton	Entrée Salade hollandaise Crevettes Pâté de Mouton Nœuds de Cœur Poussin à la gelée Macaroni Pain rôti au jambon Asperges Haricots verts Épinards Asperges Pommes de terre frites Salisifis Haricots verts Pice Monté Pice Monté Panic Panic Gelée de vin Gelée de fraises Gelée de Punch Gelée marseillaise Gelée de noyau Gelée marseillaise Gelée d'or Gelée d'orange Crème aux pistaches Crème d'ananas Crème de framboise
31 ²	Verdilles de veau Sauté de volailles Filets de volailles piqués Filets de volailles au jus	Entrée Salade hollandaise Crevettes Pâté de Mouton Nœuds de Cœur Poussin à la gelée Macaroni Pain rôti au jambon Asperges Haricots verts Épinards Asperges Pommes de terre frites Salisifis Haricots verts Pice Monté Pice Monté Panic Panic Gelée de vin Gelée de fraises Gelée de Punch Gelée marseillaise Gelée de noyau Gelée marseillaise Gelée d'or Gelée d'orange Crème aux pistaches Crème d'ananas Crème de framboise
31 ²	Ris de veau piqués Charlotte de légumes avec truffes Crevettes au jus	Entrée Salade hollandaise Crevettes Pâté de Mouton Nœuds de Cœur Poussin à la gelée Macaroni Pain rôti au jambon Asperges Haricots verts Épinards Asperges Pommes de terre frites Salisifis Haricots verts Pice Monté Pice Monté Panic Panic Gelée de vin Gelée de fraises Gelée de Punch Gelée marseillaise Gelée de noyau Gelée marseillaise Gelée d'or Gelée d'orange Crème aux pistaches Crème d'ananas Crème de framboise
31 ²	Pâté de mouton dressé Poulet de saumon Cailles braisées aux laitues Compote de pigeons Poulets découffés aux poix d'asperges Canards dressés aux navets Poussin de veau Blanchette de volailles	Entrée Salade hollandaise Crevettes Pâté de Mouton Nœuds de Cœur Poussin à la gelée Macaroni Pain rôti au jambon Asperges Haricots verts Épinards Asperges Pommes de terre frites Salisifis Haricots verts Pice Monté Pice Monté Panic Panic Gelée de vin Gelée de fraises Gelée de Punch Gelée marseillaise Gelée de noyau Gelée marseillaise Gelée d'or Gelée d'orange Crème aux pistaches Crème d'ananas Crème de framboise
31 ²	Pieds d'agneau à la poulette Cubotte de lapereaux	Entrée Salade hollandaise Crevettes Pâté de Mouton Nœuds de Cœur Poussin à la gelée Macaroni Pain rôti au jambon Asperges Haricots verts Épinards Asperges Pommes de terre frites Salisifis Haricots verts Pice Monté Pice Monté Panic Panic Gelée de vin Gelée de fraises Gelée de Punch Gelée marseillaise Gelée de noyau Gelée marseillaise Gelée d'or Gelée d'orange Crème aux pistaches Crème d'ananas Crème de framboise
31 ²	Petits Pâtés de boeuf assés Croquettes d'hollandaise Casserolette de ris avec emina Filets mignons à l'ortie Poussin à l'ortie Filets de mouton piqués	Entrée Salade hollandaise Crevettes Pâté de Mouton Nœuds de Cœur Poussin à la gelée Macaroni Pain rôti au jambon Asperges Haricots verts Épinards Asperges Pommes de terre frites Salisifis Haricots verts Pice Monté Pice Monté Panic Panic Gelée de vin Gelée de fraises Gelée de Punch Gelée marseillaise Gelée de noyau Gelée marseillaise Gelée d'or Gelée d'orange Crème aux pistaches Crème d'ananas Crème de framboise

Crème chocolatée Sol au vent d'abricots Sol au vent d'abricots Gâteau de mille feuilles Gâteau Parisienne Gâteau de mille feuilles Gâteau Parisienne Pâtisier en macarons Pâtisier en macarons Panic Panic Panic Panic Puffet 2 Su Louis of May 2 Sables of Mutton 2 Saucisses de Venison The Luncheon Soup Chickens 6 Mutton Cressonades de boeuf 7 Sables of mutton Poussin de poulet Casserolette of veal Pastry Jelly Soufflé Stock	7 Pintanice Poisson Saumon et Sole Rélèves Pâté d'agneau Poulets au jus Entrées Cotelettes d'agneau Poulets découffés aux poix Pâté à la Crème Entrée de volailles Rots Poularde Cie Rélèves Pouche Entrées Asperges Crevettes Sol au vent Gelée de vin Puffet 20 Saucisse of mutton Nœuds de Cœur
94 10 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69 70 71 72 73 74 75 76 77 78 79 80 81 82 83 84 85 86 87 88 89 90 91 92 93 94 95 96 97 98 99 100	1 The Queen 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69 70 71 72 73 74 75 76 77 78 79 80 81 82 83 84 85 86 87 88 89 90 91 92 93 94 95 96 97 98 99 100

Persons who dined on the 14th May 1834

May 15th 1834 Family Dinner

Mr. King
 Mr. W. G. G. G.
 Lt. Col. Watson
 Col. Woodburn
 Col. Shawe
 Col. Bentinck
 Col. Chaplin
 Col. Ameytagh
 Col. Short
 Col. Broadhead
 Col. H. Bentinck
 Col. Gooch
 Capt. Ashburnham
 Capt. Edington
 Capt. E. Hoop
 Capt. D. S. Paulk
 Sir W. W. Wynne
 Mr. Hunter
 Gen. G. G. G.
 Sir C. Morgan
 Earl of Cowart
 Earl of Courtown
 Col. Parker
 De la Roche
 Earl of Albion
 Col. H. W. W.
 Gen. W. F. F.
 Gen. L. H. H.
 Gen. Fuller
 Gen. G. G.
 Earl of Cork
 Col. Armstrong
 Gen. A. W.
 Gen. Peacock
 Gen. Morrison
 W. G. G.
 Mr. Wilson
 Gen. Jackson

Securus Club
 Col. Conyers
 Col. Brasseyll
 Gen. Pingle
 Col. Bannou
 Gen. Buller
 Gen. D. H. Taylor
 Mr. Simpson
 Col. Pinkie
 Gen. Bailey
 Col. Steele
 Lt. Danvers
 Lt. Holtburn
 Mr. G. Morgan
 Capt. Hartwright
 Gen. Sir C. Campbell
 Mr. de M. M.
 Col. Girardot
 Capt. Perry
 Gen. Sir J. Water
 Capt. J. Bentinck
 Gen. L. H. H.
 Col. Drummond
 Lt. Salway
 Mr. W. W. W.
 Capt. Hobhouse
 Earl of Munster
 Lt. Fitzclarence
 Capt. Shawe
 Lt. Forbes
 Hon. W. W. W.
 Col. Hamilton
 Col. Salmon
 Col. Woodford
 Col. Keate
 Col. Bowater
 Sir W. P. P.
 Lt. J. J. J.
 Sir J. J. J.
 Sir H. W. W.

Thursday 15th May 1834 Her Majesty's Dinner

52
 Potages
 Tortue
 Boulets au ris julienne
 Poissons
 Turbot
 Saumon
 Reliees
 Culotte de bœuf
 Paon rôti pique
 Filets de veau piqués
 Perce-aux-bras
 Entrées
 Coquillette d'agneau ponce
 Filets de lapereaux a la Maichol
 Coquillette de menton
 Saute de volailles aux cressons
 Filets de volailles aux champignons
 Filets de volailles au laitue
 Saute de volailles
 Ris de veau piqués
 Filets de volailles piqués
 Saute de volailles
 Pates de bœuf crues
 Poussin de sole
 Pates d'agneau
 Croquettes de ris de veau
 Filets de merlan
 Blanquette de volailles aux truffes
 Carilles aux tomates
 Compote de pivoines
 Canotons de tomates aux pois d'asperges
 Pates
 Reliees
 Mouton a l'Allemande Souffle
 Choux a Cabiolets Comillette soufflé

Entrimets
 Salade homards
 Asperges
 Fricassee a la gelée
 Potted Meats
 Macaroni
 Homards au gratin
 Crisp de pivoines
 Haricots verts
 Epinards
 Pommes de terre frites
 Potage
 Asperges
 Gelée de pivoines
 Gelée de fruits
 Gelée de noyau
 Gelée de veau
 Choucroute de pivoines
 Crème d'abricots
 Crème au chocolat
 Crème a la Vanille
 Pol au Vent
 Meringues
 Cathou a la russe
 Pates d'agneau
 Croquettes
 Parkettes
 Gelée de punch
 Gelée d'orange
 Gelée de café
 Gelée au citron
 Grosse Pie
 Grosse Pie
 Soufflet
 Sir-John of Prof 4 Galenmaufrey
 283 Saddle of mutton 12 Pates a la russe
 Blanch of Mutton

Names of Persons who dined on the 15th May 1834

- | | |
|----------------------------|--------------------------------|
| 1 The King | 30 Duke of Gloucester |
| 2 The Queen | 31 Prince F. of Savoy-Carignan |
| 3 Duchess of Kent | 32 Prince Scincino |
| 4 Duke of Wellington | 33 Duke of Buccleugh |
| 5 Duke of Devonshire | 34 Duke of Northumberland |
| 6 Duke of Exeter | 35 Duke of Gordon |
| 7 Duke of Somerset | 36 Duke of Sutherland |
| 8 Marquis of Winchester | 37 Marquis of Winchester |
| 9 Archbishop of Canterbury | 38 Archbishop of York |
| 10 Marquis of Conyngham | 39 Marquis of Conyngham |
| 11 Earl Howe | 40 Count of Howe |
| 12 Earl Denbigh | 41 Count of Denbigh |
| 13 Earl Cairnes | 42 Count of Cairnes |
| 14 Earl Carlisle | 43 Count of Carlisle |
| 15 Sir F. Bouverie | 44 Sir F. Bouverie |
| 16 Sir R. Grosvenor | 45 Sir R. Grosvenor |
| 17 Sir J. St. John | 46 Sir J. St. John |
| 18 Earl of Belfast | 47 Sir J. St. John |
| 19 Marquis de Lamballe | 48 M. de Lamballe |
| 20 Sir J. Kemble | 49 Sir A. Murray |
| 21 Sir M. Taylor | 50 Sir P. Sidney |
| 22 Sir W. Sturges | 51 Sir P. Sidney |
| 23 Sir C. Fox | 52 Mad ^{me} de Cast |
| 24 Miss Mitchell | 53 Miss Norton |
| 25 Sir J. Mans | 54 Sir C. Jenkins |
| 26 Sir J. Seymour | 55 Sir Hill |
| 27 Duke of Devon | 56 Mr. Howard |
| 28 Lord Althorpe | 57 Sir Althorpe |
| 29 | 58 |

Friday 16th May 1834

Comptrollers
Soup
9th Pot Leg Mus^t
15th Pump Steak

Dressers
Soup
4th Bro Faint

M^r Jernett
6 Loin of Mutton

Saturday 24th May 1834

10 Veal Stock for Sauce

Monday May 26th 1834 Her Majesty's Dinner to the Jockey Club

72 Potages
A la Tortue
A la Indienne

Poissons
Saumon
Mullards
Folles
Mousserel

Relaves
2 Poulardes Orange
Sambon aux spinarsis
29th Moutons de Bouff
Poulardes a la financiere

24 Veal 24 Filet de veau Bourgeoise
2 Poulardes en sauce de Broche

Antres

M^r 5th Cotelets D'agneau Pan fritte
6 Filets de Poissons en Cotelets
12 Pica D'agneau a la Fontets
Filets de Poissons
3 Sautes de Volaille aux Concombes
3 Ris de Flamme
3 Sautes de Volaille aux Truffes
Spicandean a la Reine
3 Filets de Volaille Rous
Filets de Mouton Rous
2 Filets Petits de Coupe aux Pois
2 Canards de Coupe aux Mautes

13th 9th Chateaux et Tendrons
Custarde en Pain et Gruise

10th 5 Chateaux de Poisson
Fowl 1 Simball au Macaroni en Saucier

12th 12 Macpotts de veau aux Pois
Fowl 1 Blanquette de Volaille aux Champignons

13th 12 Petite Pates de Bouff double
2nd 12 Croustilles D'agneau farcie en Croquette

2nd 8 Cailles a la Lettuce
6 Pigeons en Compote
Patis 5 Quenelle de Capreux
Boudin a la Reine
Fowl 3 Filets de Volaille
Oie 4 Filets de Volaille au Jus
Filets de Capreux a la Maitre d'Hotel
Tendrons de veau aux Pois

Poti
24 2nd 24 2 Ducks
2 Capons 1 Yeau

Relaves
Boudin a la Reine
Croustilles Souffle
Poussins
Spicandean Souffle au Cresson

Casseroles

2 Cops Jolly
2 Orana D^e
2 Huit D^e
2 Solyan D^e
6 Pommis garnis
4 Gateaux
2 Pices Montee
Cromi au Fraise
F. Pistache
D^e Apicot
D^e Allemande
2 Pot au Vent
2 Biscuits

Buffet

36th 2nd 2nd 2nd 2nd
36th 2nd 2nd 2nd 2nd
Hanches Vendon 2
Kicks D^e 2
4th Galimaufry Ham Spinach

Stock

16 Beef 108 Veal 14th 14th 14th
20th 20th 20th 20th 20th
68 C. Fowl

May 26th 1834

Entremets

Salade Homard	Asperges
Petite Meat	Hollandaise
Fricassade de Gelin	Pois d'Asie
Truand	Carte blanche
Maccaroni au gratin	Asperges
Flowers Eggs	Pois d'Asie
Anchovy Sauce	Asperges

Suncheon

11	
2	Soup
6	W. Mus ^{ts}

Comptrollers

12	
	Soup
12	Chine of Mus ^{ts}
1	Calves Head & Bacon
2	B ^d Wk Mus ^{ts}

Dressers

3	
	Soup
7	Chump of Veal & Bacon

Master Cooks

20	
	Soup
22	Chine & Leg Mus ^{ts}
1	Calves Head & Bacon
11	Loim of Veal
7	B ^d Wk Mus ^{ts}

M^r Gemmett

1	
16	Sho Lamb & H

16	The Military Band from Woolwich
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14	Mus ^{ts} & Lamb & H
----	------------------------------

4	Vis ^{ts} Peters
2	Marshalsmen
7	Mus ^{ts}
4	Mus ^{ts}

Her Majesties Dinner May 27th 1834

Stages

15	
Chickens 2	Pontonniers
	Creme d'orge

Poissons

	Salmon Trout
	Sole
	Mackarel
	Relishes
	Cutlets de Boeuf
Chickens 2	Petite Potlets Bretons

Entrees

	Cotelets d'agneau pane
	Fricassade d'ortolles
Chickens 2	Petite Potlets de coupe aux pois
	Petite Potlets de boeuf d'Asie
	Saute de volaille en truffe
	Croquets de volaille
	Caillots a la Lettuce
	Fillets de Montauit

Koti

1	Potatoes
	Quails
	Relishes
	Souffle au pit. Boudin d'allumoir

Entremets

	Salade de Homard
	Pois d'Asie
24	Flowers Eggs
	Asperges
	Petite Meat
	Hollandaise
	Gelin d'Asie
	Gelin d'Asie
	Creme d'abricot
	Charbuse
	Vol au vent
	Gensire
	Tartellets d'allumoir
	Humbans en Soubise

Buffet

18	Sir Loim Beef
	Petite Potlets &c
16	Salade of Mus ^{ts}
	Mutton Pie &c
4	Galimaufry

Stocks

14	Beef
16	Mutton
35	Veal
	4 Lamb
	4 Fowls & off

Suncheon

10	
2	Soup
	12 Chickens
5	Sho Lamb
1	M ^r Gemmett
5	Loim of Mutton

Comptrollers

20	
	Soup
12	Chine of Mus ^{ts}
15	Ch. B. Beef
17	Loim of Veal & Bacon

Dressers

3	
	Soup
	12 Duck
4	Sho Lamb

Master Cooks

26	
	Soup
22	Chine & Leg Mus ^{ts}
16	Ch. B. Beef
16	Loim of Veal & Bacon

12	Pages
	(Ch. B. Beef - 13)
	(Leg Mus ^{ts} - 9)

12	Footmen
	(Ch. B. Beef - 12)
	(Leg Mus ^{ts} - 9)
4	Gate Porters
	(Sho. Mus ^{ts} - 6)

1	The King
	10 V. G. Bryan
2	The Queen
	10 Mus ^{ts} & Bygon
3	Princes
	12 " Nelson
4	Princesse Augusta
	13 " Hudson
7	Marchioness of Londesborough
	14 " " " "
2	By. Westmore
	15 " " " "
9	By. Arskine

Their Majesties Dinner May 22nd 1834

45 Salades
 Chicken 2 Tortue
 Ris et Potlets
 Printanniere
 Poissons
 Guebot Jotes Trout 10th Bait
 Relais
 Rump Beef 27th Carlette de Beef
 Pa. Fowl Paou Poté
 Leg Veal 20 Filet de Veau aux pois
 Pa. Lamb 4 Beef Daguian Poté
 Entrées
 Jabbis 5 Filets de Lapereau
 Pigeons 6 Carlette de Pigeons sans friture
 Wt Lamb 4 Carlette Daguian Saute aux pois
 Phe 7th Carlette de Monton a la Grec
 4th 10th 3 Ris de Veau Rigue
 Fowl 3 Saute de Volaille a la Carlette
 Fricandean a l'Orange
 Chicken 4 Filets de Volaille aux pois
 10th Veal 14th Chateauf de Reumes et Soudron
 Crustade en Fain et Sauce
 Fowl 1 Tamballe Noute avec Saucisse
 14th 5 Pousson de Saumon
 Chicken 2 Petite Poullets de Coupe aux pois
 Canards de Coupe aux pois
 Fowl 1 Blanquette de Volaille aux Truff
 Whiting 4 Filets de Mutans aux fines Herbes
 Lamb 7th Petite Pates de Monton Dresse
 Hunt 12th 3 Croquettes de Ris de Veau
 Meat 10th Soudrons de Veau aux Macaronne
 Chicken 2 Grillon de Volaille aux truff
 Pate
 1 Grosse 1 Soufflé a Ductis
 6 Pigeons

Relais
 Boudin de Goumbre
 Soufle au Cuis
 Fowl de Branchyau
 Canstons de Franboise

Entrées
 Salade de Homard
 Escalote de Volaille
 Potted Meat
 Macaronne
 Plover Eggs
 Ham Toasts
 2 Apperizes
 2 Poir de Veau
 Ham et Frites
 Champignons
 Gelée de Veau au Crème

Punch
 " Eau de Cit
 " Orange
 " Mascagou
 " Noyau
 Creme a la Vanille
 " d'Ananas
 Vol au Vent
 Compote aux Fruits
 Hambres
 Grosse Meringues
 Gascon Poté
 Jarsellets de Fruit
 Balons
 Gascon en Saute

Buffet
 38th 2 Sir Louis Beef 5th 13th Pie
 20th 2 Jarsel Mut- 4th 2th Petite Pates
 1 Hamoch of Venison 2 Whi
 5th Sir Panat

Family Dinners May 22nd 1834

Stick
 18th Beef 8th 1/2 Veal
 18th Mutth Jus
 Fowl 1/2 Off 100 C Fat
 The King Prince George of Cambth
 The Queen Prince Edward of Sth Sth
 The Princess Augusta The Duchess of Northumberland
 The Princess Victoria The Marchioness Conwallis
 The Duke of York 2 Ladies Cornwallis
 The Duke of Kent Lady Caude
 The Duke of Cambridge Lady Sidney
 The Duke of Sussex Lady Darnley
 The Duke of Gloucester Lady Cornwall
 The Duke of Devon Lady Fox
 Lady Howe Lady Howe
 Lady Brewster Lady Brewster
 Lady Saltoun Marchioness Westmor
 Sir W. Drummond Miss Wynne
 Sir J. Westmor Miss Wilson
 Mr Wood Miss Hudson
 Lth Hill Mrs Dth Dth
 Dth Bleanbay Madth Weyman
 Dth Capar Lth Bingham
 The Dean of Hereford Lth Bingham
 Lth J. Maure 2 Margus
 Military Band
 19th 1/2 Pot Beef
 20th Pot Mutth
 12th The Queens Band
 10th Pot Beef
 9th 1/2 Pot Mutth 5th 1/2 Pots Lamb
 Sunday
 Soup 2 Pot Chickens
 10th 1/2 Pot Beef
 22nd Comptrollers
 Soup
 13th 1/2 Pot Beef 1/2 Pot Pork
 9th 1/2 Pot Mutth
 13th 1/2 Pot Beef 4 Cakes Sir & Bacon
 Dressers
 Soup Pot Fowl
 6th 1/2 Pot Beef 1/2 Pot Pork
 Mast Cooks
 Soup
 14th Pot Beef
 23rd Chum & Leg Mutth
 13th 1/2 Pot - Currie
 Mr Jammet
 1 W Fowl & Bacon & Sir Beef
 Band
 15th 1/2 13th Beef 1/2 Leg Mutth
 20th 13th 1/2 Beef 9th 1/2 Leg Mutth W. Pages
 11th 16th " 8th " W. Footmen
 12th " 8th " 2 Jth
 2nd 8th " 2 Housemaids
 4th 6th " G. Porters
 1st 7th 1/4 " Marshalsmen
 1st 10th " Geo. Porters
 2nd 9th " Cellermen
 1st 12th " Silver Pantry
 1st 10th " Confectth
 1st 5th Pot Lamb Mr. Monnes
 1st 4th " " Gough
 1st 5th " " Miss Lindsay

Their Majesties Dinner May 29. 1734

9
 Chicken 2 Cokiprot de Foullet
 Potages
 Salmon Sides
 Relishes
 Beef 20 Culetts de Bœuf
 2 Petite Poullets d'Anglais
 Entrees
 M^{rs} 42 Culetts d'Agneau, Pans Frits
 Chicken 2 Petite Poullets et soupe aux Herbes
 4 Pommes de terre aux Herbes
 4 Croquettes de P^o de Veau
 Rots
 1 Poularde 2 Ducks
 Relishes
 Souffle Apricosen Johanna
 Entremets
 Panna Mait Poir Nature
 Macaroni Asperges
 Cuisse d'Alouette Jelly of Meats
 Vol au Vent Meringues
 Buffet
 18^{1/2} Mr Loin of Beef 5 Pigeon Eggs
 10 Sausage of Meat
 4^{1/2} Beef 4^{1/2} Chicken Pie Pates d'Alouette 1 Pastry
 Stock
 14 Beef 25^{1/2} Veal
 15^{1/2} Mutton

10 Luncheon
 2 Soup 2^{1/2} Chickens
 7 Nibs Lard
 1 The King
 2 The Queen
 3 Prince George
 4 Princess Augusta
 5 L^d Genl^l
 6 M^{rs} Westmth
 7 Miss Mitchell
 8 Miss Hudson
 9 Miss Weston
 24 Comptrollers
 Soup Hash
 16 Sausage of Meat
 11^{1/2} Loin of Veal & Bacon
 M^{rs} 1^{1/2} Fresh Stew
 5 Dressers
 Soup Hash
 5 L^y Lard
 33 Mast^{rs} Cooks
 Soup
 26 Chimney & Egg Mutton
 11^{1/2} Loin of Veal & Bacon
 M^{rs} 13^{1/2} Fresh Stew & 13^{1/2} Mutton
 M^{rs} Jemmett
 4^{1/2} Loin of Lard
 The Races
 2 Carriages for Pages to Epsom
 14 M^{rs} Beef 1 Ham
 10 F^o Lard 6 (Pigeon Pie)
 15 C^u B. Beef

Family Dinner May 30. 1734

10 Luncheon
 Soup 2 M^{rs} Chickens
 7^{1/2} M^{rs} Lard 18 P. Egg
 M^{rs} 7^{1/2} Mutton Culetts
 Chicken 2 Poullets de Foullet
 28 Comptrollers
 5 Soup Nibs Lard Fish
 15 C^u B. Beef Suet Pastry
 26 Chimney & Egg Mutton
 11^{1/2} Loin 2^{1/2} Lard
 5 Dressers
 Soup Hash Fish
 7^{1/2} Nibs Lard
 33 Mast^{rs} Cooks
 0^{1/2} Soup Nibs Lard Fish
 12^{1/2} C^u B. Beef Suet Pastry
 12^{1/2} Loin 2^{1/2} Lard 3 Suet
 26 Chimney & Egg Mutton
 11^{1/2} Beef 1^{1/2} Mutton Pages
 12 12^{1/2} " 7 " M^{rs} Fortman
 12 10 " 7 " 2 F^o
 4 " 10 " 2 Housewives
 4 " 0^{1/2} " 4 Porters
 2 " 9^{1/2} " Marshallmen
 4 " 10^{1/2} " 4^{1/2} Porters
 20 24^{1/2} " 14^{1/2} " 9^{1/2} of the Quare
 10 9 " 9^{1/2} " Silver Panty
 4 5^{1/2} " " Coffee Room
 6 9^{1/2} " " Cellar Men
 4 5 " " Table Duties
 6 9^{1/2} " " Confect^{rs}
 1 7 " " Labourer in Trust

5^{1/2} P^o Beef M^{rs} Gough
 7^{1/2} " " 2 Loin P^o
 11 " 6 P^o Men
 24^{1/2} 2 Filled Veal Duvalle Bands
 23^{1/2} 7^{1/2} Beef } 1^o
 0^{1/2} " " 2 Samplestons
 0^{1/2} " " 3 Home^l State^l Pastry
 Epsom Races
 The Livery
 15^{1/2} Filled of Veal 1 Ham
 1^{1/2} Beef
 Sander
 2 Filled of Veal 33^{1/2}
 Stock
 14^{1/2} Beef
 5 Fowl M^{rs} off
 M^{rs} Jemmett
 1 Fowl M^{rs}
 Sir H. Taylor
 2 Fowl M^{rs} Salmon
 M^{rs} 4 Culetts of Lard
 Cold Ham & Pastry

The Ball Supper Friday May 31st Family Dinners 31st May

600	Potages
	Cremi Potage
	Sarmiselle Clair
8 Hams 18	Plates of Ham
10 Tongues 18	D ^e of Tongues
48 Chick' 24	D ^e Fricassé of Chicken
2 Fillets 12	D ^e Potage Maitre
80 Whitefish 40	D ^e Roast Chicken
300 Eggs 12	D ^e Fricassé de Poulet
48 Veal of 18	D ^e Gallentines
48 Lobster 24	D ^e Potage d'Alouettes
	5 Gross Pieces
	50 Jellys & Creams
	5 Nol au Vent
	6 Biscuit de Savoie
	12 Panses
	2 Gâteaux aux Amandes
	6 D ^e de Genoise

Their Majesties Supper

2	Piece Montée
2	Jellys
2	Creams
1	Nol au Vent
1	Gâteaux
2	Panses garnis

Stock

0 1/2	Veal
12	C. Put

11	Luncheon
	Soup 2 Pit Chickens
7	M ^e Mouton
1	Emmure de Poulets

28	Comptrollers
	Soup Wash
9	Id ^e Ly Mouton
1	C. Head - Bacon
1/2	B ^e Mouton

3	Dressers
	Soup
1/2	Nibs of Lamb

33	Mast ^e Cookies
	Soup Wash
25	V ^e & B ^e Mutton
1/2	Loim of Veal & Bacon
1	C. Head

M^r J. G. Munnitt
7 Cow M^o

Their Majesties Luncheon at Windsor Castle

	Soup
Chickens 2	Petite Foulots et Langue
25	Cuquette de Boeuf
5/2	Lamb Cutlets
Chickens 2	Petite Foulots de Coupe aux Herbes
1	Potage a la Reine
	Fricassé de Veau
3	Chickens 2 Ducklings

Entremets

	Sallad of Fish	12	Flowers deys
	Asparagus		Stewed Peas
	Fruit Jelly		Cherry Sauce
	Gâteaux		Compote de Fruits
	Souffle au Riz		V. Stock 2 1/2

Their Majesties Dinner May 31st 1834

23	Potages
	Printaniers
1/2	Habit d'Or
	Poissons
	Harbot. Soles

	Relaves
1/2	Cuquette de Boeuf
2	Poularde a la Breizze
17	Langue de Veau a la Béchamelle
1/2	P ^e d'Agneau Roti aux Concombres

	Entrées
1/2	Cotelette d'Agneau a la Grille
3	Poularde de Volaille a la Carotte
12	Pied d'Agneau a la Poulette
3	Petits de Soles a la Maitre de Hotel
2	Petite Poulette de Coupe aux Herbes
	Sandwiches de Veau aux Macaronis
1/2	Petite Patis de Boeuf Grille
1	Blanquette de Volaille

	Soti
	Poularde & Quails
	Relaves
	Cuquette Souffle
	Beurre d'Or

	Entremets	
	Sallad de Homards	Pois Artur
	Potage de Veau	Asperges
	Maccaroni	Haricots Verts
	Gelée aux Fraises	Gelée de Myrtille
	Cremi au Caffe	Cremi de Millefeuilles
	Nol au Vent	Gâteaux en Pastillage
	Mugot Garni	Panses Garnis

	Roquet	
21	Ser. Loi de Beef	
15	Assole de Mouton	
	Galanapuy	Shott Lamb
	Loim de Mouton	Pi

	Stock		
15 1/2	Beef	55	Veal
15	Mouton	20	Suet
2	Fowl	24	Fat

The King	The Princess Augusta
The Duke of Gloucester	Prince George
The Duke of Exeter	Duke of Devon
M ^r W. Pitt Rivers	Col ^l G. Hill
L ^o J. Salton	Sir H. Whistler
L ^o G. Canning	L ^o Whistler
L ^o G. Fitzroy	Miss Wilson
Sir P. Sidney	L ^o Sidney
M ^o W. Pitt Rivers	Miss Hudson
M ^o Wood	Miss H. Johnston
M ^o Wynne	

30	Beef
21	M ^o Mouton
17 1/2	Beef

Family Dinners June 1st 1834

10 Luncheon
 Soup 2 Pk Chickens
 11^{1/2} Pk Beef
 18 Comptrollers
 Soup 2 Pk Fowls
 14^{1/2} Pk Beef Ham
 16^{1/2} Pk Mutton J. Min. P. & L.
 7^{1/2} Loim of Veal
 3 Dressers
 Soup 1 Pk Fowl
 8^{1/2} Pk Beef
 30 Mast. Cooks
 Soup 2 Pk Fowls
 10^{1/2} Pk Beef Ham
 26^{1/2} Pk Mutton J. Min. P. & L.
 14^{1/2} Loim of Veal J. Min. P. & L.
 1 Mr. Jemmett
 7^{1/2} Pk Beef 1 Lt Fowl
 10 Artillery Band
 15^{1/2} Pk Beef
 20^{1/2} Pk Mutton

1 The King
 2 The Queen
 3 Prince George
 4 The Duke of Glouster
 5 The Duchess of Glouster
 6 Princess Augusta
 8 L^d & L^{dy} Carleton
 10 L^d & L^{dy} Byron
 11 Miss Byron
 12 R. Hill
 13 Col. Hill
 14 Sir J. Hardy
 17 L^{dy} Miss Hardy
 18 L^{dy} Evelyn
 20 L^d & L^{dy} Fitzclarence
 21 L^d Saltoun
 22 Sir R. Otway
 23 Sir W. Fremantle
 24 Sir A. Bannard
 26 Sir C. & L^{dy} Rowley
 27 Col. Seymour
 29 Sir G. & L^{dy} Seymour
 30 Miss Seymour
 31 Miss D'Este
 32 Miss Locken
 33 Miss Hudson
 34 Miss Johnston
 35 Mr. Wood
 36 Mr. Davis
 37 L^{dy} Mary Fox
 38 Miss Wyngard
 39 L^{dy} A. Brancorke
 40 L^{dy} O'Spyan
 41 Sir H. Wheatley
 43 L^d & L^{dy} Altham
 44 L^{dy} Georgina Hefple
 45 L^{dy} Howe

Family Dinners June 2nd 1834

10 Luncheon
 Soup
 2 Pk Chickens
 7^{1/2} Pk Mutton
 12 Comptrollers
 Soup Hash
 9^{1/2} Leg Mutton
 11^{1/2} Loim of Veal & Bacon
 3^{1/2} Caber Liver & Bacon
 3 Dressers
 Soup Hash
 7^{1/2} Pk Mutton
 1 Mr. Jemmett
 14^{1/2} Mutton Cutlets

Family Dinners June 4th 1834

10 Kings Pages
 12 Pk Beef
 9 Pk Mutton
 10 Footmen
 11 Pk Beef
 7^{1/2} Pk Mutton
 4 Gate Porters
 7^{1/2} Pk Mutton
 1 Sir H. Taylor
 1 Fowl
 June 15th 1834
 The Duke of Saxe-Miningens Ser.
 2
 14^{1/2} Mutton Chops & Vegetables

Wednesday June 18th 1834 Her Majesty's Dinner

Potage
Pranterniers

Poissons

Ammon Moutarde

Relishes

Cuquette de Boeuf
Petite Poulets au Languis

Entrées

M^o Lamb 5
9^o 2
Cotelettes d'agneau Pané
Poulets de Campes
Pâtés à la Reine
Tendrons de Veau

Rote

6 Quails
Poularde

Relishes

Entremets

Omelettes
Maccaroni
Gelée au Vin
Tort de Fruit

Prix d'œuvre
Artichauts
Crème au Suisse
Gâteaux

Buffet

27^o
15
Sir Loins of Beef
Pudding of Mutton

Stock

13^o Beef
15^o Mutton M^o
36^o Veal
5 Fowls M^o
2 Sides Veal 27
Larders
2 M^o Mutton 15

- 1 The Queen
- 2 The Duke of Cambridge
- 3 Prince of Wales
- 4 Prince of G^o
- 5 Baroness Sponendor
- 6 Prince George
- 7 Mr Wood
- 8 La Dornigh
- 9 La Clinton
- 10 Miss Wilson

Luncheon

- Soup
2 P^o Chickens
3 P^o Lamb
Mutton Cutlets
1 Emulsion de Vitellus
Bouillie de Beef
Escallopes de Veau

The Kings Sandwich

- # 1 First

Family Dinners June 18th 1834

- 18 Comptrollers
- Soup
- 2 P^o Beef Mutton
- 11^o P^o Lamb
- 9^o Loins of Veal & Bacon

Dressers

- 3 Soup
- 4 P^o Lamb Bacon

Mast^o Cooks

- 30 Soup
- 23^o China & Egg Mutton
- 12^o Loins of Veal & Bacon

M^o Jemmett

- 15^o P^o Lamb

Kings Pages

- 15^o M^o Beef 7^o P^o Mutton

Footmen

- 18
- 15^o M^o Beef 12^o M^o Mutton

Gate Porters

- # P^o M^o Mutton

Family Dinners June 19th 1834

Luncheon

- Soup 2 P^o Chickens
4 P^o Beef
11^o Mutton Cutlets

Comptrollers

- 23 Soup
- 15^o P^o Beef 11^o Egg Mutton
- 14^o China of Mutton 12^o Egg Mutton
- 14^o P^o Lamb 7^o P^o Beef

Dressers

- 3 Soup
- 11^o P^o Beef

Mast^o Cooks

- 30 Soup
- 14^o P^o Beef
- 20^o China & Egg Mutton
- 12^o Breast of Veal & Bacon

M^o Jemmett

- | | | | |
|-------------------------------------|------------------|--------------------------|----|
| 15 ^o P ^o Beef | } Pages | 7 P ^o Beef | 20 |
| 11 ^o Mutton | | | 10 |
| 16 P ^o Beef | } Footmen | | 12 |
| 9 Mutton | | | |
| 9 P ^o Beef | | | |
| 7 ^o Mutton | } Junior Footmen | | |
| 8 ^o P ^o Beef | | | |
| 1 Mutton | | Housemaids | 4 |
| 1 Mutton | | Gate Porters | 4 |
| 9 ^o P ^o Beef | | Marshalsmen | 8 |
| 16 ^o Mutton | | Yes ^o Porters | 4 |
| 9 ^o P ^o Beef | | Cellarsmen | 6 |
| 16 ^o Mutton | | Silver Partry | 10 |
| 9 ^o Mutton | | Confectionary | 6 |
| 10 Mutton | | Labour in Trust | 1 |
| 5 Mutton | | M ^o Gough | 1 |
| 11 ^o P ^o Beef | | Lin ^o Jemmett | 2 |
| 11 ^o P ^o Beef | | Lamp Lighter | 2 |

Their Majesties Dinner June 19th 1834

June 19th 1834

Potage	
Chicken 2	Hoechpot de Poulets
Poissons	
Poultes	Petes
Relouis	
Pattes 2	Poulardes a la Vierge
1	Le Duc de Devonshire
Entrées	
1	Le Duc de Devonshire
1	Le Duc de Devonshire
1	Le Duc de Devonshire
Rote	
2	Duckings
Relouis	
Boudin a la Reine	
Rissole au Fromage	
Entrées	
Salade de Poulardes	Pois a la Reine
Potes Mout	Antichambers
Salade de Vin	Chartruse au Fromage
Vol au Vent	Gateau
Side Table	
2 1/2	Sir Loin of Beef
1 1/4	Saddle of Mutton
1 1/2	Mutton Pie & Loin
5 1/2	The Count Gallinvaux
Stock	
1 1/2	Beef
2 1/2	Veal
1 1/2	Mutton
2 1/2	Pigs
2 1/2	Fillet of Veal (Gallinvaux)
2	Fowl Muff - For the King's Sandwiches

1	The King
2	The Queen
3	The Duke of Saxe-Meiningen
4	Prince George
5	Baron Sponendorff
6	Lady Clinton
7	L ^{dy} Bentinck
8	Miss Wilson
The Duke Sax-Meiningen's Luncheon	
1	Pit Chicken
1 1/2	Beef
1 1/2	Mutton Cutlets
1 1/2	Beef
1 1/2	Antichambers

Family Dinners June 20th 1834

Luncheon	
1	Soup
2	Pit Chicken
3	Mutton
4	Mutton Cutlets
5	Antichambers
6	Pit Chicken
7	Comptrollers
8	Soup
9	Fish
10	Pit Mutton
11	Mutton Chops
12	Beef
13	Beef
14	Beef
15	Beef
16	Beef
17	Beef
18	Beef
19	Beef
20	Beef
21	Beef
22	Beef
23	Beef
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98	Beef
99	Beef
100	Beef

Family Dinners June 20th 1834	
Luncheon	
1	Pit Beef
2	Mutton
3	Pit Beef
4	Beef
5	Beef
6	Beef
7	Beef
8	Beef
9	Beef
10	Beef
11	Beef
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92	Beef
93	Beef
94	Beef
95	Beef
96	Beef
97	Beef
98	Beef
99	Beef
100	Beef

Her Majesty's Ball June 20th 1834. Family Dinners June 21st

4 Ham on Dishes
 6 Tongues
 6 Pies
 6 Potting
 24 Plates of Ham
 24 D^o of Tongue
 24 D^o Tricadée of Chicken
 18 Gallentines
 12 Potage Meat
 30 P^o Chickens
 24 Plates of Lobster Salad
 8 Socks of Béchamell Chicken
 58 Jellys. 10 Creams. 6 Soufflés
 12 Apples & Peaches en Compote
 7 Apr. Pines
 57¹/₄ 4 Breasts of Veal
 40 2 Filets of D^o
 31³/₄ 2 D^o " D^o
 03 Veal
 30 C. Feet (Kitchen)
 100 " " Party
 24 " " "
 0 Poularde Bon^e
 18 D^o D^o } Pie
 48 Chickens to eat
 16 D^o to Braize
 00 D^o to Roast

Their Majesties Supper

Chickens 2 Soup P^o et Poullets
 4 Chickens to eat
 M^o 5^e Cotelette d'agneau
 Chickens 2 Blanquette de Volaille au persil
 Soufflé 1 Croquette de Volaille
 Soufflé 1 Armée de Volaille
 2 Plates of Ham 2 Plates of Tongue
 1 " Gallentines 1 D^o Tricadée
 1 Lobster Salad 2 Dess. Vegetables

10 Luncheon

Soup 2 P^o Chickens
 7¹/₂ P^o of Lamb
 4 M^o Mutton Cutlets
 Fowl 1 # Croquette of Chicken

24 Comptrollers

Soup
 10 P^o Mutton
 15¹/₂ Loaf of Veal & Bacon
 1/4 Irish Stew
 1/2 Breast of Veal P^o

Dressors

2
 4 Soup Veal P^o
 1/2 P^o Lamb

33 Mast Cooks

Soup
 27¹/₄ P^o & B. Mutton
 11¹/₄ Loaf of Veal & Bacon
 1/2 Irish Stew
 4 Veal P^o

1 Mr. Gemmitt

14¹/₄ P^o Lamb

35 Band of the Det. G. B.

12 2 Egg of Mutton 1/2
 16¹/₄ Mutton 1/2

Saturday June 21st 1834 Her Majesty's Dinner to the Members of the Privy Council

55 Potages
 2 à la Tartare 2 Poulardes

Pissons
 Fowl Salmon Dory Sole Whiteing

Pâtisseries
 17¹/₂ Cotelette de Boeuf
 2 Poularde Braizé à la Sancerre
 10¹/₄ Longe de Veau
 2 Lardons 2 Poularde en Saucisse

22 Entrees

M^o 1 Cotelette d'agneau
 0 P^o de Pigeon
 M^o 12¹/₄ Cotelette de Veau
 Lardons 2 Croquette de Homards
 Fowl 3 Sauté de Volaille au concombre
 Chickens 2 Petite Poullets de Courpe
 Ducks 2 Canards de Courpe
 1/2 P^o Tricadée à l'huile
 1/2 P^o de Veau figue
 Fowl 3 Filets de Volaille
 1/2 Lardons Filets de Venison
 " Chartrouze de Tendrons
 " Chartrouze en Pain
 Fowl 5¹/₄ Pates de Beef
 Poularde 1 Poularde de Saumon
 Fowl 1 Blanquette de Volaille
 3 Filets de Sole
 Fowl 1 Escallops de Volaille au persil
 " Tendrons de Veau
 Ducks 2 Cotelette Braizé
 0 Compote de Pigeon
 Fowl 3 Filets de Volaille Pigeon au persil
 D^o 3 D^o 9 au Mangou
 Lardons 12 Pied d'agneau
 Lardons 1/2 Pates de Mouton au persil

2 Sauté de Volaille à la Maitre
 Cassinette de Veau
 Rabbits 5 P^o de Capon à la Maitre

Pate
 1 Poularde 2 Ducks 3 P^o 1 Poularde

Pâtisseries
 Poularde à la Paine Soufflé d'agneau
 Omble soufflé Bouché

Entrées

Poularde Mutton P^o à la Maitre
 Chickens 2 Tricadée à l'huile Asperges
 Salade de Homards Tricadée de Veau
 Gallentines Artichauts
 Maccaroni Soufflé au Veau
 Poularde P^o à la Maitre
 4 Jellys 10 Creams
 Fowl au Vent Poularde
 Gâteau Lardons de Saumon
 2 Poularde garni 2 Poularde garni
 Pice Mouton Pice Mouton

Buffet

14¹/₄ P^o de Beef 2
 35 Sautés de Mutton 2
 Tricadée de Veau 2
 Galimouffe
 Beef Steak Pie

Stock

17¹/₄ Beef 03 Veal 20¹/₄ Lardons
 10¹/₄ Mutton 1/2 C. Feet
 3 Fowl 1/2 Lardons 3 Fowl 1/2 Lardons

10 Potage
Cremi d'orge
Poisson
Salmon Amette
Relievés
25th Culettes de Bœuf
Chicken 2. Pêlé de Poullets au Jus
Entrées
Cotelets d'agneau
Chicken 2. Poullets de Courge
1. Pâtis à la Reine
M. Wal 1/2. Henderson aux Asperges
Rôtis
1. Poularde 1. Duckling
1. Larding
Relievés
Soufflé d'amanes
Entremets
Salade de Romanche Poir Artava
Gelée de Vin Meringues
Fruit de Cerises Tartelette
Buffet
17th Suet of Mutton
1. 40th Suet
1. The Queen
2. The Duke of Württemberg
3. Prince George
4. Lady Clinton
5. Lord Denbigh
6. Mr Wood
7. Lt Brownlow
8. Miss Wilson

15 Potages
à la Tartare
Julienne
Poissons
Relievés
June 21 Culettes de Bœuf
1. Poulardes Sprigées
Entrées
1. Cotelets d'agneau
Sauté de Cotelette
1. Vi de veau pique
Blanchette de Cotelette
1. Pâtis de Bœuf dresse
1. Pâtis de Bœuf dresse
Cailles à la Lettuce
Canards de Courge
Fritots de Venison pique
Rôtis
2 Ducks 1 Poularde
Agoutaux Soufflé
Relievés
Entremets
Salade de Poulaille Poire d'Or
Pâtis Maitre Antichoches
Mucaroni Kaniest Verts
Gelée de Fruit Gelée de Vin
Cremi à l'Allemande Gelée d'Orange
Agoutaux Solan Vert
Pâtis garni Pâtis garni
Buffet
22 Sir-Loin de Bœuf
23rd 16th Suet of Mutton Galenmauff
Blanch of Venison

10 Luncheon
Soup 2 Pts Chicken
9th Pts Beef
11 Bonille Beef
4 Lamb Culettes
4 Mince Chicken
4 Croquettes of Chicken
Stock
16th Beef 15th Veal
16 Mutton 24th Suet
36 C. Suet
11
Soup 2 Pts Suet
14 Pts Beef 1/2 Mutton Pate
9th Leg Mutton
11 P. de Lamb
3
Soup 1 Pts Suet
2 Pts Beef 1/2 Mutton Pate
30
Soup 2 Pts Suet
11th Pts Beef 1/2 Mutton Pate
27 Pts Beef & Mutton
10th P. de Lamb
1
8th Pts Beef 1 Pts Suet
1 The King 2 Lt. & Lt. Warrant
2 The Queen 9 Baron & Warrant
3 Prince & Warrant 11 Miss Wilson
2 Duchess of Sutherland 11 Miss White
5 Prince George 12 Lt. Warrant
6 Mr Wood 13 Miss Warrant
14 Miss Warrant
15 Lt. J. Fitzclarence

Dined out at 10
Luncheon
Soup 2 Pts Suet
9 Pts Leg of Mutton
11 Mutton Culettes
4 Mince Chicken
4 Bonille Beef
11
Comptrollers
Soup Hash
8th Pts Leg Mutton
9th Leg of Veal & Bacon
1 Calf's Head
3
Dressers
Soup Hash
4th Pts Lamb
30
Mutton-Cooks
Soup Hash
26th China - Leg Mutton
1 C. Head
15th Leg of Veal & Bacon
11th Mutton Chops
1
Mr. Jemmitt
Salmon
3 The Duke of Saxe Württemberg
Soup Salmon
11th P. de Lamb 6th Pts Leg Lamb
1 Pts Chicken
Stock
16th Beef 15 Mutton
6 Suet
38 Fillets of Veal 1/2 off for Sandwiches
for the Festival

Tuesday June 24th 1834. Their Majesties Dinner.

Potages
 à la Tartre Julienne
 Chunks 2 Potlets au Jus
Poissons
 Turbot Sturgeon Sole
Relishes
 2 1/2 Culettes de Bouef
 2 Potlodes Braize
 2 1/2 Longe de Veau Pique
 8 Bacon Rote 2 Potlets de Braize
Entrées
 Mr 4 Cotelets D'agneau Sane
 Potlets 5 Filets de Lapereaux
 + Potlets de Bouef
 Maitre 4 Filets de Moutons au Gratin
 Potlet 1 Filets de Volaille Bizzoni au Jus
 D. 3 Saute de Volaille
 H. 3 Ris de Veau Pique
 3 Filets de Volaille pique
Poté
 1 Gorge 1 Loret 1 Potlode
Relishes
 Boudin Soufflé à la Romaine
Entremets
 Salade Homard Pois Artusa
 Pouter Meat Anticochatis
 Macaroni Flanccostarts
 Gelée de Veau Gelée de Or
 Chantreuse au fraise Crème au Caffé
 Vol au Vent Gateaux
 Soufflé Gateaux Puffy

Butter
 2 1/2 Sir Loin of Beef
 1 1/2 Saddle of Mutton
 + Galimaufry
 Beef Steak Pie
 Haunch of Venison
Stock
 1 1/2 Beef 5 1/2 Veal
 1 1/2 Mutton 36 C Feet
 1 1/2 Lamb 1 1/2
 2 1/2 1/2 of Larder
 1 The King
 2 The Queen
 3 Prince George
 4 The Duke of York
 5 Princess Augusta
 6 Duchess of Gloucester
 7 Miss Wynyard
 8 1/2 of Lady Lambeth
 9 1/2 of Lady Howe
 10 1/2 of Lady Cavendish
 11 1/2 of Lady Mountbatten
 12 1/2 of Lady Salton
 13 1/2 of Lady Bunsford
 14 1/2 of Sir A. Bannard
 15 1/2 of Sir B. Stephenson
 16 1/2 of Mr Wood
 17 1/2 of Miss Wilson
 18 1/2 of Baron Spensard
 19 1/2 of L. Belfast

Family Dinners June 24th 1834. Wednesday June 25th 1834

10 Luncheon at Westminster-Abbey
 11 2 Fillets of Veal
 1 Ham } Sandwiches
 11 4 Potlets
 Jelly
 Fruit
 Biscuits
 1 Chicken à la Maitre d'Hotel
 10 Comptrollers
 Soup Fish Hash
 9 1/2 Pot of Mutton
 7 1/2 of B. Beef Suit Pot
 4 1/2 of C. Liver & Bacon
 Mr 9 1/2 of B. Mutton
 3 Spicers
 Soup Fish Hash
 4 1/2 of Loin of Lamb
 30 Mast-Cooks
 Soup Fish
 1 1/2 of B. Mutton
 1 1/2 of B. Beef
 3 1/2 of C. Liver & Bacon
 Mr 1 1/2 of Fish Pie
 1 Mr Jemmett
 Salmon
 Lady Mary Fox
 2 1/2 of Gorge Pie
 Fruit &c

Luncheon
 Soup 2 Pot Chickens
 1 1/2 of Lamb Pot
 Potlets de Coupe au Jus
 Maitre Cotelets
 Cotelets de Veau
 Boudin
 10 Comptrollers
 Soup Hash
 1 1/2 of B. Beef 1/2 of Mutton
 8 1/2 of B. Mutton
 1 1/2 of Loin of Veal & Bacon
 2 Spicers
 Soup Hash
 5 1/2 of B. Beef 1 1/2 of Lamb
 30 Mast-Cooks
 Soup Hash
 2 1/2 of China & B. Mutton
 1 1/2 of B. Beef
 1 1/2 of Loin of Veal & Bacon
 Mr Jemmett
 1 1/2 of Lamb
 12 The Kings Pages
 13 of B. Beef 9 of B. Mutton
 18 Footmen
 14 of B. Beef 9 of B. Mutton
 Gate Peeters
 7 1/2 of B. Mutton
 18 Band
 1 1/2 of B. Beef
 1 1/2 of L. D. Lamb

Their Majesties Dinner Wednesday June 25 1734

Potages
Crème d'orge Purée de Pois

Poissons
Salmon Sole Whiting

Relievis
2 1/2 Culettes de Bouff
2 Poulardes Breuzes
4 Soupe de Veau au Gratin
Chicken 2 Pate de Poulets

Entrées
M^{rs} 3/4 Cotelette Dauphine Paris
Amoures de Veau
Ris de Veau sauté
Filets de Sole
Fowl 1 Blanquette de Solonelle
Boudans de Espereux
Chicken 2 Petite Poulets de Coupe au poiv
Croquettes de Velouté

Pots
1 Poularde 2 Liverets

Relievis
Cabinet Fudding Canelons

Entrées
Potted Meat Poir, Merve
Sallade of Fish Anchoates
Omelette Veau
Gelée de Noyan Gelée de Vin
Crème au Fraise Crème à la St. Germain
Vel au Vent Gâteau ala Puff
Choux Grollis Tartettes à la St. Germain

Buffet
2 1/2 Sir Loin of Beef
2 1/2 Saddle of Mutton
4 1/2 Galimaufry
1 Haunch of Venison

Stock
15 1/2 Beef 4 1/2 Veal
14 1/2 Mutton 4 Suck

1 The King
2 The Queen
3 Prince George
4 Duchess of Kent
5 Princess Augusta
6 Prince Hohenlohe
7 Princess Holstein
8 Duke of Saxe-Miningen
9 Baron Sperswick
10 L^{ds} 2 G^{ts} Brounlow
11 Sir P^{er} G^{ts} Stanley
12 Mrs Wynyard
13 Mrs Wilson
14 M^{rs} Wood
15 Messrs Gersdorf
16 Sir A. Bannard
17 Sir W^m Frimanville
18 L^{ds} 2 G^{ts} Lamb
19 L^{ds} 2 G^{ts} Lamb

Thursday June 26 1734 Their Majesties Dinner

Potages
ala Tortue gelée

Poissons
Salmon Sole Whiting
Relievis

25 Culettes de Bouff
1 M^{rs} 2 1/2 Dauphine Pate
2 Poulardes Breuzes

Entrées
M^{rs} 3/4 Cotelette Dauphine
L^{ds} 2 G^{ts} Breuzes
Chicken 2 Petite Poulets au poiv
Fowl 5 1/2 Pates de Bouff

Pots
1 Poularde 2 Liverets

Relievis
Soufflé au Poivre Bacon à l'Almonce
Entrées
Potted Meat Cotelettes
Omelette Macaronis
Gelée de Veau Pommes
Fruit de Cerveau Chataigne au Sauc

Buffet
21 Sir Loin of Beef
18 Saddle of Mutton
5 1/2 Galimaufry Haunch of Venison
L^{ds} 2 1/2 Mutton Pie
15 1/2 Beef 55 Veal
16 1/2 Mutton 2 Suck of Beef

1 The King
2 The Queen
3 Prince George
4 Duke of Saxe-Miningen
5 Princess Augusta
6 Prince Hohenlohe
7 Princess Holstein
8 Duke of Saxe-Miningen
9 Baron Sperswick
10 L^{ds} 2 G^{ts} Brounlow
11 Sir P^{er} G^{ts} Stanley
12 Mrs Wynyard
13 Mrs Wilson
14 M^{rs} Wood
15 Messrs Gersdorf
16 Sir A. Bannard
17 Sir W^m Frimanville
18 L^{ds} 2 G^{ts} Lamb
19 L^{ds} 2 G^{ts} Lamb

10 The Kings Lurchion at Westminster Abbey
3 Fowl for Sandwiches
4 Fowl of Veal & Bacon
Fruit & Biscuits

10 The Kings Lurchion at Westminster Abbey
3 Fowl for Sandwiches
4 Fowl of Veal & Bacon
Fruit & Biscuits

Comptrollers
Soup Hash
1 1/2 Saddle of Mutton
11 J. D. Lamb
M^{rs} 12 Suck Veal & Bacon

3 Presses
Soup Hash
6 B. G. Lamb

21 Mutton Cakes
Soup Hash
2 1/2 Chines & Egg Mutton
16 1/2 J. D. Lamb
11 1/2 Loin of Veal & Bacon

1 M^{rs} Jennett
2 M^{rs} of Calmar
10 The Kings Lurchion at Westminster Abbey
3 Fowl for Sandwiches
4 Fowl of Veal & Bacon
Fruit & Biscuits

Sunday June 29th 1834 Their Majesties Dinner

Potages
 Chicken 2 Pies et Poullets Julienne

Poissons
 Salmon Whiting Sole

Relishes
 11 Culotte de Bœuf
 2 Potatoes Braizé
 14 $\frac{1}{2}$ Tongue de Veau à la Bechamel
 Chicken 2 Pate de Poullets à l'Anglaise

Entrées
 4 $\frac{1}{2}$ Cotelets d'Agneau
 Filets de Poullets
 Blanquette de Volaille
 11 Pica d'Agneau
 Chicken 2 Poullets de Campes aux poires
 Tendrons de Veau
 Chicken 2 Spatchcock de Poullets
 8 $\frac{1}{2}$ Pates de Bœuf
 4 $\frac{1}{2}$ Pies de Veau aux poires
 2 Quiching, 1 Potatoes Lovinets

Relishes
 Soufflé aux Crisps. Pies à la Camille

Entrées
 Salade de Poullets Poir d'Or
 Potatoes Meat Haricots Verts
 Ham Soasts Artichokes
 Gobe de Veau Vol au Vent
 Chateaux Soub. à l'Orange
 Gâteau Timon en Feuilletage
 Panna Ganne Panna Ganne

Ruffs
 2 $\frac{1}{2}$ Sir Loins of Beef
 7 $\frac{1}{2}$ Saddle of Mutton
 4 $\frac{1}{2}$ Galenaufry
 1 Hammock of Venison
 Plumt & Yorkshire Pudding

Sticks
 17 $\frac{1}{2}$ Beef 48 $\frac{1}{2}$ Veal
 Mutton 4 Suck
 2 Forks Wolf

Guests
 1 The King
 2 The Queen
 3 Prince George
 4 The Duchess of Glouster
 5 The Duchess of Kent
 6 Prince Gloucester
 7 Princess Liechtenberg
 8 The Duke Wurmser
 9 Baron Appenhardt
 10 Lt. & Col. Bannow
 Lt. & Col. Farrant
 11 Sir A. Bunsell
 12 Sir P. P. Sidney
 13 M^{rs} Wynn
 14 Mr Wood
 15 M^{rs} Wilson
 16 The Dean of Hereford
 17 Col. Jenkinson

Family Dinners June 29th 1834

10 Luncheon
 Soup 2 Pies Chickens
 8 $\frac{1}{2}$ Sir Beef
 Bonellie Beef
 Mutton Cuddles
 Pies de Veau aux poires
 Poullets de Campes aux poires

17 Comptrollers
 Soup 2 Pies Fowls
 15 Sir Beef Tongue
 9 $\frac{1}{2}$ Lt. & Col. d'Agneau
 18 $\frac{1}{2}$ Pies Log Mutton Yorksire Pudding

5 Dippers
 Soup 1 Pie Ducks
 6 $\frac{1}{2}$ Sir Beef Yorksire Pudding

20 Mast-Cooks
 Soup 2 Pies Ducks
 12 Sir Beef Yorksire Pudding
 26 $\frac{1}{2}$ Pies & 13 $\frac{1}{2}$ Mutton
 4 $\frac{1}{2}$ Lt. & Col. d'Agneau

Mr Fennett
 3 $\frac{1}{2}$ Sir Lamb Pie

4 Four Persons Supper
 2 Chickens Sir
 4 $\frac{1}{2}$ Mutton Cuddles

June 30th 1834 (39)

Luncheon
 Soup 2 Pies Chickens
 8 $\frac{1}{2}$ Sir Pies of Lamb
 4 Bonellie Beef
 4 Mutton Cuddles
 4 Hammock de Volaille

18 Comptrollers
 Soup Fork Pies Fowls
 15 $\frac{1}{2}$ Chines of Mutton
 9 $\frac{1}{2}$ Loins of Veal & Bacon
 9 $\frac{1}{2}$ Beef Steak Pie

5 Dippers
 Soup Fork
 6 $\frac{1}{2}$ Sir Pies Lamb

20 Mast-Cooks
 22 $\frac{1}{2}$ Pies & 13 $\frac{1}{2}$ Mutton
 12 $\frac{1}{2}$ Loins of Veal & Bacon
 4 Beef Steak Pie

Mr Fennett
 1 $\frac{1}{2}$ C. Head & Bacon

Monday June 21st 1834. Their Majesties Dinner

Potages
3 Gemi' d'orge by sail

Poissons
Sauter Cotes

Relishes
11 Culotte de Bouff
2 Poulardes Braizes
9/4 Jellie D'agneau Nois
1 Pea Fowl Pt

Entrées
11 1/2 Cotelets d'agneau
Frets de Poisson
Chicken 2 Poultes de Coups and pois
Brest 12 Tendrons de Veal
Sauter 3 Saute de Potaille
1 Saute Fricandean a l'ozulle
Cui 5/2 Paties de Monton
Croquette de Potaille

Roze
1 Poularde 5 Pigeons

Relishes
Boudin Cuisse Canelons and Sauce

Entremets
Salade de Poissons Quis Pous
Poussin Meub Hancet Verts
Macaroni Antichokes
Jellie de Fruit Creme au Chocolate
Chouxrouse and Fraises Vol au Vent
Gateau Napolitain Saut
Jellie Vert Sautettes a la Windsor

Beuf
2 1/2 Sir Loin of Beef
7/4 Saddle of Mutton
1 Haunch of Venison
4/4 Galenauppy
Plus 4 Beef Steak Pie

Pork
12 Beef 12 Veal
20 Mutton Wks 1 Fowl Pt off
3 Saut

1 The King
2 The Queen
3 Prince George
4 Duchess of Gloster
5 Princess Augusta
6 Duke of Angule
7 R. & L. House
8 R. & L. Brunswick
9 Lady Willshy
10 L. & C. Brien
11 Mr. Wood
12 Miss Wilson
13 The Dean of Hereford
14 Miss Winyard
15 Sir W. W. Kebley
16 Mrs. W. White
17 R. & L. Denbigh

Butchers Meas Co Consumed in the Month of June 1834

11 1/2 Cows	The Royal Table	255
15	Luncheon	153
15	Comptrollers	277
15	Dressers	44
14	Wash Cooks	426
4	Hand	162
	Extras	426
1	Their Majesties Ball	200
		2549

Poultry

Pullets	24
Fowls	102
Chickens	203
Sucklings	22
Geese	2
Poulardes	18
Pagout Ws	4
Pea Fowls	3
Rabbits	15
Pheas Eggs	12
Lardings	50
Quacks	14
Bardings	0
Pigeons	36
Turkeys Poultes	3
Giblets	3

Beuf lbs
Mutton
Veal
Lamb
Saut
Hot Breads
Calves Heads
" Brains
" Liver
" Fat
Drs Lamb House

Fish

Wackarell	3
Trout	7
Salmon lbs	57 1/2
Loobers	76
Soles	42
Shrimps gals	2
Cray	1
Smelts	50
Hardocks	2
Crab	1
Mulletts	5
Whiting	40

Tuesday July 1st 1834 Their Majesties Dinner

26	Potages	27 1/2	Buffet
Set 3	Hotels d'Or	27 1/2	1/2 Sir John Beef
	Premontagne	27 1/2	1/2 Jarole of Mutton
	Poissons	4 1/2	1/2 The Lamb
	Salmon Smelts Pickled	Line 9	Mutton Pie 1/2 Sweet

	Relievs		Stock
Chicken 24	Pottrons de Bouff Braize	15	Beef 1/2 Veal
2	Poulardes Braize	2	Mutton 1/2 2 Lamb 1/2 off
1 Lamb 11	Gizot d'Agneau Braize aux Epinards		
1/2 Lamb 17 1/2	Cuisse de Veau Foye aux Pois		

	Entrées		The King
1/2 1/2	Cochonnettes d'Agneau Pané	2	The Queen
Chicken 14	Blanquette de Volaille aux Pois	3	Prince George
	Filets de Mouton aux Vinaigrettes	4	Duchess of Gloucester
1/2 Beef 5	Pates de Bouff dresse	5	Princess Augusta
1/2 Lamb 1	Filets de Volaille au Jus	7	Ld & Ly Brownlow
	Pica d'Agneau a la Poulette	7	Ld & Ly Glasgow
	Filets Mignons a la Orlée	11	Ld & Ly Fitzclarence
1/2 1/2	Cochonnettes de Veau en Papilottes	13	Ld & Ly Howe
		15	Ld & Ly Curzon
		16	Mr Wood
		17	Mr Shelton
		18	Ld Burghash
		19	Ld Belfast
		20	Sir B. Stevenson
		21	Ld Saltoun
		22	Duke of Winterton
		23	Baron Spenshaid
		24	Ld & Ly Denbigh
		26	Sir A. Bannat

	Poté		
1	Poularde Lait & Yoghurt		

	Relievs		
	Pommes au Jus Panquet Glacé		

	Entrées		
	Salade de Paris Poix Petruva		
	Potage d'Orléans (Carrées)		
	Hamme Soave Hamme d'Orléans		
	Yolles de Veau Creme de Pommes		
	Yolles de Orange Creme au Caffe		
	Yol au Veau Yatsan		
	Panier Garni Panier Garni		

Tuesday July 1st 1834 Family Dinner

Luncheon at Mr. M. Abber

4	Leeds 1/2 off	} Panmure
14	Filet of Veal	
	Print & Biscuits	

Comptrollers

11	1/2 Sir Leg Mutton	Soup
17 1/2	1/2 Sir B. Beef	1/2 Sir P. 1/2
14 1/2	C. Liver & Bacon	

Dressers

	Soup	Fish
7 1/2	Chump of Veal & Bacon	

Messrs Cooks

30	Soup	Fish
23 1/2	1/2 Sir B. Mutton	
16	1/2 Sir B. Beef	1/2 Sir P. 1/2
1	C. Liver	

Mr. Jammett

1	
2 1/2	1/2 Sir of Mutton

Baron Spenshaid

2 Chickens 10 1/2

Wednesday July 2nd 1834

Luncheon

12	Soup	2 Sir Chickens
7 1/2	1/2 Sir Leg Mutton	
4	Poulet Braiz	
4	Mutton Cutlets	
4	Cornish & Potatoes	

Comptrollers

20	Soup	Hash
14 1/2	1/2 Sir of Mutton	
14 1/2	1/2 Sir P. Lamb	
16	1/2 Sir of Veal & Bacon	

Dressers

3	Soup	Hash
	1/2 Sir of Lamb	

Messrs Cooks

30	Soup	Hash
24	1/2 Sir B. Mutton	
17 1/2	1/2 Sir P. Lamb	
15 1/2	1/2 Sir of Veal & Bacon	

Mr. Jammett

5 1/2	1/2 Sir Beef Steak Pie
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Pages

20	1/2 Sir P. Beef
	1/2 Sir P. Lamb
18	Footmen 1/2 Sir Beef
	1/2 Sir Leg Mutton
4	Gate Pates 1/2 Sir Beef

The Durins Band

13	
15 1/2	1/2 Sir Beef
14 1/2	1/2 Sir Leg Mutton

Wednesday July 2nd 1834. Her Majesty's Dinner

29	Potages	
	Crème d'orge	
	Suppe de Poire	
	Poissons	
	Quatre Soles Maitre d'Hotel	
	Relishes	
27 1/2	Culotte de Boeuf	
2	Poularde Braizée	
1/2	Langue de Veau a la Richemont	
2	Pate de Poularde a l'Anglaise	
	Entrées	
1/2	Corbette Pagnon Pain	
1/2	Tendrons de Veau	
	Filet de Poisson	
2	Petite Poularde de Couffe au poivre	
1/2	Cervelle de Veau	
	Amuse de Volaille	
1/2	Escallops de Monton	
1/2	Pates de Monton Dresse	
	Rote	
1	Poularde a l'Anglaise	Levee
	Relishes	
	Bouillon de Cresson Soufflé	
	Contramets	
	Salade de Poisson Poire Maitre	
	Poisson Maitre	Haricots Verts
	Consolida	Artichauts
	Maccaroni	Pommes de Terre
	Jelly de Veau	Jelly de Maitre d'Hotel
	Crème a la Fraise	Crème de Ananas
	Vol au Vent	Soufflé
	Croquette	Pommes au Beurre

	Buffet	
19	Sir Lou. Beef	
1/2	Sarclets of Mutton	
1/2	Galimaufry	
	Stock	
13	Beef	15 1/2 Veal
10	Mutton	36 C. Fat
	The King	
2	The Queen	
3	Prince George	
4	Princess Augusta	
6	Duke of Devonshire	
6	Duke of Argyll	
6	Lord Ly. Russell	
11	Prince & Princess Leven	
12	Lord & Lady Brougham	
13	Lord Mount Edgcumbe	
14	Sir W. Fremantle	
15	Baron Bunsell	
16	Mrs. Gurney	
17	Miss Weyman	
18	Miss Wilson	
19	Baroness Compton	
20	Baroness Spalding	
21	Mrs. Worsley	
22	Lord Clinton	
23	The Duke of Devonshire	

Thursday July 3rd 1834 Her Majesty's Dinner

Family Dinner July 3rd

12	Potages	
	Crème de Poire	
	Julienne	
	Poissons	
	Salmon. Sole. Maitre d'Hotel	
	Relishes	
27 1/2	Culotte de Boeuf	
2	Poularde Braizée	
	Entrées	
1/2	Corbette Pagnon Pain	
2	Truissin de Poularde	
	Coquette de Volaille	
1/2	Veau a la Richemont	
	Filet de Monton	
1/2	Escallops de Veau	
	Rote	
2	Duck	1 Poularde
	Relishes	
	Soufflé au Cresson	Pufflé de Truissin
	Contramets	
	Jelly de Veau	Soufflé
	Crème de Strawberry	Artichauts a la Maitre d'Hotel
	Julienne	Coquette d'Abisot
	Salade de Poisson	Poisson Maitre
	Maccaroni	Haricots Verts
	Buffet	
19	Sir Lou. Beef	
16	Sarclets of Mutton	
1/2	Galimaufry	1/2 Beef & Pi
	Stock	
15 1/2	Beef	1/2 Veal
16	Mutton	1 Fat/Bluff

10	Her Majesty's Lunch at W. Castle	
2	Soup	1/2 Chicken
1/2	Pie of Lamb	
1/2	Lamb Cutlets	
2	Petite Poularde de Couffe au poivre	
	Punchion	
2	Soup	1/2 Chicken
1/2	Pie Beef	
1/2	Bouillie Beef	
1/2	Croquette of Mutton	
	Comptrollers	
	Soup	1/2 Hash
10	1/2 Beef	
9	1/2 Mutton	
1	C. Ham & Bacon	
	Dressers	
	Soup	1/2 Hash
1/2	1/2 Beef	1/2 Fat/Bluff
	Messrs Cooks	
	Soup	1/2 Hash
1/2	1/2 Beef	
1/2	1/2 Mutton	
15	1/2 Veal & Bacon	
	Mrs. Jemmett	
1/2	1/2 Pie of Lamb	

Thursday July 3rd 1834 The Duke of Devonshire's Dinner

Soup 1 Sole 2 Whiting
 1 Fowl 14
 No 5 Coteletti D'agneau
 Bouillie Beef

Stock For the Yacht

100 Veal
 4 1/2 Lamb
 30 1/2 Feet
 14 1/2 Beef
 24 1/2 Mutton of Beef

1 The King
 2 Duchess of Glouster
 3 Ld. M. Fox
 4 Col. Fox
 5 Mr. Wood
 7 Mr. Campbell
 7 Ld. & Ld. Cavendish
 11 The Duke & Duchess of Devonshire
 12 Prince George

Friday July 4th 1834 Their Majesties Dinner

20 Soups
 2 Cotelet de Poullets
 Creme au Ris

Trissons
 Turbot bouilli
 Soles et Limandes frites
 Petites

23 1/2 Culotte de Boeuf
 2 Poullets braizes
 1 Quartier d'agneau
 Jambon braize

Entrees
 2 1/2 Coteletti d'agneau
 Filets de Morlans

3 Saute de Volailles
 2 1/2 Pates de Boeuf
 2 Poullets aux poises

Tricandeau a la Mode
 1 Blanquette of Fowls
 2 1/2 Escallopes of Boeuf

Roasts
 3 Quails
 1 Poularde

Removes
 Bouillie
 Cherry Pudding
 Entremets

Salad
 Potted Meat
 Ramecains
 Stewed Peas
 French Beans
 Artichokes

Fruit Jelly
 Wine Jelly
 Plum Pudding
 Meringue
 Fenice

Velau Tent
 Orange Fruits
 Confitilles

Bruffet
 2 1/2 Sir Loins of Beef
 1 1/2 Chines of Mutton
 5 Gallimaufrey the same

9 Mutton Pie
 10 Funcheon
 Soup

2 St. Chickens
 Bouillie Beef
 4 1/2 Loins of Mutton
 Fricassee
 Souffle Jelly Pastry
 Vegetables

Stock
 11 1/2 Veal
 15 1/2 Beef
 18 1/2 Mutton
 3 1/2 Sallet of Veal

1 The King
 2 The Queen
 3 Princess Augusta
 4 Duchess Gloucester
 5 Duchess Meiningen
 7 Princess of Wexford
 8 Prince Geo
 10 Ld. & Ld. Brownlow
 11 Duchess of Kent 17 Ld. & Ld. Carl
 12 Ld. St. Johnston 18 Miss Wilson
 13 Baron Spekeharat 19 Dr. Kuper
 14 Mr. & Mrs. C. 20 Mr. Wood
 15 Miss Wynyard

Family Dinners July 4th 1834

20 Comptrollers Table

- Soup
- 15^h Loim of veal
- 22^h Leg & Thine of Mutton
- 17^h Liver & Bacon
- 4 Dressers Table
- Soup
- 7^h Ribs of lamb
- Vegetables
- 1 Sir Jemmett
- 3^h Loim of Mutton
- 30 Master books Table
- Soup
- 17 Boiled Mutton
- 23 Chinn leg & the collection
- 18 Bana
- 12^h Beef
- 9^h Lamb

For the Yacht

- 15^h Thine of Mutton
- 5 Sir Jemmett
- 20^h Sir Loim of Beef
- 15^h Fillet of veal
- 7 Ribs of lamb
- 16^h Thine of Mutton
- 4^h Sir Jemmett

July 1st 1834

10 Luncheon

- Soup
- 8 Loim of Mutton
- 2 Sir Chickens
- 1 Sir broth

12 Comptrollers Table

- Soup
- 7^h Ribs of lamb
- 8 Sir Jemmett

- 1 Sir Jemmett
- Port of lamb

Wednesday 9th July 1834

2 Fowls & Off The Kings Sandwiches

14 Pages of the Reserve

9^h Sir Beef 11 Mutton

12 Kings Footmen

10^h Sir Mutton 8 Sir Beef

4 Gate Porters

8 Mutton

3 Sir H. Taylor

8^h Mutton Chops

Wednesday 15th July 1834

2 Fowls & Off The Kings Sandwiches

14 Pages

15^h Sir Beef 6^h Sir Lamb

12 Footmen

15^h Sir Beef 7^h Mutton

4 Gate Porters

5^h Mutton

3 Sir H. Taylor

8^h Mutton Chops

1 R Fowl

Wednesday 23rd July 1834

1 Fowl & Off The Kings Sandwiches

14 Pages

14^h Sir Beef 10^h Mutton

12 Footmen

15^h Sir Beef 7^h Mutton

4 Gate Porters

8 Sir Beef

Wednesday 30th July 1834

2 Fowls & Off The Kings Sandwiches

14 Pages

14^h Sir Beef 10^h Mutton

12 Footmen

12 Sir Beef 7^h Mutton

4 Gate Porters

8^h Mutton

3 Sir H. Taylor

1 R Fowl 8^h Mutton Chops

Meat &c consumed from the 1st to the 31st July 1834

51	The Royal Table	4
92	The Luncheon	5
95	Comptroller's room	5
13	Dresser's room	4
120	Wast books	5
207	Catrina	9
36	Board	2
<hr/>		
644		

Beef	020 ³	
Mutton	025 ³	
Veal	426 ³	
Lamb	158 ³	
Suet	8	
b. Feet	65	
b. Prims	4	
b. Head	2	
b. Liver	9	
Sweet breads	3	
Cow Tails	4	
D ^o of Lamb	1	
<hr/>		
	1864	

Poultry	
Poultards	4
Pullets	8
Chickens	27
Fowls	22
Ducks	4
Pigeons	6
Quails	8
Giblets	3
Gardings	5

Fish	
Soles	14
Trubot	2
Salmon lbs	7
Smelts	12
Whitingas	14
Loobers	9
Crabs	2
Blounden	12
Scout lbs	25
Family Fish	1

Wednesday August 5. 1834

2	Sowls 4 off	The Kings Sandwiches
14	Pages	
14	W. Beef	98 W. Mutton
12	Footmen	
14	W. Beef	10 W. Mutton
4	Gate Porters	
12	W. Mutton	
5	Lin. St. Taylor	
98	Mutton chops	

Thursday August 12. 1834

22	Comptrollers	
18	W. Beef	1 Fish
11	W. Beef	1 Ham
11	W. Beef	1 D ^o of Lamb
1	Leg mutton	7 lbs of mutton
1	P. Duddings	Saus. Jelly
5	W. Beef	
1	W. Lamb	1 Mr. Robinson
1	W. Beef	
1	W. Lamb	1 Mr. St. Anson
1	W. Beef	
1	W. Lamb	1 Mr. Halse
1	W. Beef	
1	W. Lamb	1 Mr. Morris
1	W. Beef	
1	W. Lamb	1 Mr. Gough
1	W. Beef	
1	W. Lamb	1 Mr. Seward
11	F. D. Lamb	
11	W. Beef	12 Sausage
10	F. D. Lamb	
11	W. Beef	12 Out of Sausage
10	W. Beef	12 Kitchener
11	W. Beef	1 Mr. Hocal
11	W. Beef	2 Mr. Kollins
11	W. Beef	1 Mr. White
10	W. Beef	4 Coal Porters
11	W. Beef	1 Fireman
11	W. Beef	2 State Housemaids
11	W. Beef	2-100 Housemaids
11	W. Beef	8 Embroiderers
11	W. Beef	7 Housemaids
Stock		
20	Veal	30 Suet
5	b. Feet	
11	W. Mutton chops	1 Lin. St. Taylor
11	Sowls 2	1 The King

Friday August 15. 1834

3 Fowls 1/2 of Sandwiches The King
 11 Pages
 12 C. B. Beef 3/4 Leg mutton
 13 Footmen
 14 C. B. Beef 2 Leg mutton
 15 Gate Porters
 16 Shoulder mutton
 17 Housemaids
 18 Mutton
 19 Marshalsmen
 20 Mutton
 21 Mr. Sagg
 22 M. Beef
 23 Sir R. Taylor
 24 Mutton Chops
 25 Stabblers
 26 Beef 11

Wednesday August 20th

11 Pages
 12 Beef 1/2 1/2 Leg mutton
 13 Footmen
 14 Beef 1/2 1/2 Leg mutton
 15 Gate Porters
 16 Mutton
 17 Sir R. Taylor
 18 Mutton Chops
 Eggs & Bacon

Monday August 25. 1834

20 Comptrollers
 21 Cook Tuttle Salmon
 22 M. Beef Sides
 23 M. B. Fowls Ham
 24 Leg Mutton 1/2 P. Lamb
 P. Bunsdings 1/2 1/2 of mutton
 25 M. Beef
 1 Fowl 1/2 } 1 Mr. Robinson
 2 M. Beef } 1 Mr. Conson
 1 Fowl 1/2 }
 7 M. Beef } 1 Mr. Skelse
 1 Fowl 1/2 }
 8 M. Beef } 1 Mr. Skewis
 1 M. Fowl }
 9 M. Beef } 1 Mr. Sough
 1 M. Fowl }
 10 M. Beef } 1 Mr. Sewers
 1 M. Fowl }
 11 M. Beef } Sundry 12
 12 Dr. of Lamb }
 13 M. Beef } Out of Sundry 12
 14 Dr. of Lamb }
 15 Beef 1/2 2 Butchers
 16 M. Fowl 1 Mr. H. East
 17 M. Fowl 1 Mr. White
 18 M. Fowl 2 Mr. Collins
 19 M. Fowl 2 Coal Porters
 20 M. Fowl 1 Fireman
 21 M. Fowl 2 State House
 22 M. Fowl 2 Mr. Housemaids
 23 M. Fowl 2 Mr. House
 24 M. Fowl 4 Housemaids
 25 M. Fowl 2 Mrs. Sundry
 26 M. Fowl 2 Mr. Sagg
 27 M. Fowl 3 Coal Yard
 28 Veal Suet
 29 C. Feet 1 C. Head

11 Suncheon 12
 12 Comptrollers 2
 13 Pages 3
 14 Footmen 3
 15 Gate Porters 3
 124 Cashes 2
 20 Stabblers 10
 288

Poultry

Fowls 20

Dutchess Meat

Beef 550 1/2
 Mutton 188 1/2
 Veal 110 1/2
 Lamb 65 1/2
 Suet 70
 Calves Heads 2
 Calves Feet 12
 920

Fish

Salmon lbs 17 1/2
 Sides 8
 Lobsters 2

Wednesday Sept 3rd 1834

Their Majesties Dinner Sept 10th 1834

14 Pages
15th lb Beef 8th lb Meat

11th Fishermen
11th lb Beef 9th lb Meat

4 Gate Pastors
8th lb Meat

2 Fowls 11th Off *Amsterdam King*

1st H. Wheatley Luncheon
1 Bristle Lowl

8 Potage
Creme au Potage

8 Poissons
Salmon Sole

4 Rôlées
4 Culotte de Bœuf
2 Potatoes Braizé

Entrées

8th Culotte d'agneau
4 Salme de Grouse
4 Fricassé de Poulets
1 Pâtée de Volaille

Rôlées
Soufle au Pâ

Confités
Gelée de Orange
Gelée de Marasquin
Charlots à la M...
Gateau d'artois

Pâtis

2 Grouse 3 Pastries

Buffet
14th Chêne de Meat
10th Meat Pie

Sept 10th 1834

2 Aguenois
10th Meat Cutlets
1 Pie Chicken

8 Compagnons
4 2nd Fowl & Bacon
4 2nd Lamb Pie
8th Leg Meat Pie

5 Dressings
1 1st Fowl & Bacon
1st Lamb

Sept 17th 1834

1st H. Wheatley Luncheon
10th Meat Cutlets

2 1st Fowls, The King & Princesses

Sept 24th 1834

1 1st H. Wheatley Luncheon
10th Meat Cutlets

2 1st Fowls, The King & Princesses

Monday 29th Sept-1834

Allowance of Geese to the House¹²

- 1 A. Durrwall Esq.
- 1 C. Hill
- 1 H. Hill
- 1 Mr. Kimmins
- 1 Mr. Yerbury
- 1 " Martin
- 1 " Rolats
- 1 W. Mason Esq.
- 1 C. Long
- 1 Mr. J. Long
- 1 Mr. Brown
- 1 " Youars
- 1 " Goodrich
- 1 " Fotherham
- 1 " Thomas
- 1 " Morris
- 1 " Heal
- 1 " Hanson
- 2 Gate Porters
- 2 Night D.
- 2 Housemaids
- 1 D. 104
- 2 Footmen
- 1 Gent. Porter St. Sep.
- 1 Messengers
- 1 Mrs. Robinson
- 1 " Jewers
- 1 " Pringer
- 1 " Mansdett
- 1 " DeBell
- 1 " Gough
- 1 " Tektin
- 1 Miss Parry
- 1 4 Bird Parsons
- 1 Mr. Collins St. House

Wednesday Oct-1st 1834

Her Majesty's Luncheon

Cremi Soupe
Carpaccio, Sole

1 Poularde et Loin Mouton

3 Grouse

Poulets au feu

Piss d'agneau

Emmece de Poulets

Soupe allemande

Jelly

Potage

Souffle

Fruit

Vegetables

Biscuits

Sir H. W. Trevelyan Luncheon

1 Broiled Fowl

Wks 18 Mout - Cutlets

The Queens Diners

1 B^d Fowl

or B^d Leg Lamb

Her Majesty's Sandwiches

Oct 3rd

Mr Such (Nephew to 2nd House)

5 The Lamb

Wednesday October 12th 1834

Her Majesty's Luncheon

Fowls 2 Chicken Sandwiches

Sir H. Taylor's Dinner

or Mutton Soup

Broiled Cod Fish

1 Broiled Fowl

Pastey &c

Thursday October 13th 1834

Her Majesty's Luncheon

Soupe / Sole

or Lamb / or Fowls

or Pheasant / or Widgeon

Cotelettes de mouton

Croquettes de volaille

Emmece de volaille

Salade de gibier

Pastey Jelly Souffle

was sent from Windsor

Sir H. Taylor's Dinner

or Mutton Soup

or Cod Fish

or bits of Lamb

or Fowl

Wednesday October 22nd 1834

Her Majesty's Luncheon

Fowls 2 Chicken Sandwiches

Sir H. Taylor's Dinner

Sturgeon

or Fowl

or various Peas

Wednesday October 29th 1834

Her Majesty's Luncheon

Potage au ris et Poulets

Cotelettes et Salles

Salle de mouton

Pendreaux rôtis

Poulets rôtis

Coutotte de Dinde

Poulets Dinde

Cotelettes d'agneau

Salade de gibier

Salade de riz

Pieds d'agneau

Croquettes

Sturgeon rôtis

Pastey / Jelly / Souffle

was sent from Windsor

Sir H. Taylor's Dinner

or Cod Fish

1 Broiled Fowl

Mutton Chops

Monday Nov^r 17th 1834 Their Majesties Dinner

5 Potages
 2 Hochepot de Poulets
 Porpons
 Turbot Scate Soles
 Relovis
 Pate de Saisons
 2 Petits Poulets Braize
 Entrees
 Petite Pates a plusieurs
 Purée a la Portugaise
 14 Pieds d'agneau
 Salami de Gibier
 Rote
 Soupes Pheasants
 Relovis
 Beignets de Fraise Boudin
 Compromets
 Macaroni Stew'd Celery
 Omelet Pommes de terre frites
 Gelée de Orange Soufflé d'Albucet
 Gateaux Genevois Meringues
 Buffet
 22^{es} Sir Linn of Beech 4 Galimaufry
 16^{es} Chins of Mus^r 4^{es} Beef 2^{es} Pie
 The King
 The Queen
 Sir A Barnard
 Lt Brownlow
 Lady Brownlow
 Mr Ashley

6 Luncheon
 2 Pt Chickens 1 Pt Woodcock
 Bouillie Beef
 4 Cotelette de Mouton
 Eminci de Poulets
 Sir H. Taylor
 10 Pt Beef
 1 Pheasant
 17 Comptrollers
 10^{es} Pt Beef
 9^{es} Pt Leg Mus^r
 8^{es} Breast of Veal & Bacon
 Dressers
 1 Pt Pheasant Hash
 Stock
 45 Veal 16 Mus^r M^r
 12 Beef 2 Fowls & off
 8 C Feet

Tuesday Nov^r 18th 1834 Their Majesties Dinner

12 Potages
 3 Pique de Bouff. Hare
 Porpons
 Coadph Solo Scate
 Relovis
 2 Nulardis Braize
 2^{es} Cotelette de Bouff
 Entrees
 Cotelette d'agneau
 2 Poulets de Camp de Camp
 Fricandean a l'huile
 1 Eminci de Poulets
 Salami de Gibier
 1 Pates a la Ruine
 Rote
 Pheasants Grouse
 Relovis
 Fritteen de Pommes Soufflé d'Albucet
 Compromets
 Salade Romaine Celery Stew'd
 Omelet Epinards
 Stew'd de Paris Gelée de Vin
 Tartelette a la Vanille Gateaux
 Buffet
 12 Pt Beech Beef 4^{es} Galimaufry
 16^{es} Cadele of Mus^r 3^{es} Beef 2^{es} Pie
 The King The Queen
 Lt Brownlow Lady Brownlow
 Baron Ompster Baron Ompster
 Count Gundersof Lady A Fitzclarence
 Sir J. Woodman Sir A Barnard
 Mr Ashley Lord Amherst

6 Luncheon
 2 Pt Pastoyes 2 Pt Chickens
 1 Eminci de Poulets 7^{es} Pt Mus^r
 Cotelette de Mouton
 Bouillie Beef
 Sir H. Taylor
 Soupe Fish
 10 Pt Beef 1 Pt Sowl
 Comptrollers
 2 Pt Hares
 14 Chins of Mus^r
 15 Pt B. Beef 2 Sowl Pies
 Dressers
 1 Pt Hare 4^{es} C. Leg & Bacon
 4^{es} Pt Lamb
 Mr Jemmitt
 1 Pt Hare
 Stock
 45 Veal 16^{es} Mus^r M^r
 12^{es} Beef 12 C Feet
 Kitchen
 14^{es} Pt Leg Mus^r

Wednesday Nov^r 19th 1834 Their Majesties Dinner

7	Potages
2	Hochepot de Laitance
	Purée de Laitance
	Poissons
	Soubes Filet Smelt
	Belouis
14 ^h	Langue de Veau
2	Petite Poulets Braizé
1	Grand Poté
	Jambon au Epinards
	Entrées
2	Fricassie de Volaille
	Salmi de Grouse
3 ^h	3 ^h Filet de Veau Piqué
6 ^h	3 ^h Filet de Volaille Piqué
M ^r	Coclette Dagueau
	Croquettes de Volaille
10 ^h	2 ^h Petite Pâtis de Herbes
	Filet de Sole
	Poté
	Pardige Grouse Hare
	Relouis
	Boudin a la Rive Croquette
	Ambrassés
	Maccaroni Celeri Artich
	Salade d'herbes Haricots verts
	Hare Soups Epinards
	Filet de Moine Creme de Grouse
	Vol au vent Charcuterie
	Jalouses Soupe d'Allemande
	Panic Garnie Panic Garnie
	Buffet
18 ^h	Sir Louis of Beef & Galimaufry
16 ^h	Saddle of Mutton 7 ^h Mutton Pie

6	Luncheon
2	Soup
1 ^h	R ^o Mutton R ^o Pheasant
	Bouillie Beef
	Coclette de Mouton
	Croquettes de Pigeon
10	Comptrollers
	Soup
10	R ^o Filet de Veau & Bacon
7	R ^o Leg Mutton
4	Spissors
	Soup
	R ^o Grouse
7 ^h	R ^o Mutton
	Hutchin
7 ^h	Bake ^d She Mutton & Potatoes
30	Military Band, Blues
16 ^h	R ^o Beef
17 ^h	Leg & She Mutton
	Stock
30	Veal Mutton & M ^r
	Beef 2 Fowls & M ^r
	The King The Queen
	L ^o Brownlow L ^o Brownlow
	Baron Compton Baronet Compton
	Baron Blome Baroness Blome
	L ^o Hill C ^o Hill
	L ^o Caspar Sir J. Symonds
	Sir W. Stevenson Sir G. Bannock
	L ^o Amburst Mr. Ashley
	Count Gurdorf

Thursday Nov^r 20th 1834 Their Majesties Dinner

24	Potages
1	Mouton D'orge
2	Hochepot de Laitance Chikens
	Poisson
	Relouis
7 ^h	Coclette de Boeuf
2	Pate de Poulets a l'anglaise
	Faisans au Buffs
2	Petite Poulets Braizé
	Entrées
4	1 Coclette Dagueau pour
2	Saute de Volaille au Buffs
12	Pied Dagueau a la Poule
	Filet de Poissons
	Pis de Veau piqué
	Purée de Laitance
14 ^h	Fricassie de Volaille
	Petite Pate a la Rive
	Poté
2	Pheasant & Woodcocks
	Relouis
	Pommes au feu Canellons
	Entrées
	Huitre au gratin Celeri Artich
	Salade de Poissons Haricots verts
	Potage Game Choux
	Filet de Veau Creme au fruit
	Vol au vent Gateaux herbes
	Plombes Gateaux
	Saute de Pommes Roubans
	Buffet
24	Sir Louis of Beef & Galimaufry
15	Saddle of Mutton On

5	Luncheon
2	R ^o Chicken
7	R ^o Beef
	Ambrassés de Volaille
	Bouillie Beef
	Coclette de Mouton
10	Comptrollers
	Soup
14	R ^o Beef
14 ^h	Leg Mutton
M ^r	Irish Stew
4	Miss Pipples
	Soup
6 ^h	R ^o Beef
	M ^r Gemmett
7 ^h	R ^o Beef
	Sir A. Taylor
30	Band Guards
17 ^h	Beef 7 ^h Mutton
	Stock
17 ^h	Veal 16 ^h Mutton & M ^r
15	Beef 12 ^h C. Sub Fowl & Off
	The King The Queen
	L ^o Brownlow L ^o Brownlow
	L ^o Taylor L ^o Mayor
	L ^o Amburst M ^r Smith
	Sir W. Whistley L ^o Whistley
	L ^o Hill 2 Messrs. Whistley
	Sir G. Bannock L ^o Mayo
	Sir W. Stevenson L ^o de Fitzgibbon
	Capt. Campbell Sir J. W. Stewart
	C ^o Keate Sir J. Symonds
	The Bishop of Worcester Sir J. Kemp
	L ^o Wood

Friday Nov^r 21st 1834 Their Majesties Dinner

7 Potages
 Au Levie
 2 Poullets au Jus
 Poissons
 Cods fish Solo Peate
 Relevés
 Culotte de Boeuf
 1 Dindon Bouillie
 Poulardes au Grésill
 9^{te} Veau Braizé a l'orange
 Entrées
 Petite Patis ala Reine
 11 Cotelette D'agneau
 Blanquette de Poullet
 Croquettes de Pigeon
 Filets de Poissons
 3 Filets de Pigeons de Colombe
 2 Salmis de Perdreaux
 3^{es} 3 Currie au Huîtres
 Rôtis
 2 Faisans 1 Hare 2 Perdreaux
 Relevés
 Soufflé au Jus Pancakes
 Entremets
 Macaroni Omelette au Choccolat
 Celeri botava Epinards
 Blancs Verts Pommes de Terre
 Gelée Mirrie Currie au Cofee
 Vol au Vent Gâteau de Pommes
 Soufflé au Orange Pastilles de Pommes
 Pâtisseries Pâtisseries
 Buffets
 20^{es} 20^{es} 20^{es} 20^{es} 20^{es} 20^{es}
 16 Saddle of Mutton 7th Mutton Pie
 Birds by Pork Peas Pudding

6 Luncheon
 2 Soup Mt Chickens
 Ris Mutton
 Bouillie Beef
 Cotelette D'agneau
 Eminces de Poullets
 Croquettes
 19 Comptrollers
 Soup Fish
 16 Saddle of Mutton 5th C. Lamb
 10th 10th Beef & Suet Pudding
 3 Pressers
 Soup Fish
 1st 1st 1st 1st 1st 1st
 Kitchen
 14th 14th 14th 14th 14th 14th
 25th 25th 25th 25th 25th 25th
 10th 10th 10th 10th 10th 10th
 17th 17th 17th 17th 17th 17th
 33rd 33rd 33rd 33rd 33rd 33rd
 15th 15th 15th 15th 15th 15th
 Mr. Jammett
 1st 1st 1st 1st 1st 1st

Friday 21st Nov^r 1834

27 The King
 The Queen
 Lady Brownlow
 Lord Brownlow
 Lady Mayo
 Mrs Smith
 Lord Camden
 Sir J. M. Sutton
 2 Lady D^{ch}
 Col. Bagenal & Lady
 Col. Seymour
 Sir J. Seymour
 Sir G. Barnard
 Sir B. Stevenson
 Sir H. Taylor
 Sir H. W. W. W.
 Col. Campbell
 Lord A. Fitz Clarence
 Sir J. Knapp
 Sir J. Woodman
 The Bishop of Worcester
 Lord Hill
 Col. Wood
 Lady & 2 Misses Wood
 Saturday
 Comptrollers
 8th 8th 8th 8th 8th 8th
 Apple Tart

Meat &c Consumed in the Month of November 1834

86 The Royal Table	5	37 1/2 Beef lbs	
29 Luncheon	5	340 Mutton "	
86 Comptrollers Table	5	232 1/2 Veal "	
17 Dressers d ^r	5	11 1/2 Lamb "	
40 Mast ^r Cooks d ^r	5	7 Suet "	
25 Yeomen	5	Marrow "	
88 Military Bands	3	10 1/2 C. Livers "	
371		C. Feet " 10 1/2 32	
		C. Feet & 1/2 3 3	
		Lamb's Feet 26	
		Short H. Lamb 4	
		Short d ^r d ^r 3	
		Cy. Tails 3	

Poultry
 28 Chickens
 20 Fowls
 4 Pullets
 18 Pardings
 2 Turkeys
 4 Pheasants
 6 Woodcocks
 7 Partridges

Fish
 11 Cod fish Slices
 3 Turbots
 3 Lobsters
 1 Crabs
 12 Solus
 6 Whiting
 24 Smelts
 12 Crabs
 6 Oysters 1st 1/2
 1 Family Fish Dish

Monday December 1st 1834 Their Majesties Dinner

Entrées
 13 Potages
 Hochepot & Poulet
 Poissons
 Relevés
 2 Petite Poulets Braizé
 3 Pate de Poulets à l'Anglaise
 Entrées
 1-4 Cotelets d'agneau
 Epicurien à l'Orange
 3 Salami & Perdreaux
 12 Pied d'agneau à la Stulitz
 Rôtis
 Grouse " Snipes
 Relevés
 Bœuf de la Cour Soufflé au Jus
 Entremets
 Gallertines Clari & Tuna
 Macaroni Suppés
 Gelée de Veau Crème de Brabant
 Vol au Vent Charlotte de Pommes
 Buffet
 1/2 Sir Loins of Beef 1 Galimaufry
 1/2 Saddle of Mutton 1 Patis à la Reine
 Punchon
 8 Soup 2 B^t Chickens
 B^t
 Amine de Poulets
 Cotelets de Menton
 20 Comptrollers
 Soup
 9 1/2 B^t Leg Mutton
 15 1/2 Fillet of Veal & Bacon
 2 Dressers
 Soup
 1 B^t Fowl
 8 1/2 Mutton Chops
 20 Mast^r Cooks
 Soup
 9 1/2 B^t Leg Mutton
 17 1/2 Loins of Veal & Bacon
 1 M^r Jemmett
 1 B^t Fowl
 Stock
 Beef 16 1/2 Mutton Weights
 Veal 2 Fowls & Off

Tuesday Dec^r 2nd 1834 Their Majesties Dinner

14 Potages
 2 Dux de Boeuf
 Creme d'orge
 Poissons
 Scate Soles
 Relievis
 17/4 Cielotte de Boeuf
 2 Poulardes Braize au Jus
 Entrées
 8/2 Cochettes de Mouton
 Saute de Volaille
 Purse de Lybrien
 Filets de Merlans
 Paties a la Reine
 Salami de Perdreau
 Rots
 Pheasants Soupes
 Relievis
 Soufle au Chocolate Bisquets
 Entremets
 Salade de Homard Ham Toast
 Celeri Activa Salafin
 Gelin de Gruet Gelin de Manchure
 Vol au Vent Soust a l'Allemande
 Buffet
 17/2 Sir John of Blif Galimaufry
 17 Paole of Mus^r Beef Steak Pie
 Stocks
 15/4 Beef 15/4 Mus^r M^rs
 25/4 Veal Fowls Staff
 12 C Feet 29/4 Leg Veal Galentines

6 Luncheon
 Soup P^r Chickens
 7/4 Mutton P^r Pheasant
 Cochettes de Mouton
 Picassie a la Dauphine
 Picandean a l'Orange
 2 Comptrollers
 Soup
 P^r Pheasants
 14/4 P^r Mutton
 15/4 Air B. Beef
 2 Dressers
 Soup
 P^r Pheasant
 Veal Bacon
 20 Mast^r Cooks
 Soup
 P^r Hare
 19 P^r Mutton
 15/4 Air B. Beef
 1 M^r Jennett
 1 P^r Hare
 The King Prince George
 Lord & Lady Mayo
 Lord & Lady Bessant
 Capt Campbell
 Sir G. Seymour
 Sir G. Bannard
 Miss H. Johnston
 M^r Ashley
 M^r Wood

Wednesday Dec^r 3rd 1834 Their Majesties Dinner

7 Potages
 2 Hochepot de Souans
 Poissons
 Soles Scate
 Relievis
 2 Petite Poultes Braize
 12/2 Chevreulle Rigue
 Entrées
 Filets de Lapereau a la Marseillaise
 Blanquette de Volaille
 15/4 Tendrons de Veau
 2 Poultes de Coups au pain Capuz
 8 Pied Doyneau a la Poultes
 Filets de Soles
 Rots
 Grouse Pheasants
 Relievis
 Gaufres Soust a l'Allemande
 Entremets
 Gallentines Macaronis
 Celeri Activa Sea Kale
 Gelin d'Orange Pommes et Fleuries
 Vol au Vent Choux aux Omelettes
 Buffet
 21 Sir John of Blif Galimaufry
 15/4 Paole of Mus^r Mus^r Pie
 1 Paties a la Reine
 Stocks
 12 Beef Mus^r M^rs
 34/4 Veal 12 C Feet

6 Luncheon
 Soup P^r Chickens
 Miss H. Johnston
 1 P^r Chicken
 10 Comptrollers
 7/4 Soup M^r of Mus^r M^r
 6/4 Chump of Veal
 2 Spring of Pork
 2 Dressers
 Soup Fish
 8 P^r Mutton 1 P^r Chicken
 20 Mast^r Cooks
 Soup
 14 P^r Leg Veal
 8/4 Leg of Pork
 M^r Jennett
 8/4 Leg of Mutton
 M^r Ashley
 Mutton Cuddles
 The King Prince George
 Lord & Lady Mayo M^r Wood
 Lord Anherst L^d A Beauchamp
 M^r Ashley Sir A. Bannard
 Sir G. Seymour Col & Lady Joy
 Miss H. Johnston Sir P. Sidney
 Lord Mayo Lady Mayo

Thursday 4th Dec^r 1834. Their Majesties Dinner

19 Potages
 Bis au Consommé
 (au Levain)
 Poissons
 Soles Saumon Corfuh
 Relevés
 Culolette de Bœuf
 2 Poulardes Braizés
 Compres
 1 Culolette D'agneau Sauté
 Tricassée de Colombine
 Croquetttes de Colombine
 3 Salmi de Gibier
 Sauté de Faisans au Cumin
 Filets de Merlans
 Rôtis
 Pheasants Hare
 Relevés
 Bœuf Bœuf au Comptine
 Contremets
 Salade de Poisson Omblet
 Salsifis Carri
 Gelée de Veau Vol au Vent
 Fanchelotte Meringues
 Buffet
 1/2 Sir Lo Beef
 1/2 Galimaufry
 1/2 Salsifis
 1/2 Must^r au 1st St^r Pie
 1 Patis à la Reine
 Rôtis
 Beef 1/2
 2/3 Veal 3
 1/2 Must^r Wh^r
 3 Fanchelotte

6 Luncheon
 2 Soup
 9th Sir Beef
 Commence de Poulets
 Bouillie Beef
 Must^r Culettes
 " Compres
 Soup
 11th Sir Beef
 9th 1/2 Must^r
 2 Dressers
 Soup
 1st Sir Beef
 20th Must^r Cooks
 Soup
 11th Sir Beef
 10th 1/2 Must^r
 1st Fresh Meat
 Her Majesty
 1 Sir Chicken
 Compote de Pommes
 The King Prince George
 Lord Mayo Lady Mayo
 Lord Brouncker Lady Brouncker
 Mr. Ashley Capt. Compton
 Miss P. Johnston Sir G. Murray
 Lady Whistley 2 Mrs. Seymour
 Sir G. Seymour Capt. Seymour
 Sir P. Sidney Lord A. Fitzroy
 Sir G. C. Bryan Lady Seymour
 Col. Wood

Friday 5th Dec^r 1834. Their Majesties Dinner

12 Potages
 Fure et Lard
 2nd Fure de Veau au Jus
 Poissons
 Turbot Soles Polets
 Relevés
 1 2nd D'agneau Ich
 2 Patis de Poulets à l'anglaise
 Entrées
 8th Culolette de Mouton
 4 Filets de Colombine au Jus
 12 Pies D'agneau à la Poulet
 3rd 1/2 Sir Beef
 1st Patis à la Reine
 Filets de Soles
 Rôtis
 Pheasants Hare
 Relevés
 Pommes au Jus Bugnats
 Contremets
 Salade Hollandaise Macaroni
 Salsifis Carri Estua
 Gelée de Fruit Croissants
 Fanchelotte Fanchelotte
 Buffet
 Sir Gen. Balfour Galimaufry
 15 Salsifis of Must^r 1 Patis à la Reine
 Rôtis
 Beef 15
 33rd Veal 2
 12 C. Feet 15
 15 Must^r Wh^r
 2 Fanchelotte
 15 Chien Must^r Sancer

4 His Majestys Luncheon
 at Windsor Castle
 2 Sir Pastures
 Escalope de Veau
 1 Patis à la Reine
 Her Majestys Luncheon
 1 Hochepot de Poulet
 1 Sir Chicken 1 at Dinner
 Miss H. Johnston
 1 Sir Chicken
 2 Compres
 Soup Fish
 11th Sir Beef 3 Salsifis
 11th 1/2 Must^r 3 Sausages
 2 Dressers
 Soup Fish
 7th Must^r Culettes 3 Sausages
 20th Must^r Cooks
 Soup Fish
 11th Sir Beef 3 Sausages
 11th 1/2 Must^r
 1 Mr. Jermott
 1 Sir Chicken
 The King Prince George
 Duke of Sussex Mr. Wood
 Lord Mayo Lady Mayo
 Mr. Ashley Miss H. Johnston
 Sir P. Sidney Miss D. W. W.
 Mr. Hudson Col. C. Bryan

Saturday 6th Dec^r 1834 Their Majesties Dinner

15th Potages
 2 Hochepot de Poulets
 Creme d'orge
 Poissons
 Salmon Sole Poate
 Relerés
 1st La. 2nd
 Chiverelle Saug Braize
 2 Poulardes Braize
 Entrees
 1 Cotelette Dagneau Pané
 Saute de Lians
 Emince de Volaille
 Purée de Gibier
 2 Petite Poulets de Campes
 Filets de Merlan
 Rote
 Pheasants 3 Pigeons
 Relerés
 Boudin Cavelons
 Entremets
 Salade Celeri
 Oniolet Salses
 Gelée de Moyau Creme d'Orange
 Soufflé de Pommes Gâteau à l'Almande
 Buffet
 20th Sir L Beef Galimaufry
 7th Chine Must^{re} 10th Beef St. Pie
 1st Petits a la Reine
 Stock
 12 Beef 7th Must^{re} Whis
 13th Veal 1 Fowls Wth Off

6 Luncheon
 2 Soup 2nd Chickens
 9 Pot Must^{re}
 Must^{re} Cuddles
 Emince de Volaille
 The Queens Lunch^{re}
 1st Hi Chicken 1st d^{re} pa. ch^{re}
 2nd Comptrollers
 7th Soup Fresh Star
 10th Chine of Must^{re}
 7th Champ of Veal & Bacon
 3 Dressers
 Soup
 7th Pot Loin of Must^{re}
 20th Mass^{re} Cookies
 Soup
 8 B^{re} Wh^{re} Must^{re}
 15 Chine of D^{re} W^{re}
 8 Loin Scal & Bacon
 1 Mr Hudson
 1 Pot Partridge
 Must^{re} Cuddles
 The King Prince George
 Mr. Ashley Mr. Wood
 Lrd Mayo Lady Mayo
 Lrd Brownlow Lady Brownlow
 Lrd G. Bryan Miss G. Johnston
 Sir P. Sidney Capt. Campbell
 Sir J. Molnar Sir A. Bannard
 Mr. Hudson

Sunday 7th Dec^r 1834 Their Majesties Dinner

12 Potage
 Au Lait Brunnois
 Poissons
 Saute de Sole Poate
 Relerés
 20th Culotte de Boeuf
 2 Poulardes Braize au Saute
 Entrees
 7th Cotelette de Veau Pané Grillé
 Salmi de Becassie
 1st La. 2nd
 Fricandeau à l'Orange
 1st La. 2nd
 1 Petite Sautis a la Reine
 10th Pied Dagneau a la Poulets
 3 Filets de Sole
 Rote
 13th Game Boudin
 Relerés
 Buznets de Pomme Oniolets
 Entremets
 Gelée de Veau Maccaroni
 Champignons Salses
 Gelée de Veau Biscuit
 Soufflé de Cerises Colinassons
 Buffet
 14th Sir Loin Beef Galimaufry
 13th Potade of Must^{re} 5th Must^{re} Pie
 1st Petits a la Reine
 Stock
 13th Veal Must^{re} Whis
 12th Beef Fowls Wth Off
 20th Soup 6th L. Veal Pot^{re} Must^{re}

6 Luncheon
 Soup 2nd Hi Chickens
 4th Hi Beef
 Escalops de Veau
 Cotelette de Mouton
 Emince de Volaille
 The Queens Luncheon
 1 Chicken Bask
 2nd Comptrollers
 Soup 2nd Pot Fowls
 14th Hi Beef 1st Tongue
 9th Pot Must^{re} 4th Hi Pie
 2 Dressers
 Soup 1st Pot Fowl
 8th Hi Beef 1st Tongue
 20th Mass^{re} Cookies
 Soup 2nd Hi Fowls
 14th Hi Beef 1st Tongues
 8th Hi Must^{re} The Queens Pie
 1 Mr Jernmett
 14th Pot Beef
 The King The Queen
 Lrd G. Bryan Miss G. Johnston
 Prince George Miss G. Johnston
 Mr. Wood Capt. Campbell
 Sir J. Seymour Mr. Hudson
 Mr. Ashley Sir A. Bannard

Monday 8th Dec: 1834 Their Majesties Dinner

10 Potages
 17/4 Mouton de la Palatine
 1 Hochepot de Pommery
 Poissons
 Salmon Soles Scate
 Relieves
 2 Chevroulle Pigeon a la Orange
 2 Poullets a la Orange et Languis
 Entrées
 Filets de Lapereau a la Marchande
 4 Carottes de Veau a la Bechamel
 Poullets de Campes au Jus
 4 Filets de Mouton
 Patis a la Reine
 Saute de Volaille
 Dinde de Gibier
 1 Cotelette d'agneau Saute
 Pote
 11/2 Quis 3 Hierocochis Veau
 Relieves
 Croquets de Patis Pommes a la Portugaise
 Entremets
 Yeux Saute Celeri a la Reine
 Salade Artichauts
 Gelin de Mayan Cresson au Cresson
 Vol au Vent Charlotte de Pommes
 Mousses Patis a la Duchesse
 Buffet
 20/4 Pi de Beef 1 Galimaufrey
 15/4 Saute Mout: 5/4 Beef St. Pie
 Lamb Feet Stew
 Stock
 14/4 Beef 33 Veal 22/4 Mout: Whi
 3 Fowl 1/4 off

6 Luncheon
 Soup 2 Pi Chutneys
 9 Pi Mout
 Escallops de Crème
 Cotelette de Mouton
 Eminci de Poullets
 10 Compotelles
 Soup
 9/4 Pi Leg Pork
 9/4 Pi Mout
 10/4 Stew'd Pump Steaks
 2 Dressons
 Soup
 5 Stew'd Pump Steak
 2 Pork Chops
 20 Mast: Cookies
 Soup
 9 Pi Leg Mout
 11/4 Pi Leg Pork
 6 Pump Steaks
 1 M^r Jemmett
 22 Pork Chops
 The King The Queen
 Prince George Mr Wood
 R^o Mayo Lady Mayo
 Capt Bageot Miss Bageot
 L^o Mansfield L^o Mansfield
 Col^o By L^o By
 R^o Fitzclarence L^o Fitzclarence
 Sir G. Seymour Mr Clibby

Tuesday 9th Dec: 1834 Their Majesties Dinner

10 Potages
 2 Hochepot de Poullets
 Palatine
 Poissons
 Harbot Soles Poles
 Relieves
 Cotelette de Beef
 4/4 Beef 5/4 Patis de Poullets
 Entrées
 17/4 Cotelette de Mouton
 1 Blangquette de Volaille
 1 Salmon de Beccasse
 Cresson de Lapereau
 4/4 Beef 2 Tricasse a la Chantier
 Eminci de Lapons
 Pied d'agneau a la Poullets
 Filets de Poles
 Pote
 Poullets Saute 36 Patis
 Relieves
 Pommes au Jus Bissoles
 Entremets
 Patis de Mout Macaroni
 Salades Aspinades
 Gelin de Mayan Cresson de Pommery
 Saute de Pommery Gateaux
 Farichetti Gateaux Pote
 Buffet
 19 Pi Loin Beef 1 Galimaufrey
 15/4 Saute of Mout: 1 Patis a la Reine
 Stock
 35/4 Veal Mout: Whi
 17/4 Beef 12 C Beef
 1 Fowl 1/4 off

6 Luncheon
 10/4 Pi Beef 2 Pi Chutneys
 Mout: Cotelette
 Mince Chicken
 Bouilli Beef
 2 Compotelles
 Soup Fish
 12 Ai B. Beef
 17/4 Chump of Veal & Bacon
 Spring of Pork
 2 Dressons
 Soup Fish Pi Poul
 8 Mout: Cotelette
 20 Mast: Cookies
 Soup Fish
 11/4 Ai B. Beef 2 Saute
 2 Loin Veal & Bacon
 1 M^r Jemmett
 Veal Cotelette & Bacon
 The King The Queen
 Prince George Mr Wood
 R^o Mayo Lady Mayo
 L^o Hill Lady Poullet
 Mary Winchester L^o P. O'Byrne
 L^o Fitzclarence Sir G. Seymour
 Miss H. Johnston Lady Brewster
 Lord Brewster Sir J. Mecklen

10 Potages
 3 Queny ve Boeuf
 Creme D'orge

Porssons
 Soles Poate

Relievis
 1 D^e D'agnon Pot
 2 Poularde Bronze

Entrées
 2 Coselette ve Mouton
 4 Filets ve Volaille au Vin
 Saute ve Loin
 3 Loin ve Veau Pique
 Porce ve Gibier
 Patis a la Reine
 Salmi ve Perdreaux
 2 Poularde ve Poulets

Poti
 Pheasants Fleas

Relievis
 Buznet Mouton ve Pommes

Entrées
 Potée Meate Celeri
 Comlets Salsifis
 Gelin D'orange Creme au Citron
 Vol au Vent Tartellets
 Flanc de Veau Gâteau

Buffet
 20th Sir Loin Buff, Galimaufuy
 10th Saddle of Meat 3th Beef 1th Pie

Stock
 15 Beef 15 Meat Whis
 3th Veal 3 Fowls Whiff

6 Lunches
 Soup 2 Pi. Chickens
 6th Pi. Loin Meat
 Blanquette ve Volaille
 Coselette ve Mouton
 Roulette Boeuf

11 Comptrollers
 Soup
 11th Pi. Beef Ykshun Pie
 Spring of Pot
 2 Chump of Veal

2 Messons
 Soup
 1 B^o Foot
 Spring of Pot

10 Mast-Cooks
 Soup
 13 Pi. Beef Ykshun Pie
 12 Loin of Veal
 Spring of Pot

1 Lord C. Fitzclarence
 4 Chickens
 12 Ducks 2 Pheasants

The King The Queen
 L^{dy} Mayo L^{dy} Mayo
 Prince George Mr Wood
 Prince George Mr Wood

11 Potages
 Hockepot ve Perdreaux

Porssons
 Mulet Sole Poate
 Relievis
 10th Loin ve Veau
 2 Poularde Bronze

Entrées
 1 Coselette D'agnon Veau
 Pica D'agnon a la Poulette
 2 Petite Poulets ve Coupe
 Patis a la Reine
 3 Salmi ve Perdreaux
 Filets ve Mouton

Poti
 Fleas Snipes
 Relievis

Entrées
 13th Pi. Beef Ykshun Pie
 12 Loin of Veal
 Spring of Pot

Entrées
 Potée Meate Celeri
 Salmi Roman Salsifis
 Gelin ve Veau Creme a l'Allemande
 Vol au Vent Saut ve Pommes

Buffet
 17 Sir Loin Buff, Galimaufuy
 7 Saddle of Meat 2 Meat Pie

Stock
 28 Veal 15th Meat Whis
 15th Beef

6 Luncheon
 Soup 2 Pi. Chickens
 10th Pi. Beef
 Coselette ve Mouton
 Emme ve Volaille
 Bouillie Boeuf

10 Comptrollers
 Soup Hash
 B^o Wh of Meat
 11th Pi. Beef Ykshun Pie

2 Messons
 Soup Hash
 Veal Custards
 1 Pi. Chickens

10 Mast-Cooks
 Soup
 10th Pi. Beef Ykshun Pie
 7th Pi. Meat

1 Mr. Jemmett
 8th Meat Chops

The King The Queen
 L^{dy} Mayo L^{dy} Mayo
 L^{dy} Brounlow L^{dy} Brounlow
 Prince George Mr Wood
 Miss C. Johnston Mr. Hudson
 Mr. Stiffner Sir J. Woodman

Friday 12th Dec^r 1834 Their Majesties Dinner

23 Potages
 Purée de Légumes
 1/2^e Farce de Veau au Jus

Poissons
 Salmon Soles

Reliées
 2 1/2^e Culettes de Bœuf
 2 Petits Poulets Braisés

Entrées
 9 1/2^e Cotelette de Veau
 Sauce de Lévri
 1^e Tricardé au Cèleri
 2 Tricardé de Volaille
 4 Crevettes de Veau
 Filets de Soles
 Filets de Lapereau
 Sauce de Légumes

Rôtis
 Reliées
 Bœufs Bœuf à la Cabonnet

Entremets
 Potted Meat Artichauts
 Macaroni Sprouts
 Gelée de Pomme Gelée de Noix
 Croutons Biscuits
 Cheesecakes Jalousies

Buffet
 2 1/2^e Sir Loin Beef Galimaufry
 1 1/2^e Saddle of Mutton Beef à la
 Pâtés à la Normande
 Stock
 1 1/2^e Veal 15 Beef Mutton
 1 Fowl 24 Off

5 Luncheon
 Soup 2 Pt. Chicken
 Pt. Lamb
 Emince de Volaille
 Cotelette de Veau
 Bouillie Beef

10 Comptrollers
 Soup Fish
 1/2^e Pt. Veal
 1 1/2^e Leg Pork
 Sausages & Sauerkraut

2 Dressers
 Soup Fish
 Pt. Pheasant
 1/2^e Mutton Chops

20 Mass. Cooks
 Soup Fish
 1 1/2^e Pt. of Veal
 1 1/2^e Leg Pork
 Sausages & Sauerkraut
 2 Sho. Mutton Babs

The King The Queen
 Prince George Mr. Hoare
 Lord Mayo Lady Mayo
 Lord Byron Sir J. Woodhouse
 Miss H. Johnston Mrs. G. of Woodhouse
 Gen. Gascogne Capt. Campbell
 Mr. Campbell L. Hill
 P. Ankerst Sir G. Seymour
 Sir H. Taylor Sir A. Murray
 Mr. Sturges Mr. Murray
 Col. & Lady Fox Col. Wood

Saturday December 13th 1834 Their Majesties Dinner 59

Potages
 8 Mouton à la Mode
 Au Jus

Poissons
 Cabillaud
 Soles Saute

Reliées
 2 1/2^e Chateaufort
 2 Paulanes Braisés

Entrées
 1 Cotelette d'agneau
 Filets de mouton
 Cotelette de Lapereau
 Purée à la portugaise
 5 Pies d'agneau
 Conquettes de volaille

Rôtis
 Faisans
 Pheaux

Reliées
 Soufflé à la crème
 Baignés à l'orange

Entremets
 Salade de Fensbot
 Crevettes
 Colasi stiva
 Sprouts
 Gelée de vin
 Caramel au chocolat
 Galimaufry
 Galimaufry gersise
 Truilles
 Jalousies

Buffet
 10 1/2^e Sir Loin of Beef
 10 1/2^e Saddle of mutton
 Galimaufry
 5 1/2^e Mutton Pie

6 Luncheon
 Soup 2 Pt. Chicken
 1 1/2^e Mutton
 Cotelette de mouton
 Escalops de Tricardé
 Bouillie Beef
 Vegetables
 Pâtés Saute Soufflé

1 The King
 2 The Queen
 3 Sir Mayo
 4 L. Hill
 5 Marquis Winchester
 6 Sir Ankerst
 7 Miss H. Johnston
 8 Sir J. Woodhouse
 9 Sir G. Seymour
 10 Sir H. Taylor
 11 Sir P. Seymour
 12 Sir A. Murray
 13 Mr. Sturges

December 13. 1834

10 Comptrollers
Soup Wash
14 Pork Bacon
1 Leg of mutton
1 Leg of veal

2 Drovers
Soup Wash
14 Pork

10 Master Cooks
Soup Wash
14 Pork Bacon
1 Leg of mutton
1 Leg of veal

1 Mr. Summatt
14 Pork
Stock
1 Veal 1 Fowls 14
1 Beef 14 Mr. Mutton

December 14. 1834

10 Comptrollers
Soup Tongue
14 Beef Wash & pudding
14 Mr. Mutton
14 Pheasants

2 Drovers
Soup Tongue
14 Pheasants Wash & puddings

10 Master Cooks
Soup Tongue
14 Beef
14 Cheese mutton
14 Pheasants

1 Mr. Summatt
14 Calves Feet
Bacon
Stock
1 Veal 1 Fowls 14
1 Beef 14 Mr. Mutton

12 Calves Feet
1 Leg of veal

Sunday December 14. 1834 Their Majesties Dinner

Potages
1 Macabot de poulet
Purée de poisons
Poissons
Saumon
Salles

Relieves
1 Quartier d'agneau
1 Pate de poulet
1 Dindon soli
1 Saumon Ravigot

Entrées
1 Cotelettes d'agneau
1 Sauce de volaille
1 Filets de poissons
1 Salade de Liban
1 Ris de veau pique
1 Gendrons de veau
1 Filets de volaille pique
1 Pieds d'agneau

Plats
1 Faisans
1 Fèvre

Relieves
1 Quartier d'agneau
1 Merguez de pommes

Entrées
1 Potage meat
1 Huitres au gratin
1 Salades
1 Pommes de terre
1 Calves stews
1 Salade de poissons
1 Salade d'orange
1 Creme de fraises

Gateau charlotte
1 Cotelettes de pommes
1 Calves feet
1 Meringues
1 Patis garni
1 Patis garni

1 Luncheon
1 Soup 2 Mr. Christians
1 Beef
1 Cotelettes de mutton
1 Entrées de volaille
1 Vegetables
1 Pasty Jelly Souffle

1 Buffet
1 Sir loin of Beef
1 Cheese of mutton
1 Galanmaufy

1 The King 14 Mr. St. Johnston
1 The Queen 14 Mr. Wood
1 Prince George 14 Sir J. St. Johnston
1 Sir Maitland 14 Sir St. James
1 Sir Brewster 14 Sir St. James
1 Sir P. Cust 14 Sir Byron
1 Mrs. D. Cust 14 Sir Amberst
1 Sir Lindsay 14 Capt. Campbell
1 Sir Hill 14 Mrs. Manchester
1 Sir G. Murray 14 Sir St. James
1 Sir J. Murray

Monday December 13 1834 Their Majesties Dinner

Potages
 Bouquet de Saison
 Cresson

Pursons
 Soufflé
 Pates

Relaves
 Chaussonnette poivré
 2 Patelets Braizé et Saugues

Embres
 12 Cotelettes de mouton
 Pousé de Gibier
 Filets de merlans
 Saute de Saison
 10 Pousé d'agneau
 Pates à la reine

Pots
 Saison
 Soufflé

Relaves
 Maudin à l'orange
 Weigness de ris

Embres
 Salade Hollandaise
 Macaronis
 Salade de vin
 Saucis d'orange
 Vol au vent
 Charlotte de pommes
 Risottis à la truffe
 Canapies

Buffet
 24 Sirloin of Beef
 45 Chums of mutton
 1 Galamufrey
 2 Beef Steak Pie

5 Turkeys
 Soup 2 St. Chastons
 10 Mutton
 Cotelettes de mouton
 Emence de volaille
 Vegetables
 Parsley Jelly Soufflé

1 The King
 2 The Queen
 3 Mrs St. Johnston
 4 Sir Bysson
 5 Sir Lambert
 6 Prince George
 7 Mr Wood
 8 Mr Puffner
 9 Mr Hudson
 10 Sir P. Smyth
 11 Sir G. Rowley
 12 Sir G. Drummond
 13 Sir St. Woodley

December 15 1834

Comptrollers
 Soup Wash
 10 Mutton or Veal Pie
 10 Irish Stew
 10 Rabbits

2 Drovers
 Soup Wash
 6 Veal mutton

20 Master Cooks
 Soup Wash
 10 Mutton or Veal Pie
 10 Irish Stew
 10 Rabbits

Stock
 20 Veal 1 Fowls 10
 10 Beef

1 Mr Sammelt
 10 Mr Mutton

1 The King
 2 The Queen
 3 Mrs St. Johnston
 4 Sir Bysson
 5 Sir Lambert
 6 Prince George
 7 Mr Wood
 8 Mr Puffner
 9 Mr Hudson
 10 Sir P. Smyth
 11 Sir G. Rowley
 12 Sir G. Drummond
 13 Sir St. Woodley

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Comptrollers
 Soup Fish
 10 Mutton Suet Pudding
 10 Beef
 10 Sirloin of veal

2 Drovers
 Soup Fish
 6 Chicken Bacon

20 Master Cooks
 Soup Fish
 10 Mutton
 10 Beef
 10 Suet Pudding

2 Mr Sammelt
 10 Veal Fish

Stock
 20 Veal 2 Fowls 10
 10 Beef 10 Sts Mutton
 2 calves Feet
 10 Military Mince
 10 Beef 10 Mutton

4 Sir St. Fitz Clarence
 Soup
 1 Lamb cutlets
 Pates à la reine
 Steam Toasts

1 The King
 2 The Queen
 3 Mrs St. Johnston
 4 Sir Bysson
 5 Sir Lambert
 6 Prince George
 7 Mr Wood
 8 Mr Puffner
 9 Mr Hudson
 10 Sir P. Smyth
 11 Sir G. Rowley
 12 Sir G. Drummond
 13 Sir St. Woodley

Tuesday December 16. 1721. Their Majesties Dinner

Potages
 1 Brochet de Sandons
 Palestine
 Poissons
 Sambot Espereaux
 Solles
 Relaves
 23 Culotte de Veuf
 2 Poulardes Orange
 1 Dendou Rote
 Sambon aux epinards
 Entrées
 1 Cotellette d'agneau
 18 Pies de veau piqué
 Sauce de volaille
 Filets de poissons
 Sauce de Poissons
 Pies d'agneau
 21 22 23 Filets de volaille
 3 Salami de perdreaux
 Potes
 Poissons Saucis
 33 Saucis Saucis
 Relaves
 Souffles a la Flammande
 Souffle a la Savoyarde
 Embremes
 Potted meat
 Salade d'herbes
 Warm Toasts
 Espinards
 Salsifis
 Melon stuvé
 Gelée de orange
 Crema de mille fruit

Gâteau allemande
 Vol au vent
 Gâteau d'ours
 Choux quillés
 Buffet
 24 Su lair of Beef
 25 Chine of mutton
 1 Galumandise
 Mutton Pie
 Pates a la reine
 Branch of venison
 6 Turkeam
 Soup 24 Chucham
 27 Le Beef
 Cotellette de veau
 Commence de volaille
 Vegetables
 Parsley Solly Soufle
 The King 5 Marquis Manchester
 2 The Queen 10 Sir Wood
 3 Prince George 15 Sir J. Johnston
 4 Duke of Devon 20 Sir C. Ashurst
 5 Duke of Marlborough 25 Sir J. St. John
 6 Duke of Somerset 30 Sir J. Woodhouse
 7 Duke of Exeter 35 Sir J. Hudson
 8 Duke of York 40 Sir J. G. Johnston
 9 Sir Skelton 45 Sir J. G. Johnston
 10 Sir Skelton 50 Sir J. G. Johnston
 11 Sir Skelton 55 Sir J. G. Johnston
 12 Sir Skelton 60 Sir J. G. Johnston
 13 Sir Skelton 65 Sir J. G. Johnston
 14 Sir Skelton 70 Sir J. G. Johnston
 15 Sir Skelton 75 Sir J. G. Johnston
 16 Sir Skelton 80 Sir J. G. Johnston
 17 Sir Skelton 85 Sir J. G. Johnston
 18 Sir Skelton 90 Sir J. G. Johnston
 19 Sir Skelton 95 Sir J. G. Johnston
 20 Sir Skelton 100 Sir J. G. Johnston

Wednesday December 17. 1721. Their Majesties Dinner (62)

Potages
 1 Sou Soust
 2 Poulardes au vin
 Poissons
 Sambon Saucis
 Saute
 Relaves
 18 19 20 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69 70 71 72 73 74 75 76 77 78 79 80 81 82 83 84 85 86 87 88 89 90 91 92 93 94 95 96 97 98 99 100
 Entrées
 1 Cotellette de mutton
 Filets de mutton
 Blancquette de volaille
 21 22 23 24 25 26 27 28 29 30 31 32 33 34 35 36 37 38 39 40 41 42 43 44 45 46 47 48 49 50 51 52 53 54 55 56 57 58 59 60 61 62 63 64 65 66 67 68 69 70 71 72 73 74 75 76 77 78 79 80 81 82 83 84 85 86 87 88 89 90 91 92 93 94 95 96 97 98 99 100
 Potes
 Chapon
 Porceaux
 Relaves
 Soufle a la reine
 Desserts
 Embremes
 Macarons
 Canelettes
 Homards au gratin
 Salsifis
 Chouffleur
 Salami stuvé
 Gelée de vin
 Dames a la plombon

Vol au vent
 Gâteau savois
 Blanc de Fruit
 Gâteau allemande
 Pains Garnis
 Pains Garnis
 Buffet
 24 Su lair of Beef
 25 Chine of mutton
 1 Galumandise
 2 Prof. Steak Pie
 Branch of venison
 6 Turkeam
 Soup 24 Chucham
 27 Le Beef
 Cotellette de veau
 Commence de volaille
 Vegetables
 Parsley Solly Soufle
 The King 5 Sir J. G. Johnston
 The Queen 10 Sir J. G. Johnston
 Prince George 15 Sir J. G. Johnston
 Sir Wood 20 Sir J. G. Johnston
 Sir Skelton 25 Sir J. G. Johnston
 Sir Skelton 30 Sir J. G. Johnston
 Sir Skelton 35 Sir J. G. Johnston
 Sir Skelton 40 Sir J. G. Johnston
 Sir Skelton 45 Sir J. G. Johnston
 Sir Skelton 50 Sir J. G. Johnston
 Sir Skelton 55 Sir J. G. Johnston
 Sir Skelton 60 Sir J. G. Johnston
 Sir Skelton 65 Sir J. G. Johnston
 Sir Skelton 70 Sir J. G. Johnston
 Sir Skelton 75 Sir J. G. Johnston
 Sir Skelton 80 Sir J. G. Johnston
 Sir Skelton 85 Sir J. G. Johnston
 Sir Skelton 90 Sir J. G. Johnston
 Sir Skelton 95 Sir J. G. Johnston
 Sir Skelton 100 Sir J. G. Johnston

December 17th 1831

2 Comptrollers
Soup Wash
10 1/2 lb Pork
1 Leg of mutton
2 Sausages

2 Housekeeper
Soup
Sausages

20 Master Cooks
Soup Wash
10 1/2 lb Pork
1 Leg of mutton
2 Sausages

1 Mr. Sammett
1/2 Mutton

Stoak
10 1/2 Veal 2 Fowls 11
10 1/2 Beef

20 Military Band
10 1/2 Beef 20 1/2 Mutton

December 18th 1831

9 Comptrollers
Soup Wash
10 1/2 lb Beef
1 1/2 Mutton
1/2 Mutton
1/2 Mutton

2 Housekeeper
Soup

20 Master Cooks
Soup Wash
10 1/2 lb Beef
1 1/2 Mutton
1/2 Mutton

1 Mr. Sammett
1/2 Beef 11

Stoak
10 1/2 Veal 2 Fowls 11
10 1/2 Beef 20 1/2 Mutton
2 Colons Fruit

Thursday December 18th 1831 Their Majesties Dinner (63)

Potages
1 Cocarde de painlets
1/2 Purce de mouton
Poissons
1 Fumet Sauce
1 Solles

Relaves
1 Entolte de Veuf
2 Painades en cube de broche
1/2 Choucroute pique
1/2 Dindon sate

Entrées
1 Catelettes d'apron
1/2 Filets de poissons
1/2 Filets de volaille
1/2 Terrons de venison
1/2 Croquettes de volaille
1/2 Escalope à la chevaliere
1/2 Poullets decoupe
1/2 Salami de gibier

Rols
1/2 Woodcocks

Relaves
1/2 Poudin de cabinet
1/2 Dégustés des pommes

Entrées
1/2 Pothos meat
1/2 Souffles au gratin
1/2 Ham Toast
1/2 Colons et vina
1/2 Sprouts
1/2 Antichamb
1/2 Salami de ven
1/2 Creme de Fruit

Volau vent
1/2 Grosse meringue
1/2 Quatre allumande
1/2 Catelettes de pommes
1/2 Pannier cressi
1/2 Pannier garni

Puffes
1/2 Pain de veuf
1/2 Chaine of mutton
1/2 Galacraupon
1/2 Mutton Pie
1/2 Raunch of venison
1/2 Roman with Spinach

6 Fumet
1/2 Soup 2 Chickens
1/2 Beef
1/2 Catelettes de mouton
1/2 Salami de perdreaux
1/2 Vegetables
1/2 Poudin Solles Souffle

1 The King 10 Duke of Wellington
2 The Queen 10 Thomas Dundas
3 Sr Howe 10 Sr John Somerset
4 Sr Denbigh 10 Major St. Johnston
5 Sr Denbigh 10 Prince George
6 Sr Stirling 10 Mr. Wood
7 Sr Murray 10 Mr. Thomson
8 Sr Murray 10 Sr Murray
9 Sr Keith 10 Mr. Stiffener
10 Sir G. Watson 10 Mr. Davis
11 Sir G. Murray
12 Sir G. Murray

Friday December 19th 1834 Their Majesties Dinner

42	Potages		
	Au Beurre		
	Crème d'orge		
2	Quenouille de Boeuf		
	Poissons		
	Imbot Smelts		
	Solles		
	Relishes		
20 th	Cotes de Boeuf Braizé		
21 st	Poulardes Braizé		
22 nd	Poulardes grillées		
23 rd	Soupe au veau		
	Entrées		
24 th	Cotelettes de veau		
25 th	Saute de volaille		
	Filets de merlans		
	Saute de faisans		
26 th	Pes de veau piqué		
27 th	Filets de volaille piqué		
28 th	Pieds d'agneau		
29 th	Filets de canards sauzage		
	Arrostade et Purée		
	Chaudreuse et Boudin		
	Cassoulette de ris		
	Poussin de saumon		
	Rots		
30 th	Chapon piqué		
	Beurre Faisans		
	Relishes		
	Pommes au ris		
	Soufflé a la reine		
	Poisses de Fraises		
	Embremess		
	Potted meat		
	Salade à la hollandaise		
	Maccaroni		

	Cotelettes roulées
	Volailles sautes
	Salsifis
	Spinaute
	Pommes de terre
	Sauce de vin
	Gelée d'orange
	Gateau de pommes
	Crème a la romaine
	Roten ment
	Plume de Guit
	Gateau sauzage
	Saute allemande
	2 Grosse Pices
	Puffet
21 st	Ste loin of Boef
22 nd	Chine of mutton
23 rd	Galamansey
	Stomach of venison
24 th	Boef Steak Pie
	Pates a la reine
	2 Luncheon
	Soupe 24 Chickens
	24 Mutton
	Cotelettes de mouton
	Tranchée a la dauphinoise
	Végétales
	Passey Jelly Soufflé

December 19th 1834

	2 Comptrollers		
	Soupe	14 Chickens	
11 th	24 Mutton		
12 th	24 Boef		
13 th	24 Meat Pie		
	2 Diners		
	Soupe	Fish	
	Meat Pie		
	20 Master Cooks		
	Soupe	Fish	
14 th	14 Mutton	Wash	
15 th	14 Boef	Swet Pickled	
16 th	24 Meat Pie		
	1 Mr. Semmell		
17 th	24 Mutton	Fish	
	Stock		
18 th	Wash	3 Fowls 11	
19 th	Boef	22 Mutton	
	30 Military Bands		
20 th	Mutton	24 Boef	
	Luncheon at Windsor		
	Soupe		

December 20th 1834

	14 Comptrollers		
	Soupe	Wash	
	14 Mutton		
21 st	14 Boef		
22 nd	2 Sausages		
	2 Diners		
	Soupe	Wash	
	Sausages	24 Pork	
	20 Master Cooks		
	Soupe	Wash	
23 rd	14 Mutton		
24 th	14 Boef		
25 th	24 Sausages		
	1 Mr. Semmell		
	Boef Steak Pie		
	30 Military Bands		
	Mutton		
	Stock		
	Wash	3 Fowls 11	
	Boef	24 Mutton	

Sunday December 20th 1834 Their Majesties Dinner

23

Potages
 Bouquet de Foissons
 Purée de Sureau
 Palestine
Poissons
 Saumon Salles
 Turbot Smelts
Relaves
 Saugé de veau
 2 Coulottes de Boeuf
 1 Soudon roti

Embrees
 Cotelettes de mouton
 Blanquette de volaille
 Filets de Gibier
 Filets de Pailles
 Purée de Gibier
 Croquettes de volaille
 Filets de Sopaucous
 2 Coulottes de coupe
 30 Moussettes au gratin
 28 Pâtisseries fines
 Vol-au-vent et Fricassée
 2 Pâtisseries au truffes
Pots
 36 Sautes Foissons
 Sureau

Relaves
 Brisoles
 Omelette Soufflé

Embrees
 Salade de poissons
 Potted meat
 Macaronis
 Heridres au gratin

Calais
 Salades
 Chaussons
 Opimons
 Gelée de maraschino
 Gelée de groseille
 Laitime au café
 Flan de Fruit
 Vol-au-vent
 Oufs a la neige
 Cotelettes de pommes
 Cakes
 Pâtisseries
 Pâtisseries

Buffet
 Sirloin of Beef
 Chines of mutton
 Galambau
 Mutton of veau
 Beef Steak Pie
 Pates a la reine

Sunchon
 Soup 2 Chickens
 11 Mutton
 Cotelettes de mouton
 Eminces de volaille
 Vegetables
 Parsley Jelly Soufflé

Sunday December 21st 1834 Their Majesties Dinner (5)

24

Relaves
 Bouef a l'Allemande
 Coulottes de veau et Saugé
Embrees
 Cotelettes d'agneau
 Pieds d'agneau
 Eminces de volaille
 Pates a la reine
Pots

Seal
 Foissons
Relaves
 Mouton a la reine
 Mignons de pommes
 Embrees
 Potted meat
 Omelettes
 Calais au vin
 Salades
 Gelée de vin
 Vol-au-vent
 Cakes
 Salades

Buffet
 Sirloin of Beef
 Chines of mutton
 Galambau
 Mutton Pie

Sunchon
 Soup
 11 Beef
 Cotelettes de mouton
 Blanquette de volaille
 Vegetables
 Parsley Jelly Soufflé
 11 Compagnons
 Soup 11 Fowls
 11 Beef Soufflé
 11 Mutton Whisking pudding

Relaves
 Soup
 11 Chicken

Embrees
 20 Mutton Cakes
 Soup 11 Fowls
 11 Beef Soufflé
 11 Mutton Whisking pudding

Stock
 Seal Fowls 11
 Beef 11 Mutton

Embrees
 1 Mutton Soufflé
 Beef 11

List of the Allowances on the 28 December 1834

Justices of the Peace	6 Beef	Mr. Cullen
Rev. S. House, Chelsea College	1 Fowl	Mr. Cullen
Mr. Moush & Justice	2 "	
S. Mearns & Co. B.S. block	1 Spring Pork	Mr. Hoole
G. Hill Esq.	2 Fowls	
Mr. H. Hill	1 Spring Pork	Mr. Mowen
Mr. W. Mason	2 Fowls	
Mr. G. Pava	1 Spring Pork	Mr. Yarnard
Mr. J. Shamm	1 Fowl	
Mr. P. Springen	1 Spring Pork	Mr. Robinson
Mr. J. Bell	1 Fowl	
Mr. J. Summatt	6 Beef	Mr. Mowen
Mr. J. Mumpsey, New Palace	1 Fowl	
Mr. Phillips, Pall Mall	6 Beef	Mr. Gough
Mr. Wall	8 Beef	P.P. and Porter
Mr. J. Jones	6 Beef	P.P. and Porter
Mr. Smith	6 Beef	P.P. Mr. Jones
Mr. G. Gardner	6 "	P.P. Mr. Jones
	6 "	P.P. Messengers
	6 "	P.P. J. Collins
	4 "	P.P. Miss Lindsay
	4 "	P.P. Mr. Simpson
	4 "	P.P. Mr. White
	4 "	P.P. J. Hamilton
	6 "	P.P. Gate Porter
	2 "	P.P. Night Porter
	10 "	P.P. Footman
	8 "	P.P. Housemaids
	4 "	P.P. Mr. 10/6
	4 "	P.P. Mr. Hall
	4 "	P.P. Mr. Squires
	4 "	P.P. Mrs. Champ
	8 "	P.P. Mr. Cook, Ward
	6 "	P.P. Foot Porter
	4 "	P.P. John
	4 "	P.P. Mr. Smith
	4 "	P.P. G. Ashford
	4 "	P.P. J. Ashford

Meat & Consumes in the Month of December 1834

400	Royal Table	21
120	Sunshams	21
228	Comptrollers	21
42	Dressers	21
420	Master Cooks	21
21	Mr. Semmatt	21
120	Bands	4
294	Carrots	21
1621		

Poultry

Capons	2
Ducks	22
Fowls	95
Chickens	150
Turkeys	22
Geese	57
Partridges	59
Pheasants	20
Quails	1
Woodcocks	156
Plowes	9
Crane	6
Teal	6
Wild Ducks	3
Wagtails	2
Magpies	15

Pork

Wagon Drivers	208 1/2
Porters	211 3/4
Sausages	42

Beef	1679 1/2
Mutton	1512 1/2
Veal	1216 1/2
Pork	115 1/2
Posthouse Lamb	5
Mrs. Do	11
Mr. Do	20
Lamb's Feet	15 1/2
Calves Feet	108
Worms	4
Head	5
Or. Fowls	8
Sweet Breads	14

Fish

Turbot	12
Salmon	32 1/2
Scote	40 1/2
Coft Fish	5
Smelts	84
Whittings	40
Soles	50
Shrimps	6
Porbeag	33
Crabs	1
Family Fish	5

Tuesday Feb. 17th 1835. Their Majesties Dinner

12 Potage
 2 Pies & Poullets
 Brunswick
 Sopsin
 (Carp. Smelt) Saute
 Relaves
 2 Poullets Braize
 26^{1/2} Culettes de Veau
 Entrées
 6^{1/2} Cotelette d'agneau saute
 2 Fritteau de Volaille aux Ombres
 Pies d'agneau a la Poulette
 Filets de Melons au Gratin
 3 Sautes de Volaille
 1 Saute d'Escalope
 Rôti
 2 M^{rs} Ducks 1 Poularde
 Relaves
 Boudin de Cabernet
 Panquettes
 Entremets
 Salade Romaine Celeri et Ombres
 Macaroni Epinards
 Gêles de Ven Cerveaux aux fraises
 Chateaux de Femmes Beignets d'œufs
 Tartellets a la Creme Saute
 Buffet
 1/2 Sir Loin de Beef
 1/2 Saddle of Mutton
 6 Galimaufrey 1 Patis a la Merise
 5/4 Beef à la Vie

Comptrollers
 Soup Fish
 10^{1/2} Loaf of Mutton
 17^{1/2} W.B. Beef & Salt Pork
 Dressers
 Soup Fish
 1/2 Poul & Bacon
 5^{1/2} Mutton Chops
 Mast-Cooks
 25 Soup Fish
 22^{1/2} Cheese & 1/2 Mutton
 17^{1/2} W.B. Beef Salt Pork
 Stew
 16^{1/2} Beef 1/2 Mutton
 5^{1/2} Veal 2 Scotch Whisky
 24 C. Feet 10 Mutton
 15^{1/2} Filled Veal Dishes Meat
 The King
 The Queen
 The Langravine
 Prince George
 Baroness Pan
 Miss H. Johnston
 Miss Watson
 Mr Wood
 Lord Howe
 Par. St. Edmunds
 Col. G. B. Wood
 C. B. B. Water

Wednesday Feb. 18th 1835. Their Majesties Dinner

Potage
 Piqueur
 Creme d'orge
 Poisson
 Saute Smelts
 Relaves
 2 Poullets grillés à la Champignone
 1/2-1/2 Suet d'agneau aux Epinards
 Entrées
 6^{1/2} Cotelette de Mouton
 Blanquette de Volaille
 3^{1/2} Pies de Veau saute
 Filets de Solis
 12 Pies d'agneau
 4 Filets de Poullets au Jus
 Rôti
 1/2 Veau 1/2 Souffles
 Relaves
 Croquet Souffle Gaufres
 Entremets
 Dotted Meat Epinards au Jus
 Romaine au Gratin Saute
 Gêles de Ven Gêles de Orange
 Saut de Femmes Sol au Vent
 Gâteau Mille-feuille Gâteau Parmentier
 Buffet
 21 Sir Loin of Beef & Galimaufrey
 16^{1/2} Saddle of Mutton 2 Chicken Pie
 1/2 Beef 1/2

Lunches
 Soup 2 Pil Chickens
 1/2-1/2 Mutton
 Mutton Chicken
 Boudin de Beef
 Mutton Culettes
 The Langravine Lunches
 1/2 Poul
 Comptrollers
 Soup Fish Mutton
 10^{1/2} Pil Beef 1/2 Mutton
 17^{1/2} Cheese of Mutton
 Dressers
 Soup 1/2 C. Loin & Bacon
 1/2 Mutton
 Dressers Long
 Soup 2 C. Loin & Bacon
 1/2 Mutton
 Mast-Cooks
 Soup
 10^{1/2} Pil Beef 7 Fish Mutton
 22^{1/2} Cheese of Mutton
 M^{rs} Gummitt
 15^{1/2} Pil Mutton
 Pages
 15^{1/2} Pil Beef 9 Loaf Mutton
 12 Footmen
 10^{1/2} Pil Beef 9^{1/2} Loaf Mutton
 4 Gate Porters
 8 Pil Beef

Wednesday Feb. 18th 1735

Stock
52 $\frac{1}{2}$ Veal 21 Mut. Mts
18 $\frac{1}{2}$ Beef 2 Lamb Pi. off

The King
The Queen
The Langravine
Prince George
Mr Wood
C. Howe
Sir W. Stevenson
Sir G. Ayscough
Sir H. Wintley
Baron de Stein
Miss H. Johnston
Miss Wilson

Thursday 19th Feb.

6 Luncheon
Soup 2 $\frac{1}{2}$ Chicken
8 $\frac{1}{2}$ Pi. Beef
Minc. Chicken
Bouillie Beef
Mut. Cutlets

Luncheon Party
Soup 1 $\frac{1}{2}$ Chicken
4 Escallops w. Beef

20 Comptrollers
Soup 1 $\frac{1}{2}$ Beef
8 $\frac{1}{2}$ Pi. Leg Mut.
13 $\frac{1}{2}$ M. D.
9 M. Pork

3 Diners
Soup 9 Mut. Chops
7 $\frac{1}{2}$ M. Pork

4 Diners Party
Soup 7 $\frac{1}{2}$ Mut. Chops
7 $\frac{1}{2}$ M. Pork

25 Mast. Cooks
Soup
26 $\frac{1}{2}$ Churn & Leg Mut.
16 $\frac{1}{2}$ M. Pork & B.

32 Military Band
1 $\frac{1}{2}$ Mut.
3 $\frac{1}{2}$ Pi. Beef

Feb. 19th 1735 Their Majesties Dinner

15 Potages
Hochepot & Potlets
Vermicelli

Poussons
Salmon Pot Part

Relieves
1 Vindon Pot
7 Beef Braze

Entrées
10 Collettes & Veau
2 Potlets & Coups & Capucins
Follets & Poussons
Ciguettes & Pii & Veau
Pieds d'Agneau
4 Escallops & Beef

Poti
2 Quillings 1 Potaroe

Relieves
Soups & Pommes Camellons

Entrées
Potted Meat Cible d'Or
Salon Hollandois Haricots Verts
Gelée & Manchon Cresson au Cresson
Faitelle à la Windsor Choux au Vinaigre
Vel au Vent Garniture

Buffet
27 $\frac{1}{2}$ Pi. Leg of Beef
17 $\frac{1}{2}$ Churn of Mut.
6 $\frac{1}{2}$ Galimaufrey
7 $\frac{1}{2}$ Mut. Pie w. Salt

Stock
45 Veal 20 $\frac{1}{2}$ Mut. Mts
12 $\frac{1}{2}$ Beef 24 C. Salt

The King
The Queen
The Langravine
Prince George
Mr Wood
Baron de Stein
Lord Hill
C. Hill
Lord Brouncker
Lady Brouncker
G. Bloombury
G. Cupar
Miss H. Johnston
Miss Wilson

Friday Feb^{ry} 20th 1835. Their Majesties Dinner

10 Potage
 2 Mouton d'orge
 Juhenne
 Poisson
 Surot Smetts

Relaves
 2 Petite Poullets aux Champignons
 15/2 Soupe de Veau

Entrées
 Cotelette de Veau
 2 Grenades de Poullets
 Ris de Veau Rognon
 Cabillaud a la Creme
 1 Sauce de Belanille
 Escalopes de Sureau

Roti
 1 Poularde 10 Larkes

Relaves
 Fritteau de Pigeons Boudin
 Entrées
 Pettes Meats Sea Kale
 Lehter Sallad Celery Citron
 Gelu de Veau Gelu de Pommes
 Biscuit Vol au Vent
 Gateau Tartellette aux Amandes

Buffet
 20/2 Sir Loin of Beef
 15/2 Saddle of Mutton
 6 Galinanes
 5 Beef N^o Pie

Stock
 20/2 Veal 9/2 Mutton
 12/2 Beef 2 Fowls
 2 1/2 for Wine

The King The Queen
 The Langrune Prince George
 Lord Pembroke Lady Pembroke
 Lord Brewster Lord Brewster
 Brunsell Pim Miss D'Este
 Lord Howe Col^l Bouverie
 Capt^l Curzon Miss Wilson
 Miss Wood Miss Johnston

Luncheon
 6 Soup 2 M^{rs} Chickens
 2 1/2 Mutton
 4 Bonille Beef
 4 Cotelette of Pork
 11 Minced Sowl

Comptrollers
 20 Soup W^h Hare
 17/2 Chamois Mutton 9 Beef N^o Pie
 10/2 Au B^o Beef 1/2 Surt P^o 2

Dressers
 5 Soup 1/2 C^o Liver & Bacon
 7/2 Mutton
 11 Dressers Lang^{ue}

25 Soup C^o Liver & Bacon
 8/2 Mutton W^h Hare
 25 Mast^{er} Cooks
 Soup Beef N^o Pie
 25/2 Mutton
 11 Au B^o Beef 1/2 Surt P^o 2
 M^{rs} Jemmett
 5/2 Sir Loin

Saturday Feb^{ry} 21st 1835. Their Majesties Dinner

15 Potage
 11 Quinz de Beef
 Creme de Jus
 Poissons
 Cidre Salet

Relaves
 2 Poularde Braize
 9/2 Beef Braize

Entrées
 Cotelette d'agneau
 Filets de Poisson
 2 Pieds d'agneau
 Filets de Lapereaux
 Blanquette de Volaille
 3 Sauce de Volaille

Roti
 2 Soupes Poularde
 Relaves
 Pommes au Jus Boudin

Entrées
 Pettes Meats Hare
 Hachis au Gateau Epinards
 Gelu de Veau Gelu de Veau
 Vol au Vent Surt d'orange
 Gateau de Lait Pain a la Sacher

Buffet
 20/2 Sir Loin of Beef de Galinanes
 11 Chamois of Mutton 7/2 Mutton Pie

Stocks
 40 Veal 11 Beef 12/2 Mutton
 20 Surt 12 C^o Surt 1/2 Mutton

Luncheon
 Soup 2 M^{rs} Chickens
 1/2 Mutton
 Bonille Beef
 Mutton Cotelette
 Escalopes de Veau
 Croquette
 Langrune Lunch
 1 Chicken Sandwich

21 Comptrollers
 Soup
 8/2 Mutton
 12/2 Loin Veal & Bacon
 4 M^{rs} Pork
 5 Dressers

Soups
 7 M^{rs} Mutton
 5/2 Cotelette of Veal
 11 Dressers Lang^{ue}
 Soup
 12/2 M^{rs} Lamb 3/2 Beef N^o Pie
 28 Mast^{er} Cooks

Soups
 27/2 Chamois & 1/2 Mutton
 11/2 Loin Veal & Bacon
 4 M^{rs} Pork

The King The Queen
 Prince George M^{rs} Wood
 The Langrune Brunsell Pim
 Lord Howe Duke of Devon
 Sir W^m Innesmole Sir H^{er} Montagu
 Capt^l Curzon Miss D'Este
 Miss Johnston Miss Wilson
 Lord Brewster Lady Brewster

12 Potages
 2 Poulets au Vin
 Cressy
 Poisson
 Turbot Filets
 1 Sardinien Bouillie
 28/2 Boeuf Braize
 Entrees
 Cotelets de Veau
 Escallopes au Beurre
 Commence de Volaille
 Croquettes de Veau
 Fricandean a l'huile
 Petits Poulets d'Espagne
 Rote
 2 Anchoises 1 Poularde
 Filetes
 Souffle Variettes
 Antremets
 Salade de Poissons Kaki
 Fetter Meat Celery
 Gelée de Orange Creme a la Maitre
 Vol au Vent Blanc de Pommes
 Moutons Choux-cabes
 Buffet
 10 Sir Loyn of Beef 5 Galimaufrey
 10 Chene of Mus 2 Chicken Pie
 Plum & Apple Puddings
 Stocks
 12 Veal 1/2 Mus 1/2 Whis
 16/2 Beef Fowl to off

Luncheon
 Soup 2 Pt Chickens
 1/2 Pt Beef Bouillie
 11 Mus Cakes
 Croquettes
 Scallops of Veal
 Langravines Lunch
 20 Comptrollers
 Soup 2 Pt Fowls
 1/2 Pt Beef 1/2 Pt Pudd
 11 Pt Mus 1 Langrav
 Dressers
 Soup 1 Pt Fowl
 1/2 Pt Beef
 Dressers Langrav
 Soup 1 Pt Fowl
 1/2 Pt Beef
 Mast Cooks
 Soup 2 Pt Fowl
 1/2 Pt Beef 1 Langrav
 25/2 Pt Mus 1/2 Pt Pudd
 M^r Jemmett
 1 Pt Fowl & Bacon
 M^r Davis
 1 B^r Fowl 1/2 Pt Mus 1/2 Pt
 Lord A. Fitzclarence
 2 Fowls to Pt
 3 Pt to Cut
 2 Chickens to Cut
 2 Puddes to Pt
 7 Lamb Cakes

The King
 The Queen
 The Langravine
 The Princess Stin
 Prince George
 M^r Wood
 M^r Johnston
 M^r Wilson
 Lord Howe
 Lady A. Cast
 Lord Pembroke
 Lady Pembroke

Luncheon
 Soup 2 Pt Fowls
 1 Pt Mus
 Bouillie Beef
 Mus Cakes
 Mince Chicken
 Scallops of Veal
 Langravines Lunch
 1 Chicken Sandwiches
 20 Comptrollers
 Soup
 15/2 Pt Chene Mus
 11/2 Pt Veal Bacon
 7/2 Pt Pudd
 Dressers
 Soup
 2 Pt Mus 1/2 C. Liver & Bacon
 Dressers Langrav
 15/2 Pt Mus 1/2 C. Liver & Bacon
 Mast Cooks
 Soup 9/2 Breast Veal
 20 Pt B^r Mus
 8/2 Pt Pudd
 M^r Jemmett
 5/2 The Fowl
 Band
 9/2 Pt Mus
 11 Pt Mus

Monday. Feb. 23rd. 1835. Their Majesties Dinner

14 Potages
 au Lait
 Brunoise
 Poissons
 Soubot. Poas. Soubot
 Removes
 2 Poulardes Brauzes
 9^h Liget et Mouton
 Entrées
 6^h Cotelette Pagnon
 Filets et Supraus
 Filets et Filets
 11^h Androux et Veau
 11 Filets et Vegetals
 Emme et Beef
 Rets
 2 M^{re} Ducks 1 Poularde
 Pates
 Brioche Soufflé
 Entrées
 2^h Maccaroni Cardoons a la Melle
 Potes Meat Asparagus
 Gales de Vin Creme a l'Allemande
 Vol au Vent Fritates
 Tourt et Pommes Branchettes
 Buffes
 2^h Sir Loin Beef 5^h Galinaufy
 7 Chins of Mut^e 5^h Beef St^e Pie
 Stock
 3^h Veal 20 Mut^e Whis
 10 Beef 1 Fowl Potties
 7 The Mut^e Lard

The King
 The Queen
 Prince George
 Mr Wood
 Lt. M. W. G. G. G.
 The Langravine
 Baroness St. John
 Lady S. Cast
 Lord Brownlow
 Lady Brownlow
 Co^{te} Bowater
 Co^{te} Seymour
 Mrs. Wilson
 Sir J. Whalley

Tuesday Feb. 24th. 1835. Their Majesties Dinner

15 Potages
 7^h Hochepot et Mouton
 Creme et Po
 Poisson
 Soubot Soufflé
 Pates
 Culotte et Boeuf
 2 Poulardes aux Champignons
 Entrées
 6 Cotelette Pagnon
 Filets et Poissons
 2 Tricasse et Potlets
 3 Soubot et Vegetals
 11^h Escallops et Veau
 11 Potes Pagnon a la Potlets
 Rets
 1 Poularde 11 Soubot
 Pates
 Boudin et Cabinet Pommes a la Pagnon
 Entrées
 Potes Meat Haricot Verts
 Howard an Gatin Potage
 Gales de Veyan Creme au Caffe
 Vol au Vent Fritates
 Gateau Gineuse Gateau et Millepied
 Buffes
 2^h Sir Loin Beef 5^h Galinaufy
 10^h Co. B. Beef 10^h Sweet Mut^e
 2^h Mut^e Pie
 Stock
 3^h Veal 15^h Mut^e Whi
 11^h Beef 2 Fowl St^e Pie
 12 C. Suet

Luncheon
 Soup 2^h Chickens
 9^h Sir Beef
 Mut^e Cattle 5 Escallops et Boeuf
 Escallops et Veal
 Mince Chicken
 The Langravine Soubot
 1 Fowl St^e Pie
 25 Comptrollers
 Soup Harsh
 11^h Co. B. Beef 4 Fowl St^e Pie
 10^h 11^h Mut^e
 5^h Beef St^e Pie
 3 Pressers
 Soup Harsh
 5^h The Soubot
 4 Pressers Lard
 Soup
 9 Loin Veal St^e Pie 5^h 11^h St^e Pie
 28 M^{re} Cookies
 Soup
 2^h Sir Beef 10^h Mut^e
 10^h Co. B. Beef 4 Fowl St^e Pie
 11^h Beef St^e Pie
 M^{re} Gemmett
 5^h Sir Beef
 The King The Queen
 Prince George The Langravine
 Mrs. Weyant Baroness St. John
 Prince George Mr. Wood
 Lt. M. W. G. G. Sir J. Whalley
 Lady Brownlow Lady S. Cast
 Co^{te} Seymour Sir J. Whalley
 Mrs. Wilson

Tuesday 24th 1835

Pages
 14/6 Cl. 13 Beef
 9/6 Leg Mut^l

Footmen
 11/6 Cl. 13 Beef
 8/6 Leg Mut^l

Gate Porters
 7 Sh. Mut^l

Silver Purvey
 8 Sh. Mut^l

Queens Footmen
 11 Sh. Beef

Marshalsmen
 8/6 Leg Mut^l

The Queens Band
 12 Cl. 13 Beef
 11/6 Breast Veal & Bacon

The Stablesmen
 30 Sh. 13 Beef

Housemaids
 8/6 Leg Mut^l
 Linth Room

The Laundry
 4/6 Sh. Laundry

Wednesday 25th 1835

Luncheon
 Soup 2 Mi Chicken
 7/6 Pot & Mut^l
 Beef Bouillie
 Mut^l Cuddles
 Minced Chicken

The Langravine
 1 Chicken & Boil

Comptrollers
 Soup
 16/6 Churn Mut^l
 C. Head & Bacon
 2 C. Liver & Bacon

Dressers
 Soup
 6/6 Mi Mut^l
 Dressers Langth

Mastr^l Cooks
 Soup
 25/6 Pot & 13th Mut^l
 C. Head & Spring of Pork
 6/6 Lump Steaks

M^{rs} Jemmett
 5 Sh. Mut^l

Pages
 13/6 Mi Beef 2 Pot Mut^l

Footmen
 11/6 Mi Beef 2/6 Pot Mut^l

Gate Porters
 6/6 Sh. Mut^l

Wednesday 25th Feb^r 1835 Their Majesties Dinner

Potages
 10 Popsanne
 C. Laitine
 10/6 Soup Scote Sm. to
 Relovis

Entrées
 11/6 Carre de Veau pique
 2 Potatoes au Jus

Entrées
 7/6 Cotelette de Mouton
 Androux de Veau
 Filets de Merlans
 1 Blanguette de volaille
 2 Friticau de Poullets
 2 Filets de Canards

Rets
 2 Duchings 1 Potatoes
 Relovis
 Souffles Champ. al'Abriet

Entrées
 Ham Toasts Apuzes
 Potted Meat Epinards
 Gede de Vin Gelée d'Orange
 Chaud. de Pomme Chocobas
 Coquille Souff-

Buffet
 18/6 Sir Lo Beef 5/6 Galimaufry
 15/6 Churn of Mut^l + 13th Leg Peste
 2 Chicken Pie 4/6 Grilled Beef

Sticks
 33 Veal 15/6 Mut^l Mth
 12/6 Beef 2 Fowl Mth Off
 7/6 Mut^l Larder

The King
 The Queen
 Prince George
 Mr. Peers
 The Langravine
 Baroness Strickland
 Sir H. Wheatley
 Lady S. Cust
 Sir J. Seymour
 C^{ts} Rowland
 Lady Browning
 Miss Wilson
 Miss H. Johnston
 Lord Fitzgibbon
 Lord Brouncker
 Lord Howe
 Lord Falkland
 Lady Falkland

The Queens Band
 11 Sh. Beef
 9 Sh. Mut^l

Potages
 2 Hochepot de Poulets
 Pastes
Poissons
 Salmon Saute Smelts

Relaves
 1 D^e D'Agneau Jote
 2 Poulets Braize et Langue

Entrées
 6^{1/2} Croquettes D'Agneau
 Filets de Sole
 2 Pieds D'Agneau Etuvé
 2 Poullets de Campes au Jus
 3 Las 2
 5 Ris de Veau friture
 Purée à la Portugaise

Pâtis
 Croquet Soufle Beignets de Pommes

Relaves
 2 M^e Ducks 1 Poularde

Entremets
 Macaroni Salsifis
 Potted Meat Sea Cakes
 Soufflé de Pommes Vol au Vent
 Gâteau Biscuit
 Gelée de Noyau Cream à l'Orange

Buffet
 20 Sir Loin Beef 1/2 Mutton
 1/2 Saddle Mutton 1/2 Beef 1/2 Pig
 Patis à la Reine

Luncheon
 Soup 2 M^e Chicken
 8^{1/2} M^e Beef
 Minced Chicken
 Mutton Cutlets
 4 Beef à la Maitre d'Hotel

Stock
 15^{1/2} Veal 1/2 Mutton
 15 Beef 2 Fowls 1/2 of

The King
 The Queen
 Prince George
 M^e Wood
 The Langravine
 Baroness Stun
 Princess Augusta
 Miss Langford
 Miss Johnston
 Miss Wilson

Comptrollers
 24 Soup
 15^{1/2} M^e Beef 1/2 Mutton
 1/2 Mutton 3/4 B^e Mutton

Pressors
 Soup 1/2 Ham
 1/2 Veal & Bacon

Pressors Lang^{ue}
 Soup
 1/2 M^e Beef 1/2 Mutton

Mutton Cutlets
 Soup
 26 M^e B^e Mutton
 15^{1/2} M^e Beef 1/2 Mutton

M^e Jennett
 8^{1/2} M^e Beef

The Band
 15^{1/2} Great Veal
 2 M^e Fowls & Bacon

Comptrollers
 22 Soup Fish
 15^{1/2} M^e Chicken Mutton 1/2 Fish
 11^{1/2} M^e Bone Beef 1/2 Mutton

Pressors
 Soup Fish
 1/2 The Lamb

Pressors Lang^{ue}
 Soup Fish
 1/2 M^e Beef Mutton

Mutton Cutlets
 Soup Fish
 25 M^e B^e Mutton 1/2 Fish
 11 M^e B^e Beef 1/2 Mutton

M^e Jennett
 1/2 Chicken

The Band
 15^{1/2} M^e B^e Beef
 1/2 M^e Beef Mutton

Luncheon
 Soup 2 M^e Chicken
 1/2 M^e Mutton
 Mutton & Potatoes
 Bouillie Bouff
 Mutton Cutlets

Friday Feb 27 1835 Their Majesties Dinner

10	Potages	2	The Queens Dinner Feb 25
	Fanlon		
1	Hochepot de Poullets		Potage
	Poissons		Crème d'orge
	Turbot Smelts Cote		Poissons
			Salmon Poultes
	Relishes		Relishes
2	Poulardes Braize		Petite Poultes Braize
24	Cuquette au Beef		1/2 2 - D'Agneau Pote
	Entrées		Entrées
9/4	Coccollets de Monton		4/4 Coccollets D'Agneau
	Coquette au Jus		1 Poultes de Campa
1	Patis au Buchemelle		Pote
	Pieds D'Agneau		1 Poulardes 2 Sauts
2	Fillets de Poultes au Jus		Relishes
	Calillan au Grains		Entrées
	Pote		Macaroni Salsify
1	Fowl 2 Ducklings		Buffet
	Relishes		15/4 Pudding of Meat
	Boudin French Beans		The King The Queen
	Entrées		Prince of Wales Prince George
	Canapes et Anchovis Sea Sole		The Langravine Mr Wood
	Homards au Gratin Asparagus		Baroness Pitt Lord Howe
	Yolles au Vin Fowl		Miss Kingdome Lady Brewster
	Meringues Crème au Citron		C. Bowater Miss Johnston
	Gateaux de Pommes Tartettes		D. Cupar B. Gendry
	Buffet		Lady D. Lisle L. Brunlow
22	Sir Lo Beef 4/4 Galimaufry		Miss Wilson
17	Pudding of Meat 17/4 Or 13 Beef		Sir H. Wheatley
4/4	Meat Pie		
	Steak		
5/4	Veal 17/4 Meat & Whs		
15	Beef 2 Fowl & W. Gf		
4	Fowl		

Saturday Feb 28 1835 Their Majesties Dinner

16	Potages		Luncheon
3	Quen de Bouff		Soup 2 Lt Chickens
	Creme de Jus		1/4 Lt Meat
	Poissons		Meat Cakes
	Codfish Scate Sauts		Minced Chicken
	Relishes		Bonillon Beef
16/4	Pongé au Veau Braize		Comptrollers
2	Poulardes Braize		Soup
	Entrées		9/4 Lt Leg Meat 5/4 Beef & Pie
1/4	Coccollets au Veau		12 Breast Veal W.
	Fillets de Poisson		Desserts
12	Pieds D'Agneau		Soup
2	Assommes de Poultes		8 Meat Chops C Liver & Bacon
	Jus au Veau Pique		Desserts Lang
1	Blanchette de Calotte		Soup
	Pote		4 Meat Chops 5/4 C Liver & Bacon
1	Capon 12 Sauts 2 1/2 Quits		Meat Cakes
	Relishes		Soup
	Boudin Soufflé		2/4 Lt & 1/4 Meat 5 1/4 Beef & Pie
	Entrées		1/4 Liver & Bacon
	Potted Meat Pa Cakes		M. Jemmett
	Homards au Gratin Asparagus		4/4 Rump & Steaks
	Yolles au Vin Vol au Vent		The Langravine
	Yolles au Change Gateaux		1 Chicken
	Choux Grillés Gateaux de Pommes		
	Buffet		
24	Sir Lo Beef 4/4 Galimaufry		
17/4	Pudding of Meat 13/4 Lt Pie		
4/4	Beef & Pie Petite Patis		
	Steak		
46/4	Veal 17/4 Meat & Whs		
15/4	Beef 2 Fowl & W. Gf		
12	Fowl		

I Meat &c Consumed in the Month of Feb^r 1835.

	days		Meat
174	12		1102 $\frac{1}{2}$ Beef
72	"		1439 Mutton
251	"		721 $\frac{1}{2}$ Veal
34	"		127 Lamb
48	"		20 $\frac{1}{2}$ C. Veal
324	"		0 Mutton
140	7		102 C. Beef
149	12		72 P. Beef
			3 16 ^o 2 ^o 4 Lamb
			Wi " "
			2 $\frac{1}{2}$ C. Heads
			5 Shortheads
			5 Ox Sides
<u>1194</u>			
		3428 $\frac{1}{2}$	

Poultry

- 16 Pullats
- 53 Fowls
- 73 Chickens
- 10 W^o Ducks
- 13 Sandings
- 28 Snipes
- 22 Bardings
- 2 Ducklings
- 2 Turkeys
- 66 Partridges
- 11 Poulardes
- 1 Capon

Fish

- 11 Cod
- 4 Cysters
- 14 Smelts
- 11 Scate
- 14 Whiting
- 1 Sprungles
- 12 Sole
- 20 Eelers
- 3 Turbots
- 7 $\frac{1}{2}$ Salmon Trout
- 16 $\frac{1}{2}$ Salmon
- 12 Flounders
- 1 Variety Fish

Sunday 1st March 1835 Her Majesty's Dinner

11 Potages
 Neck 7^o Mouton a l'ospe
 Mincees
 Poissons
 Turbot beuillé, Opalans frits
 Remues
 Turkey 4 Dindon roti
 jambon aux epinards
 Entrées
 Neck 6^o Cotelettes d'agneau
 Pieds d'agneau a la Boulette
 Sausages 1 Truandean a l'osille
 Chicken 2 Poulets decorés aux pois d'espéras
 Rots
 Poularde 1 Poularde sauz a Pevassines
 Peléves
 Bouillon de caboul Beignets a la Mode
 Entrémets
 Salade de poisson
 Ligueros
 Sea Fales
 Ham, Toast
 Liqueur de vin
 Tourte de pommes
 Crème de mille fruits
 Jalousies
 Dessert
 25^o Sir Loind of Beef 14 Saddle of mutton
 7^o Mutton Pie 4^o Galimaufey
 2^o Petits Patis a la Reine
 The Luncheon
 Soup 2^o Chickens 10^o W. Beef
 Mutton Cutlets 4^o Stewed beefsteaks
 Minceed Chicken
 Pastry jelly & Souffle

20 Comptrollers Room
 Soup
 15^o W. Beef 2^o W. Fowls
 12^o W. Mutton 1^o Tongue
 3 Dressers Room
 Soup
 4^o Shet of Lamb 1^o W. Fowl
 4 The Sandgraves Dressers
 Soup
 8^o W. Beef 1^o W. Fowl
 22 Master Cooks Room
 Soup
 21^o W. Beef 2^o W. Fowls
 12^o W. Mutton 1^o Tongue
 1 M^o Jennett
 6 Shet of mutton
 Stock
 47^o Veal 15^o W. of mutton
 15^o Beef 4^o Fowls & off
 The Sandgraves Luncheon
 5^o Cold W. Fowl
 Pinceman
 5^o W. Beef
 1 The King 7 Miss Johnston
 2 The Queen 8 Miss Stan
 3 Princess Augusta 9 Miss Wilson
 4 Sandgraves of Hambrogh 10 Miss D. Cook
 5 Prince George 11 Miss Thompson
 6 M^o Wood

Monday 2nd March 1835 Her Majesty's Dinner

2 Cressy
 Potage
 Poisson
 Souffles
 Peléves
 2 Petite Poullets Braze au Chouffon
 Culettes de Bouef
 Entrées
 4 Cotelettes d'agneau saute
 Filets de Sole
 Patis a la Reine
 4 Poulets a la Coupe au Pied
 Rots
 Poularde
 Peléves
 Souffle au Pied Gateau
 Entrémets
 Asperges Epinards au Couffon
 Gelée de Vin Souffle d'abouat
 Dessert
 12^o Sir Loind Beef
 11^o Saddle of Mutton
 Stock
 5^o Veal 15^o Mutton & W. Fowls
 14 Beef 2^o Fowls & off
 18 C. Feet
 Band
 12^o Filled Veal
 2^o Leg Mutton

Her Majesty's Dinner
 Poularde au Consommé
 Vegetables & Apple Tart
 Luncheon
 Soup 2^o Chickens
 7^o M^o Mutton
 Amour & Velaile
 Est^o & Mouton
 J. S. & Veau
 The Queen Prince George
 P^o Clinton L^o F. G. G. G.
 Miss Johnston L^o D. D. D.
 Miss Wilson M^o Wilson
 15 Comptrollers
 Soup
 16^o Chick Mutton
 14^o Leg of Veal 7^o Irish Stew
 2 Dressers
 Soup
 7^o M^o Mutton & C. Liver & Bacon
 4 Dressers Lang^o
 Soup
 9^o M^o Leg Mutton C. Liver & Bacon
 Mutton Cooks
 Soup
 22^o M^o & B^o Mutton
 16^o M^o Veal & Bacon
 Irish Stew
 M^o Jennett
 1^o M^o Fowl & Bacon

Tuesday March 3rd 1835 Their Majesties Dinner

Potages
2 Hochepot de Potetes
Creme d'orge

Poissons
Sardes Scate Smettes

Pretoris
4 D'Agneau Jote
2 Pate de Potetes al Anglaise
2 Potatoes Braise
27 Culotte de Boeuf

Entrées
77 Cotelets de Mouton

12 Pies d'Agneau
3 Sauti de Volaille

1 Lard
1 Picandou a l'orange
Jekts de Saumon
Emmence de Boeuf
Sandwiches de Veau
2 Epicassie de Volaille

Pretis
2 M^{rs} Ducks 1 Potatoes 5 Warricks
5 Potatoes

Pretoris
Boudin Panquets
Entrées
Potted Meat Sea Kals
Macaroni Pommes de Terre
Salade de Homard Asperges
Gelée de Orange Gelée de Mandarin
Creme au Chocolate Creme de Framboise
Vol au Vent Biscuits
Flane de Spirit Tourt allemande

Buffet
15th Sir Loni Beef
15th Paole of Meat
10th Sir B. Beef 5 Galenoupy

Roast
17th Veal 15th Meat & M^{rs}
15th Beef 1 Fowl & M^{rs}
17th Leg Veal (supis)

12 Luncheon
Soup 2 M^{rs} Chicken
Meat Cotelets 17th Beef
Ciguettes
Blanquette
Bouillie Beef

The King The Queen
The Lang^{ue} Prince Augustus
Prince George M^{rs} Wood
Lord Howe Lady Howe
Lord Brownlow Lady Brownlow
Lord Wharcliff Lady Wharcliff
The Postward Sir W. Spensworth
Sir H. Barnard Baron de Jay
Baron Schumppin Bishop of Worcester
Lord Byron Miss Byron
Miss Johnston Miss Stan
Lady L. Cornwallis Lady J. Cost
Duke of Dorset Co. H. Seymour

March 3rd 1835

10 Comptrollers
Soup Pancakes
14 Sir B. Beef 4 Saut Pate
17th Chene Meat 17th Liver & Bacon

2 Dressers
Soup Pancakes
5th Beef Liver & Bacon

2 Dressers Lang^{ue}
Soup Pancakes
7th Veal & Bacon 4 Mutton Steaks

Mast Cooks
Soup Pancakes
20 Sir B. Meat
11 Sir B. Beef
Liver & Bacon Saut Pate

M^{rs} Jemmit
1 Brd Chicken

The Langravines Lunche
1 M^{rs} Chicken Sandwiches

March 4th 1835

10 Comptrollers
Soup Salt fish
9 Sir Loni Meat
14 Bouillie Beef 17th Beef M^{rs} Pate

2 Dressers
Soup Salt fish
5th Bouillie Beef

2 Dressers Lang^{ue}
Soup Salt fish
7th Bouillie Beef

Mast Cooks
Soup Salt fish
24th Sir B. Meat
17th Bouillie Beef

M^{rs} Jemmit
The Paint

10 Pages
17th Sir B. Beef Salt fish

10 Footmen
17th Sir B. Beef Salt fish

10 Gate Porters
7 Sir B. Beef

10 Band
13 Sir B. Beef
9 Sir Loni Meat

Wednesday Feb^y 4th 1835. Their Majesties Dinner

Potages
au Lierre
7/4 Janet de Veau au Vermicelle

Poissons
Coq au Vin

Potés

Relieves
14 Pigeon au Veau
2 Poulardes Braizées

Entrées
5 Cotelettes d'agneau pare
4 Cervelles de Veau
Blanchquette de Volaille
2 1/2 Filet de Veau piqué
Craquelottes de Volaille
Pâtés à la Reine

Rôtis
4 Poularde 2 M^{rs} Dindes

Relieves
Beignets de Pommes A Boudoir

Entrées
Canapies Po. Kaki
Cotelettes Asperges
Gilette de Veau Hémis de Mouton
Vol au Vent Evantailles

Buffet
20 Sir Lothian Bull 1/2 Galimaufrey
15 1/2 Savole de Mouton 1/2 Beef St. Pie
Lamb's Feet

Punchroom
Soupe 2 1/2 Chickens
5/4 M^{rs} Mouton
Mouton Cotelets
Bouillie de Beef
Mincee Chicken

Stock
35 Veal 1/2 Mouton
14 1/2 Beef 3 Fowls off

The King
The Queen
Prince George
Mr. Wood
Lord Brouncker
Lady Brouncker
The Lady Spencer
Baroness Pan
Princess Augusta
Lady S. Cornwallis
Miss Hudson
Miss Wilson
Co^{ts} Poppon

Thursday Feb^y 5th 1835. Their Majesties Dinner

Potages
Purée de Pommes
Mockepot de Saucisses de Veau
2 1/2 Filet de Poulardes

Poissons
Turbot Smolts Sole

Relieves
18 1/2 Cotelette de Beef
2 Poulardes Braizées aux Herbes
1 Dindon Filet à la Française
Jambon aux Epinards

Entrées
6 Cotelettes d'agneau pare
Filets de Poissons
Pieds d'agneau à la Poularde
1 1/2 Filets de Volaille aux Herbes
1 Filet de Mouton à l'Orléans
8 1/2 Escalopes de Veau aux fines herbes
2 Poulardes de Cappe au jus d'asperges
14 1/2 Cotelettes de Veau à la Reine
3 Pâtés de Volaille aux Herbes
2 1/2 Salmis de Canards Sauté
10 1/2 Filet de Veau piqué
5 Filets de Volaille piqué
10 1/2 Poulardes de Meulan
Chateaux de Legumes
1 1/2 Sir Lothian poularde Emince aux Epinards
Lafayette aux Herbes à la Française

Rôtis
1 Poularde 2 Ducklings 5 Moutons
13 Pigeons

Relieves
Pommes à la Portugaise Boudoir
Pommes

Entrées
Salmis Hollandais Salsifis
Salmis Normand Sea Kale
Mouton au pain Asperges
Maccaroni Haricots Verts
Cotelette Champignons
Petite Mouton Pommes de Terre
Gilette de Veau Gilette au Mouton
Lacuna à la Reine Chateaux de Pommes
Vol au Vent Gâteau
Gâteau Flan. & Fruit
Pommes Garni Pommes Garni

Buffet
14 1/2 Sir Lothian Bull 1/2 Galimaufrey
10 1/2 Savole de Mouton 1/2 Beef St. Pie
1 Pâté à la Reine

Prince George
1 1/2 Chicken
The Maids of Honour
1 1/2 Chicken

His Majesties Lunch
Sandwiches
2 1/2 Poulards
1/2 Filet Veal

Stock
62 1/2 Veal 1/2 Mouton
15 1/2 Beef 4 Fowls off
18 C. Feet

Band
1/2 Mouton
1/2 Beef

Thursday Feb⁵ 1835

Feb⁵ 1835

10 Comptrollers
 Soup
 14 R^o Beef 1/2 lb
 14 1/2 Prime M^t 1 lb
 2 C. Liver & Bacon

2 Dressers
 Soup 2 1/2 lb Chicken
 2 1/2 R^o Lamb 1/2 lb
 1 Tongue

4 Dressers Lang^r
 Soup 2 C. Liver & Bacon
 6 R^o Beef 1/2 lb
 1/2 Chicken 1/2 lb

Host: Cooks
 Soup
 15 1/2 R^o Beef 1/2 lb
 25 1/2 R^o & B^o M^t
 1 M^r Jammett
 1 1/2 lb Lamb & Bacon 2 1/2 lb M^t

Pages	11	R ^o Beef	9 1/2	M ^t
Postmen	13		8 1/2	"
G ^o Queens	9		9	"
House	10			"
Gate Porters	8 1/2			"
Marshalsmen			9	"
Porters			9	"
Cellars			8	"
Silver Pantry	14 1/2			"
Confect ^r			9 1/2	"
M ^r Morris	5 1/2			"
M ^r Gough	5			"
Lamp Lighters	7 1/2			"
Table Deckers	5 1/2			"
Bin ^r Room	4			"
Office Woman	6 1/2			"
Coffin Room			6 1/2	"
Upholsterers			9 1/2	"

The King
 The Queen
 Princess Victoria
 Prince George
 Princess Augusta
 The Langravine
 The Duchess of Cumberland
 The Duchess of Kent
 Duchess Westmeath & Land
 Lady C. Fincham
 Lady Howe
 Lady de Lisle
 Lady Falkland
 Lady Cornwallis
 The Baroness Pan
 Lady Clinton
 Miss Hudson
 Miss Wilson
 Lady Mayo
 Lord Mayo
 Lord Falkland
 Lord Errol
 Lord Ashbrooke
 Mary^o of Winchester
 Sir B. Stevenson
 Sir H. Sumner
 Sir J. Seymour
 D^o Capar
 Lord C. Beaumont
 M^r Ashley
 Lady Denbigh
 Miss V. West
 Lady Erskine
 Sir J. Whistley

Friday Feb⁶ 1835 Their Majesties Dinner

33 Potages
 2 Macaroni & Potatoes
 Cuisse d'orge
 Bonapomme

Poissons
 1/2 Trout Scate Smelts

Relaves
 23 1/2 Culettes & Beef
 2 Potatoes Braize
 2 Potatoes Spiced
 4 P^o d'Agneau etc

Entrées
 37 1/2 Cotelettes d'agneau pan
 Filets de Poissons
 1 Filets de Volaille
 Filets de Veau pique
 Emmece de Volaille
 1 Potatoes & Cress
 Cervelles de Veau
 4 1/2 Patates de Beef
 Caponettes pite aux Amettes
 Cotelettes de Veau a la Dux

Rice
 2 Green Guse 1 Potatoes

Relaves
 Boudin Cuisse Pancakes

Buffet
 10 1/2 Sir Loim of Beef
 15 1/2 Salsats of M^t
 5 1/2 Galimaufry
 4 1/2 Lamb Pie

Entrées
 Potatoes Meat
 Ham & Potatoes
 Salade
 Ham Toasts
 Jelly & Veal
 Cuisse & Potatoes
 Pot au Vent
 Croquettes
 Pate Morte
 Lamb
 Ham & Potatoes
 Asparagus
 Salade
 Jelly & Veal
 Cuisse & Potatoes
 Pot au Vent
 Croquettes
 Pate Morte
 Piece Morte

Roast
 34 1/2 Veal
 14 1/2 Beef
 14 1/2 M^t M^t
 2 Lamb Pie

The King	The Queen
The Langravine	Princess Augusta
Prince George	M ^r Hood
Lady Howe	Lady Howe
Lady Denbigh	Lady Denbigh
The Duke of Devon	Lady Jersey
Mary Cunningham	Marchioness Cunningham
The Lord Steward	Mr W. B. B. B.
Sir A. Bannard	Co ^t Seymour
Lady Cornwallis	Baroness St. John
Miss West	Lady St. John
Miss Wilson	Miss Hudson
Lady Mayo	Lady Mayo
Lord	Lady

Friday 6th March 1835

a Luncheon
Soup 2^l Chickens
8^l 1/2 Veal M^o
M^o Cullis
Mince Chicken
Beaufile Beef

a Comptrollers
Soup
9^l 1/2 Pot Leg M^o
9^l 1/2 C^o B. Beef
4 Beef M^o P^o

2 D^o Messers
Soup Fish
6^l 1/2 Pot M^o

4 D^o Messers Lady
Soup
9^l 1/2 Pot Leg M^o
2^l 1/2 Beef M^o P^o

M^o Cooks
Soup
25^l 1/2 M^o B. M^o
1^l 1/2 C^o B. Beef 4 S^o P^o
1^l 1/2 Rump Steak

M^o Jemmett
1^l 1/2 Rump Steak

18 Band
1^l 1/2 Breast Veal M^o
15^l 1/2 C^o B. Beef

Sat^h 7th March 1835

a Luncheon
Soup 2^l Chickens
6^l 1/2 M^o
Mince Chicken
Beaufile Beef
Croquettes of fish

a Comptrollers
Soup
16^l 1/2 Chamois M^o M^o
14^l 1/2 Breast Veal
7^l 1/2 Fresh M^o

2 D^o Messers
Soup
7^l 1/2 Fresh M^o
1 Chicken Boiled

4 D^o Messers Lady
Soup
1^l 1/2 Leg M^o M^o

M^o Cooks
Soup
24^l 1/2 Pot B. M^o
13^l 1/2 Veal M^o Bacon
7^l 1/2 Fresh M^o

M^o Jemmett
15^l 1/2 M^o

18 Band
15^l 1/2 Pot Beef
9^l 1/2 Leg M^o

Saturday March 7th 1835. Their Majesties Dinner

7^l Potages
7^l 1/2 Mouton d'age
Cressy
Parsimon
Pears

12^l 1/2 Poulardes a la Braze
12^l 1/2 Caviar a la Reine
4^l 1/2 Cotelettes d'agneau Sante
4^l 1/2 Filets de Parsons
3^l 1/2 Saute de Volaille
12^l 1/2 Pieds d'agneau a la Portillo
2^l 1/2 Carottes a la Reine
4^l 1/2 Escalopes a la Mouton

12^l 1/2 Poulardes
6 Pigeons
1 Boudin de Cabaret
Croquettes

12^l 1/2 Pudding
12^l 1/2 Macaroni
12^l 1/2 Gelée de Veau
12^l 1/2 Vol au Vent
12^l 1/2 Saut
6 Pies
6 Salsifis
6 Crème de Chocolate
6 Gâteau de Gruye
6 Galenus

14^l 1/2 Pot Beef
15^l 1/2 Pot M^o
4 Beef M^o P^o

15^l 1/2 Veal
14^l 1/2 Beef
20^l 1/2 Saut
17^l 1/2 M^o P^o
15^l 1/2 M^o M^o
2 Lamb off
10 C. Fat

The King
The Queen
The Langravine
The Princess Augusta
Duchess Devon
Duchess of York
Mrs Harcourt
The Duke of Devon
The Duke of Cornwall
Mrs Smith
The Dean of Hereford
Col^o Boscawen
Sir H. W. Keble
Miss Watson
Miss Hudson
Miss H. Johnston

Sunday, March 8th 1835 Their Majesties Dinner

6	Potages	Steak
3 ^{1/2}	Giblette	3 ^{1/2} Veal 2 ^{1/2} Mutton
	Galienne	15 Beef 2 Fowls & Off
	Poissons	
	cod fish	
	Smelts	
	Relishes	
1	Sardou Poté	The King
	Jambon au Espumais	Miss O'Keefe
		Miss H. Johnston
		Miss Hudson
		Miss Wilson
	Entrées	Her Majesty
5 ^{1/2}	Cotelettes d'agneau	1 Chicken Broth
	Fillets de Poissons	
	Blanquette de Volaille	
12	Pieds d'agneau	
2	Poulets de Campes	
	Croquettes de Volaille	
	Rôti	
2	Ducklings	1 Poularde
	Relishes	
	Soufflé au Chocolat	Candies
	Embremets	
	Potted Meat	Sea Water
	Homard au Gratin	Asparagus
	Gelée de Veau	Gelée de Orange
	Vol au Vent	Meringues
	Gâteau d'Alouettes	Gâteau de Lait
	Buffet	
12 ^{1/2}	Porc Loin of Beef	
12	Saddle of Mutton	
1	Galienne Fry	
5	Mutton Pie	
	Plum & 2 ^{1/2} Mutton Pudding	

Sunday, March 8th 1835

2	Juncheon
Soup	2 ^{1/2} Chickens
1 ^{1/2}	Pt. Chickens
1 ^{1/2}	Pt. Beef
	Mutton Castles
	Bouillie Beef
2	Comptrollers
Soup	2 ^{1/2} M. Fowls
1 ^{1/2}	Pt. Beef
1 ^{1/2}	Chien Mutton
2	1 ^{1/2} M. Mutton
	P. Pudding
2	Dressers
Soup	1 ^{1/2} Fowl & Bacon
5 ^{1/2}	Hot Lamb
2	Dressers Langue
Soup	1 ^{1/2} Fowl
7 ^{1/2}	Pt. Beef
	1 Tongue
	Mutton Cooks
Soup	2 ^{1/2} M. Fowls
15 ^{1/2}	Pt. Beef
3 ^{1/2}	Pt. & 1 ^{1/2} Mutton
	1 ^{1/2} M. Mutton
	P. Pudding
	Mr. Jemmett
1	1 ^{1/2} Fowl & Bacon

Monday, March 9th 1835 (81)

2	Juncheon
Soup	2 ^{1/2} Chickens
1 ^{1/2}	Pt. Loin Mutton
	Mutton Chicken
	Mutton Castles
	Croquettes of Fowl
2	Comptrollers
Soup	2 ^{1/2} M. Fowls
1 ^{1/2}	Pt. Leg Mutton
1 ^{1/2}	Fowl Veal & Bacon
5	Roast Mutton
1 ^{1/2}	C. Liver & Bacon
2	Dressers
Soup	Boiled Chicken
1 ^{1/2}	Pt. Loin Mutton
2	Dressers Langue
Soup	1 ^{1/2} Fowl
5 ^{1/2}	Pt. Loin Mutton
	Mutton Cooks
Soup	2 ^{1/2} M. Fowls
15 ^{1/2}	Pt. & 1 ^{1/2} Mutton
1 ^{1/2}	Fowl Veal & Bacon
1 ^{1/2}	Roast Mutton
	Mr. Jemmett
1 ^{1/2}	1 ^{1/2} M. Mutton

Monday 9th March 1835 Their Majesties Dinner

<p>20 Potages</p> <p>2 Hochepot de Potlets Gilette</p> <p>Poissons</p> <p>Turbot Smelts</p> <p>Relishes</p> <p>2 Poulardes Braize Culettes de Boeuf</p> <p>Entrées</p> <p>74 Cotelettes de Mouton Tendrons de Veau Lamb's Sweet Bread Gilette de Poissons Cannards de Couffes 2 Tricassini de Potlets</p> <p>Rôtis</p> <p>1 Poularde 1/2 Grouse</p> <p>Relishes</p> <p>Gateau Soufflé d'oiseaux</p> <p>Entrées</p> <p>Potted Meat Sea Kale Macaroni Asparagus Gilette de Moyau Macaroni de fruits Gateau Panna Fol au Vent Panner</p> <p>Buffet</p> <p>17 1/2 Sir Loin Beef 1/2 Galimaufry 16 Saddle of Mutton Lamb Pie Petite Patis a la France</p>	<p>Steak</p> <p>27 Veal 1/2 Mutton Potlets 7 Beef 2 Fowl & off</p>
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Tuesday 10th March 1835 Their Majesties Dinner

<p>Potages</p> <p>Quene de boeuf Ris de Coulets</p> <p>Poisson</p> <p>Salmon Saute</p> <p>Relishes</p> <p>1 Quarters d'agneau Poulardes avec langue Entrées</p> <p>12 Cotelettes d'agneau Potlets de bouffes Filets de sole 4 Petits Rôtis de boeuf Mouquette de Petites Pieds d'agneau Procasts</p> <p>Recasses Poularde</p> <p>Relishes</p> <p>Gaufres Charlotte de pommes</p> <p>Entrées</p> <p>Salade de saumon Omelette Sea Cakes Asparagus Gelle de vin Gelée d'orange Fol au Vent Pains a la Duchesse Soufflé a la reine Entrées</p> <p>Buffet</p> <p>17 1/2 Sir Loin of Beef 16 Saddle of mutton 1 Poularde au consommé 12 Rich Bone of Beef 14 Galimaufry</p>	<p>10 Sandwiches</p> <p>Soupe & Chickens 9 Sir Beef Escallopes of Beef Mutton Cutlets Mince & Chut Pastry Jelly Soufflé 15 Compotelles de vin</p> <p>Soupe</p> <p>4 1/2 Puff past Pie 14 1/2 Mutton 12 Rich Bone of Beef 4 Sweet Breading 4 Trusses</p> <p>Soupe Omelette Chicken 7 1/2 Mutton Chops 7 Double Beef 4 Sandgrains Dresson</p> <p>Soupe</p> <p>Mutton Chops 7 1/2 Double Beef 18 Mutton Cooks</p> <p>Soupe</p> <p>12 Rich Bone of Beef 11 Breast of Veal 20 Sir Mutton 1 1/2 M Jammell</p> <p>4 1/2 Puff past</p> <p>Steak</p> <p>21 1/2 Veal 12 1/2 Fat 2 Sir of mutton 13 Beef 10 1/2 Fowl & off 18 Pudding</p> <p>14 1/2 Sir Beef 9 1/2 Mutton 1 The King 15 Prince Augusta 2 The Queen 14 The Sandgrains 3 Prince George 18 Lady Cornwallis 4 Madam Stair 16 Mr Wood 5 S. G. S. Howe 17 Sir W. Beaumont 6 S. G. S. Lenoir 18 Sir H. Wheatley 10 S. G. S. Mayr 19 Miss Hudson 11 Miss Johnston 20 Col. Seymour 12 Miss Wilson 21 Mr. Lohley</p>
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Wednesday 11th March 1835

Potages
 Soufflé de Stendrons
 Crème d'orge
 Poissons
 Espérans frits
 Hétévies
 15² Souge de veau a la bechamel
 Poulardes broies
 Entrées
 7 Mutton Cutlets
 Filets de poisson
 Saute de volailles
 3 Ris de veau piqués
 3 Poulet de poulet
 Patis de volailles a la creme
 Rots
 Poularde
 Hétévies
 Pâtisseries Douceur a la creme
 Entrées
 Salade Sea Cakes
 Macaron Macarons
 Tel au vent Gateau beure
 Galle de vin Martelettes
 Gelée de framboise Oventailles
 Buffet
 21 Sir Loin of Beef
 15² Saddle of mutton
 The Suncheon
 Soup 2¹ Chicken 7¹ Mutton
 Mutton Cutlets Bouillie de veau
 Mince Chicken Croquettes
 Rots
 34² Keal 17 Mts of mutton
 15² Beef Fowls & Off.
 12 Lamb's feet 18 C. feet

Thurs. Majesty's Dinner

3 Miss Phipple
 Soup
 Saucages de veau
 4 Sandgraines Dressers
 Soup Saucages de veau
 9² Leg of mutton
 14 Comptoliers beam
 Soup
 15² Saddle of mutton
 9² Champ of veal Saucages
 18 Mutton Cocks
 Soup
 27² Beef 11 Breast of veal
 14 Boeuf
 15² Beef 9² Mutton
 16 Paque
 12² Beef 6² Mutton
 4 C. Pork
 9² Beef
 1 M² Jermott
 7² Beef
 1 Sandgraines Suncheon
 Chicken Sandwiches
 1 The King's Suncheon
 Chicken Sandwiches
 1 The King's Dinner
 1 Poularde au cressonnet
 1 The Queen 8 Mad² Steer
 2 The Sandgraines 9 S² Cornwallis
 3 Princess Louisa 10 Prince George
 4 S² Howe 11 S² Denbigh
 5 M² Ashley 12 Miss Weston
 6 Miss Johnston 13 Miss Wilson
 7 Mad² Steer

Thursday 12th March 1835

12 Suncheon
 Soup 2¹ Chicken 4¹ Lamb
 4² Escallops of beef
 Mutton Cutlets Ris de veau piqués
 Pastry jelly Soufflé
 3 Miss Phipple
 Soup
 5² Saddle of Lamb
 4 Sandgraines Dressers
 Soup
 7 Loin of mutton
 11 Comptoliers beam
 Soup
 8² Mutton
 8² Rumpsteaks
 1 M² Jermott
 6² Lamb
 10 M² Cocks
 Soup
 9² Leg of mutton
 2 Rumpsteaks
 1 Mad² Steer
 2 Rumpsteaks

Friday 13th March 1835

1 The Sandgraines Suncheon
 1 Fowl & Off.
 1 Mad² Steer
 Mutton Chops
 9 Sandgraines Dressers
 11² Beef
 Pork Chops & Saucages
 Soufflé
 8² Saddle of mutton

Saturday 14th March 1835

1 The Sandgraines Suncheon
 1 Fowl & Off.
 1 Mad² Steer
 Rumpsteaks
 10 Dressers
 10² Leg of mutton Steer & Bacon
 1² Fowl Bacon
 Soufflé
 Cold Fowl Cysters

Sunday 15th March 1835

The Sandgraves Luncheon
1 Fowl 11 off

1/2 Mutton Steins
y Mutton chops

Desserts
1/2 Beef
1/2 Fowl Bacon
Supper
1/2 Mutton

Monday 16th March 1835

The Sandgraves Luncheon
1 Fowl 11 off

1/2 Mutton Steins
y Rump Steaks

Desserts
1/2 Beef
Sausages & saucissons
Supper
Rump Steaks

Tuesday 17th March 1835

The Sandgraves Luncheon
1 Fowl 11 off

1/2 Mutton Steins
y Mutton chops

Desserts
1/2 Leg mutton
1/2 Roast Pig
Supper
1/2 mutton

Wednesday 18th March 1835

The Kings Sandwiches
2 Fowls 11 off
Pages of the Residence
1/2 Leg mutton 1/2 Beef

Kings Footmen
1/2 Leg mutton 1/2 Beef

Gate Porters
1/2 Beef
Sir W Taylor
1/2 Mutton chops
Roasted Chicken
Princess Elizabeth
1 Fowl 11 off
1/2 Mutton Steins
1/2 Rump Steaks
Desserts
1/2 Leg of veal Bacon
1/2 Irish stew

Thursday 19th March 1835

The Sandgraves Luncheon
1 Fowl 11 off

1/2 Mutton Steins
y Mutton chops

Desserts
1/2 Beef 11
Sausages
Supper
1/2 mutton

Friday 20th March 1835

The Sandgraves Luncheon
1 Fowl 11 off

1/2 Mutton Steins
y Rump Steaks

Desserts
1/2 Leg of mutton
1/2 Mutton chops
Supper
Rump Steaks

Saturday 21st March 1835

The Sandgraves Luncheon
1 Fowl 11 off

1/2 Mutton Steins
y Rump Steaks

Desserts
1/2 Beef
Sausages
Supper
Rump Steaks

Sunday 22nd March 1835

The Sandgraves Luncheon
1 Fowl 11 off

1/2 Mutton Steins
y Mutton chops

Desserts
1/2 Beef
1/2 Fowl Bacon
Supper
1/2 mutton

Monday 23rd March 1835

The Sandgraves Luncheon
1 Fowl 12 off

2 Mutton Steak
or Lump Steaks

3 Dressers
1/2 Leg of Mutton
Mashed Pot

4 Supper
1/2 Lump Steaks

Tuesday 24th March 1835

The Sandgraves Luncheon
1 Fowl 12 off

2 Mutton Steak
or Mutton chops

3 Dressers
1/2 Leg of mutton
1/2 Swind Bacon

4 Supper
1/2 mutton

Wednesday 25th March 1835

The Kings Sandwiches
2 Fowls 12 off

3 Pages of the Presence
1/2 Beef
1/2 Leg of mutton

4 Footmen
1/2 Leg of mutton
1/2 Beef

5 Gate Posters
1/2 Shoulder mutton

6 Sir W. Taylor
1/2 Veal & Bacon

The Sandgraves Luncheon
1 Fowl 12 off

2 Mutton Steak
or Beef Steaks

3 Dressers
1/2 Beef
Sausages

4 Supper
1/2 Lump Steaks

Thursday 26th March 1835

The Sandgraves Luncheon
1 Fowl 12 off

2 Mutton Steak
or Mutton chops

3 Dressers
1/2 Beef
1/2 Mutton chops

4 Supper
1/2 mutton

Friday 27th March 1835

The Sandgraves Luncheon
1 Fowl 12 off

2 Mutton Steak
or Lump Steaks

3 Dressers
1/2 Beef
1/2 Fish Steak

4 Supper
1/2 Lump Steaks

Saturday 28th March 1835

The Sandgraves Luncheon
1 Fowl 12 off

2 Mutton Steak
or Mutton chops

3 Dressers
1/2 Leg mutton
1/2 Lump Steaks

4 Supper
1/2 mutton

Sunday 29th March 1835

The Sandgraves Luncheon
1 Fowl 12 off

2 Mutton Steak
or Mutton chops

3 Dressers
1/2 Beef
1/2 Fowl Bacon

4 Supper
1/2 mutton

Meats consumed from the 1st to the 31st of March 1835

Monday 29th March 1835

The Sandgraves Linnchen
1 Fowl 11/4

Meat Steer
22 Pump Steaks

Drapers
36 Sea of mutton
22 Sugar & Bacon
Supper
Pump Steaks

Tuesday 30th March 1835

The Sandgraves Linnchen
1 Fowl 11/4

Meat Steer
22 to B B

Drapers
20 to B Beef
22 Meat Pie
Supper
22 to mutton

214	Royal Felle	"
132	Punchons	"
31	The Sandgraves	21
31	Middle Steer	21
173	Campbell's	"
33	Drapers	"
275	Rooster Cocks	"
144	Sandgraves Drapers	21
90	Bacon	5
230	Casars	21
<hr/>		
13 0 2		

Beef	12013
Mutton	15013
Veal	0796
Lamb	1137
Suet	403
L. Liver	222
L. Feet	91
Lamb's Feet	72
W. H. Lamb	3
D. H. Lamb	3
S. H. Lamb	1
L. Wines	4
Co. Fats	3
Sweetbread	9

Poultry

Paulinas	21
Pullets	6
Fowls	21
Chickens	77
Geese	3
Ducks	11
Turkeys	3
Woodcocks	10
Snipes	8
Pheasants	6
Goblets	3
Wagtails	1
Pardines	34
Wardines	42
Wild Ducks	6

Fish

Turbots	6
Sardines	12
Robsters	15
Soles	17
Salmon Pick	6
Scote	62
Salmon	2134
Salos	22
Whiting	17
Coopfish	5
Coopfish	25
Shrimps	1
Family Fish	1
Salt Fish	7
Coopfish	1

Wednesday April 1. 1835 Their Majesties Dinner

3 Potages
 2 Hachepot de Poulets
 Poissons
 Smelts Scate
 Relaves
 4 Pate de Veuf a l'anglaise
 2 Poulets Draisie et Langue
 Entrees
 2 Pieds d'agneau a la paulott
 1/2 Galamboupy d'agneau
 Rots
 1 Poularde
 Entremets
 Haricots verts
 Sea Kale
 Sals de pin
 Vol au vent
 Buffet
 2 Sir loin of Beef
 15/2 Chine of mutton
 3. Pousons
 The King
 The Queen
 His Hudson
 Mr Scammell
 5/2 Shoulder of Lamb

Punchoon
 Soup 2 lb Chickens
 1/2 lb Mutton
 2/2 Cotelettes d'agneau
 Eminci de volaille
 2/2 Escallaps de Veuf
 Parsny Jelly Soupli
 2 Comprollers
 Soup 4 Meat Pie
 3/2 Leg of mutton
 2/2 lb Beef
 3 Draisers
 Soup
 1/2 Leg mutton
 1/2 Mutton Cooks
 Soup 4 Meat Pie
 10/2 lb mutton
 2/2 lb Beef
 1/2 Pages
 2/2 lb Beef 1/2 lb Mutton
 1/2 Footmen
 2 lb Beef 1/2 lb Mutton
 1/2 Gate Porters
 1/2 lb Beef
 6 Sandgraves Draisers
 5/2 Leg of mutton
 Stock
 2/2 Veal 2 Fowls
 1/2 Beef 1/2 Dis Mutton
 1/2 lb Beef

Thursday April 2. 1835 Their Majesties Dinner (81)

3 Potages
 2 Hachepot de poulets
 Escume d'ore
 Poissons
 Saumon Brochet
 Scate
 Relaves
 1 Quartier d'agneau rati
 2 Poulardes Draisie
 Entrees
 5/2 Cotelettes d'agneau
 2 Pieds d'agneau
 Filets de poissons
 1/2 King of mutton a la queue
 1 Pate a la reine
 2 Poulets decorpe
 Rots
 1 Poularde
 1/2 Draisers
 Relaves
 Pommes a la portugaise
 Panquettes a l'italoise
 Entremets
 Potlons meat
 Salade d'herbes
 Haricots verts
 Asperges
 Sals d'orange
 Vol au vent
 Les chesecabes
 Gateaux chantilly
 Stock
 2/2 Veal Beef
 1 Fowls 1/2 off

Buffet
 2/2 Sir loin of Beef
 1/2 Chine of mutton
 3/2 Galamboupy
 5/2 Mutton Pie
 1/2 Sir Leg of Pork
 2 Comprollers
 Soup 4 Sliced Bacon
 1/2 lb Beef 2/2 lb of mutton
 3 Draisers
 Soup
 1/2 lb Beef
 1/2 Mutton Cooks
 Soup Sliced Bacon
 2/2 lb Beef 1/2 lb Mutton
 6 The Sandgraves Draisers
 Soup
 1/2 lb Beef
 1/2 Pages 1/2 lb Beef 1/2 lb Mutton
 1/2 Kings Footmen 3/2 lb 1/2 lb
 1/2 Ducans 1/2 lb Mutton
 1/2 Gate Porters 1/2 lb
 6 Housemaids 1/2 lb
 1/2 Cellarmen 1/2 lb Beef
 2 Pampishlers 1/2 lb
 1/2 Silver Parsny 1/2 lb
 1/2 Confectionary 1/2 lb
 Stock
 2/2 Veal Beef
 1 Fowls 1/2 off

Friday April 3. 1835 Their Majesties Dinner

6 Potages
 7 Maitre à la Crème
 Julienne
 Poissons
 Turbot
 Filets Saumon
 Relevés
 15.2 Antipatis de Veuf
 2 Poulardes Braizé
 Entrées
 12 Cotelettes d'agneau
 Filets de poissons
 11 Pies d'agneau
 11 Filets de volaille
 Croquettes de volaille
 Pates à la peime
 Rots
 1 Poularde Lièvre
 Relevés
 Soufle à la peime
 Bergnots de pommes
 Entremets
 Potée de veuf
 Macaroni
 Asperges
 Charlots verts
 Volant vert
 Gateau allemande
 Gelée de vin
 Fantelattes de pommes

Buffet
 20.2 Six pain of Beef
 15 Chians of mutton
 5 Galamander
 15.2 G. B. Weeps & Lamb Pie
 Luncheon
 Soup 2 1/2 Chickens
 2 1/2 Beef
 Cotelettes de mouton
 Poulets decoupe
 Eminces de boeuf
 Pasty Jelly Soufle
 Compsoillers
 Soup Fish
 11.2 Lean veal Bacon
 12 1/2 Mutton
 Dressers
 Soup Fish
 7 1/2 Mutton Cooks
 15.2 Pain of veal Bacon
 13 1/2 Mutton
 Sandgraines Dressers
 Soup Fish
 12 1/2 Mutton Fish
 1 M^r Semmell
 Mutton chops
 Stock
 15.2 Veal 2 Fowls
 7 Beef 1/2 Mutton

Saturday April 4. 1835 Their Majesties Dinner

Potages
 2 Rochepot de poulets
 Poissons
 Saumon
 Saute
 Relevés
 15.2 Soupe de veuf bechamel
 2 Pates des poulets à l'anglaise
 Entrées
 12 Cotelettes d'agneau
 Pies d'agneau
 2 Pies de veuf pique
 Eminces de volaille
 Rots
 1 Poularde
 Relevés
 Boudin de carises
 Entremets
 Asperges
 François verts
 Gelée d'orange
 Tourte de pommes
 Buffet
 15.2 Six pain of Beef
 12 Chians of mutton
 12 Galamander
 2 Beef Steak Pie

Luncheon
 Soup 2 1/2 Chickens
 1/2 Mutton
 Cotelettes de mouton
 Eminces de volaille
 Vegetables
 Pasty Jelly Soufle
 Compsoillers
 Soup 1/2 Sweet Pudding
 12 1/2 Leg mutton Veal Bacon
 11.2 M^r Beef
 Dressers
 Soup Veal Bacon
 7.2 M^r Mutton
 Maitre Cooks
 Soup Sweet pudding
 12 1/2 Mutton 12 1/2 Veal Bacon
 11 1/2 M^r Beef
 Sandgraines Dressers
 Soup Sweet pudding
 12 1/2 M^r Beef
 M^r Semmell
 M^r Mutton
 Stock
 15.2 Veal 1 Fowls
 12 Beef 2 M^r Mutton
 12 Soup 12 1/2 Feet

Sunday April 5. 1835 Their Majesties Dinner

1 Potages
 2 Saucet de veau au ris
 Pigeons
 Fumet
 Saute
 Relevés
 1 Quartier d'agneau roti
 2 Poulardes Breizje
 Embrocés
 1 Cotelettes de mouton
 Pieds d'agneau
 Filets de volaille
 Pates a la reine
 Relevés
 Pommes au ris
 Soufflé a la diables
 Rôtis
 1 Poularde
 1 Lièvre Grosse
 Embrocés
 Asperges
 Haricots verts
 Sauce de vin
 Saute allemande
 Chaussonnets
 Veau pers
 Buffet
 100 Soudain of mutton
 100 Chine of mutton
 50 Galambaupe
 20 Beef Steak Pie

Luncheon
 Soup 2 1/2 Chickens
 10 1/2 Beef
 Cotelettes de mouton
 Emmece de volaille
 Vegetables
 Pasty Jelly Souffle
 3 Compagnons
 Soup 2 1/2 Fowls
 10 1/2 Beef
 1/2 Saute mutton
 3 Dresseurs
 Soup 1 1/2 Fowl
 1/2 Beef
 1/2 Saute mutton
 1/2 Mutton Cooks
 Soup 2 1/2 Fowls
 1/2 Beef
 1/2 Saute mutton
 6 Sandgraines Dresseurs
 Soup 1 1/2 Fowl
 1/2 Beef
 1/2 Saute mutton
 M^r Semmett
 Pain of Lamb
 Stock
 10 Veal 2 Fowls 1/2
 10 Beef 1/2 Mutton

Monday April 6. 1835 Their Majesties Dinner

7 Potages
 2 Hochepot de poulet
 Soufflé
 Pigeons
 Saute
 Relevés
 10 Cotelette de Veau
 2 Poulardes Breizje
 Embrocés
 5 Cotelettes d'agneau
 2 Pieds d'agneau
 Filets de volaille
 Pates de volaille
 Rôtis
 1 Poularde
 1 Pigeons
 Relevés
 1/2 Boudin de cabinet
 1/2 Beignets a la creme
 Embrocés
 Asperges
 Haricots verts
 Potage a la
 Cotelettes
 Sauce de vin
 Chaussonnets
 Buffet
 100 Sir loin of Beef
 100 Chine of mutton
 50 Galambaupe
 5 Lamb Pie

Luncheon
 Soup 2 1/2 Chickens
 1/2 Mutton
 Cotelettes de mouton
 Escallops de veau
 Vegetables
 Pasty Jelly Souffle
 3 Compagnons
 Soup 1 1/2 Sir loin of veal
 1/2 Saute mutton
 Bacon
 1/2 Mutton Pudding
 3 Dresseurs
 Soup 1 1/2 Mutton Pie
 1/2 Mutton
 1/2 Mutton Cooks
 Soup 1 1/2 Sir loin of veal
 1/2 Mutton
 Bacon
 1/2 Mutton Pudding
 6 Sandgraines Dresseurs
 Soup 1 1/2 Mutton Pie
 1/2 Saute mutton
 M^r Semmett
 1 1/2 Fowl
 Stock
 100 Veal 1/2 Mutton
 10 Beef

Tuesday April 7. 1835 Their Majesties Dinner

Potages
 14. 2. Ris et purée
 Soupe Ferrugine

Poissons
 Turbot
 Scote

Relieves
 Sauton Braizé
 2. Poulardes Braizé aux huîtres

Entrées
 7/8. Cotelettes de veau
 3. Sauté de volaille
 2. Pies à la poulotte
 4. 3. Pates de Veuf
 Filets de poissons
 Entrées 1. Fricandeaux à l'oseille

Pots
 1. Poulardes
 2. Duchlings

Relieves
 Waudin de cabinet
 Beignets de pommes

Embrees
 Macaroni
 Asperges
 Haricots verts
 18. Ceps de plovier
 Sals de vin
 Vol au vent
 Tartelettes à la crème
 Choux gratin

Buffet
 19. Six loaves of Beef
 20. Shins of mutton
 21. Galambouffes
 Mutton Pie

Supper
 6. Luncheon
 Soup 2. 11 Chickens
 22. 14 Beef
 Mutton cutlets
 Eminces de volaille
 Vegetables
 Pasty Jelly Souffle

Comprollers
 Soup Fish
 23. 11 Mutton 23. Sweet pudding
 24. 13 Beef

Desserts
 Soup
 25. 14 mutton

 26. 14 Master Cocks
 Soup Fish
 27. 14 mutton Sweet pudding
 28. 12 Beef

 6. Sandgraves Desserts
 Soup Fish
 29. 12 Beef Sweet pudding

 16. 12 Semmets
 1. 14 Fowl

Stock
 34. Veal 2 Fowls 14
 35. Beef 14 Mutton
 36. Calves Feet

Wednesday April 8. 1835 Their Majesties Dinner (90)

Potages
 Cussey

Poissons
 Scote Smelts

Relieves
 1. Quartier d'agneau roti
 2. Poulardes Braizé et Langue

Embrees
 Pies d'agneau poulotte
 Cotelettes de volaille

Pots
 1. Poulardes

Relieves
 Waudin d'orange

Embrees
 2. Ceps de plovier
 Sals de vin
 Asperges
 Tourte d'abricots

Buffet
 37. Six loaves of mutton
 38. Shins of mutton
 9. Galambouffes
 39. Beef Scotch Pie

 Sandgraves Luncheon
 1. 14 Chickens
 40. 14 Mutton
 41. 14 Chickens

Luncheon
 Soup 2. 11 Chickens
 42. 14 mutton
 Cotelettes de mutton
 Eminces aux broil
 Vegetables
 Pasty Jelly Souffle

Comprollers
 Soup 2. Sweet Bacon
 43. 14 mutton Bacon
 44. 12 Pies of veal

Desserts
 Soup Sweet Bacon
 45. 14 Mutton

 46. 14 Master Cocks
 Soup Sweet Bacon
 47. 14 mutton Bacon
 48. 12 Pies of veal

 6. Sandgraves Desserts
 Soup Bacon
 49. 12 Pies of veal

 12. Pages
 50. 14 Beef 2. 14 mutton
 51. 14 Fowls
 52. 14 Beef 2. 14 mutton
 53. 14 Gate Poulardes
 54. 14 Beef

Stock
 55. Veal 3 Fowls 14
 56. Beef 14 14 Mutton

Thursday April 9th 1835 Their Majesties Dinner

1 Potages
 2 Hochepot de poulets
 Creme d'orge
 Poissons
 Turbot
 Smelts
 Relevés
 10^{1/2} Entolles de Veuf
 2 Poulardes Braizé
 Embrees
 3 Cotelettes d'agneau
 Saute de volaille
 12 Pieds d'agneau
 Filets de marlons
 2 Poulets saupés
 3^{1/2} Ris de veau piqués
 Rôti
 1 Poularde
 1 Grand Saut
 Relevés
 Soufle a la reine
 Gâteaux
 Embremés
 10 Coups de pluvier
 Pottés, meat
 Haricots verts
 Asperges
 Gelée de vin
 Croisants
 Gateau geneise
 10^{1/2} Wall. Plain Lunch & Dinner
 2 Chickens

Buffet
 1^{1/2} Sa laim of Beef
 10^{1/2} Shins of mutton
 4^{1/2} Galamoupy
 Lamb Pie
 3 Luncheon
 Soup 2^{1/2} Chickens
 1^{1/2} Beef
 Escallops de Fricandeau
 Cotelettes de mutton
 Vegetables
 Pasty Sally Soufle
 3 Compottiers
 Soup Wash
 1^{1/2} Beef Whine pie
 3^{1/2} Mutton
 3 Dippers
 Soup
 1^{1/2} Beef Whine pudding
 1^{1/2} Master Cooks
 Soup Wash
 1^{1/2} Beef Whine pudding
 1^{1/2} Mutton
 6 Sandgraines Dippers
 Soup
 1^{1/2} Beef
 M^r Semmett
 Shoulder of Lamb
 Stock
 1^{1/2} Veal 2 Fowls
 1^{1/2} Beef 3^{1/2} Mutton

Friday April 10th 1835 Their Majesties Dinner (91)

1^{1/2} Potages
 3^{1/2} Quers de Veuf
 Creme de ris
 Poissons
 Saumon
 Scote
 Relevés
 1^{1/2} Soupe de veau bechamelle
 2 Poulardes Braizé
 Embrees
 10^{1/2} Cotelettes de mutton
 1^{1/2} Pieds d'agneau
 1^{1/2} Filets mignons
 1^{1/2} Emincé de volaille
 1^{1/2} Pates de Veuf
 Rôti
 1 Poularde
 2 Ducks
 Relevés
 Soufle aux amandes
 Whanses au confiture
 Embremés
 Pottés, meat
 Haricots verts
 10 Coups de pluvier
 Asperges
 Gelée d'orange
 Volau vent
 Gateau polonois
 Soupe de pommes
 1^{1/2} Wall. Plain
 1^{1/2} Chicken

Buffet
 1^{1/2} Sa laim of Beef
 10^{1/2} Shins of mutton
 4^{1/2} Galamoupy
 1^{1/2} L^o. W. Beef
 3 Luncheon
 Soup 1^{1/2} Chickens
 1^{1/2} Mutton
 Cotelettes de mutton
 Escallops de veau
 Vegetables
 Pasty Sally Soufle
 3 Compottiers
 Soup Fish
 1^{1/2} Mutton 2^{1/2} Suet Pudding
 1^{1/2} L^o. W. Beef
 3 Dippers
 Soup Fish
 1^{1/2} Mutton
 1^{1/2} Master Cooks
 Soup Fish
 1^{1/2} Mutton Suet pudding
 1^{1/2} L^o. W. Beef
 6 Sandgraines Dippers
 Soup Fish
 1^{1/2} L^o. W. Beef
 Stock
 1^{1/2} Veal 1 Fowls
 1^{1/2} Beef 3^{1/2} Mutton
 1^{1/2} L^o. W. Beef
 Soup
 1^{1/2} Chickens

Saturday April 11th 1835 Their Majesties Dinner

10 Potages
7³ Mouton à la rage

Poissons
Sollas
Senta

Relaves
Coutolle de Veuf
2 Paulandes Waige

Embrees
5 Cotelattes d'agneau
Pieds d'agneau
Croquettes de ris de veau
1 Pates à la reine

Rots
1 Paulande
Pigeons
Relaves
Omelette
Soufle à la reine

Embremets
2 Oups de ploviers
Haricots verts
Solee de vin
Volau vent

Duffet
10² Sirloin of Beef
7⁷ Chime of mutton
2 Galamoufay
1 Lamb-Pie

2 Luncheon
Soup 2² Chickens

23² Mutton
Cotelattes de mouton
Emmence de volaille
Vegetables
Pasta, Selly, Soufle

3 Comprollers
Soup 3² Mouton Pie
22² Mutton Bacon
2² Lamb of veal

3 Dressees
Soup Mouton Pie
7² Mutton

7² Master Cooks
Soup Mouton Pie
15² Mutton
2² Lamb of veal

6 Sandgraves Dressees
Soup
2² Leg mutton

Modell Steim
1 Chicken 11

Stock
22² Veal 2 Fowls
15² Beef 11² Mutton
12² Lamb

Sunday April 12th 1835 Their Majesties Dinner 92

1 Potages
2² Hotchpot de painlets
à la croque

Poissons
Lumonon
Senta

Relaves
Lumonon Braisi
2 Paulandes en embree de broche

Embrees
22² Cotelattes de mouton
2² Pieds d'agneau
2² Triquet de la chevaline
Fondans de veau
4² Filets de volaille au ris
Filets de poissons

Rots
1 Paulande
1 Grosse

Relaves
Moulin de cabinet
Cantons au confiture
Embremets
Pottier meat

12 Oups de ploviers
Haricots verts
Asperges
Solee de vin
Volau vent

1² Founte d'orange
Salsades en feuilletage
Modell Steim Luncheon Dinner
2 Chickens 11

Duffet
20² Sirloin of Beef
12² Chime of mutton
5 Galamoufay
23² Lamb-Pie

3 Luncheon
Soup 2² Chickens
7² Beef
Cotelattes de mouton
2² Triquet de painlets
Vegetables
Pasta Selly Soufle

3 Comprollers
Soup 2² Fowls
10² Beef Tongue
1² Chicken

3 Dressees
Soup 1² Fowl
12² Beef Tongue

7² Master Cooks
Soup 2² Fowls
12² Beef Tongue
22² Mutton

6 Sandgraves Dressees
Soup 1² Fowl
7² Beef Tongue
1² Mutton

Stock
22² Veal 2 Fowls 11
15² Beef 11² Mutton

Monday April 13 1835 Their Majesties Dinner

10 Potages
 11 Soubise de poisson au jus
 Muniere
 Poissons
 Truifol
 Saute
 Relevés
 1 Quantites d'agneau roti
 2 Poulardes Maitre
 Entrees
 1 Cotelettes d'agneau
 Filets de chevreuil
 2 Saute de volailles
 Soufflé 1 Truand au a l'azette
 2 Pieds d'agneau
 3 Poulards decoupe
 Rots
 1 Poularde
 2 Pigeons
 Relevés
 Beignets de pommes
 Boudin de cabinet
 Entremets
 1 Salade d'herbes
 2 Cœur de plover
 Asperges
 Haricots verts
 Salade d'orange
 Pain à la duchesse
 Tartelettes à la crème
 Vol au vent
 No 1^{er} Stein Lunch Dinner
 2 Chinkens u

Buffet
 11 Sirloin of Beef
 12 Chines of mutton
 13 Galamoufry
 14 Lamb Pie
 15 S. W. Beef
 Luncheon
 Soup 2 1/2 Chinkens
 1/2 mutton
 Cotelettes de mouton
 Escallops de veau
 Vegetables
 Pastry Jelly Souffle
 Compotters
 Soup Wagon
 1/2 Mutton 1/2 Meat Pie
 20 Sirloin of veal
 21 Truifol
 Soup Meat Pie
 22 1/2 mutton
 23 Master Cooks
 Soup Wagon
 24 1/2 mutton Meat Pie
 25 Pain of veal
 26 Sandgraines Truifol
 Soup
 27 1/2 Mutton
 No 1^{er} Summott
 1 1/2 Truifol
 Stock
 28 Veal 1/2 Mutton
 29 Beef

Tuesday April 14 1835 Their Majesties Dinner (93)

11 Potages
 12 Hochepot de poulards
 Creme de ris
 Poissons
 Saumon
 Saute
 Relevés
 1 Pate de poulards à l'anglaise
 2 Pissina de veau
 Entrees
 1 Cotelettes de veau
 Filets de poissons
 Blanquette de volaille
 2 Pieds d'agneau
 3 Veau de veau pique
 4 Epinards de volaille
 Rots
 1 Poularde
 2 Truifol
 Relevés
 Souffle à l'orange
 Boudin à la reine
 Entremets
 1 Haricots verts
 2 Sea Kale
 3 Pottes meat
 4 Salade d'herbes
 5 Gelée de vin
 6 Creme de mille fruit
 7 Gateau allemande
 8 Gateau d'indes
 9 Chantelle de pommes
 10 Vol au vent

Buffet
 11 Sirloin of Beef
 12 Chines of mutton
 13 Galamoufry
 14 Beef Steak Pie
 Luncheon
 Soup 2 1/2 Chinkens
 1/2 Beef
 Cotelettes de mouton
 Commes de volaille
 Vegetables
 Pastry Jelly Souffle
 Compotters
 Soup 1/2 Veal Pie
 1/2 mutton 1/2 Suet Pudding
 20 W^o Beef
 21 Truifol
 Soup
 22 1/2 Mutton
 23 Master Cooks
 Soup Veal Pie
 24 1/2 Mutton Suet Pudding
 25 W^o Beef
 26 Sandgraines Truifol
 Soup
 27 1/2 W^o Beef Suet pudding
 28 No 1^{er} Summott
 1 W^o Truifol
 Stock
 22 Veal 1/2 Truifol
 23 Beef 1/2 Mutton

Wednesday April 15th 1835 Their Majesties Dinner

18 *Relishes*
7 *Mouton à la mode*
Mousseline claire
Poissons

Relishes
10 *Soupe de veau béchamelée*
2 *Poularde Breizé*

Entrées
2 *Cotelettes d'agneau*
Filets de poissons
2 *Fricassée de poulet*
12 *Pate de mouton*
Pices d'agneau
Croquettes de volaille
12 *Ris de veau piqué*
4 *Filets de volaille au vin*

Rots
1 *Poularde*
1 *Gosse*
Relishes
Pommes à la portugaise
Mouton à la portugaise

Entrées
18 *Cuise de pluviers*
Panicots verts
Asperges
Salade
Mousseline
Salade d'homards
Glace de vanille
Crème au chocolat
Wotou vert
Fuite de pommes

Discuit de saumon
Sauces à la crème
Panna jaune de meringues
Panier garni des choses

Buffet
2 *Porcion of Beef*
15 *Chine of mutton*
2 *Galantines*
1 *Quantité d'agneau*

Luncheon
1 *Soup* 2 *Chickens*
1 *Mutton*
Cotelettes de mouton
Entrées de volaille
Vegetables
Passey Jelly Soufflé

Le G. Fitz Clarence
Soup
2 *Fricassée de poulet*
Cotelettes de mouton
Farm Toasts

Most. Stain Luncheon Dinner
2 *Chickens*

April 15 1835

Comptrollers
Soup *Whisker pudding*
11 *Beef*
1 *Mutton*

Dressers
Soup
12 *Beef*

Master Cooks
Soup *Whisker pudding*
10 *Beef* 2 *Veal & Bacon*
1 *Mutton*

Sandwiches Dressers
Soup
10 *Beef*

Stalk
22 *Veal* 3 *Fowls*
10 *Beef* 1 *Mutton*

April 16th 1835 (94)

Luncheon
Soup 11 *Chickens*
11 *Beef*
1 *Cotelettes de mouton*
Escallops de veau
Vegetables
Passey Jelly Soufflé

Comptrollers
Soup 11 *Beef* 1 *Mutton*

Dressers
Soup
1 *Leg of Lamb*

Master Cooks
Soup 11 *Beef* 1 *Mutton*

Sandwiches Dressers
Soup
10 *Veal* 1 *Bacon*

M^r Scurrant
12 *Shoulder of Lamb*

18th April 1835

Saturday
 Kings Sandwiches
 2 Fowls & off
 1 Sir W. Taylor
 5 Mutton chops

Sunday 19th April 1835

Kings Sandwiches
 2 Fowls & off
 1 Sir W. Taylor
 3^{1/2} Mutton Chops

Wednesday 20th April 1835

The Kings Sandwiches
 2 Fowls & off
 1 Sir W. Taylor
 4^{1/2} Fowl
 5^{1/2} Mutton chops
 1 Mr. Tennant
 4^{1/2} Fowl

2 Pigeons
 1^{1/2} lb Beef
 5^{1/2} Leg of mutton
 1^{1/2} Footmen
 1^{1/2} lb Beef
 1 Leg of mutton
 4 Gate Porters
 7^{1/2} lb Beef

Meat &c consumed from the 1st to the 29th of April 1835

164	Royal Table	5
123	Luncheons	15
10	Sandwiches	5
10	Wells Steer	10
125	Comphollers	10
84	Deppers	10
272	Wester Books	12
90	Sandwiches Deppers	10
198	Cakes	10
<hr/>		
1,062		

Beef	1367 ^{1/2}
Mutton	1137 ^{1/2}
Veal	707
Lamb	201 ^{1/2}
Suet	02
Calves Liver	02
Feet	90
Sweet Breads	11
Lamb's Feet	132
W ^h Beef	5
C ^o Fowls	3

Poultry

Pullets	22
Chickens	104
Fowls	02
Poulardes	15
Partridges	15
Woodcocks	5
Wardings	17
Geese	5
Pigeons	14
Ducks	0
Plumers Eggs	150

Fish

Trout	7
Salmon	13
Smelts	140
Scote	23
Salsters	10
Soles	15
Sturgeon	9
Whiting	12
Salmon Trout	7 ^{1/2}
Family Fish	12

Wednesday 5th May 1835

2 Fowls The Kings Sandwiches
 4 Sir J. Taylor's Dinner
 3/4 1/2 Mutton Cutlets 2 Mackerel
 1 Lamb Breasts
 12 The Kings Pages
 15/2 R^o Beef
 10 Leg Mutton
 14 The Kings Footmen
 15 R^o Beef
 3/4 The Mutton
 4 Gate Porters
 7 R^o Beef
 1 Mr. Jemmett
 3/4 The Lamb

Monday 11th May 1835

4 Langraines Dancers
 7 Pump Steaks
 3/4 The Lamb

Tuesday 12th

4 Dancers Lang^r
 15/2 R^o Beef
 1 R^o Fowls + Bacon
 1 Baroness Sten
 3/4 Pump Steaks

Wednesday May 13th 1835 Their Majesties Dinner

10 Potages
 1 Flockpot or Potlets
 1 Crème d'Oye
 1 Poisson
 1 Salmon 1 Lob 1 Sauce

Relieves
 22/2 Cotelette or Beef
 2 Potatoes a la Graine

Entrées
 5 Cotelette d'agneau Pané
 1 Filet de Poisson
 1 Pudding d'agneau
 2 Petits Potlets or Coupe au Feu
 2 Pâté de Veau Piqué
 1 Sauce de Potlette aux Concombres
 1/2 Petits Pâtés de Veau d'Inde
 3/4 Escallops de Veau aux fines herbes

Rôtis
 1 Potlette 1/2 Pigeons
 Relieves
 1 Boudin de Cabot 1 Tortille

Entrées
 1 Salade de Tomates a la Russe
 1 Macaroni a la Reine
 1 Croustade de Pâté de Veau
 1 Gelée de Veau Crème au Caviar
 1 Pot au Feu Crème au Caviar
 1 Lamb de Veau a la Reine
 1 Pâté de Veau a la Reine

Buffet
 22/2 Pâté de Veau 5 Galinades
 1/2 Croustade de Veau 5 Lamb Pie
 2 Mutton

Luncheon
 1 Soup 2 R^o Chickens
 3/4 Ribs of Lamb
 1/2 Mutton Cutlets
 1 Mince Pie
 1 Veal Collops

The King
 The Queen
 Princess Augusta
 The Duchess of Cambridge
 Prince George
 Lady C
 Lord Howe
 Lord Denbigh
 Mr. Ashley
 Mrs. Hudson
 Mrs. Mitchell
 Baroness
 Mrs. Tenn

Stocks
 1/2 Veal 1/2 Mutton
 1/2 Beef 2 Fowls
 2/4 C. Feet 1/2 Sallet Veal

The Kings Sandwiches
 2 Fowls

Wednesday May 13th 1835

Comptrollers

Soup
12 1/2 lb Lamb
10 1/2 lb Mutton

Dressers

1 1/2 lb Sausages & Bacon Soup
6 Mutton Chops

Dressers Long

Soup + Mutton Chops
6 1/2 lb Lamb

Mastricks

Soup
12 1/2 lb Lamb
25 lb Churn & Egg Mutton

M^r Gemmitt

5 1/2 lb Lamb

King Pigeons

12 1/2 lb Lamb
10 1/2 lb Mutton

Footmen

12 1/2 lb Beef
9 Egg Mutton
Gate Porters
7 lb Mutton

Thursday May 14th 1835

Comptrollers

Soup
13 1/2 lb Beef & Mutton
18 Churn of Mutton
9 1/2 lb Beef Steak & Mutton

Dressers

Soup
6 1/2 lb Lamb & Mutton

Dressers

Soup
8 1/2 lb Beef & Mutton

Mastricks

Soup
15 1/2 lb Beef & Mutton
26 Churn & Egg Mutton

10 1/2 lb Beef

7 1/2 lb Mutton

18 1/2 lb Beef

11 1/2 lb Mutton

10 1/2 lb Mutton

6 1/2 lb Beef

9 1/2 lb Mutton

5 1/2 lb Mutton

10 1/2 lb Mutton

8 1/2 lb Mutton

6 1/2 lb Mutton

12 1/2 lb Mutton

8 1/2 lb Mutton

14 1/2 lb Beef

8 1/2 lb Mutton

10 1/2 lb Mutton

Thursday May 14th 1835

Potages

Pretermaine
à la Tartre
Poissons
Lubet Saute

Relaves

11 1/2 lb D^e Dagueau p^oti
2 Poularde au gras

Entrées

5 1/2 Cotelettes d'agneau
11 1/2 Pieds d'agneau
Fricassee à l'orange
Blanquette de volaille
Soudron à l'eau
Cigouillettes à la sauce
Filets de saumon
2 Fricassee de volaille

Poti

7 Potards Poularde

Poteries

Pommes cuites Boudin

Entrées

Salade de saumon Chapez
Omelette Saucet verte
Ham Saute Epinards
Gousses Sol au vent
Biscuit au saumon Grosse Meringue
Gelée de veau Creme à la vanille
Sous à l'orange Cotelettes

Buffet

22 1/2 lb Beef & Mutton
15 1/2 lb Churn of Mutton
5 1/2 lb Galenau

Thursday May 14th 1835

The King's Panades

10 1/2 lb Lamb

Luncheon

2 Soup
Ribs of Lamb
Veal Cutlets

The King

The Queen
The Dutchess of Cambridge
Baroness
Lady Howe
Lady Pennington
M^{rs} Ashley
Miss Mitchell
Lady Clifton
Miss Hudson

Steak

46 Keal
14 1/2 lb Beef

M^r Gemmitt

1 1/2 lb Sausages & Bacon

Friday May 15th 1835

The Duchess
17 Soup 3 Pt Chickens
7 Ribs of Lamb
4 M^o C^olets
4 Minced Chicken
4 Collops of Veal
4 Bouillie Beef

Sir H Taylor
1 Pt Fowl 7 M^o Chops

Comptrolers
14 Soup
15 Pt L^y M^o
16 Pt B^eef
16 Pt B^eef

5 Dressers
5 Pt Lamb Soup

8 Dressers L^y
7 Pt L^y Lamb

10 Pt Beef
M^o Cookies

Sat^o May 16th 1835

The Langravine
1 Pt Fowl
2 Dressers
10 Pt L^y M^o
7 M^o Chops
4 L^y Bacon

Sunday 17th May

The Langravine
1 Pt Fowl
1 The Dressers
10 Pt Beef 1 Pt Fowl
2 S^o 3 Pt B^eef

Supper
5 Pt Pump Steaks

2 Cust^o C^omm^o
1 Pt Fowl
10 M^o M^o C^olets

Monday 18th May 1835

The Langravine
1 Pt Fowl
1 Dressers
10 Pt M^o 2 Pt Pump Steaks

Supper
2 M^o Chops

The Duchess
1 Pt Fowl
7 M^o M^o Chops

10 M^o Skin
4 M^o Chops

Tuesday May 19th 1835

The Langravine
1 Pt Fowl

10 M^o Skin
4 Pt Pump Steaks

8 Dressers
Fish
10 Pt B^eef 1 S^o Pt B^eef

Supper
4 Pt Pump Steaks

Wednesday 20th May 1835

The Queens Luncheon
10 Soup 3 Pt Chickens
14 Ribs Lamb
8 M^o C^olets
4 Lamb's Feet
4 Tricasse or Poulets
Souffle Veg^o Fruit & Biscuits

The Kings Sandwiches
2 Pt Fowl

The Langravine
1 Pt Fowl

The Dressers
11 Pt Fowl
3 Cakes L^y Bacon

Supper
4 Pump Steaks

The Queens Dressers
1 Pt Chicken & M^o Chops

The Kings P^oges
14 Pt Beef
11 Pt M^o

Footmen
6 Pt B^eef
7 Pt M^o
Gate Porters
1 Pt M^o

Thursday 21st May 1835

The Langravine
1 Pt Fowl

Madth Steer
4 Lump Steak

Dressers
11 Pt Beef 1/2th Mini Pie?

Supper
2 Mutth Chops

Friday 22nd May 1835

Dressers
10 Pt Leg Mutth Fish
1/2 Veal Culet

Supper
2 Mutth Chops

Saturday 23rd May 1835

The Langravine
1 Pt Fowl

Madth Steer
4 Lump Steak

Dressers
11 Pt B Beef 2 Suet Pie?
1/2 Pt Lamb

Supper
1/2 Beef 1/2th Pie

Sunday 24th May 1835

The Langravine
1 Pt Fowl

Madth Steer
4 Mutth Chops

Dressers
10 Pt Beef 1/2th Mini Pie?
1 Pt Fowl & Bacon

Supper
2 Mutth Chops

Monday 25th May 1835

The Langravine
1 Pt Fowl

Madth Steer
4 Mutth Chops

Dressers
11/2 Fillet Veal
1/2 Beef 1/2th Pudding

Supper
1/2 Mutth Chops

Tuesday May 26th (99)

Luncheon
10 Soup 2 Pt Chutney
1/2th Leg of Mutth
1/2th Lamb Culet
Mince & Broiled Fowl
1/2th Pate & Beef

11 Accountants
10 Soup Fish
10/2 Pt B Beef 1/2 Suet
11 Pt Leg Mutth
1/2 Beef Steak Pie?

12 Dressers
1 Pt Fowl & Bacon
11 Mutth Chops

13 Dressers Longth
10 Soup Fish
10/2 Pt B Beef & Mutth Chops

14 Mr. Jemmett
17th Knuckle of Veal

15 Mastth Cooks
10 Soup Fish
10/2 Pt B Beef
9 Leg Mutth
5 Beef 1/2th Pie?

16 Marshalsmen
6 Pt Leg Mutth

Tuesday May 26th 1835. Their Majesties Dinner

9 Potage
 1/2 Mutton & Sage Croustade
 Pousson

Relishes
 4 D^e Dagueau Pot
 2 Poulardes Entrée de Breche au Grond

Entrées
 5 Cotelettes d'agneau Pané
 2 Petite Poulets de Camp, aux poires
 1 Pieds d'agneau a la Poulets
 2 Paties a la Reine

Rosti
 1 Poularde 2 Ducklings
 Relishes
 Boudin de Cabinet

Antremets
 Potée de Mouton Asperges
 11 Oufs de Plover Haricots Verts
 Mouton de Venise Creme de Citron
 Vol au Vent Tartinettes a la Reine

Buffet
 25 Sir Loins Beef 1/2 Galimaufrey
 15/2 Chene of Mout 1/2 Beef St. Pie

Stock
 35/2 Veal 7/2 Mout^e Mts
 15 Beef Fowl pt off
 7 Veal 1/2 D^e Lamb }
 4 C. Beef } 1/2 D^e Lamb } 2 Leg Mout^e } La. 221

The King
 The Queen
 His House
 His Pembroke
 Mr. Ashley
 The Dutchess of Cambridge
 Miss Mitchell
 Miss Hudson
 Lady Clinton

Wednesday May 27th 1835.

The Kings Dinner
 1 Poularde au Consomme

The Ladies Dinner
 Creme d'orge
 Pate fine
 5/2 Lamb Cutlets
 Croquettes de Volaille
 2 Poulardes au Chouffleur
 1/2 Chene Mout^e pt
 Jelly Lamb
 Salade Romaine Asperges
 1 Poularde pt

1 Miss Mitchell
 2 Miss Hudson
 3 Mr. Ashurst
 4 Mr. Gower
 5 D^e St

Mad^e de Stin
 1 Pt Chicken

Stock
 30 Veal 1/2 Mout^e Mts
 1/2 Beef 3 Fowl pt off
 14 Filled Veal

18 Comptrollers
 Soup
 1/2 Chene Mout^e
 9 Lamb
 1/2 Rib Lamb

5 Dressers
 Soup
 3/2 The Lamb pt 1 Pt Chicken

8 Dressers Lang^e
 Soup
 6/2 Leg Lamb pt

20 Mast. Cooks
 Soup
 23 Chene & Leg Mout^e
 22 Lamb
 2 Rib Lamb

Mr. Fennett
 1 The Lamb

Pages
 1/2 Pt Beef
 1/2 Leg Mout^e

18 Footmen
 15 Pt Beef
 1/2 Leg Mout^e

Gate Posters
 1/2 Pt Beef

Thursday May 28th 1835 Their Majesties Dinner

45 Potages
 a la Sautee
 Printaniere
 2 Ris et Poulets
 Poissons
 Salmon Dory
 Saumon Saute
 Mulletts
 Relieves
 28/4 Cotelette de Boeuf
 2 Foulardes au Gros sel
 2 Foulardes a la Francaise
 1/4 Boeuf d'agneau Pate aux Tomates
 Entrées
 5/4 Cotelette d'agneau
 5 Filets de Lapereau
 3 Saute de Volailles
 3 Filets de Volaille
 3 Ris de Veau pique
 Filets de Veau
 Chateaufort avec tendrons
 Pouffons de Menton
 Pieds d'agneau
 8 Noisettes de Veau
 4 Poulets de Campes
 Boudin a la Richelieu
 5 Filets de Pigeons
 Oreilles d'agneau
 4 Filets de Volailles
 3 Saute de Volailles
 3 Fricandeaux a l'eguille
 2 Filets de Volaille pique
 brochette avec jus
 5/4 Pate de Boeuf dresse
 Filets de Saumon
 24 Tendrons de Veau
 Sauteaux aux Navets
 Boudin de Ris de Veau

22 Boudin 12 Details 1 Capon
 1 Saute 2 Grouse 1 Goose
 Pates
 Boudin a l'Allemande
 Cotelette Sautee Pissoles
 Antremets
 Potted Meat asparagus
 Saute de Homards Flamet Saute
 Grouse de Poulets Flam Saute
 Macaroni Poir
 Asparagus Sprouts
 French Beans Artichauts
 Rice Monte Ricci Monte
 Panna Garni Panna Garni
 Panna Garni Panna Garni
 Punch Jelly Raspberry Cream
 Mayan Jelly Fruit Cream
 Fruit Jelly Almond Cream
 Mini Jelly Vanilla Cream
 Gateau Moussem Vol au Vent
 Meringue Chateaufort
 Chateaufort a la Francaise Flamet
 Vol au Vent Gateau
 24 Puffs
 Buffet
 46/4 2 Sir Loyn of Beef
 31 2 Chines of Meat
 2 Branches of Venison
 Ham & Jamach
 6/4 Lamb Pie 5/4 Galenaufy
 1 Pate a la Reine
 Rock
 81 Veal 7/4 Mutton
 17 Beef 7/4 Veal
 85 Fish & Cattle

Thursday May 28th 1835

45 The King The Queen
 Duke of Cumberland The Princess Augusta
 Duke of Cambridge The Princess Victoria
 Prince George The Princess Augusta
 Prince Linington The Duchess of Kent
 Duke of Westmeath The Duchess of Devonshire
 Lord Howe The Duchess of Northumberland
 Lady A. Beauclerk Lady Howe
 Lady Catherine Dawson Halifax
 Col Wood Dawson Fen
 Capt Wood Lady E. Cornwallis
 Sir H. Maitland Lady C. G. G. G.
 Genl of Berkeley Miss Mitchell
 Mr Wood Miss Curzon
 Sir W. Fremantle Mrs Pitt
 Sir E. Watson Lady Clouston
 D. Cooper Lady Errol
 Lord de Bute Lady de Bute
 Sir G. Seymour Lady W. Fox
 The Langravine Lady Crskine
 Lady Denbigh Lady Maitland
 1 Pitt Lord W. The Langravine
 1 Pitt Chicken Dawson Fen
 4 Pitt Lamb Mr Jammet
 Military Band
 11/4 Pitt Beef 11/4 Pitt Mutton
 Leg Lamb Subb. Decker
 Pitt Lamb Confect
 1 Pitt Lamb Mr Woodson
 3 The Doctors Dinner
 Soup Fish
 11/4 Veal Cakes 1 Pitt Lamb
 Jelly Pastey Veg

20 Comptrollers
 Soup 11/4 Pitt Lamb
 16 Chines of Meat
 11 Pitt Beef 1/4 Pitt Mutton
 1/4 Pitt Beef 1/4 Pitt Mutton
 0 DRESSERS
 Soup Lamb Chops
 Boiled Fowl & Bacon
 DRESSERS Lang
 Soup 1 Pitt Lamb & Bacon
 11 Pitt Beef 1/4 Pitt Mutton
 30 Mast-Cooks
 Soup 11/4 Pitt Lamb
 23 Chines of Meat
 11 Pitt Beef
 6 5/4 Pitt Lamb 9 Pitt Mutton (Confect)
 11/4 Pitt Lamb }
 20 11/4 Pitt Beef } Pages
 11/4 Pitt Lamb }
 11/4 Pitt Lamb } Footmen
 11/4 Pitt Mutton }
 11 Pitt Beef Pitt Queen
 11/4 Pitt Lamb Housemaid
 2 5 Pitt Lamb Coffee Room
 2 6 Pitt Lamb Tea Room
 1 Pitt Lamb Mr Shannon
 1 Pitt Beef Gate Porter
 1 1/4 Pitt Lamb Mr George
 1 1/4 Pitt Lamb Maria
 2 1 Pitt Lamb Mr White
 11 1/4 Pitt Lamb Marshmen
 1 1/4 Pitt Lamb Porters
 1 1/4 Pitt Lamb Cellars
 1 1/4 Pitt Lamb J. Panting
 1 1/4 Pitt Lamb Lamp Lighter
 1 1/4 Pitt Lamb Upholders
 4 7 1/4 Pitt Lamb J. Dickie

Friday May 29th 1835

19 Luncheon
Soup 2 P^r Chicken
Ribs Lamb
Mud^d C. Steaks
Minced Chicken
Craguettes & Potatoes
Bouillie Beef

M^r Hudson
1 P^r Fowl 2 Whiting

24 Comptrollers
Soup
Sp R^o Beef Hashed Venison
Sp Veal Pie
Sp Pump Steaks

2 Dressers Long^m
Soup
Sp Veal Cutlets
Sp Pump Steaks
Sp R^o Leg Mud^d

3 Dressers
Soup
Sp Pump Steaks Stew
Sp Veal Cutlets

8 Most-cooks
Soup
Sp R^o Beef
Sp R^o Mud^d

M^r Summitt
Boil^d Mud^d

Sat^h May 30th 1835

The Langravine
1 P^r Fowl

Mad^d th Spin
Lamb chops

Dressers
P^r Lamb

Supper
M^r Mud^d

Sunday May 31st 1835

The Langravine
1 P^r Fowl

Mad^d th Spin
Pump Steaks

Dressers
R^o Beef 1 P^r Fowl
offishie Pie

Supper
P^r Fish Lamb

Meat &c Consumed from the 1st to the 31st May 1835

81 Luncheon 8
88 Royal Salt 6
14 Langravine 10
14 Mad^d th Spin 10
120 Comptrollers 8
29 Dressers 8
118 Most-cooks 8
152 Langravine Dressers 21
18 Bands 1
357 Extras 10

1001

1041 Beef
85 1/2 Mutton
409 1/2 Veal
338 1/2 Lamb
20 Suet
7 1/2 Lard
6 Feet 88
Lamb Feet 50
Suet Bread 9
P^r th Lamb 4
Suet th 12
Lard th 12
Veal Suet 8

2710

Poultry

68 Fowls
12 Pulletts
42 Chickens
4 Poulardes
12 Pigeons
72 Plover Eggs
23 Larks
7 Cottontails
5 Rabbits
1 Nagout
1 Capon
1 Gosso
2 Guinea Fowls
4 Ducklings
12 Berrings
12 Quails

Fish

22 1/2 Salmon lbs
12 Lobsters
9 Scallops
12 Whiting
4 Macarel
2 Turbot
14 Sole
7 Prawns 1 1/2
7 Trout lbs
2 Family Fish (Clubs)
6 Rock Mullis
1 Prawns
15 Herring lbs
12 Cold Salt Fish

Monday June 1st 1835

1 The Langravine

1 Madth Skin
Rump Steak

7 Dressers
6 lb Beef
6 Lard & Bacon

Supper
1 lb Meat & 1/2

Tuesday June 2nd 1835

1 The Langravine
1 Pk Fowl

1 Madth Skin
Meatth Chops

7 Dressers
Pigs Lamb
Veal Pie

Supper
Meatth Chops

Wednesday 3rd June 1835

1 The Langravine
1 Pk Fowl

1 Madth Skin
Rump Steak

7 Dressers
9 Pk Leg Meatth
5 Beef 1/2 Pie

Supper
Rump Steak

The Kings Sandwiches
2 Fowl 1/2 Pie

2 The Pages
17 lb Beef
8 lb Leg Meatth

13 The Footmen
17 lb Beef
6 The Meatth

4 Gate Porters
6 The Meatth

Thursday 4th June 1835

1 The Langravine
1 Pk Fowl

1 Madth Skin
Meatth Chops

7 Dressers
Boiled Leg Lamb

Supper
1 lb Meatth Pie

Epsom Races
Pigeon Pie
1 lb Beef
4 1/2 Lamb

Friday 5th June 1835

1 The Langravine
1 Pk Fowl

1 Madth Skin
Lamb Chops

7 Dressers
12 Beef
22 Calves Lard & Bacon

Supper
8 lb Beef Lamb

Epsom Races the Ivory
12 Fillet Veal Ham
12 Pk Beef

Saturday 6th June 1835

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1 The Langravine
1 Pk Fowl

1 Madth Skin
Rump Steak

7 Dressers
9 Leg of mutton
Veal & Bacon

Supper
of mutton

Sunday 7th June 1835

1 The Langravine
1 Pk Fowl

1 Madth Skin
Rump Steak

7 Dressers
9 Leg of Beef
1 Pk Fowl & Bacon

Supper
Shoulder of Lamb

Monday June 8. 1835

1 The Sandgrains
11 Fowl
1 Mutton Steer
2 Mutton Steaks
7 Dressed
5 Leg of Lamb
4 Wheat Pie

Supper
Coke Fowl Polster

Tuesday June 9. 1835

1 The Sandgrains
11 Fowl
1 Mutton Steer
Mutton Chops
7 Dressed
Mutton
11 Leg of Lamb
11 Wheat Pie

Supper
11 Mutton

Wednesday 10 June 1835

The Kings Sandwiches
2 Fowl
11 Pores
11 Leg of Beef
Leg of mutton
11 Footmen
11 Leg of Beef
Leg of mutton

4 Sals Parson
11 Leg of Beef

1 M^{rs} Semmett
Shoulder of Lamb

1 The Sandgrains
11 Fowl

1 Mutton Steer
Mutton Steaks
7 Dressed
Leg of mutton
Wheat Pie

Supper
Leg of Lamb

Thursday June 11. 1835

1 The Sandgrains
11 Fowl
1 Mutton Steer
Mutton Chops
7 Dressed
11 Leg of Beef
11 Leg of Beef

Supper
11 Mutton

Friday June 12. 1835

1 The Sandgrains
11 Fowl
1 Mutton Steer
Mutton Steaks
7 Dressed
11 Leg of mutton
11 Wheat Pie

Supper
11 bits of Lamb

Saturday June 13. 1835

1 The Sandgrains
11 Fowl
1 Mutton Steer
Mutton Chops
7 Dressed
5 Leg of Lamb
3 Meat & Bacon

Supper
11 Mutton

Sunday June 14. 1835

1 The Sandgrains
11 Fowl
1 Mutton Steer
Mutton Steaks
7 Dressed
11 Leg of Beef
11 Fowl

Supper
5 Leg of Lamb

Monday June 13th 1835

1 The Sandgrain
12 Fowl

1 Mutton Steer
12 Mutton chops

4 Dressed
1 Leg mutton
4 Shoulder of Lamb

Supper
Cock Fowl Lobster

Tuesday June 14th 1835

1 The Sandgrain
12 Fowl

1 Mutton Steer
Mutton Chops

4 Dressed
Mutton
1 Leg of Beef

Supper
12 mutton

Wednesday June 15th 1835

1 The Sandgrain
12 Fowl

1 Mutton Steer
12 Mutton Steaks

4 Dressed
1 Leg of veal
12 Meat Pie

Supper
12 Shoulder Lamb

Thursday June 16th 1835

1 The Sandgrain
12 Fowl

1 Mutton Steer
Mutton Chops

4 Dressed
12 Leg of
12 Liver & Bacon

Supper
12 mutton

The King
1 Fowl Sandwiches

Friday June 19th 1835

1 The Sandgrain
12 Fowl

1 Mutton Steer
12 Mutton Steaks

4 Dressed
12 Ribs of Lamb
12 Feet & Bacon

Supper
12 Leg of Lamb

Saturday June 20th 1835

1 The Sandgrain
12 Fowl

1 Mutton Steer
Mutton Steaks

4 Dressed
12 Leg mutton
12 Meat Pie

Supper
Cock Fowl Lobster

Sunday June 21st 1835 (105)

1 The Sandgrain
12 Fowl

1 Mutton Steer
12 Mutton chops

4 Dressed
12 Leg
12 Fowl

Supper
12 mutton

Monday June 22nd 1835

12 Mutton
9 Leg Mutton
12 Leg of Lamb
12 Dressed
12 Ribs of Lamb

Mutton Cocks
12 Leg
12 Mutton

The Sandgrain
12 Fowl
Mutton Steer
Mutton Chops

Dressed
9 Leg mutton
12 Feet & Bacon

Mr Semmell
12 Leg of Lamb

Tuesday June 23rd 1835 Her Majesty's Dinner

2 Hockepot de Poulets

Sole's fish

1 Poulardes Brauzes
Salle de Mouton

11 Puds d'agneau ala Poulets
Croquettes de Volaille

1 Pt Poularde
Pois Etouffé
Gelée de Veau
Pot au Vent

20 Sir Loim of Beef
1 Haunch of Venison
Galimaufry

Stock

20 Veal

16 Beef
C. Meat

3 Fowl's off

16 2 Mts Meat

Mac^l Steen

1 Pt Chicken

1 Luncheon

Soup 2 Pt Chicken

6 1/4 Pt Lamb

Roast Pigeon

Mus^l Cullots

Macaron Chicken

Vegetables

Soufflé

Jelly

Pasty

15 Comptrollers

Soup Fish

12 1/2 Mts Meat

11 Filled of Veal & Bacon

15 Sir Loim of Beef

2 Dressers

Soup Fish

5 Pt Beef Lamb

4 Dressers Long

Soup Fish

6 Pt Beef Lamb

1 Mast Cooks

Soup Fish

13 Sir Loim Beef

18 1/2 Chum of Meat

9 1/2 Pt Meat

Wednesday 24th June 1835 Her Majesty's Dinner

9 Potages

2 Hockepot de Poulets

Purée de Pois

Poissons

Arant Potes

Prelevés

1 Pt d'agneau Pois

2 Poulardes Brauze

Entrées

4 1/2 Croquettes d'agneau

2 Poulets de Cuisse aux Pois

12 Puds d'agneau ala Poulets

Filets de Poissons

Amicaudane à la Reine

1 Patis à la Reine

Potes

1 Poularde Lovant

Prelevés

Boudin à l'Allemande Pissoles

Entrées

Salade Romaine Pois Etouffé

Macaroni Antichauts

Gelée de Poché Chantouze

Pot au Vent Gateau

Soufflé Gateau

Buffet

20 Sir Loim of Beef 20 Pt Lamb & Pt

18 1/2 Chum of Meat 1 Haunch of Venison

Stock

Veal 17 1/2 Mts Meat

13 Beef 3 Fowl's off

24 C. Meat 10 Pt Beef (Lovers)

Sept 5 Octob

The King's Dinner at 7 o'clock

1 Poularde au Couronne

1 Luncheon

Soup 2 Pt Chicken

Lamb Cullots & Pt Meat

Croquettes

Escallopes de Veau

Soufflé d'Alouette

Pasty

Jelly

Vegetable

The King

The Queen

Outcher of Cambridge

Lord Howe

Lords & Lady Brounlow

Lords Pembroke

Miss Eden

Sir A. Barnard

Wednesday June 24th 1835

16 Comptrollers
Soup
15th Chini Must^o
9 P. D^o Lamb^o
6th Beef W^o P^o 2^o Fish 2^o

3 Dressers
Soup Wash
1 P^o Lamb & Bacon

Dressers Lang^o
Soup Wash
1 P^o Lamb & Bacon
7th P^o Chini Must^o

Mast Cooks
Soup
23 P^o + 13^o Must^o
9 P^o Lamb
6 Beef W^o P^o 2^o

Pages
9th P^o Lamb
11 Leg Must^o

Footmen
15 P^o Beef
9th Leg Must^o

Gate Porters
7th The Must^o

M^o Gemmett
1 P^o Lamb & Bacon

Marshalsmen
2th Leg Must^o

Thursday June 25th 1835

The Kings Sandwiches
4th P^o Lamb

17 Comptrollers
Soup
9th P^o Leg Must^o
9th P^o Lamb 4th C Lamb & Bacon
15 P^o Beef 7th Must^o P^o 2^o

3 Dressers
Soup Wash
9th P^o Beef 7th Must^o P^o
Housekeeper
Soup Wash
12th P^o Beef 7th Must^o P^o
Mast Cooks

Soup
10 P^o Beef 7th Must^o P^o
26th P^o + 13^o Must^o
11 P^o Lamb
11th P^o Lamb

Pages
20 14th P^o Beef }
13th P^o Beef }
Footmen

12 15 P^o Beef }
6 16th P^o }
" 8 P^o }
2 6 P^o }
2 7th P^o }
C^o Quans
" Housekeeper
Gate Porter
Coffee Room
Lin^o Room

1 P^o Lamb & Bacon M^o Gemmett
1 6th Leg Lamb M^o Gemmett
1 6th " " M^o Gemmett
2 7 " " M^o Gemmett
11 14th P^o Beef Marshalsmen
3 14th " " Porter
2 14th " " J. Panty
2 8th " " Samplyster
4 8th " " Vepherster
5 8th " " Collan

Friday June 25th 1835

6th Leg Lamb J. Decker
10 Leg Must^o Confessionary
9th P^o Lamb M^o Gemmett
7th P^o Beef J. Collan

The Kings Dinner

2 Hocksupet & Poulet
Salle pie
15th Chini Must^o
1 Poularde Braize
9th Lamb & Beef
3th Lamb & Cattle

1 Poularde V^o
Sourt
M^o Jelly
M^o Pear

24 P^o Lamb & Beef
Housekeeper
14th Galinmaisy

Stock

Veal 10 Must^o Whi
12th Beef 3 Fowl 1/2 off
14th Filled Veal Quers

Mad^o Steen

1 M^o Chicken
3 Maids of Honour
1 M^o Fowl

Friday June 26th 1835

Lunches

Soup 2 M^o Chicken
4th P^o Lamb
P^o Lamb
Must^o Cattle
Mincee Fowl
Scallops of Veal
1/2 P^o Party Jelly

Salle Decker
11 P^o Lamb
Comptrollers
Soup Fish
12th C^o B Beef Lamb P^o 2^o
26th Chini Must^o
12th P^o Lamb

Dressers
Soup Fish
14th P^o Lamb Wash

Dressers Lang^o
Soup Fish
4th Leg Lamb Wash

Mast Cooks
Soup Fish
14th C^o B Beef 4th P^o Lamb P^o 2^o
12th Chini & Leg Must^o
10 Leg Veal & Bacon

M^o Gemmett
4th P^o Lamb & Bacon

Mad^o Steen
14th Must^o Chops

02
Relishes
 2 Hochepot de Poulets
 Purée de Poix
 2 Poulets au Vin
 3 Gallette d'Or

Poissons
 Saumon Doré
 Macarons Sals

Relishes
 25/2 Culotte de Boeuf
 2 Poularde Braizé
 26/2 Carré de Veau
 25/2 Boeuf Daguean

Entrées
 25/2 Cotelette Daguean
 25/2 Soudron de Veau
 Charcuterie de Soudron
 Crustade en Purée
 24/4 Pate de Boeuf Grosse
 Poulton de Saumon
 3 Filets de Volaille à l'Encre
 12 Pieds Daguean
 6 Cotelette de Pigeons
 Filets de Poissons
 1 Blanquette de Volaille
 2 Noisettes de Veau
 3 Saute de Volaille
 2 Canards Braizé
 2 Petits Poulets au Poix
 3 Filets de Volaille au Gruffe
 3 Ris de Veau Pique
 Tricandean à l'Orange
 3 Filets de Volaille au Mangon
 12 Croutes Daguean en Croquette
 5 Filets de Supremay Filets de Veau
 3 Saute de Volaille au Gruffe
 3 Filets de Volaille Pique

Poté
 12 Quails 2 Livers
 1 Capon 1 Geese

Relishes
 Boudin de Saumon Soufflé
 Brioche Bismarck fine

Entrées
 Potage de Poix et Saumon
 2 Salade de Volaille à l'Encre
 Macarons Poix
 Salade de Homard Choux-fleur
 Ham Saute Poix et Saumon
 Prawns Lettuce
 Homard Espagnole
 Canard à l'Orange Poix et Saumon
 Gêlée en Macarons Charlotte au Poix
 Gêlée de Merguez Crème à la Saumon
 Gêlée en Merguez Crème à la Saumon
 Gêlée de Vin Crème au Choclat
 Franchinette Tartellette
 Gâteau Pieds d'Anchois
 Vol au Vent Biscuit en Merguez
 Plombier Gâteau à la Saumon
 Gros Meringues Vol au Vent
 Gâteau à la Saumon Gâteau de Merguez
 Gros Pice Gros Pice

Butter
 24/2 Fin Linn of Beef 2
 30/2 Chines of Merguez 2
 2 Haunches of Venison 2
 24/2 Galimaufry
 1 Patties à la Saumon

Stock
 1/4 96 Veal 10% Merguez
 12% Beef 3 Fowls 1/2 Off

 Sir R. Taylor
 7 Lamb Chops

 Yeomen of the Guard
 3 1/2 mutton

 Queens Bunch
 2 Dr of Lamb or Sec mutton

 Mistle Girdle
 2 1/2 Chickens

Lunch
 2 Soup 12 Fowls
 1/2 Saumon mutton
 1/2 Cotelette de mouton
 1/2 Escallops de veau
 1/2 Emmei de volaille
 1/2 Vegetables
 1/2 Parsley Jelly Soufflé

 2 Compottiers
 1/2 Soup
 2 1/2 Saumon mutton
 1/2 Fowls Lamb
 2 1/2 Merguez mutton

 3 Trappes
 1/2 Soup 1/2 Bacon
 1/2 Fowl

 1 The Sandgraves
 1 1/2 Fowl

 1 Mistle Steer
 1 1/2 Chickens

 4 Trappes
 1/2 Saumon mutton
 2 1/2 Fowl & Bacon

 Supper
 1/2 mutton

 Mr Semmott
 2 1/2 Saumon

Sunday June 28th 1835

1 The Sandgraves
11 Fowl

1 Mutton Steer
Mutton chops

7 Drovers
15 1/2 Beef
11 Fowl

Supper
or 1/2 mutton

Monday June 29th 1835

1 The Sandgraves
11 Fowl

1 Mutton Steer
mutton steaks

7 Drovers
33 Sea mutton
7 1/2 Beef

Supper
bits of Lamb

Tuesday June 30th 1835

1 The Sandgraves
11 Fowl

1 Mutton Steer
Mutton chops

7 Drovers
14 1/2 Beef
3 Veal & Bacon

Supper
or 1/2 mutton

Meat &c consumed from the 1st to the 30th of June 1835

75	Royal Table	✓	4
50	Luncheons	✓	5
30	The Sandgraves	✓	30
30	Mutton Steer	✓	30
70	Drovers	✓	5
15	Drovers	✓	5
63	Monster Cakes	✓	4
210	Sandgraves Drovers		30
190	Cakes		
844			

Poultry

1	Carpenter	1
6	Partridges	6
4	Pullets	4
78	Fowls	78
29	Chickens	29
1	Green Goose	1
2	Quacklings	2
12	Pigeons	12
3	Less of Gulls	3
1/2	Parrot	1/2
2	Swans	2
5	Rabbits	5
18	Ducks	18
18	Partridges	18
21	Partridges	21

245 1/2	Beef	245 1/2
67 1/2	Mutton	67 1/2
314 1/2	Veal	314 1/2
377	Lamb	377
15 1/2	Suet	15 1/2
19	Calves Tines	19
22	Feet	22
3	Sweetbread	3
30	Lamb Feet	30
11	Corns	11
18	Veal Throats	18
3	Or 1/2 Lamb	3

Fish

1	Dory	1
22	Salmon lbs	22
11	Soles	11
2	Shrimps Tails	2
7 1/2	Trout lbs	7 1/2
13	Salmon	13
1	Trout	1
7	Col. Salmon	7
14	Maccharrel	14
4	Whiting	4
12	Smelts	12

June 28	1	Ducks	Finsson Park
	1	Do	Richmond Park
29 th	2	Do	Dushey Park
29 th	1	Do	Richmond Park