

Her Majesty's Dinner Thursday Dec^r 1st 1835

Potages.
Mouton d'orge
Brunoise.

Poissons.
Cabelaud, Homings, Solles

Relèves.
1 Chapon aux Truffes
2 1/2 Culet de Bœuf
Jambon Braizé
Filet de Veau

Entrées.
5 1/2 Coselettes d'agneau
Filets de Saumon
Filets de Canards Sauvage
1 Sauce de Volaille
3 Salmic de Gibier
1 - 1/2 Sauc. Ris de Veau Piqués
Filets de Volaille Piqués
1 Blanquette de Saisan.

Rots.
36 Parfs Poularde

Relèves.
Pommes au bis Bouilli

Entremets.
Dolled Meat
Salade
Macaroni
Sprouts
Pêches
Pommes de Terre

Gelée de Vin
Glacé en Compote
Vol au Vent
Gâteau Napoléon
Charlotte de Pommes
Crème au Café
Tourte à l'Allemande
Canapés

Side Table.
6 Sir John of Beef 9 1/2 Lbs of Mutton
10 1/2 Saddle of Mutton
4 1/2 Gallinaw Fry, 1 B^d Pullet

The King The Queen
Prince Ernest, Prince Augustus
The Spanish Ambassador, Sr. Salazar
Sr. Enroll, Duches of Blisior
Sr. Sheffield, Sr. Sheffield.
Sr. Kennett, Sr. Enroll
Sr. S. Watson, Mrs. H. Johnston
Sr. A. Barnard, Madlle d'Eske
Sr. C. Sturton, Mrs. Wilson
Mr. Ashley, Mr. Wood
Mr. Hudson, Dr. Davies
Capt. Curzon, Sr. H. Turner
Sr. Palmerston, Mrs. Wignall

Thursday, Dec^r 1st 1836.

12 Luncheon.
Soup 2 R. Chutney
12 1/2 R. Beef
Mutton Cutlets
Escallopes de Tricaneau
Poulets decoupiés, Jelly Pasty

12 Equerries
12 1/2 R. Beef R. Fowl

8 Sr. del Isle.
11 1/2 R. Beef R. Fowl
2 Sr. Saltland

1 R. Fowl
1 Sr. del Isle
Secret Fish.

Duchess of Gloucester.
1 Grey Hen.

14 Sir H. Taylor
8 1/2 Lbs of Mutton
10 Beef 1 Soul R.

Sr. Enroll.
9 1/2 Loin of Mutton

Stock.
50 1/2 Meal 15 Beef
17 1/2 M^o of Mutton
3 Fowls R. 6 1/2 Suet
12 S. Fat 24 C. Fat

Comptrollers.
Soup
29 R. W^d Mutton
23 R. Beef Yorkshire Pudds.
11 1/2 Bouilli Beef 1 C. Head.

Dressers.
Soup York^d Pudds.
10 1/2 R. Beef 1/2 C. Head.

Housekeeper.
Soup R. Fowl Y^d Pudds.
13 1/2 R. Beef 1/2 C. Head.

Mastr. Cooks.
Soup Y^d Puddg
27 1/2 R. W^d Mutton
18 1/2 R. Beef 1 C. Head.
16 1/2 Bouilli Beef

24 1/2 R. Beef 15 S. Pantry
7 1/2 " 5 C. Room
7 1/2 " 5 H. Maids.
9 1/2 " 5 C. Porters.
9 1/2 " 5 S. Men.
8 1/2 " Confectionary
Hall

19 1/2 Mutton
10 1/2 " 18 Band.
11 1/2 Bouilli Beef

Their Majesties Dinner Friday Dec^r 2nd 1830.

22 Potages		
2	Hochepot de Saison	
10 ⁷	Jaret de Veau au Ries.	
Poissons		
	Salmon, Soles.	
Relevés.		
20	Cote de Bœuf.	
2	Poulets Braizés	21 ⁷
20	Langi de Veau	10
2	Faisans Braizés	5
Entrées.		
20	Cotelettes de Pigeons	
	Filets de Poisson	
2	Trucassie de Poulets	
	Filets de Volaille	
10 ⁴	Escallopes de Mouton	
	Sendrons de Veau	
20	Pates de Bœuf drossi	
1	Blanquette de Volaille	
Roets		
11	Seal, Hare, Partridges	
Relevés.		
	Omelettes Souffl. Boudin	
Entremets		
	Potted Meat	
	Salade	
	Omelettes	
	Sprouts	
	Celeri	
	Choufleurs	

Gelée à l'orange
Gelée de Vin
Vol au Vent
Biscuit
Gateau à l'allemanise
Tartelettes de Pommes
2 Paniers

Side Table
Sir John of Beef
Saddle of Mutton
Gallinawry B^d Pullet
H. of Venison

The King, The Queen
Princess Augusta
Duchess of Gloucester
Prince Ernest, Wth Salt Water
D^{rs} S^r Sheffield
D^{rs} S^r Gordon
Sir J. Reynolds
Sir J. Watson
Sir A. Barnard
Sir C. Sheraton
Sir H. Turner
Mad^{de} d'Este
Miss Wilson
Miss H. Johnstone
Capt Curzon
D^r Davies
M^r Wood
M^r Hudson
Miss Wynyard

Friday, Dec^r 2nd 1830.

Luncheon		
10 ⁴	R ^o Mutton Soup	
2	R ^o Chickens 12 Larks	
	Mutton Cutlets	
	Stewed Beef, Eminci	
	Croquettes, Jelly & Pastry	
Equerries		
20	R ^o Mutton R ^o Fowl	
S^r de la Table		
9 ⁴	R ^o Mutton R ^o Fowl	
	"	
20	R ^o Mutton, R ^o Fowl, Fish	
	S ^r Salt Water	
1	R ^o Fowl	
Duchess of Gloucester		
1	R ^o Fowl 5 Sowl (Broth)	
Sir H. Taylor		
15 ⁷	Leg & R ^o of Mutton	
1	R ^o Fowl	
10	S ^r Enoll	
8	11 R ^o of Mutton	
15	Ribs of Beef	
	S ^r Gordon	
17 ⁷	2 Legs of Mutton	
15 ⁷	2 R ^o s of Mutton 2 Sowl R ^o	
8 ⁷	Loin " 3 Lean Beef	
Stock		
56 ⁷	Veal 17 ⁷ Beef	
17	2 R ^o s of Mutton	
25	2 R ^o s & Leg, Fowls to R ^o	
19	Sir John of Beef	

Comptrollers
Soups Fish
25 R^o Mutton Bacon
12 R^o Beef 5 Sowl Pudds
16⁷ Loins of Veal, Beefsteak 100

Dressers
Soup, Bacon, Fish
10 Breast of Veal R^o Fowl

Housekeeper
Soup, Fish, R^o Fowl
8⁷ Leg of Mutton, R^o Beef

Mastr. Cooks.
Soup Fish
23⁷ Leg & Chine of Mutton
11 R^o Beef 5 Beefsteak Pie
17⁷ Loins of Veal, Sowl Pudd

25⁷ R^o Beef Silver Pantry
1 C. Hens, Coffee Room
6⁷ R^o Beef, Housemaids
11 " Coal Porters
9 " Pump Men
9⁷ " Confectionary
62⁷ " Hall
15 Mutton
12 R^o Beef, Band
2 Lobsters.

Their Majesties Dinner, Saturday Dec. 3rd 1836.

22 Potages
Au Lieve
Brunoise

Poissons
Turbot Soles Trout

Relevés.

53 Croquette de Pain
1 Chapon Roti
9 1/2 Gigot de Mouton
2 Poulardes Braizés

Entrées

5 1/2 Haricot de Mouton
Filets de Poisson
3 Sauté de Volaille
Salmon de Sibie
Sauté de Lièvre
16 Pieds d'agneau
2 Poullets occupés
Croquettes de Ris de l'eau

Rots.

Partridges, Hare & Snipes

Relevés

Boudin à la Boëlle
Pommes au Sauc

Entremets.

2 1/2 Potted Meat
Fricassee
Macaroni
2 1/2 Celery
Choufleurs
Sprouts

Gelée de Fruit
Crème d'anana
Vol au Vent
Sakau à la Chantilly
Gâteau de Pommes
Canelons
Rheubans
Choucroute Amandes

Side Table.

25 1/2 Sir Loyn of Beef
15 1/2 Saddle of Mutton
15 1/2 Gallimaufrey
12 A. B. Beef Suet Pudding

The King The Queen
Princess Augusta
Duchess of Gloucester
Lady S. Sheffield
Sir A. Barnard
Sir C. Thornton
Sir F. Watson
Sir H. Turner
Madle. & Este
Miss H. Johnstone
Miss Wynyard.
Mr. Wood
D. Davies

Capt. Curzon
Lady S. Gordon
Baron Compteda
Sir J. Reynolds
Mr. Hudson
Lady Enoll

Saturday Dec. 3rd 1836.

Punchion

8 R. Mutton 2 R. Chicken
Mutton Cutlets Soup
Veal Cutlets Jelly
2 Fricassee Pastry

Egumeries

8 1/2 R. Mutton R. Sowl

St. de l'Isle

8 1/2 R. Mutton R. Sowl

1 R. Sowl Fish

St. Saltmans

7 1/2 B. Mutton
Duchess of Gloucester
R. Leveret

Sir H. Taylor.

9 1/2 Sir Loyn of Beef
10 1/2 Ribs of Beef 15 1/2 R. of Mutton
8 1/2 Leg of Mutton, 1 B. Chicken

St. Enoll.

17 Leg of Loyn of Mutton
10 Ribs of Beef

St. Gordon

25 Chund M. Mutton 15 Loyn of Veal
14 1/2 Sir Loyn, A. B. & Lean Beef
2 Quacks 1 R. Sowl

Stock.

56 1/2 Veal 5 1/2 Beef
15 1/2 2 R. of Mutton
8 Sowl R. off 50 Suet
55 Breast of Veal & Leg. (Pie)
6 1/2 Mutton / 5 Mutton Sowl
1 Pullet Poned, 2 Pheasants B. Pie

Comptrollers

Soupe Tripe
22 R. & B. Mutton
20 R. & B. Pork
10 D. of Lamb

Dressers

Soupe Tripe
8 1/2 R. Mutton R. Sowl

Housekeeper.

Soupe Bacon Tripe
9 1/2 Leg of Pork R. Sowl

Master Cooks

Soupe Tripe
24 1/2 R. & B. Mutton
20 R. & B. Pork
10 1/2 D. of Lamb

24 R. & B. Pork, Silver Pantry
6 1/2 Housemaids
8 Coffee Room
9 1/2 Coal Porters
9 1/2 Pump Men
9 Confectionary
59 3/4 Hall

17 Mutton
10 1/2 Pork Band.

2 R. Sowl
R. & B. Pork, Exha. in the Pastry.

Their Majesties Dinner, Sunday, Dec^r 1st 1830

Potages.
 8 Mouton d'orge
 Cressy.

Poissons.
 Cabillaud Whiting
 Soles

Relovés
 8^h Culotte de Boeuf
 1 London Roast
 8^h Jambon Braizé
 1 London Bouilli

Entrées.
 1^{1/2} Cotelettes de Mouton
 Filets de Poisson
 Blanquette de Colarille
 Tendrions de Veau
 Sauté de Faisan
 1^{1/2} Patis de Boeuf
 Purée de Sibirie
 2 Filets de Canards Sauvage

Rots
 Supes. Har Grouse

Relovés
 Soufle au lard
 Carrelons

Entremets.
 Potted Meats
 Gallantienne
 Ham Toast
 Celeri Chive
 Sprouts
 Choufleurs.

Letie de Vin
 Letie au Mareschone
 Cressons à la Chantilly
 Vol au Vent
 Sauce de Ceuss
 Falsouries au Confiture
 Panier - Chericakés
 Panier - Meringues

Side Table
 20^h Sir John of Beef
 1^{1/2} Saddle of Mutton
 1^{1/2} Gallimaufry - B^a Pullets

The King The Queen
 Princeps Augusta
 Prince Ernest
 Duchep of Gloucester
 Sa^v S^t Sheffield
 Sa^v S^t Gordon.
 Col Fox - S^t Faltland
 Sir J. Watson
 Sir A. Barnard
 Sir C. Sherinton
 Sir H. Turner
 Madle d'Este
 Miss Wilson
 Miss Wynyard
 Miss H. Johnstone
 Capt. Guyon
 Sir J. Bennett
 Mr. Hutson
 Mr. Wood
 Dr. Davies

Sunday, December 1st 1830

Lunchcon.
 1^{1/2} R^o Beef 2 R^o Chickens
 Soup Mutton Cutlets
 1 Eminci & Broil
 Jelly & Pastry

Equerries
 1^{1/2} R^o Beef 1 R^o Sowl

S^t de L'Isle.
 7^{3/4} R^o Beef 1 R^o Sowl

S^t Faltland.
 R^o Sowl & R^o of Mutton
 Duchep of Gloucester
 Eminci & Broil - Macaroni

Sir H. Saylor
 1 R^o Sowl

Sa^v Erroll.
 2 Chickens B^a

S^t Gordon.

Stock.
 56 Veal 17 R^o Beef
 15 2 R^o of Mutton
 2 Sowl R^o off
 24 C^o Put.

Comptrollers
 Soup 1 R^o B^a Sowl
 20 R^o B^a Mutton
 25 R^o Beef Ham
 18 Sowl of Veal & Bacon.

Dressers.
 Soup Tongue
 9 R^o Beef 1 R^o Sowl

Housekeeper
 Soup Tongue
 15 R^o Beef 2 R^o Chickens

Master Cooks.
 Soup 2 R^o Sowl
 25 R^o B^a Mutton
 17^{3/4} R^o Beef
 12^{3/4} Sowl of Veal & Bacon.

25^{3/4} R^o Beef S. Pantry
 9^{3/4} " C. Room
 7^{3/4} " Housemaids
 9^{3/2} " C. Porters
 9^{3/2} " D. Men
 7^{3/4} " Confectionary
 14^{3/4} 65. " Hall
 7^{3/4} Mutton
 6^{3/4} R^o Beef Upholsters

Friday 9 December 1830 Their Majesties Dinner

18	Potages		2 1/2	Roast Beef
2	Escalops de veau au Beauf		1 1/2	Chine of mutton
2	Mouton à l'orge		2 1/2	Galambouze
	Poissons		1	Paulard au consommé
	Solles	Scate	2 1/2	Roast Leg Lamb
	Moutons			
	Relèves			
2	Paulardes Braisé			
saing	Choucroute piquée			
	Embrees			
2 1/2	Escalottes au blanc			The King
	Fillets aux poisons			The Queen
	Blanchette au blanc			Princeps Augusta
2	Escalops de mouton			Countess of Glaston
	Salami au gibier			By Shiffela
	Pates au poisons			By Gordon
	Rots			By Card
2	Graude	Siroc		By Saltland
	Frisons			Madame de Casté
	Relèves			Mrs Wilson
	Beaufin à l'allemande			Mrs Wynne
	Soufflé à la diable			Mrs Johnston
	Embremets			Mrs Wood
	Pattes mout			Mrs Davis
	Macaroni			Countess of Devon
	Salami étuvé			By W. Mason
	Asperges			By W. Sumner
	Graisin au vin			
	Crème à la vanille			
	Gâteau de cerises			
	Gâteau chantilly			
	Tortu au lait			
	Choucroute aux pommes			

Friday 9 December 1830

	Suncheon			Comptrollers
	Soup	2 1/2 Chickens		Soup
2 1/2	Mr. Mutton			2 1/2 Mr. Mutton
	Escalottes de mouton			1 1/2 Mr. Beef
	Escalops de veau			1 1/2 Sain of veal
	croquettes de volaille			
	Vegetables			Dressers
	Parby Jelly Soufflé			Soup
				2 1/2 Mr. Mutton
	Equerries			
1 1/2	Mr. Mutton	1 1/2 Lamb		Housekeeper
	By De Lisle			Soup
2	Mr. Beef	1 1/2 Lamb		1 1/2 Mr. Mutton
	By Saltland			
2 1/2	Mr. Mutton			Master Cooks
				Soup
	By De Lisle			2 1/2 Mr. Mutton
	Moutons	2 1/2 Suncheon		1 1/2 Mr. Beef
	Duchess of Glaston			1 1/2 Sain of veal
1 1/2	Thesant			
	By Taylor			1 1/2 Mr. Beef
1 1/2	Beef	1 Turkey		9 Mr. Mutton
1 1/2	Mutton	1 Lamb		2 1/2 Mr. Beef
2	Tringee aux poutels	1 Sausages		9 Co
				9 Co
				10 Co
				11 Co
1 1/2	Beef	1 Sausages		12 Mr. Mutton
9	Mutton			13 Mr. Beef
				14 Mr. Lamb
	By Gordon			
1 1/2	Mutton			
1 1/2	Beef			
				Stocks
2 1/2	Veal	1 1/2 Lamb		2 1/2 Veal
1 1/2	Beef	1 1/2 Mr. Mutton		1 1/2 Beef
1 1/2	Mutton (Sain)	1 1/2 Mutton Sain		1 1/2 Mutton (Sain)

Saturday 10 December 1835 Their Majesties Dinner

25 Potatoes
 17 1/2 Saut de veau au jus
 Dumaine
 Poissons
 Saumon Smelts
 Solles
 Relevés
 Charlotte de Veau
 Saucis Breizé
 2 Poulardes Breizé
 1/2 1/2 Saucis de veau piqué
 Embress
 17 1/2 Omelettes de maubon
 Filets des poissons
 Saucis de volaille
 Filets des bœufs Sauvage
 Soufflés de veau
 Emincé de volaille
 Salmi de gibier
 5 Escallopes de bœuf
 Pote
 Saucis 1/2 Proscovis
 Saucis
 Relevés
 Charlotte des pommes
 Saucis au jus
 Embremets
 Potted meat
 Salade
 Omelettes
 Ham Toasts
 Celeri
 Spinach
 Pommes de terre
 Spinach

Gelée masquée
 Gelée de porc
 Crème de fruit
 Crème d'abricots
 Saucis à l'anglaise
 Nattes en feuilletage
 Choux aux amandons
 Gâteau mille feuilles
 Folan vent
 Gâteau des pommes
 Duffet
 22 In linn of Beef
 18 1/2 Chime of mutton
 5 Galamoupy
 1 Poulardes au consommé
 The King Sir L. Wilson
 The Queen Sir G. Bannock
 Prince Augusta Sir G. Murray
 Prince Ernest Sir G. Stewart
 Dukes of Gloucester Sir G. Sheffield
 Sir Carral Sir G. Sheffield
 Sir Carral Sir G. Wood
 Sir Falkland Sir G. Davis
 Sir Gordon Sir G. Houston
 Sir G. Fitzclarence Capt. Curzon
 Sir G. Selkirk Major Wilson
 Major D. Estie Major G. Stewart
 Major Wynyard

Saturday 10 December 1835

Supper
 17 1/2 Mutton
 2 Kingpie aux pates
 Escallopes de veau
 Vegetables
 Pasty Jelly Soufflé
 Equeries
 7 Mutton 1/2 Lamb
 17 1/2 Mutton 1/2 Lamb
 1 Mutton 1/2 Lamb
 17 1/2 Mutton 1/2 Lamb
 1 Mutton 1/2 Lamb
 Fish 1/2 Chicken
 Dishes of Glister
 Smelts 1/2 Lamb cutlets
 1 Chicken Broth
 Sir Taylor
 25 Mutton 1/2 Lamb
 1 Mutton 1/2 Sausages
 18 1/2 Mutton
 17 1/2 Beef 2 Sausages
 18 1/2 Mutton 1/2 Sausages
 Sir Gordon
 17 1/2 Mutton 2 Sausages
 18 1/2 Mutton 2 Sausages

Comptrollers
 Soup 22 1/2
 22 1/2 Mutton
 22 1/2 Mutton
 12 1/2 Pain of veal
 Dressees
 Soup 1/2
 22 1/2 Mutton 1/2 Rabbit
 Housekeeper
 Soup 1/2
 7 1/2 Mutton 1/2 Lamb
 Washer Cooks
 Soup 1/2
 22 1/2 Mutton 1/2 Rabbit
 22 1/2 Mutton 1/2 Rabbit
 14 1/2 Pain of veal
 22 1/2 Mutton 1/2 Rabbit
 7 1/2 Mutton 1/2 Rabbit
 10 1/2 Mutton 1/2 Rabbit
 8 1/2 Mutton 1/2 Rabbit
 8 1/2 Mutton 1/2 Rabbit
 19 1/2 Mutton 1/2 Rabbit
 20 1/2 Mutton 1/2 Rabbit
 10 1/2 Mutton 1/2 Rabbit
 10 1/2 Mutton 1/2 Rabbit
 Stocks
 20 1/2 Veal 2 Sausages
 10 1/2 Beef 1/2 Mutton
 6 Mutton 1/2 Mutton (Stew)
 6 1/2 Beef (Humphrey)
 24 Mutton 1/2 Mutton

Sunday 11 December 1836 Their Majesties Dinner

23 Potages
 2 Pis et-poulets
 Julienne
 Poissons
 Cabillaud Saute
 Solles
 Relevés
 23/4 Potelottes de
 22/4 Dindon roti aux marons
 22/4 Sambon braisi
 1 Dindon sauté au celéri
 Entrees
 Potelottes de porc
 Filets des poissons
 Blanquette de Saumon
 Salami de gibier
 2 Fritteau des poulets
 2 Poulets saucis
 23/4 Potelottes de veau
 Filets de lapereaux
 Rots
 Jansons Linné
 Porreaux
 Relevés
 Pommes au ris
 Sa Bonille
 Entremets
 Potted meat
 Soufflés frits
 Macarons
 Salade
 Celeri etuie
 Asperges
 Sprouts
 Sea Kale

Velouté à l'orange
 Velouté de chair
 Crème chokolat
 Volau kent
 Horsreouts aux amandes
 Gateau de cirises
 Gateau perley
 Crème persienne
 2 Soupes Pices
 Buffet
 23/4 Sir John of Praef
 23/4 Whims of mutton
 22/4 Galambouffe
 1 Pauline au consommé
 The King Sir J. Wilson
 The Queen Sir G. Thornton
 Princeps Augusta Sir G. Warriner
 Prince Ernest Sir W. Sumner
 Duchefs of Glouster Sir J. Reynolds
 Marquis of Exeter Sir G. Gordon
 Miss Murray Sir J. Falkland
 Miss Wilson Miss W. Schuster
 Sir Maffers Mr. Wood
 Sir Thelwell Mr. Davis
 Sir Albemarle Capt. Murray
 Sir G. Fitzclarence

Sunday 11 December 1836

Punchoon
 Soup 2 Mr. Whistons
 23/4 Mr. Praef
 Potelottes de mutton
 Escallops de veau
 Croquettes de volaille
 Vegetables
 Pastry Jelly Soufflé
 Equeries
 9 Mr. Praef Mr. Faul
 8/4 De Lisle
 22/4 Mr. Praef Mr. Faul
 8/4 De Lisle
 23/4 Mr. Praef
 8/4 De Lisle
 Fish Stew'd Beef
 Duchefs of Glouster
 1 Princeps of Wales Macaroni
 8/4 Taylor
 23/4 Mr. Praef Mr. Hutton
 1 Faul
 8/4 Gordon
 23/4 Praef Mr. Partidges
 2 Whistons

Comptrollers
 Soup 2 Mr. Hutton
 23/4 Mr. Praef
 22/4 Sallet of veal
 Drapers
 Soup Mr. Faul
 9/4 Mr. Praef Souper
 Housekeepers
 Soup Mr. Faul
 9/4 Mr. Praef Souper
 Master Cooks
 Soup 2 Mr. Fauls
 23/4 Mr. Hutton Ham
 22/4 Mr. Praef
 23/4 Sallet of veal
 23/4 Praef Mr. J. Pantry
 9/4 Mr. Room
 10/4 Mr. Housemaids
 8/4 Mr. 6 Porters
 8/4 Mr. 4 Men
 9/4 Mr. Confectionary
 Mr. Hutton 3 Hall
 Mr. Praef 4 Upholsters
 Stocks
 23/4 Veal 3 Fauls Mr.
 10/4 Beef 15 Mrs. Hutton

Monday 12th December 1836 Their Majesties Dinners

Potages
 Soufflet de tête de Boeuf
 Prime d'orge

Poissons
 Turbot Scote
 Solles

Relèves
 20th Potatelles de Boeuf Persillé
 20th Truons en cube de broche
 20th Poulardes Persillé et Langue
 20th Souge de veau bechamel

Embrees
 20th Potatelles d'agurau
 Filets des poissons
 Saute au volaille
 Salami des perdras
 20th Ris de veau piqué
 20th Piss d'agurau
 20th Truons des perdres
 20th Pates de mouton

Plats
 20th Bords Liens
 1st Poularde

Relèves
 Dandin à la prime
 Poulardes au poises

Embrees
 Pouter marot
 Salade
 Chana au fromage
 Salade hollandaise
 Pouter etivi
 Salsifis
 Sprouts
 Choufferas

Melée de Fruit
 Melée de vin
 Crème au poises
 Crème d'ananas
 Saute des pommes
 Salsifis au confiture
 Coquilles des poises
 Saute d'abricots
 2 Paniers garnis

Buffet
 20th Sir loin of Boef
 10th Whims of mutton
 4 Galambauzy
 1 Poularde au consommé
 Nô of truison

The King In J. Wilson
 The Queen In G. Thomson
 Princeps Augusta In H. Sumner
 Prince Ernest Mr. Washburn
 Dukes of Glouster G. Washburn
 G. Earl G. Washburn
 G. Earl Miss Wynyard
 G. Baron Miss Wilson
 G. Falkland Miss H. Schuster
 G. Sheffield Mr. Wood
 G. Sheffield Mr. Davis
 G. G. Fitzclarence Mr. Munson
 Miss Curzon

Monday 13th Decr 1836

Supper
 20th Mr. Newton
 1st Miss Duff Steats
 Potatelles de mouton
 Pommiers de volaille
 Vegetables
 Pouter Jelly Pudding

Equerries
 10th Mr. Newton
 1st G. De Lisle
 20th Mr. Newton
 1st G. Falkland
 1st Mr. Fowl
 G. De Lisle
 Fish & Ham Fish
 Dukes of Glouster
 Fish Mr. Newton

G. Taylor
 10th Newton
 G. Earl
 Langue 2 Fowls
 G. Gordon
 17th Newton
 18th Mr. Fowl

Comptrollers
 Soup Wash
 20th Mr. Newton Wash
 1st G. De Lisle 10th Irish stew
 1st Mr. Newton

Deebers
 Soup Wash
 17th Mr. Newton Eggs & Bacon

Housekeepers
 Soup Wash
 17th Mr. Newton Mr. Fowl

Washer Cooks
 Soup Wash
 20th Mr. Newton Wash
 1st G. De Lisle 2 Irish stew
 1st Mr. Newton

20th Mr. Newton J. Pouter
 1st G. De Lisle Co. Roden
 1st G. De Lisle Housemaids
 10th G. De Lisle Co. Pouter
 10th G. De Lisle P. Wood
 10th G. De Lisle Confectionary
 15th G. De Lisle Hall
 1st G. De Lisle
 14th Mr. Fowl

Stocks
 20th Feal 4 Fowls
 18th Boef 10th Mr. Newton
 1st Pouter 2 thousands 1 Liver
 20th Leg of boef
 1st Mr. Newton 10th Boef Bacon
 24th Washed Feet

25 Potages
 26 Minced
 27 La Soubasse
 28 Sauce au persil
 Poissons

29 Patees
 30 Pate des paulards à l'anglaise
 Paulards au gras sel
 31 Carré de mouton piqué
 32 Potes de Drouf à la royale

Entrées
 1 Filets de volaille à l'ordie
 2 Sauce au fais gras
 Filets des poissons
 3 Cotelettes de veau
 4 Poullets accommodés
 Giblette au laqueuse
 Emincé de Drouf
 Filets de volaille piqués

Pots
 1 Saisons
 2 Sals
 Sauce

30 Patees
 Drouf au calivert
 Siffa

Entrées
 1 Salade au Salsol
 2 Pâté de viande
 3 Oufs frits
 4 Macaroni
 5 Haricots verts
 6 Asperges
 7 Salades
 8 Choux fleurs

Beurre de fruit
 Gelée de vin
 Crème d'amanes
 Crème à la vanille
 Sauce à l'abricots
 Cressons chautilly
 Gâteau des coques
 Sauce aux pommes
 2 Sauce Pices

Buffet
 1 Sir loin of Beef
 2 Schine of Mutton
 3 Galamoupe
 4 Haunch of Venison
 5 Rouns of Beef
 6 Paulard au consommé

The King Sir J. Hudson
 The Queen Sir G. Warrand
 Princess Augusta Sir G. Sumner
 Prince Ernest Sir G. Hamilton
 Dukes of Glouster Sir J. Kempe
 Sir Sheffield Capt. Kemper
 Sir Sheffield Mr. Moore
 Sir Essex Mr. Davis
 Sir Falkland Mr. Hudson
 Viscountess Cornwallis Miss Wilson
 Ladies Cornwallis Miss Wynne
 Misses de Selouson Mrs. De Lisle

Luncheon

Soup 1/2 Mutton
 1/2 Chickens
 1/2 Cotelettes de mouton
 1/2 Escallops de veau
 1/2 Croquettes de volaille
 1/2 Vegetables
 1/2 Pasty Jelly Soufflé

Equerries

1/2 Mutton 1/2 Fowl
 1/2 De Lisle
 1/2 Mutton 1/2 Fowl
 1/2 Falkland
 1/2 Mutton

De Lisle

Fish
 1/2 Ducks of Glouster
 1/2 Smelts 1/2 Grey Hen
 1/2 Mutton cutlets 1/2 Fowl

De Lisle

1/2 Mutton 1/2 Chicken
 1/2 De Lisle

De Lisle

1/2 Mutton

De Lisle

1/2 Mutton 1/2 Fowl

Comptrollers

Soup Fish
 1/2 Mutton Wash
 1/2 Beef 1/2 Fish passing
 1/2 Skin of veal Wood

De Lisle

Soup Fish
 1/2 Mutton Wash

Housekeeper

Soup Fish
 1/2 Beef 1/2 Fowl

Master Cooks

Soup Fish
 1/2 Mutton Wash
 1/2 Beef 1/2 Fish passing
 1/2 Skin of veal Wood

1/2 Beef 1/2 Pasty
 1/2 Mutton 1/2 Room
 1/2 Beef 1/2 Housemaid
 1/2 Beef 1/2 Cooks
 1/2 Beef 1/2 Men
 1/2 Beef 1/2 Confectionary
 1/2 Mutton 1/2 Hall
 1/2 Beef 1/2 Room

Stocks

50s Veal 2 Fowl
 1/2 Beef 1/2 De Lisle Mutton
 20s Veal

Wednesday 21st December 1830 Their Majesties Dinner

21	Potages	Salade piquante
22	Mouton à la mode	Salade d'orange
	Palatine	Crème d'abricots
	Normande	Crème à la vanille
	Poissons	Gâteau mille-feuille
	Brochet	Tourtevent d'abricots
	Haricots	Turban au riz
	Relèves	Gâteau aux pommes
23	Viande de Boeuf	2 Paniers garnis
24	Poulardes Brezjé	
25	Lebe au veau en tortue	
26	Pâté des perdrix	
	Embrees	
27	Escalottes d'agneau	
28	Saute des filets	
29	Pommes découpées	
30	Brochettes de volaille	
31	Salmi de gibier	
32	Escalops de mouton	
33	Filets des poissons	
34	Porc au persil	
	Pots	
35	Picnic	
36	Poulardes	
	Relèves	
37	Charlotte aux pommes	
38	Soufflé au cerises	
	Embrees	
39	Pâté de mouton	
40	Salade	
41	Managers d'anchois	
42	Mousseline	
43	Salade	
44	Spinnas	
45	Lea Kale	

Wednesday 21st December 1830

	Punchoon	Comptrollers
1	Soup	Wash
2	12 Chickens	20 Sausages
3	12 Mutton	10 Pork
4	Katlettes de mouton	10 Sain of keal
5	Emmies au veau	
6	Escalops de veau	
7	Vegetables	
8	Panby Jelly Soufflé	
9		
	Equerries	
10	12 Mutton	12 Saus
11	12 De Lisle	
12	12 Mutton	12 Saus
13	12 De Lisle	
14	12 Sain of Pork	
15	12 De Lisle	
16	12 Fish	
17	12 Duckets of Glositer	
18	12 Mutton	
19	12 Taylor	
20	12 Mutton	12 Pork
21	12 Saul	
22	12 Carol	
23	12 Beef	12 Mutton
24	12 Beef	12 Chickens
25	12 Pork	
26	12 Gordon	
27	12 Beef	12 Saus 12
28	12 Keal	12 Pork
29	12 Sausages	
		Stocks
30	12 Keal	12 Saus 12
31	12 Beef	12 Saus Mutton
32	12 Chicken (Lick)	
33	6 Mutton Weaver & Mutton Hensels	

Potages

- 1. Filet de veau en tortue
- 2. Bochetot aux haricots
- 3. Soufflé à la reine
- 4. Calfon

- 5. Saumon brochet
- 6. Turbot Solles

Relishes

- 1. Coulotte de veau
- 2. Dindon roti de mayonnaise
- 3. Filet de veau bourgeoise
- 4. Dindon truffé de truffes

Entrées

- 1. Potelottes à la reine
- 2. Filets de saumon
- 3. Picares à la reine

- 4. Filets de lapereuse
- 5. Saute de volaille
- 6. Saute de faisans
- 7. Poullets occupés
- 8. Salmis de gibier

- 9. Filets de volaille piqués
- 10. Ris de veau piqués
- 11. Saumon au beurre

- 12. Filets de canards sauvages
- 13. Pates de veau au jus
- 14. Potelottes de veau
- 15. Petits poullets au beurre
- 16. Poulottes de Solles

Potes

- 1. Poulottes
- 2. Saumon
- 3. Turbot
- 4. Saumon

Relishes

- 1. Dindon aux cerises
- 2. Soufflé au fromage
- 3. Pommes au beurre
- 4. Soufflé au fromage

Entrées

- 1. Poulottes
- 2. Saumon
- 3. Turbot
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Luncheon

- 1. Soup
- 2. Beef
- 3. Potelottes au marou
- 4. Emincé au volaille
- 5. Escallops au veau
- 6. Vegetables
- 7. Poultry
- 8. Jelly
- 9. Soufflé

Equarries

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By De Lisle

- 1. Fish
- 2. Dishes of Glaces
- 3. Soufflé
- 4. Fish
- 5. Dishes of Glaces
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- 49. Fish
- 50. Dishes of Glaces

By Taylor

- 1. Beef
- 2. Mutton
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By Gordon

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Comptrollers

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Dressers

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Housekeeper

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Master Cooks

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- 21. Beef
- 22. Beef
- 23. Beef
- 24. Beef
- 25. Beef
- 26. Beef
- 27. Beef
- 28. Beef
- 29. Beef
- 30. Beef
- 31. Beef
- 32. Beef
- 33. Beef
- 34. Beef
- 35. Beef
- 36. Beef
- 37. Beef
- 38. Beef
- 39. Beef
- 40. Beef
- 41. Beef
- 42. Beef
- 43. Beef
- 44. Beef
- 45. Beef
- 46. Beef
- 47. Beef
- 48. Beef
- 49. Beef
- 50. Beef

20	Potages	Crème au chocolat
	Tomme Fishbone	Flan à l'orange
2	Ris et painlets	Saute aux pommes
	Sauzonne	Charlotte russe
		Miscuit au macedoine
		Roulans au confiture
		2 Jambons garnis
	Poissons	
	Coquilles Sauti	
	Solles	
	Relèves	
25 th	Charlotte au Sauc	
	Sauce au veau	
2	Salades Fraîche	
2	Sauzonne	
	Embrees	
22	Charlotte au Sauc	
	Solles aux poissons	
	Sauti au volaille	
2	Painlets saucis	
	Ris au veau piqué	
2	Salade au gibier	
1	Purée au gibier	
14 th	Sais gras aux fines herbes	
	Hotes	
4	Purée au Saucis	
	Sauce	
	Relèves	
	Porc au cabinet	
	Beignets aux pommes	
	Embrees	
	Potage ment	
	Salade	
	Mousseron	
	Aspers	
	Salsifis	
	Pommes de terre	
	Sauce au vin	
	Sauce au jus	

	Supper	Comphrollers
	2 nd St. Chistion	Supper Fish
1	St. Martin	20 th St. Martin 2 nd Fish pudding
	Principi au Sauc	10 th St. Martin 10 th Fish Sauc
	Charlotte au Sauc	10 th Breast of veal
	Proquettes	
	Vegetables	
	Pasty Jelly Saucis	
	Equeries	
17 th	St. Martin	1 st St. Paul
	St. De Lisle	
27 th	St. Martin	1 st St. Paul
	St. Jambons	
22 nd	St. Martin	
	St. De Lisle	
	Fish	1 st St. Chistion
	Duchefs of Glister	
2	St. Parkings	Noncomoni
	St. Taylor	
29 th	St. Martin	
	St. Carol	
16	St. Martin	2 nd Saucis
20 th	St. Paul	
	St. Gordon	
16	St. Martin	2 nd Saucis
2	St. Paul	
	St. Stocke	
26 th	St. Paul	2 nd Saucis
17	St. Paul	2 nd St. Martin
1	St. Chistion	St. Saucis
24	St. Paul	

Sunday 25 December 1836

Allowances of Turkeys &c

Sir Stewart
 1 Turkey
 1 Chicken
 Sir J. Watson
 1 Turkey
 1 Chicken
 Sir W. Lambton
 1 Turkey
 1 Chicken
 Sir M. Sturges
 1 Turkey
 1 Chicken
 Dr. Davis
 1 Turkey
 1 Chicken
 Mr. Blaxter Esq
 1 Turkey
 1 Chicken
 Mr. Galt
 1 Turkey
 1 Chicken
 Mr. Gensing
 1 Turkey
 1 Chicken
 Mr. Christie
 1 Turkey
 1 Chicken
 Mr. Heath
 2 Sows
 1 Spring Pork
 Mr. Smart
 2 Sows
 1 Spring Pork
 Sampflighers
 1 Turkey
 2 Leg of Pork
 Mr. W. Saunders
 1 Turkey
 1 Chicken

Monday 26 Dec 1836

Luncheon

Soup 2 Chickens
 Mr. Newton
 Cotelettes de mouton
 Eminci de volaille
 Escallops de veau
 Vegetables
 Pudding Jelly Souffle
 Equarries
 Mr. Newton 1 Sowl
 Sir De Lisle
 Mr. Newton 1 Sowl
 Sir Saltburn
 Mr. Newton
 Sir De Lisle
 Fish 2 Sowl
 Duchefs of Gloucester
 Ironrocks Newton cattle
 Sir Saltburn
 1 Chickens
 Sir de Lisle, Clarence
 Fish 1 Sowl
 Sir Taylor
 Newton
 1 Sowl
 Sir Ennol
 Newton 2 Puddings
 2 Sows
 Sir Gousson
 Newton
 2 Sows

Monday 26 December 1836 Their Majesties Dinner

Potages

Cressy
 Salsinnes
 Soupe de veau
 Potages
 Cabillaud
 Solles Scote
 Relevés
 Soupe de veau bechamel
 2 Poulardes Parisie
 20/2 Poulardes de Paris
 Saisons Parisie
 Entrees
 Cotelettes au Parc
 Filets des perdons
 Saisons de veau
 Sautés de faisans
 Sautés de Lièvre
 2 Poulards occupe
 Salmi de gibier
 1 Filets, mignonnettes à l'huile
 Rotis
 Indes
 Soupes
 Relevés
 Soufflé au ris
 Mince Pies
 Entremets
 Pâtis, meat
 Salade
 Macaroni
 Ouse à la Lipe
 Kelleri stuvé
 Salses
 Salses
 Pommes de terre

Deux de vin

Deux de vin
 Deux de vin
 Crème au thé
 Crème au pain
 Salses de ris
 Ris de choux
 Salses de veau
 Salses de veau
 2 Grosse Pices

Ruffet

Sir John of Peef
 1/4 Chicken of Newton
 5 Galambes
 1 Mouton de venison
 1 Poularde au consommé
 1 Poulet Leg of Pork

The King Sir J. Watson
 The Queen Sir G. Warrard
 Duchefs of Gloucester Sir M. Sturges
 Sir Sheffield Sir G. Lambton
 Sir Sheffield Sir G. Lambton
 Mrs. Wilson Bishop of Exeter
 Sir G. Lambton Mr. Newton
 Sir Saltburn Mr. Davis
 Sir De Lisle Mr. Wood

Monday 20 December 1836

Comptrolbers
 Soup Wash
 20th Mr & Mrs Newton Bacon
 7th Baked Mutton 21 Meat pudding
 7th Skin of Veal

Drapers
 Soup Bacon
 7th Mr Newton 1st Mr Paul

Housekeepers
 Soup Bacon
 28th Mr Newton 1st Mr Paul

Master Cooks
 Soup Wash
 22 Mr & Mrs Newton Bacon
 7 Baked Mutton 21 Meat pudding
 14 Skin of Veal
 22 Mutton 1st Pantry
 7th Do 1st Room
 7th Do Housemaids
 2 Do 1st Parlor
 7th Do 1st Hall
 7th Do Confectionary

10th Mutton 1st Hall
 9th Do
 10th Mr Beef 1st Dining

Shocks
 5th Veal 1st Fowls 1st
 18 Beef 10th Mrs Newton
 25 Mutton (Pinner)

Tuesday 27 Decr 1836

Duncheon
 Soup 2 Mr Whistons
 14th Mr Newton
 Collettes de mutton
 Eminci et grille
 Escallops au veau
 Vegetables
 Washy Sully Souffle

Equerries
 14th Mr Beef 1st Mr Paul
 1st Mr De Lisle
 11th Mr Beef 1st Mr Paul
 1st Mr Solikland
 7th Mr Newton

Mr De Lisle
 Fish 1st Mr Whistons
 1st Mr Solikland
 Mutton
 Dishes of Glister
 Sweet 1st Fowl 1st

Mr Taylor
 10th Mutton 1st Fowl 1st
 14th Veal

Mr Orrol
 21th Beef 2nd Fowls 1st
 1st Miss Dicks

Mr Gordon
 22 Beef

Tuesday 27 December 1836 Their Majesties Dinner

Potages
 25 Pussanne
 2 Hochepot des pouletts
 Palestine
Poissons
 Turbot Smelts
 Solles

Relaves
 29th Painotte de Truif braizé
 2 Parlaras Gracie
 2 Pate des pouletts
 8th Gigot de mutton

Embrees
 7th Collettes de mutton
 Filets des poissons
 4 Filets de volaille
 Blanquette de faisans
 28th Sincopie à la chevaliere
 29th Filets de venison pique
 7th Escallops de mutton
 2 Filets des canards sauvage

Pots
 Faisans Biere
 35 Porks

Relaves
 Roudin de pis
 Mince Dies

Entremets
 Potted meat
 Solade
 Chaus au fromage
 Mueses au gratin
 Peler
 Salsifer
 Zards
 Pommes de terre

Gelée de pigeon
 Creme au the
 Volau vent
 Grosse meringue
 Morte des pommes
 Salusies au confiture
 2 Paniers garnis

Puffet
 25th Sir loin of Beef
 15th Shins of mutton
 Galambafry
 20th Rouns of Beef
 1 Parlaras au consommé
 Haunch of venison

Tuesday 27 December 1835

Comptrollers

Soup	Fish
2 1/2 Lt & Mr Newton	Hash
1 1/2 Lt & Mr Beef	Suet pudding
2 1/2 Sallet of Veal	Bacon

Dressers

Soup	Fish
1 1/2 Lt Newton	Eggs & Bacon

Housekeeper

Soup	Fish
1 1/2 Lt & Mr Beef	Mr Sowl

Master Cooks

Soup	Fish
2 1/2 Lt & Mr Newton	Hash
1 1/2 Lt & Mr Beef	Suet pudding
2 1/2 Sallet of Veal	Bacon
2 1/2 Lt Beef	S Pansy
1 1/2 Newton	to Room
2 1/2 Lt Beef	Housemaids
1 1/2 Lt	S Pansy
1 1/2 Lt	P Men
1 1/2 Lt	Confectionary
1 1/2 Lt	Wall
2 1/2 Lt Beef	Ward
2 1/2 Lt Sowl	Ward

Stocho

2 1/2 Veal	4 Sowl
1 1/2 Beef	1 1/2 Lt Newton
1 1/2 Lt Chicken	Sallet

Wednesday 28 Dec 1835

Suncheon

Soup	2 Lt Chicken
1 1/2 Lt Newton	
1 1/2 Cotelettes de mouton	
1 1/2 Escallaps de veau	
1 1/2 Croquettes de volaille	
1 1/2 Vegetables	
1 1/2 Pansy	Sally Souffle

Equerries

1 1/2 Lt Newton	1 Lt Sowl
1 1/2 Lt De Isle	
1 1/2 Lt Newton	1 Lt Sowl
1 1/2 Lt Falkland	
1 1/2 Lt Gato	

Sr De Isle

Fish	1 Lt Chicken
Duchess of Gloucester	
1 Lt Phasant	
1 Lt Falkland	
Fish	1 Lt Chicken
1 Lt Falkland	
Fish	1 Lt Newton

Sr Taylor

1 1/2 Lt Newton	1 Lt Sowl
1 1/2 Lt Beef	1 Lt Chicken
1 1/2 Lt Beef	2 Lt Sowl
1 1/2 Lt Partridges	1 Lt Ponte

Sr Gordon

1 1/2 Veal	1 Lt Sowl
1 1/2 Lt Newton	2 Lt Sausages
1 1/2 Lt Ponte	

Wednesday 28 December 1835 Their Majesties Dinner (150)

Potages

1 1/2 Dumoise	
1 1/2 Purce de Lièvre	
1 1/2 Soupe d'orge	
1 1/2 Poissons	
1 1/2 Cabillaud	Scote
1 1/2 Solles	
1 1/2 Relives	

Entrées

1 1/2 Pichine de Boeuf braisé	
1 1/2 Poulardes en entrecôte brochée	

Entrées

1 1/2 Cotelettes de mouton	
1 1/2 Filets des lapereaux	
1 1/2 Filets des poissons	
1 1/2 Sauté de Lièvre	
1 1/2 Sauté de volaille	
1 1/2 Triandroun à l'huile	
1 1/2 Pates de Boeuf	
1 1/2 Emmei de volaille	

Patis

1 1/2 Jaisans	Lièvre
1 1/2 Saupes	

Relives

1 1/2 Panquets aux pommes	
1 1/2 Mince Pies	

Entremets

1 1/2 Potted meat	
1 1/2 Salade	
1 1/2 Macaroni	
1 1/2 Pommes de terre	
1 1/2 Saler	
1 1/2 Sprouts	
1 1/2 Melon au vin	
1 1/2 Melon au fruit	

Buisson des pommes

1 1/2 Biscuit aux amandes	
1 1/2 Gateau neapolitain	
1 1/2 Gateau de mille feuille	
1 1/2 Sauté d'abricot	
1 1/2 Gateau des cerises	

Buffet

1 1/2 Sir loin of Beef	
1 1/2 Rhine of mutton	
1 1/2 Galambus	
1 1/2 Poulardes au consommé	
1 1/2 Branch of venison	

18/ Potages

3 Quenelle de Boeuf
 au Lait
 Reine de ris
 Poissons

Relèves

1/2 Quenelle de Boeuf
 1/2 Chapon piqué Dressé

Embrees

7/2 Potelottes de mouton
 Filets des poissons
 Saute de foies
 Pies de agneau
 Jambons de veau
 1 Petits pates de volaille
 1/2 Ris de veau piqué
 3/2 Salami de gibier

Pots

1 Paularde
 Lait

Relèves

Soufflé au ris
 Reine Pies

Embremets

Potted meat
 Salade
 Macaroni
 Kicheri étuvé
 Salsifis
 Pommes de terre
 Gelée d'orange
 Gelée au vin
 Volon vent aux pommes
 Gâteau chantilly

Gâteau des cerises
 Blanc en macedoine
 Saute d'abricots
 Sautelottes des pommes

Buffet

20/2 Sir loin of Beef
 1/2 Chine of mutton
 1/2 Galambouffe
 1 Paularde au consommé
 5/2 Randa of Beef
 1/2 Haunch of venison

The King

The Queen
 Le Sheriff
 Le Sheriff
 Le De Lisle
 Le J. Wilson
 Le W. Norman
 Le W. Turner
 Le W. Thomson
 Miss Wilson
 Miss W. Johnston
 Mr. Henderson
 Mr. Wood
 Mr. Davis
 Le W. Johnston
 Le J. Gordon
 Le Gordon
 Duchess of Gloucester

Luncheon

Soup 2 Mr. Chickens
 5/2 Mr. Mutton
 Potelottes de mouton
 Salami de gibier
 Croquettes de volaille
 Vegetables
 Pasty Jelly Soufflé

Equeries

2 Mr. Mutton 1 Mr. Lamb
 1/2 De Lisle
 5/2 Mr. Mutton 1 Mr. Lamb
 1/2 Falkland

Le De Lisle

Fish 1 Mr. Lamb
 1/2 Falkland
 Veau mutton
 Duchess of Gloucester
 1 Mr. Lamb

Le Taylor

10/2 Mutton
 5/2 Porto

Le Earl

10/2 Beef 12 Sausages
 10/2 Mutton 1 Pheasant

Le Gordon

5/2 Mutton 1 Sausages
 2/2 Porto

Le J. Clarence

1 Lamb Mutton

Comptrollers

Soup Fish
 22/2 Mr. Mutton 5 Suet pudding
 2 Mr. Beef Bacon
 10/2 Sain of beef

Dressers

Soup Fish
 2/2 Mr. Mutton 2/2 Meat pie

Housekeeper

Soup Fish
 10/2 Mr. Beef 1 Mr. Lamb

Master Cooks

Soup Fish
 24 Mr. Mutton Suet pudding
 10/2 Mr. Beef Bacon
 10/2 Sain of beef
 20 Mr. Beef J. Pasty
 5/2 Mutton K. Room
 5/2 Mr. Beef Housemaids
 5/2 Mr. Porter K. Porters
 5/2 Mr. P. Morn
 5/2 Mr. Confectionary
 5/2 Mutton Hall
 10 Mr. Room
 10/2 Mr. Beef Room

Stocks

5/2 Veal 2 Sausages
 10/2 Beef 10/2 Mr. Mutton
 22 Mr. Beef 10/2 Beef - Collier
 20 Mutton (Barrel)

Potages

- 22 Omelette
- 4 Sabatis d'air
- Crème au macaroni

Poissons

- St Pierre
- Solles

Relèves

- 2 Paulardes braizé
- 2 Ligot au maubon

Entrées

- 47. Potatettes au maubon
- Filets des poissons
- 3 Salami au gibier
- 57. Purée au gibier
- 3 Patés au Bœuf
- 3 Saute au volaille
- 47. Escallops au maubon

Rots

- Taisons
- Sauce

Relèves

- Deignets des framboises
- Moulin à la peine

Entrées

- Potter meat
- Homaras au gratin
- Omelettes
- pelon
- Sprouts
- Sea Bate
- Gelée au maraschino
- Gelée au café
- Solan vert
- Veufs à la pige

- Lubon de pis
- Gâteau des pommes
- Canapies
- Gâteau des paines

Buffet

- 247. Sir loim of Beef
- 15 Rhine of mutton
- 07. Galambus
- 1 Paulardes au consommé
- Sea of Porto
- Staunch of venison

- The King Sir J. Wilson
- The Queen Sir H. Sumner
- Duchess of Glister Sir G. Norman
- La Comtesse Sir G. Thomson
- By Comol Sir G. Austin
- La F. Gordon Mr. Hudson
- By Gordon Mr. Wood
- By Sheffield Mr. Davis
- By Sheffield
- La De Lisle
- Bishop of Worcester
- Mrs Wilson
- Mrs H. Schuster

Punchoon

- 1 Soup 2 Mr. Chickens
- 1 Mr. Mutton
- Escallops de maubon
- Comine de volaille
- 57. Escallops de Bœuf
- Vegetables
- 1 Pastry Jelly Soufflé

Equerries

- 82. Mr. Mutton 1 Mr. Lamb
- By De Lisle
- 47. Mr. Mutton 1 Mr. Lamb
- By Faldland
- 7 Sir G. Norman

By De Lisle

- Fish Sir W. Lamb
- Duchess of Glister Feat. Cutlets
- Mr. Fenison
- Her Majesty
- 1 Mr. Chickens

By Taylor

- 257. Beef 1 Lamb
- 102. Mutton 1 Mr. Chickens
- 2 Sausages
- By Comol
- 257. Mutton 2 Mr. Lamb
- 4 Suet 1 Pheasant
- 2 Partridges 2 Rhine Porto
- By Gordon
- 247. Beef 2 Suet
- 172. Mutton 1 Lamb
- 2 Sausages 2 Rhine

Comptrollers

- 1 Soup 2 Sir G. Norman
- 207. Mr. Mutton 14 Irish Stew
- 227. Mr. Mutton
- 10. Breast of veal

Drapers

- 1 Soup Sir G. Norman
- 47. Mr. Mutton

Housekeeper

- 1 Soup Sir G. Norman
- 2 Mr. Porto 1 Mr. Lamb

Master Cooks

- 1 Soup Sir G. Norman
- 217. Mr. Mutton 14 Irish Stew
- 227. Mr. Mutton
- 11. Breast of veal
- 207. Mr. Mutton Sir G. Norman
- 87. Mr. Mutton
- 87. Mr. Mutton
- 07. Mr. Mutton
- 11. Mr. Mutton
- 02. Mr. Mutton
- 47. Mr. Mutton
- 157. Mutton

Stocks

- 55. Feat. 1 Lamb
- 107. Beef 14 Mr. Mutton
- 120. Suet 6 Beef (Harrow)
- 24. Balver Feat 7 Porto (Harrow)
- 6 Beef Humphrey

Meat consumed from the 1st to the 31st of December 1837

773	Royal Table	31
550	Butchers	31
248	By De Lisle	31
62	By Falkland	31
434	By Taylor	31
576	By Gordon	31
589	By Canal	31
903	Comptrollers	31
124	Drapers	31
217	Housekeeper	31
951	Master Cooks	31
403	Silver Purvey	31
155	Coffee Room	31
124	Housemaids	31
185	Coal Porter	31
186	Pump Room	31
155	Confectionary	31
3052	Stall	31
485	Woods	31
384	Carriage	31
10673		

Beef	8579 $\frac{1}{2}$
Mutton	8555 $\frac{1}{2}$
Veal	3184 $\frac{1}{2}$
Lamb	309 $\frac{1}{2}$
Suet	508 $\frac{1}{2}$
Calves Liver	194 $\frac{1}{2}$
S. Breasts	21
W. Hearts	12
Feet	442
Wrights	2
Smoked Feet	53
Wrights Bones	3
Co. Suits	12
Co. Heads	1
21338	

Fish	
codfish slices	54
Herrings	57
Oysters per	102 $\frac{1}{2}$
Soles	132
Salmon lbs	57
Polsters	44
Smelts	209
Scate	38 $\frac{1}{2}$
Plaice	8
Subots	7
Whitinga	142
Woodrocks	11
Wrights	1
Primers has	9 $\frac{1}{2}$
Whan pots	1
Primer lbs	3
Shrimps	54
Polstera Herrings	24
Crabs	5
Porays	4
Flounders	14
Scallets	24
Blister Salmon lbs	10 $\frac{1}{2}$

Family Fish	
Soles	124
codfish lbs	62 $\frac{1}{2}$
Scate	19 $\frac{1}{2}$
Oysters	7
Whitinga	33
Plaice	1
Wright	14

Game consumed from the 1st to the 31st of December 1837 154

Poultry	
Poulards	77
Pullets	393
Fowls	221
Chickens	9
Capona	38
Pheasants	50
Partridges	63
Birdings	312
Geese	312
Teal	14
Swans lbs	22
Snipes	10
Ducks	2
Larkies	65
Wilde Ducks	75
Grouse	13
Woodcocka	16
Black Game	3
Rabbits	7
Hares	2
Wingem	1
Large Larkies	6
Biblets	4

12 Hares	Minsar Park
3 Pheasants	
6 Rabbits	
10 Partridges	No. Goring
3 Hares	Minsar Park
2 Pheasants	
5 W	Newwood
2 Hares	
1 W	New Forest
11 Snipes	
1 Woodcock	
1 Black Game	New Forest
3 Pheasants	
18 W	Minsar Park
15 Hares	
2 Ducks	No. Goring
10 Partridges	
14 Snipes	Minsar Park
11 Pheasants	
2 Woodcocka	
10 Rabbits	Newwood
4 Pheasants	
2 Hares	Richmond
10 W	
12 Pheasants	
8 Grouse	St. Ann's
2 Salmon	St. Ann's
2 Pheasants	New Forest
2 Partridges	
4 Woodcocka	
1 Black Game	No. Goring
23 Snipes	
1 Hare	Richmond
10 Partridges	
2 Duck	New Forest
3 W	
3 Hares	New Forest
3 Pheasants	

17 th	14 Pheasants	
	21 Hares	Kushy
	3 Snipes	
	1 Duck	
18 th	10 Partridges	St. George
20	3 Pheasants	Newwood
	3 Hares	
20	1 Hunch	St. George
24	3 Does	Windsor Park
	4 Do	
	1 Do	Richmond
	8 Pheasants	Windsor Park
	8 Hares	
	2 Do	Newwood
	4 Pheasants	
	12 Do	
	5 Partridges	New Forest
	5 Woodcocks	
	24 Snipes	
	1 Hare	
	3 Hares	Richmond
	3 Snipes	
	18 Hares	
	30 Pheasants	Windsor Park
	4 Woodcocks	
	10 Rabbits	
30 th	8 Hares	
	6 Pheasants	
	8 Partridges	
	6 Hares	
	12 Pheasants	Windsor Park
	4 Rabbits	
26 th	1 Turkey	St. Albans
	8 Hares	Richmond

Tuesday 3rd January 1837 Their Majesties Dinner

30th Potages
 Pansanne
 Macaron d'orge

Poissons
 Macabillana Macabans
 Saute

Relaves
 22th 1/2 Poulette au Ducif
 2 Paulines Ducif

Embrees
 1/2 Potelottes au maubon
 Filets des poissons
 3 Salami de gibier
 3 Saute de volaille
 1/2 1/2 Truandou a la veuille
 2 Truandou des poulets
 2 Filets des canards Sauvage
 Emince au Ducif

Pots
 Faisans Woodcocks
 Liure

Relaves
 Omelette Soufle
 Mince Pie

Embrees
 Potage meat
 Salade
 Frittes fait
 Achari
 Sprouts
 Pommes de terre
 Selce au poyeau
 Selce au pin
 Potage vent
 Charlotte russe

Gateau mille feuilles
 Blanc des patures
 Gateau parley
 Catelettes a biscuits

Duffet
 1/2 1/2 Sir Laim of Ducif
 1/2 1/2 Chimie of mutton
 1/2 1/2 Galanouspy
 1/2 1/2 Poudarde au consommé
 Haunch of venison

Mr King Sir J. Wilson
 Mr Deane Sir G. Kemara
 Miss Augusta Sir G. Shorbon
 Mr Carol Sir G. Sumner
 Mr Carol Sir G. Austin
 Mr F. Williams Sir J. Reynolds
 Mr De Lisle Sir G. H. Hafford
 Mr J. Gordon Baron G. Gordon
 Mr Gordon Lord Cornwallis
 Mr G. Fitzclarence Sir J. Cornwallis
 Sir G. Seymour Sir J. Cornwallis
 Mr Clinton Mr. Wood
 Miss Wynyard Mr. Hudson
 Miss Wilson Mr. Davis
 Miss H. Johnston

Tuesday 3rd January 1837

Punchoon
 Soup 2 Mr Chickens
 22th 1/2 Mr Beef
 Potelottes au maubon
 2 Truandou des poulets
 2 Escallops au Ducif
 Vegetables
 Pashy Lilly Soufle

Equerries
 22th 1/2 Mr Beef 1/2 Mr Fowl
 1/2 1/2 Sir De Lisle
 22th 1/2 Mr Beef 1/2 Mr Fowl
 1/2 1/2 Sir F. Williams
 1/2 1/2 Mr Fowl

Sir De Lisle
 22th 1/2 Stew'd Beef
 1/2 1/2 Sir F. Williams
 22th 1/2 Sir Mutton
 Dushops of Glaston
 1/2 1/2 Chicken broth 1/2 1/2 Beef Tea
 Morder's Sweeney
 1/2 1/2 Chicken Broth
 Mr G. Gould
 1/2 1/2 Mr Chicken

Sir Taylor
 2 Beef 1 Fowl
 1/2 1/2 Mutton
 Sir Carol
 22th 1/2 Beef 2 Fowls
 22th 1/2 Mutton
 Sir Gordon
 22th 1/2 Beef 2 Fowls
 22th 1/2 Beef

Comptrollers
 Soup Fish
 22th 1/2 Mr & Mrs Mutton 6 Quil pudding
 1/2 1/2 Mr & Mrs Beef 10 Irish Stew
 1/2 1/2 Sir Mutton

Drapers
 Soup Fish
 22th 1/2 Mr Mutton

Housekeeper
 Soup Fish
 1/2 1/2 Mr & Mrs Beef 1/2 Mr Fowl

Master Cooks
 Soup Fish
 22th 1/2 Mr & Mrs Mutton Quil pudding
 1/2 1/2 Mr & Mrs Beef 1/2 1/2 Irish Stew
 1/2 1/2 Sir Mutton

1/2 1/2 Mr Beef J. Pantry
 1/2 1/2 Mutton 10 Room
 22th 1/2 Mr Beef Housemaid
 22th 1/2 Mr Beef 10 Posters
 1/2 1/2 Mr Beef 10 Beer
 1/2 1/2 Mr Beef Confectionary
 1/2 1/2 Mutton 10 Hall

Stocks
 22th 1/2 Beef 2 Fowls
 1/2 1/2 Beef 22th 1/2 Sir Mutton

Their Majesties Dinner Thursday Jan^y 5th 1837

sup Potages

- 2 Hochepot de Saison
- 9 Jars de Veau au Ries

Poissons

Salmon Solles Steak

Relèves

- 8¹/₂ Gigot de Mouton
- 1 Dinde Bouilli
- 1 Dindon Rôté
- 1¹/₂ Jambon Braizé

Entrées

- 7 Cotelettes de Mouton
- Fillets de Poisson
- 3 Sauti de Colombine
- 3 Sardes Ries de Veau Saucis
- 4 Pieds d'agneau
- 9¹/₂ Pot. Tendrons de Veau
- Crêquettes de Ries de Veau
- Sucapie a la Dauphine

Rots

- 1 Woodcock Blackcock
- 1 Widgeon

Relèves

Soufflé Mince Pies
Boudin

Entremets

- Potted Meat
- Salade
- Macaroni
- Ham Toasts
- Celeri Choufleurs
- Sprouts Pommes de Terre

Gelée de Pommes
Gelée de Vin
Gâteau à la Chantilly
Vol au Vent
Biscuit et Plombier
Gâteau Genoise
Crème au fraise
Crème au Sucre
2 Papiers

Side Table

- 21¹/₂ Sir Loyn of Beef
- 15¹/₂ Saddle of Mutton
- 16¹/₂ Haunch of Venison
- 4¹/₂ Salinaufrey Poularde

The King & The Queen

Baron Hunsdorf Princeps Augustus
Lord de Bisle Duchofs of ...
1st Gordon 1st Gordon
1st A. Sutherland 1st Errol
1st Falkland 1st Seymour
1st G. Seymour Miss G. Johnston
1st Dundock Miss Wilson
1st Gen. Philip Miss Wemyss
Col. Macrae Sir J. Watson
Capt. Pawlett Sir A. Bannockburn
1st Slade Sir C. Sherrin
Sir J. Heyneth Sir D. Stewart
Sir W. Custon Sir H. Lumley
Col. Clinson Mr. Davies
Col. Thornton Mr. Wood
Sir H. Seymour & Mr. Hudson

Thursday Jan^y 5th 1837

Luncheon

- Soup R^o Chickens
- 13 R^o Beef
- Mutton Cutlets
- Sucapie de Poulets
- Jelly & Pastry

Equeries

- 8¹/₂ R^o Beef R^o Sowl

St & S Isle

- 8¹/₂ R^o Beef R^o Sowl
- 1¹/₂ Saltland
- 1 R^o Sowl

Her Majesty

- 1 B^o Chicken
- Duchess of Gloucester
- 1 B^o Sowl
- 1¹/₂ de S Isle
- 1 R^o Sweet bread
- Stablenen
- R^o Mutton

1st Taylor

- 4¹/₂ R^o Beef 1¹/₂ Mutton Cutlets
- 9¹/₂ Sir Loyn of Beef
- 8 R^o of Mutton

1st Gordon

- 2 R^o Sowl 2 Parsnips
- 1¹/₂ Pot

1st Errol

- 2 R^o Sowl 2 Partridges
- 1¹/₂ Pot

1st Falkland

- 1 Loyn of Mutton

Comptrollers

- Soup Hash
- 20 R^o & B^o Mutton
- 20¹/₂ R^o Beef Yorkshire Pudding
- 12 Loyn of Veal Bacon

Dressers

- Soup Hash
- 10¹/₂ R^o Beef Silver Bacon

Housekeeper

- Soup R^o Sowl
- 9 R^o Beef Silver Bacon

Master Cooks

- Soup Hash
- 23¹/₂ R^o & B^o Mutton
- 18¹/₂ R^o Beef Yorkshire Pudding
- 11¹/₂ Loyn of Veal Bacon

- 22¹/₂ R^o Beef Silver Panty
- 1¹/₂ do Coffee Room
- 1¹/₂ do Housemaids
- 9¹/₂ do Coal Porters
- 9¹/₂ do Pump Mer
- 9 do Confectionary
- 1¹/₂ do Hall
- 15¹/₂ Mutton
- 8 do Band
- 11 R^o Beef

Stock

- 5¹/₂ Veal 18 Beef
- 15¹/₂ 2 R^o of Mutton
- 3 Fowl R^o off 4¹/₂ Lard

Their Majesties Dinner, Friday Jan^y 6th 1837.

Friday January 6th 1837.

Potages

Crepes 7^{me} Mouton à l'ég.
Pote de Veau

Poissons

Turbot Solles
Whiting

Prelèves

Culoth de Bœuf
Poulardes Breizes
Soye de Veau
2 Dasi de Poulets

Entrées

9^{me} Cotelettes des Mouton
Filets de Saumon
8^{me} Blanquette de Volaille
2 Poulets decorés
3 Past^e Salmie de Sibier
1 Filets Mignons à l'ordie
6 Past^e 3 Filets de Volaille Piquis
5 Escallopes de Bœuf

Ross

Suete, Blackcock 2^{me} Surtis

Prelèves

Pommes à la Portugaise
Poudin de Rie

Entremets

Potted Meats
Salade
Homards au Gratin
Celere
Pêchre
Pommes au Rie

Gelée de Vin

Gelée au Mareschine
Pommes et Pombier
Charlotte à la Russe
Vol au Vent
Gâteau de Paines
Biscuit de Turin
Charhouse de Pommes
2 Croques Picces

Side Table

19^{me} Siri Lion of Buf
16^{me} Saddle of Mutton
5^{me} Gallinaufry Poulard

The King The Queen

Pr. Syncock Princeps Augusta
Pr. G. Seymour Duches of Glouster
Pr. Falkland Pr. Falkland
Pr. Errol Pr. Errol
Pr. Gordon Pr. Gordon
Pr. Fitzclarence Mr. Daly
Mr. Daly & Miss Daly
Mr. Dawson Mr. Dawson
Capt. Paulett. Miss H. Johnson
Sir W. Stevenson Miss Wilson
Sir A. Bannair Miss Wynyard
Sir J. Watson Miss Clinton
Sir C. Thornton Mr. Hudson
Sir H. Seymour Capt. G. G.
Lady Sole Mr. Wood
Dr. Davies Sir H. Saurin

Stock

50^{me} Veal 17^{me} Beef
19^{me} 2 Mr. of Mutton 5 Soulds
19^{me} V. Beef 18^{me} 2 Legs of Mutton
4 Soulds (Newcars Room)
24 Calves Feet

1^{me} Luncheon

Soup 2 Mr. Chickens
Mr. Mutton Jelly & Fessy
Mutton Cutlets
1 Emince Croquettes

Esquerrues

6^{me} Mr. Mutton 2 Mr. Soulds

Pr. 80 l. Isle

9 Mr. Mutton 1 Mr. Sould

Pr. Falkland

5^{me} Mr. Mutton

Pr. St. Falkland

Soud Sole 9 Mr. Lion of Mutton

5^{me} Mr. Mutton 1 Mr. Chicken

Pr. 80 l. Isle

1 Mr. Sould

Miss Parsy

1 Mr. Chicken

Mr. Sould

1 Mr. Chicken

Mr. Pouce

1 Mr. Chicken

Stableman

9 Mr. Mutton

Her Majesty

2 Chicken Broth

Duches of Gloucester

1 Chicken Broth

Sir H. Taylor

1 Mr. Mutton 1 Mr. Sould

Pr. Errol

20 Mutton

17^{me} Ribs of Beef

2 Mr. Soulds

13^{me} Pork

Comptrollers

Soup Fish
30^{me} Mr. Mutton
17^{me} A. B. Beef 6^{me} Soud Puddg
11^{me} Breast of Veal

Dressers

Soup Fish
9 Leg of Mutton
Housekeeper
Soup Fish
12^{me} A. B. Beef 1 Mr. Sould

Mastr Cooks

Soup Fish
30^{me} Mr. Mutton
15^{me} A. B. Beef Soud Puddg
11^{me} Breast of Veal

21^{me} Mr. Beef S. Pantry
8^{me} Mutton C. Room
7 Mr. Beef K. C. Halls
11^{me} do C. Porters
11^{me} do D. Men
9^{me} do Confectionary
14^{me} do Hall
17^{me} Mutton
10^{me} do Band
21^{me} A. B. Beef

Pr. Gordon

16^{me} Mutton
9^{me} Veal
2 Mr. Soulds
17^{me} Pork 2 Passages

Her Majesty's Dinner, Sunday Jan^y 8th 1837

22 Potages
 2 Hochepot de Poulets
 Crème d'orge
 Aux Choux

Poissons
 Cod-fish Soles
 Trout

Relèves
 1 Dindon Bouilli
 26 Jambon Braisé
 24^{1/2} Culettes de Bœuf
 1 Dindon Rôti

Entrées
 5^{1/2} Cotelettes d'agneau
 15^{1/2} Truandiau à l'orange
 Filets de Merlans
 Sauté de Faisan
 3 Filets de Colombine
 2 Salmis de Becafes
 2 Poulets rousés
 Emincé de Volaille

Pots
 2 Pheasants, Sarks Hare

Relèves
 Omelette Soufflé
 Bœuf au Vermicelle

Entremets
 Celeri Pissade Meats
 Sorbete Salade
 Gelées Ham Toasts
 Pommes de Terre Huites au Safran

Selée de Vin
 Selée d'orange
 Crème au chocolat
 Crème au Citron
 Pot au Vent
 Gâteau Mille Feuit
 Gâteau de Pommes
 Blanc de Feuit
 2 Daniers

Side Table
 22 Sir John of Beef, Sir Galleman
 16^{1/2} Saddle of Mutton, 1 Poularde
 30 H. of Venison, 7^{1/2} Pates de Mouton

The King The Queen
 Prince Edward Prince Augustus
 Lt. Errol Lt. Errol
 Lt. Gordon Lt. Gordon
 Lt. Synnott Lt. Clinton
 Lt. A. S. Claverie Mr. Wilson
 Lt. Del Sole Mr. Wynyard
 Lt. Seymour Mr. St. John
 Sir H. Halford Capt. Curzon
 Sir W. Houston Mr. Wood
 Capt. Paulot Dr. Davies
 Sir B. Livingston Mr. Hudson
 Sir H. Sumner
 Sir J. Watson
 Sir A. Bannard
 Sir C. Thomson
 Bishop of Worcester

Sunday January 8th 1837

1st Luncheon
 Soup 2 H^o Chickens
 14^{1/2} R. Beef Jelly & Pastry
 Mutton Cutlets
 1 Emincé et Grillé
 Croquettes Vegetables

Caquerries
 10^{1/2} R. Beef 2 R. Fowls
 1/2 1/2 Sole
 8^{1/2} R. Beef 1 R. Fowl
 2 Flounders 1 R. Fowl
 1/2 1/2 Salted
 1 1/2 Fowl
 2 1/2 Stumps Steaks Chicken Breck
 1/2 1/2 S. Taylor
 2 Tricapi de Poulets
 8^{1/2} 1/2 of Mutton
 1/2 1/2 Errol
 2 Fowls 1/2 1/2
 1/2 1/2 Gordon

Stock
 62^{1/2} Veal 1/2 Beef
 19^{1/2} 2 M^o of Mutton
 3 Fowls 1/2 1/2 2 1/2 Calves
 17^{1/2} 2 M^o of Mutton 16^{1/2} Veal
 1 Fowl for Broth

Comptrollers
 Soup Ham
 14^{1/2} R. Beef Mutton
 17^{1/2} Sir John of Beef
 14^{1/2} Filets of Veal
 1 R. Beef Fowls

Dressers
 9^{1/2} R. Beef R. Fowl
 Soup Tongue

Housekeepers
 Soup Tongue
 13 R. Beef 1 R. Chickens

Master Cooks
 Soup Ham
 23^{1/2} R. Beef Mutton
 20^{1/2} R. Beef 2 R. Fowls
 11^{1/2} Filets of Veal
 22^{1/2} R. Beef S. Pantry
 7 " C. Room
 9^{1/2} " H. Maids
 12 " C. Porters
 10^{1/2} " D. Men
 " " Confectionary
 13^{1/2} " Hall
 16^{1/2} Mutton
 1 R. Chicken Mr. Judd
 16^{1/2} R. Mutton Mr. Peacock
 16 " " Stableman
 16 " " 1/2 1/2 1/2 1/2
 1 R. Fowl Mr. Ball
 1 R. Chicken Mr. Gould
 8^{1/2} R. Beef Upholders

Their. Majesties Dinner, Tuesday Jan 10th 1837

12 Potages
 Navettes 5/4 Paysanne
 Purée de Haricots Blanc

Poissons
 Cod-fish, Soles

Relèves
 2 Poulardes aux Nouilles
 19 Cotes de Boeuf
 1 1/2 Filet de Veau
 26 Civet de Lièvre

Entrées
 26 Cotelettes de Porc
 Salmé de Gibier
 Filet de Saumon
 5 Omelette Sautée de Faisans
 1 Filet Mignon à l'orange
 2 Poulets découpez
 8 Escalopes de Mouton
 1 Blanquette de Volaille
 2 Perdrix au Choux
 2 Petits Poulets au Truffes
 2 Potirons de Volaille
 2 Potirons de Volaille

Rots
 Hares, 6 Tral, Poulardes, Sautes

Relèves
 Pommes au Lait, Jambons
 Boudin de Cabris, Canelons

Entremets
 Pudding de Celeri
 Salsify, Saute
 Omelettes, Pommes de Terre
 Macaroni, Salade

Gelée de Vin, Crème au Fraîche
 Gelée au Maroquin, Crème au Lait
 Salsou Genoise, Salsou de Pommes
 Vol au Vent, Croisants
 1 Jamons
 2 Groses Pices

Side Table
 22 Sir Loin of Beef, Poulardes
 17/2 Saddle of Mutton, H. of Veau
 17/2 Gallinaufry, 1/2 A. B. Beef
 1/2 1/2 Patis de Maitre
 The King, The Queen
 1/2 de l'Isle, Princeps Augusta
 1/2 Salsilana, Duchess of Gloucester
 1/2 A. B. Chicken, 1/2 Earl
 Sir J. Walsby, 1/2 Clinton
 Sir J. Bannister, Mrs. H. Johnston
 Sir C. Thompson, Mrs. Wilson
 Sir H. Sumner, Mrs. Wynyard
 Sir H. Seymour, 1/2 Salsilana
 Sir J. Mills, 1/2 Davies
 Capt. Pechell, Prince Edwards
 Sir J. Pechell, Mr. Wood
 Capt. Hope, Capt. Curson
 Sir J. Madd, Mr. Harrison
 Capt. L'Amantier, Capt. Townshend
 Sir R. Clway, Sir J. Reynolds
 Sir H. Abaude, Sir H. Neal
 1/2 Colville, Sir J. Higgins
 Capt. Shipsey, Sir G. Seymour
 Capt. Morgan, Sir J. Alkerwright
 Sir W. Westphall, Sir G. Seymour

The King, The Queen
 1/2 de l'Isle, Princeps Augusta
 1/2 Salsilana, Duchess of Gloucester
 1/2 A. B. Chicken, 1/2 Earl
 Sir J. Walsby, 1/2 Clinton
 Sir J. Bannister, Mrs. H. Johnston
 Sir C. Thompson, Mrs. Wilson
 Sir H. Sumner, Mrs. Wynyard
 Sir H. Seymour, 1/2 Salsilana
 Sir J. Mills, 1/2 Davies
 Capt. Pechell, Prince Edwards
 Sir J. Pechell, Mr. Wood
 Capt. Hope, Capt. Curson
 Sir J. Madd, Mr. Harrison
 Capt. L'Amantier, Capt. Townshend
 Sir R. Clway, Sir J. Reynolds
 Sir H. Abaude, Sir H. Neal
 1/2 Colville, Sir J. Higgins
 Capt. Shipsey, Sir G. Seymour
 Capt. Morgan, Sir J. Alkerwright
 Sir W. Westphall, Sir G. Seymour

Stock
 30/4 Veal 18 Beef
 20 2 1/2 Mutton 3 Fowls
 19/2 2 Legs 1/2 Sir Loin of Beef
 9/4 Veal 24 Calves Feet

Tuesday, January 10th 1837

Luncheon
 Soup 1/2 R. Beef
 2 R. Chickens, Jelly & Pasty
 2 Mutton Cutlets
 Croquettes, Eminci & Bread

Equeries
 Soup, 1/2 R. Beef, 1/2 Mutton

1/2 de l'Isle
 8 R. Beef, 1/2 Mutton
 1/2 Salsilana

1 R. Fowl
 1/2 de l'Isle
 Princeps Beef, Crapfish
 1/2 Salsilana

1 R. Chicken
 Her Majesty
 1 R. Chicken, Chicken Buds
 Stablesman & H. Pickett
 1/2 Mutton
 Sir H. Saylor

2 1/2 Rump Steaks
 1 R. Fowl, 1/2 Mutton
 1/2 de l'Isle
 2 R. Fowls
 9/2 R. of Mutton
 10/2 R. of Veal

1/2 de l'Isle
 1 R. of Mutton
 1 Mutton of Veal
 6 Beef
 2 R. Fowls
 2 Pasties

Comptrollers
 Soup, Fish
 33 Leg of Mutton
 15/4 A. B. Beef, 1/2 Suet
 Curry of Rabbits, Venison Pasty

Diners
 Soup, Fish
 8/2 Leg of Mutton, Venison Pasty

Housekeeper
 Soup, Fish
 9 R. of Mutton, Curry of Rabbits

Mr. Gould
 11/2 Rump Steaks, 1/2 Fowl

Master Cooks
 Soup, Fish
 35/4 R. of Mutton
 16/2 A. B. Beef, Suet Pudding
 Curry of Rabbits, Venison Pasty

25/4 R. of Beef, 1/2 Pasty
 1 C. Head, C. Room
 9/2 R. of Beef, H. Maids
 9/2 20, C. Porter
 10 20, P. Men
 10 20, Confectionary
 11/2 20, Hall
 12/4 Mutton

Their Majesties Dinner Friday Jan^r 12th

Potages
9 Mouton a l'orge
Crepes
Creme de Ris

Poissons
Lausnon Soles
Maiz

Relovés
2 Longi de Veau
2 Poulardes Braizes
26^r Culet de Boeuf
2 Poultes Guittes

Entrées
9 Hamet & Mouton
2 Filets de Puyson
2 Curu de Poultes
1 Sauti de Volaille
3 Salmie de Sibier
2 Filets de Canards Sauvage
Croquettes de Volaille
Sauti de Sierre

Rots
4 Partridges, Swan, Poularde

Relovés
Soufle Brioche

Entremets
Potted Veat
Ramequins
Huitres au Gratin
Celeri
Seattle
Pommes de Terre

Gelée de Vin
Gelée des Royaux
Saban a l'Allemance
Vol au Vent
Biscuits et Chantilly
Creme d'abricot
Lamiers

Side Table
26 Sir John of Beuf
16^r Saddle of Mutton
4 Gallimaufry
36 Leg of Pork

The King The Queen
Duchess of Gloucester
Princess Augusta
Lady J. Gordon
Lady J. Falkland
Lady de l'Isle J. Bird
Sir J. Watson M^r Mutton
Sir A. Barnard Capt. Curzon
Sir E. Thomson M^r Wine
Sir C. Rowley M^r Meat
Sir J. Weynott Sir B. Sayer
Sir G. Seymour Sir J. Davies
Sir H. Seymour Sir J. Higgins
M^r H. Johnstone M^r J. Wilson
J. Clinton M^r W. Wynyard
Lady A. Fitzclarence

Stock
38 Veal 16^r Beef
22 2 M^rs of Mutton 3 Fowls 11^r
14 Sir Beef

Friday January 19th 1837

"Luncheon
Soup 2 R^d Chicken
7^r R^d Mutton Jelly & Pastry
Mutton Cakes
Veal Cuddles

"Equeries
7^r R^d Mutton 1 R^d Fowl
1 R^d Chicken 1 R^d Wight
Jy de l'Isle
9^r R^d Mutton 1 R^d Fowl
Jy Falkland
9^r R^d Mutton
Jy de l'Isle
Fish 1 R^d Chicken
Jy Falkland

R^d Duck
M^r Judd
1 R^d Chicken
Jy de l'Isle's Servant
1 R^d Chicken
M^r Jemmett
1 R^d Chicken
Her Majesty
1 R^d Chicken
1 Chicken & Fowl for Broth
Sir H. Taylor
1 Fowl to Boil - 15 Jy & R^d Mutton

1 R^d Fowl
5 Sir John of Mutton 2 R^d Fowls
10^r R^d Beef 1 Wild Duck

"Jy Gordon
1 R^d

Comptrollers
Soup Fish
25 R^d Mutton
12^r A. B. Beef 6^r Sweet Pudd
12^r P^r of Lamb 2^r Sweet Stacks

Droppers
Soup Fish
5^r Sir John of Mutton 1 R^d Fowl

Housekeeper
Soup Fish
9^r Leg of Mutton Beefsteak
M^r Gould
Beefsteak Pie 1 R^d Fowl

Master Cooks
Soup Fish
26^r R^d Mutton
12^r A. B. Beef Sweet Pudd
12^r P^r of Lamb

23^r R^d Beef J. Pantry
9 Leg of Mutton C. Room
5^r R^d Beef H. Maids
" 20 C. Porters
9 20 J. Bar
10^r 20 Confectionary
11 20 Hall
9^r Mutton

Their Majesties Dinner Saturday Jan^r 15th 1837

30 Potages.
Paysanne Crème d'orge
Au Sauc

Poissons.
Soles Mail Smelts
Whiting

Relèves
9^h Gigot de Mutton
1 Chapon Diqué

Entrées
10^h Terrapin de Poulets
1 Papilottes de Veau
2 Saucis de Saison
1 Blanquette de Volaille
2^h Cervelles de Veau
3 Salmie de Gibier
2 Poulets accoups

Rots
Poularde. Sauc. Tartes

Relèves
Pangues Boudin

Entremets
Potted Meat
Salade
Macaroni
Celeri
Tortoise
Beaufort

Gelée de Vin
Gelée à l'orange
Groses-Meringues
Veal au Vent
Charlotte de Pommes
Gâteau de Poires
Tartelettes de Fruit

Side Table
25^h Sir Loim of Beef
17^h Saddle of Mutton
Gallimaufrey

The King The Queen
Princess Augusta
Duchess of Gloucester
L^{dy} de l'Isle L^{dy} Gordon
L^{dy} Fitzclarence L^{dy} Clinton
L^{dy} Falkland L^{dy} Falkland
L^{dy} J. Watson Miss W. Johnson
L^{dy} St. James Miss Wilson
L^{dy} A. Barnard Miss Wignall
L^{dy} C. Sturton M^{rs} Husson
L^{dy} H. Seymour M^{rs} Wood
L^{dy} G. Seymour M^{rs} Davis
L^{dy} C. Rowley L^{dy} J. Boyce
L^{dy} B. Taylor Capt. Paul
L^{dy} J. Bennett Capt. Curgen
Baron Gourlay

Roast
5^h Veal 15 Beef
17^h 2^h Mutton 2^h Fowls
7^h Suet 9^h Leg of Mutton
15 2^h Mutton 15^h Mutton
11^h Lean Beef 2^h C. Feet
1 Suet for Broth

Saturday January 15th 1837

12 Luncheon
Soup 2 R^{ds} Chickens
7^h R^{ds} Mutton Jelly & Pastry
Mutton Cutlets
1 Emincé de Volaille

15 Equeries
9^h R^{ds} Mutton 1 R^{ds} Suet

L^{dy} de l'Isle
9 R^{ds} Mutton 1 R^{ds} Suet
L^{dy} Falkland
5^h R^{ds} Mutton

11^h Chicken
L^{dy} de l'Isle
Fish 2^h R^{ds} R^{ds} Beef

Sir H. Taylor
9^h Sir Loim of Beef
7^h R^{ds} of Beef 1 R^{ds} Suet
8 R^{ds} Mutton

L^{dy} Enol
20^h R^{ds} of Beef 2^h R^{ds} Suet
11 Mutton
5^h Suet

L^{dy} Gordon
23^h Sir Loim of Beef
10^h Leg of Mutton
9^h R^{ds} of Mutton 2 R^{ds} Suet
3^h Suet

The Majesty
1 R^{ds} Chicken

Comptrollers
Soup Suet
17^h R^{ds} Mutton
15 R^{ds} Pork 1 C. Head
22 Bouilli Beef

Droppers
Soup Suet
R^{ds} Mutton R^{ds} Suet

Housekeeper
Soup Suet
9^h R^{ds} Mutton 15 Bouilli Beef
16^h Suet
Mutton Cutlets 1 R^{ds} Suet

Master Cooks
Soup Suet
22^h R^{ds} Pork
15 R^{ds} Mutton 1 C. Head
21^h Bouilli Beef

21^h R^{ds} Pork L^{dy} Pantry
5^h C. Room
5^h C. Backs
9 C. Porters
9^h P. Men
10 Confectionary
10^h Hall
11 Mutton

Their Majesties Dinner, Sunday Jan^r 15th 1837

Potages
3 Quenx de Bœuf
2 Ris et Poulets
Purée de Harons

Poissons
Sollisquets Epertans
Maich

Relèves
2^{de} London Koli
16 Jambon Braizé

Entrées
8^{de} Cotelettes de Mutton
Filets de Poisson
Blanquette de Saisan
3^{de} 3 Sardes
1 Ris de Veau Piqué
1 Petits Patis de Volaille
Salmade Gibier
2 Poulets de Coupé
1 Eminci de Volaille

Rots
Sucre
Bœcafes

Relèves
Pommes au Ries
Boudin a la Parisienne

Entremets
Pêché de Veat
Ham Toast
Croustilles
Gelée
Asperges
Pommes de Terre

Gelée de Vin
Crème au Traise
Biscuit et Maccarone
Coquilles
Gâteau Polonoise
2 Pancus

Side Table
26^{de} Sir John of Beef
20^{de} Saddle of Mutton, Poulets
5 Gallimaufry, London Bouilli

The King The Queen
Princes Augusta
Duchess of Gloucester
S^{de} de l'Isle St. Clinton
S^{de} Falkland S^{de} Falkland
S^{de} A. Fitzclarence S^{de} Gordon
Baron Dersceff, Mrs. Ho. J. Gordon
Sir H. Turner, Mrs. Wilson
Sir A. Barnard, Mrs. H. Myer
Sir C. Thornton, Mrs. H. Gordon
Sir J. Wilson, D^{re} Larus
Sir H. Seymour, M^{re} Wood
Sir G. Seymour, Capt. Pauls
Sir C. Rowley, Capt. Curzon
Sir J. Higgins, Prince Edward

Stock
58 Veal 10^{de} Beef
5^{de} 2 W^{de} of Mutton 10^{de} Beef
2 Chickens for Broth 6^{de} Pork
15^{de} 7^{de} Beef 6^{de} Mutton (Crown)
49^{de} 2 Legs & 2 W^{de} of Mutton

Sunday Jan^r 15th 1837

Luncheon
Soup 2 R^{de} Chickens
18 R^{de} Beef Jelly & Pastry
Mutton Cutlets
2 Fricasie de Poulets

Esquerries
9 R^{de} Beef R^{de} Fowl
S^{de} de l'Isle
11^{de} R^{de} Beef R^{de} Fowl
S^{de} Falkland
R^{de} Fowl

7^{de} Sain of Mutton R^{de} Chicken
S^{de} de l'Isle

Cod fish B^{de} Chicken
Here Majesty
9^{de} R^{de} Beef
Sir A. Barnard
R^{de} Fowl
M^{re} Wood
B^{de} Fowl
S^{de} de l'Isle

11^{de} Mutton Soup R^{de} Partridge
M^{re} Hutton
Mutton Broth
Sir H. Taylor
2 Fricasie de Poulets 2 Sausage
1 Pheasant 11^{de} Pork 1 R^{de} Fowl
S^{de} Errol
2 R^{de} Fowl 15^{de} Pork 2 Partridges
S^{de} Gordon
1^{de} Pork

Comptrollers
Soup Ham
23^{de} R^{de} B^{de} Mutton
22^{de} R^{de} Beef 4 R^{de} Fowls
11^{de} Fillet of Veal

Dressers
Soup Tongue
10^{de} R^{de} Beef 1 R^{de} Fowl

Housekeeper
Soup Tongue
9^{de} R^{de} Beef 1 R^{de} Fowl
M^{re} Fowls
Porte Chops R^{de} Fowl

Master Cooks
Soup Ham
23 R^{de} B^{de} Mutton
26^{de} R^{de} Beef 2 R^{de} Fowls
9^{de} Fillet of Veal

22^{de} R^{de} Beef J. Pantry
9^{de} do C. Room
11 do H. Maids
9^{de} do C. Purser
8 do P. Men
8^{de} do Confectionary
16 do Hall
15^{de} Mutton
8 R^{de} Beef Upholsterer
R^{de} Chicken M^{re} Jubb.

Her. Majesties Dinner. Monday Jan 16th

28 Potages.
Brunoise
1^{1/2} Jarret de Veau
Faubonne

Poissons.
Salmon
1^{1/2} Trout
Selles

Releris.
2^{3/4} Cote de Boeuf
1^{1/2} Tete de Veau
Poulardes Braizés
Pate de Poulets

Entrées
3^{1/4} Cotelettes d'agneau Dani
1^{1/2} Filets de Poisson
3^{1/2} Salmé de Becasse
1^{1/2} Filets de Venison Diqués
5 Escallopes of Boeuf
1^{1/2} Blanquette de Colaille
4^{1/2} Croquettes de Ris de Veau
1^{1/2} Filets de Lapreau

Rots.
1^{1/2} Pheasant
2^{1/2} Woodcocks
Hare
Snipes

Releris
Bouillon
Omelette

Entremets.
Potted Meat
Hutches juts
Macaroni
Celeri
Seakale
Salsify

Gelée de Veau
Gelée de Veau
Vol au Vent
Croisants.
Gâteau Genevoise
Plombier
Tartelettes de Fruit
Gâteau de Pommes.

Side Table.
2^{1/2} Sir John of Beef
1^{1/2} Saddle of Mutton
2^{1/2} Gallimaufry
1^{1/2} Leg of Pork
Pullet.

The King The Queen
Princess Augusta
Duchess of Gloucester
Princess Edward
1^{1/2} Sir J. Clavence
1^{1/2} Sir J. Falkland
1^{1/2} Sir J. de l'Isle
1^{1/2} Sir J. Sattown
1^{1/2} Sir H. Seymour
1^{1/2} Sir A. Barnard
1^{1/2} Sir J. Watson
1^{1/2} Sir C. Thornton
1^{1/2} Sir G. Seymour
1^{1/2} Sir S. Huggins
1^{1/2} Sir H. Wheatley
1^{1/2} Baron Gwendolp
1^{1/2} Miss H. Johnstone
1^{1/2} Miss Wynyard
1^{1/2} Miss Wilson

Monday January 16th 1831

1st Luncheon
Soup
1^{1/2} R. Chicken
1^{1/2} R. Mutton
1^{1/2} Jelly & Pastry
1^{1/2} Mutton Cutlets
1^{1/2} Emence Bread

2nd Equeries.
9^{1/2} R. Mutton
1^{1/2} R. Fowl
1^{1/2} Sir de l'Isle
5^{1/2} R. Mutton
1^{1/2} R. Fowl
5^{1/2} B. Mutton
1^{1/2} Her Majesty
1^{1/2} B. Chicken
1^{1/2} Sir Falkland

1^{1/2} Chicken Broth
1^{1/2} Sir J. de l'Isle
1^{1/2} Mutton Broth
1^{1/2} R. Mutton
1^{1/2} Sir A. Barnard
1^{1/2} Mutton Broth
1^{1/2} Smelts
1^{1/2} Sir H. Seymour
1^{1/2} Chicken Broth
1^{1/2} M. Hudson
1^{1/2} R. Chicken
1^{1/2} Whiting
1^{1/2} B. Chicken
1^{1/2} M. Semmelt
1^{1/2} B. Fowl
1^{1/2} M. Wood
1^{1/2} Sir H. Sayer
1^{1/2} Beef
1^{1/2} Mutton

1^{1/2} Sir Errol
1^{1/2} Mutton
2^{1/2} Fowls
8^{1/2} M. of Mutton
6^{1/2} Leg of Veal
15^{1/2} Pork
1^{1/2} Sir Gordon
1^{1/2} Beef
2^{1/2} Fowls
2^{1/2} Veal
2^{1/2} Rabbits
3^{1/2} Pork
1^{1/2} Sausages

Comptrollers.
Soup
1^{1/2} Meat Purty
22^{1/2} R. & B. Mutton
1^{1/2} Leg of Veal
1^{1/2} Bacon
8^{1/2} Balled Shoulder of Mutton

Dressers
Soup
1^{1/2} R. Mutton
1^{1/2} R. Fowl

Housekeeper
Soup
1^{1/2} R. Mutton
1^{1/2} Hash
1^{1/2} Meat Purty

M^{rs} Gould.
1^{1/2} Meat Purty
1^{1/2} R. Fowl

Master Cooks
Soup
1^{1/2} Meat Purty
25^{1/2} R. & B. Mutton
15^{1/2} Leg of Veal
1^{1/2} Bacon
8^{1/2} Balled Shoulder of Mutton

1^{1/2} Mutton
1^{1/2} J. Panty.
1^{1/2} C. Room
1^{1/2} H. Maids
1^{1/2} C. Porters
1^{1/2} J. Men
1^{1/2} Confectionary
1^{1/2} Hall
1^{1/2} Mutton Broth
1^{1/2} Invalids

Stock.
53^{1/2} Veal
16^{1/2} Beef
19^{1/2} 2^{1/2} M. of Mutton
3^{1/2} Fowls
2^{1/2} Fowls
1^{1/2} Chicken
1^{1/2} Her Majesty's
10^{1/2} - 8^{1/2} Extra Beef
24^{1/2} Calves Fat
25^{1/2} 3^{1/2} M. of Mutton
7^{1/2} Suet
19^{1/2} Veal
33^{1/2} Pump of Beef

Their Majesties Dinner, Tuesday, Jan^y 17th

³² Potages
Tete de Veau
Mouton d'orge
Ris et Poulets.

Poissons.
Cod fish Soles
Smelts. Trout.

Relèves
Culettes de Bœuf
Poulardes Braizés
Faisans Braizés
Soye de Veau.

Entrées
Cotelettes de Mouton.
Filets de Poisson
Sauté de Volaille
Fricandeau à l'ozelle
Frittan de Poulets.
Salmi de Sibie
Sauté de Faisans
Croquettes de tes de Veau

Rots.
Pheasants Hares

Relèves.
Bûgnets de Pommes
Soufflé à la Vanille

Entremets.
Potted Meats Celery
Homards au Gratin Asperges
Choux au pomar Sprouts
Salade de Saumon Scabbale

Delice de Vin Crème Mulligatawny
au Canelle. Charhouse de Poisson
Veau au Vent.
Cakau Chantilly
Cakau de Poires
Canclous au Confiture
2 Paniers

Side Table.
25^{rs} Sir John of Beef
17^{rs} Saddle of Mutton
5 Gallenaupey 1st Pullet
10. H. of Venison. 25^{rs} Round of Beef

The King The Queen
Princeps Augusta
Duchess of Gloucester
Prince Edward.
Sir A. Fitz Clarence
Sir J. de l'Isle.
Sir J. Falkland
Sir J. Euol
Sir Falktown.
Sir H. Seymour Sir Clinton
Sir J. Watson
Sir A. Barnard
Sir C. Thornton
Sir S. Higgins
Sir H. Wheatby.
Sir H. Turner
Sir J. Keenett.
Sir J. Seymour.
M^{rs} H. Johnstone
M^{rs} Wilson
M^{rs} Wynyard
Capt Curzon Capt Parker
M^{rs} Wood M^{rs} Davies
M^{rs} Hudson Col. Wynnes.

Tuesday Jan^y 17th 1837

Supper
R^{ts} Beef
R^{ts} Chickens Jelly Pasty
Mutton Cutlets
2 Fricasie de Poulets.

Equerres.
9^{rs} 1st Beef 1st Fowl.
Jy de l'Isle
9^{rs} R^{ts} Beef 1st Fowl.
Jy Falkland

R^{ts} Fowl
Jy Falkland
1st Fowl Mutton Broth
1st Fowl Mutton Broth
Jy Falkland.

Broth, Fish, R^{ts} Chicken
Jy de l'Isle
1 Mutton Broth 1st Fowl.
Sir A. Barnard
Smelts Mutton Broth
M^{rs} Hudson

Fried Whiting 1st R^{ts} Chicken
M^{rs} Wood
Fried Whiting Irish Beer
M^{rs} Davies
Fried Whiting 1st R^{ts} Chicken
Her Majesty

1 R^{ts} Chicken
Sir H. Taylor
2^{rs} Stamp Stairs 6 L^{rs} of Mutton
5^{rs} M^{rs} of Mutton
Jy Gordon
7^{rs} R^{ts} of Mutton 2 R^{ts} Fowls

Jy Euol
2 R^{ts} Fowls 4^{rs} Round of Beef
Jy Gordon

Comptrollers
Soup Lion
26^{rs} 1st R^{ts} Mutton 4 Hares
13^{rs} A. B. Beef Suet Pudds
13^{rs} Fillet of Veal Bacon.

Desserts
Soup Fish
1st R^{ts} Mutton 1 Hare.
House Keeper
Soup Fish
1st R^{ts} Mutton 1 Hare.
M^{rs} Gould.

R^{ts} Fowl 1 Hare
M^{rs} Cooks
Soup Fish
2^{rs} R^{ts} Mutton 2 Hares
10 A. B. Beef Suet Pudd
12 Fillet of Veal Bacon.

R^{ts}.
22^{rs} 1st R^{ts} Beef 1 Banky
1 Calves Head C. Room
8^{rs} 1st R^{ts} Beef 1st Hare
10 2^{rs} C. Porters
10 2^{rs} S. Men.
10 2^{rs} Confectionary
50 2^{rs} Hall

66^{rs} 2 Mutton.
Mutton & Broth 11 Invalids

Stock.
55^{rs} Veal 8^{rs} 15 - 1st R^{ts} Beef
18 2 M^{rs} of Mutton 3 Fowls R^{ts}
1 Fowl 2 Chickens 2^{rs} Veal (Kiddney & Spleen)
17 - 1st R^{ts} of Mutton
24^{rs} Veal - 1 Pheasant 1 Hare 1 Poulard.
1st R^{ts} of Beef

Their Majesties Dinner, Tuesday Jan^y 18th

28 Potages.
2 Mulligetawny.
Cressey.

Poysons.
Soles. Mait
Smelts. Whiting

Relaves.
2 Poulardes Braizes
8^{1/2} Legot de Mouton.

Entrées
16 Cotelettes de Porc
Filets de Poisson
Blanquette de Volaille
2 - 2^{1/2} Ris de Veau Piqués.
Filets de Venison
Giblette de Lapereau
2 Sauté de Pievre
2 Poulets decoupez

Rots.
26 Parrots, Pheasants, Hens

Relaves
Pommes a la Portugaise
Boudin au Vermicelle

Entremets
Potted Meat
Salade
Macaroni
Celery
Sprouts
Trattale

Gelée d'orange
Gelée de Ven
Gâteau de Pommes
Grosje & Kewynue
Vel au Vent.
Soupe a l'allemanien.
2 Paniers

Side Table.
2^{1/2} Sir John of Beef
20^{1/4} Saddle of Mutton
5^{1/2} Gallimaufry. 13th Pullit.
13th Leg of Pork.

The King The Queen.
Prince Augusta
Duchess of Gloucester
Prince Edward
Sir J. Fitzclarence
Sir de l'Isle.
Sir J. P. Falkland
Sir H. Seymour & Sir Charles
Sir F. Nassau
Sir A. Barnard
Sir C. Thomson
Sir H. Whately
Sir S. Higgins
Sir J. Reynolds
Sir G. Seymour
Miss H. Johnstone
Miss Wilson
Miss Stungard.
Capt. Curzon
Capt. Pavlet
Mr Wood
Mr Davies
Mr Hudson
Col. Wympe

Wednesday, January 18th 1837

12 Luncheon
4^{1/4} R. Mutton 2 R. Chickens
Soup Jelly & Pastry
Mutton Cutlets
1 Eminced Broil
Beef Cutlets

13 Equeries
10 R. Mutton 1 R. Fowl.
9^{1/2} Sir de l'Isle.
9^{1/2} R. Mutton 1 R. Fowl.
8^{1/2} Sir Falkland.
8^{1/2} R. Mutton
Sir de l'Isle.

1 Broiled Chicken & Mutton Broth
Her Majesty.
13th Chicken.
Sir Falkland.
1 Sole & R. Mutton R. Chicken.
Mr Wood
Whiting & Irish Stew
Sir H. Taylor.

10^{1/2} Chine of Mutton
16^{1/2} Beef Cutlets. 13th Panier de Veau
1 Pheasant, 16^{1/2} Leg of Mutton
1 Pork
9^{1/2} Sir Errol
4^{1/2} R. of Mutton 14 Calves Feet
2 Chickens 2 R. Fowls
2 Pasties

Sir Gordon
17 Loin & R. of Mutton
8 Leg do
4 Calves Feet. Sausages.

Comptrollers.
Soup 2^{1/2} Sausages
27 R. & R. Mutton
21^{1/2} R. & R. Pork.
28^{1/2} Irish Stew.

Dressers.
Soup Wash
9 R. Mutton Sausages
Housekeeper
Soup Sausages
8 R. Mutton Irish Stew
Mr Gould.
Irish Stew 1 R. Fowl.

Master Cooks.
Soup
24 R. & R. Mutton
20^{1/2} R. & R. Pork
Irish Stew

22^{1/2} R. & R. Pork S. Pantry
7 C. Room.
9^{1/2} C. Maids
9 C. Porters
9^{1/2} P. Men
8^{1/2} Confectionary
18 Hall.
15^{1/2} Mutton
13^{1/2} Wash Invalids

Stock
5^{1/2} Veal 14 Fowls W.
8^{1/2} - 12^{1/2} - 17 Beef 1 Fowl for Bed
16^{1/2} 2 R. of Mutton & Chickens
17^{1/2} 2 Legs do 24 Calves Feet
6^{1/2} Mutton (Meaver)
6^{1/2} (Howlet)
15 R. Beef

Their Majesties Dinner Thursday Jan^y 19th

³² Potages.
Hochepot de Poulets.
Crème d'orge & Mouton d'orge

Poissons.
Turbot, Soles, Maquereau

Relèves.
Côte de Boeuf
Boudin Rôti

Entrées.
7 Hautcot de Mouton
Filets de Poisson
Blanchette de Fausan
12 Filets de Volaille
3 Salme de Sibie
2 Bouillons de Veau
Bouillons de Volaille
Tendrons de Veau

Pots.
Hares, Poularde

Relèves.
Pommes à la Rome
Boudin de Pain

Entremets.
Potted Meat
Salade
Ham Toasts
Celery
Scallop
Pommes de Terre

Gelée de Vin
Crème à la Vanille
Pot au Lent.
Gâteau à la Parisienne
Charlotte de Pommes
Crispents
Ciguilles de Fromage
Gâteau Perley

Side Table.
27 Sir John of Beuf
22¹/₂ Raddle of Mutton
Gallimaufrey, Poularde

The King, The Queen
Princess Augusta
Duchess of Gloucester
Prince Edward
Duke of Argyle
Col. Wilson
Sir J. Sinclair
Sir A. St. Vallery, mple.
Sir J. Saltland
Sir de l'Isle
Sir A. Fitzclarence
Sir H. Seymour & Sir G. Clinton
Bishop of Chester
Sir J. Watson, Capt. Crayon
Sir A. Bannard, Capt. Paulet
Sir C. Thornton, Col. Mumps
Sir H. Turner, Mr. Hudson
Sir J. Higgins, Mr. Davies
Sir J. Seymour, Mr. Wood
Sir J. Reynell, Sir H. Wrenley
Miss H. Johnston
Miss Wilson
Miss Wynyard

Thursday January 19th 1837

² Luncheon.
Soup 2 Mr. Chockers
12¹/₂ R. Beef Jelly & Pasty
Mutton Cutlets
Stewed Shakes

¹³ Equerries.
9 R. Beef 1 R. Fowl
1 R. Fowl Fish
1 R. Fowl
1 R. Fowl
1 R. Fowl
1 R. Fowl
1 R. Fowl

Miss Maude
1 R. Fowl
Her Majesty
17¹/₂ Mutton Soup, Stewed Beef
Sir H. Seymour
1 R. Fowl with Rice
Duchess of Gloucester
2 Chicken Broth
Sir G. Seymour
Oysters 8¹/₂ Mutton Chop
Sir H. Taylor
1 R. Fowl 12¹/₂ R. Beef

Sy. Errol
2 R. Fowl 2 Partridges
17¹/₂ R. Beef 6¹/₂ R. of Mutton

Sy. F. Gordon
2 R. Fowls 6¹/₂ R. of Mutton

Comptrollers.
Soup Hash
24 R. Beef Mutton, Fruit & Pudding
20 R. Beef 12 Stewed Veal

Dressers.
Soup 1 R. Fowl
9¹/₂ R. Beef Yorkshire Pudding

Housekeeper.
Soup Hash
10¹/₂ R. Mutton 1 R. Fowl
Mrs. Gould
Stewed Veal 1 R. Fowl

Master Cooks.
Soup Hash
3¹/₂ R. Beef Mutton
22¹/₂ R. Beef
12 Stewed Beef

26 R. Beef 1 Pasty
8¹/₂ C. Room
8¹/₂ H. Maids
10 C. Porters
8¹/₂ P. Men
10 Confectionary
7¹/₂ Hall

7¹/₂ Mutton & Broth 14 Invalids

Stock.
28¹/₂ 52 Veal 16¹/₂ - 8¹/₂ = 24 Beef
18¹/₂ 2 R. of Mutton 3 Fruits
18 2 1 Fowl, 1 Chicken, 2 Pudding
10¹/₂ Veal

Their Majesties Dinner Jan^y 20th 1837 Friday

36 Potages.		Gelée au Maraschine	
2	Hochepot de Poulets.	Gelée de Vin	
	Crème de Ris	Succoise de Pommes	
Poissons.		Gâteau Mille-feuille	
	Salmon Soles	Biscuit	
	Maître Smelts	Gâteau de Cerises.	
Relèves.		Tourte d'abricots	
	Culotte de Boeuf	Pheubans.	
26	Poulets Sullis	Side Table.	
1	Dindon Rôté	25%	Six Loins of Beef
2	Faisan aux Truffes	10	Saddle of Mutton
		4%	Salmon & Pullet
Entrées			A. B. Beef
26	Cotelettes de Porc.	The King The Queen	
	Filets de Porc	Princeps Augusta	
	Sauce de Lièvre	Duchess of Gloucester	
2	Poulets occupés	Duchess of Argyll	
4, 4, 4	Cerveilles de Veau	Prince Edward.	
	Pieds saignés	S ^r A. Fitz Clarence	
2 - 4	Supper à la Chevalier	S ^r de l'Isle " S ^r Clinton	
4%	Escallopes de Mutton	S ^r J. Gordon " Miss H. Gordon	
Rots.		Col. Diggins " Miss Wilson	
	Poularde Partridges	S ^r W. Cotton " Miss Hynde	
Relèves.		2 Ladies Corivalis	
	Soufle Boudin	S ^r W. A. S ^r Pingle	
Entremets		M ^r S ^r S. & Miss Bayley	
	Potted Meat	S ^r J. Watson " Capt. Gwynne	
	Salade	S ^r A. Barnard " Capt. P. Smith	
	Macaroni	S ^r A. Thomson " M ^r G. G. G.	
	Gelée	S ^r H. Turner " M ^r Wood	
	Scallots	S ^r S. Higgins " M ^r Davies	
	Sprouts	S ^r H. Seymour	
		S ^r J. Reynolds	

Friday January 20th 1837

12 Luncheon.		Comphollers	
	Soup 2 R ^s Chickens	Soup Fish	
7%	R ^s Mutton Jelly & Pasty.	22%	R ^s & B ^s Mutton
	Mutton Cutlets	13%	A. B. Beef. 6 ^s Suet Puddg
5% & 4%	Croquettes. 1 Emince	23%	Stewed Pheasant.
13 Equeries		Dressers	
9%	R ^s Mutton 1 R ^s Fowl	Soup Fish	
	S ^r de l'Isle	9%	R ^s Mutton Stewed Steaks
9%	R ^s Mutton 1 R ^s Fowl	Housekeeper	
	S ^r Falkland.	Soup Fish	
8%	R ^s Mutton.	10%	R ^s Mutton Stewed Steaks
	Roasted Chicken. B ^s Mutton	M ^r S ^r Souls	
	Prince Edward.	Stewed Steaks & Fowl	
1	R ^s Chicken	Master Cooks	
	Her Majesty	Soup Fish	
	Mutton & Broth. B ^s Chicken	24%	R ^s & B ^s Mutton
	M ^r Wood.	15%	A. B. Beef Suet Puddg.
	Irish Stew Whiting	8%	Shoulder of Mutton
	S ^r de l'Isle	24	B ^s Beef S. Pantry
	God fish 1 st Steaks	9	W. Mutton C. Room
	Duchess of Gloucester	10	B ^s Beef H. Maids
	Chicken Broth.	9%	" C. Porters
	S ^r H. Taylor.	10%	" P. Men
8%	S ^r of Mutton	8%	" Confectionary
7%	M ^r 20	7%	" Hall
S ^r Errol		76%	Mutton
20%	Ribs of Beef 2 Chickens	7 Invalids	
16%	W ^r & Loins of Mutton 2 Partridges	3 Chickens 3 "	
S ^r Gordon.		Stock	
16%	S ^r and W ^r of Mutton.	6%	1 st Beef
2	Fowls R ^s	21	2 W ^r of Mutton 3 Fowls
2	R ^s and	17%	2 " 13 R ^s Beef
		8%	S ^r " 2 Fowls
		24	Calves Feet.

Their Majesties Dinner Jan^y 22nd Sunday

23 Potages.
 2 Hochepot de Dinde de Bœuf
 Ris et Poulets.
 Poissons.
 Solles, Epalans, Maist
 Relevés
 Dindon Roti
 Jambon Braizé
 Entrées
 26 Cochettes de Porc
 3 Sauce de Volaille
 Filets de Poisson
 1 Filets de Volaille à l'orlé
 Capulettes de Lis
 Purée de Gibier
 Tendrons de Veau
 30^{es} Moutardes au Gratin
 Rots.
 2 Pheasants Ham
 Relevés.
 Bouilli Soufflé
 Entremets
 Salade
 Canapés d'anchoïve
 Macaroni
 Cardons
 Celeri
 Asperges.

Sole à l'orange
 Crème au Citron
 Turban de Lis
 Gâteau Genevoise
 Vol au Vent
 Biscuit
 Gâteau de Cuisse
 Tartellettes.
 Side Table
 24^{es} Sir Scin of Beep
 17^{es} Saddle of Mutton
 14^{es} Galimaufrey
 Poularde Dindon Bouilli
 The King The Queen
 Princeps Augusta
 Dukes of Gloucester
 Prince Edward
 La de l'Isle
 La de l'Isle Falkland
 Sir H. Seymour Sir Clinton
 Sir J. Mason
 Sir A. Bannard
 Sir C. Thomson
 Sir H. Sumner
 Sir J. Russell
 Col. Duffin
 Col. Rowen
 Miss La Johnston
 Miss Wilson
 Miss Munro
 Mr. Hudson
 Capt. Curzon
 Mr. Wood
 Mr. Davies

Sunday Jan^y 22nd

12 Luncheon
 Soupe R^e Chicken
 12^{es} R^e Beef Jelly & Pastry
 Mutton Cuslets
 Veal Cuslets
 Croquettes
 Equeries
 8 R^e Beef R^e Fowl
 S^y de l'Isle
 9 R^e Beef R^e Fowl
 S^y Falkland
 1 R^e Fowl
 13^{es} Mutton V^e Chicken
 Dukes of Gloucester
 1 13^{es} Chicken
 1 R^e Fowl M. G. S. Long
 1 R^e Chicken Judd
 1 13^{es} Chicken Beale
 1 R^e Chicken S^y de l'Isle
 1 R^e Chicken M^r Witham
 Sir H. Seymour
 13^{es} Sole R^e Chicken
 Sir H. Taylor
 S^y Enol
 2 Partridges
 S^y Gordon
 2 R^e Fowl
 Mr. Gould
 R^e Fowl

Comptrollers.
 Soupe Ham
 23^{es} R^e & 13^{es} Mutton
 19^{es} R^e Beef 11^{es} & 13^{es} Fowl
 12 Pain of Veal
 Dressers.
 Soupe Tongue
 8^{es} R^e Beef R^e Fowl
 Housekeeper
 Soupe Tongue
 11^{es} R^e Beef V^e Fowl
 Master Cooks.
 Soupe Ham
 23^{es} R^e & 13^{es} Mutton
 21^{es} R^e Beef 11^{es} & 13^{es} Fowl
 15^{es} Pain of Veal
 23 R^e Beef D. Panty
 7^{es} C. Room
 9^{es} H. Waids
 10 C. Porter
 10^{es} D. Ben
 8^{es} Confectionary
 7^{es} Upholsters
 7^{es} Hall
 76^{es} Mutton
 D. Bush & Invalids
 Stock
 20^{es} - 23^{es} Veal 3 Fowl V^e
 8 - 20^{es} Beef 1 Fowl Cuts
 20^{es} M^r of Mutton 1 Chicken
 27 3 Beef Humphreys
 24 Calves Feet

Their Majesties Dinner Tuesday Jan^y 24th 1837

25 Potages.
Hochepot de Pansan
Crème de Ris.

Poissons.
Cabiland Epertans
Sollis Strait.

Relèves
2 Poulardes Braizes
25 Crotte de Veau

Entrées
Cotelettes de Mouton.
2 Curry de Poulets
3 Salmé de Sebice
2 Poulets decoupés
Filets de Poissons
Tendrons de Veau.
3 - 3 Lard^r Ris de Veau Piqués
8/4 Escalopes de Mouton

Hot.
2 Canaris Sauvages
Hare 2 Pansans

Relèves
Gruhaux Soufle

Entremets
Potted Meat
Hushes Frits
Omelettes
Celeri
Seakale
Sweet Potatoes

Gelie de Vin
Crème au Café
Vol au Vent
Hanc de Fruit
Gâteau de Pommes
Gâteau a la Pausonne
Tourte
Eventailles

Side Table
25/4 Sir Sam of Beep
15/4 Saddle of Mutton
14/4 Salamaupey 13th Pullet
16/4 A. B. Beef

The King - The Queen
Princes Augusta
Duchess of Gloucester
Prince Edward
Lady of Sol.
Lady of Falkland
Sir H. Seymour
By Falkland
Sir J. Egging
Sir C. Thornton
Sir H. Turner
Miss H. Johnstone
Miss Wilson.
Miss Wynward.
Mr Wood
Mr Davies
Mr Hudson.

Tuesday January 24th 1837

" Luncheon.
Soup R^d Chickens.
11/4 R^d Beef Jelly & Parsley
Mutton Cutlets
Veal Cutlets.
2 Lucapic

Equerries
Soup V. Fowl. 13th Beef
Sp. real Fish
10 R^d Beef R^d Fowl
Cod fish 5 13th Mutton
Sp. Saltland
R^d Fowl
13th Sole 13th Mutton

Sp. Clinton.
R^d Chicken.
Duchess of Gloucester
R^d Chicken
Sir H. Taylor.
5 W^h of Mutton.
9th Sp.

Sp. Errol.
9 W^h of Mutton
4 R^d Fowls
Sp. Gordon.
13th Shoulder & Leg of Mutton
2 R^d Fowls

Comptrollers.
Soup Fish
24/4 R^d 13th Mutton.
16/4 13th Beef 1/4 Suet Pudd.
11/4 Curry of Veal.

Dressers.
Soup Fish
8/4 13th Mutton R^d Fowl.

Housekeeper.
Soup Fish
11 R^d Mutton R^d Fowl.
Mr Gould.
11 Fowl Fish Curry.

Master Cooks.
Soup Fish
26/4 R^d 13th Mutton
17 13th Beef " Curry

23/4 13th Beef 1/4 Parsley
1 1/4 Head 1/4 Room
8/4 13th Beef 1/4 Macks
" " 1/4 Porters
10/4 " 1/4 Men
10/4 " Confectionery
7/4 " Hall

18/4 Mutton Invalids

Stock.
21/4 Veal 3 Fowls
8/4 16/4 Beef 1 Fowl
16/4 - 10 - 2 W^h of Mutton 1 Chicken
11/4 R^d Beef 2 1/4 Fat
10 Sp. of Mutton

Their Majesties Dinner, Wednesday, January 25th 1837

21 Potages
 Hachepot de Serrons
 Cuisse d'orge

Poissons.
 Solles Epurlans

Relèves.

12 1/2 Sigot d'agneau
 2 Poulardes Braizes

Entrées

8 1/2 Cotelettes de Mutton
 Filets de Poisson
 Pieds d'agneau
 3 1/2 Pâté à la Reine
 8 1/2 Escallopes de Veau
 5 1/2 Pâtés de Boeuf

Rots.

Poularde Pigeons

Relèves.

Boudin à l'Allemande
 Beignets de Pommes.

Entremets.

Potage de Boeuf
 Salade
 Macaroni
 Gelée
 Scabbale
 Sprouts

Belie Mosaïque
 Belie de Noyau
 Charlotte Russe
 Vol au Vent
 Choux Gullies
 Gâteau Pâtis

Side Table

22 1/2 Sir John of Beaf
 18 1/2 Saddle of Mutton
 12 1/2 Gallimaufry
 Leg of Pork

The King

The Queen
 Prince Augusta
 Duchesse of Gloucester
 Prince Edward
 Sir J. G. Falkland
 Sir de West
 Sir H. Seymour
 Lady Clinton
 Sir H. Sumner
 Sir C. Thomson
 Sir S. Higgins
 Capt. Paulet
 Mrs. H. Stanstone
 Mrs. Wilson
 Mrs. Wynyard
 Mr. Davies
 Mr. Wood
 Mr. Lonsdale

Wednesday, Jan^y 25th 1837

» Luncheon.

Soup 2 R. Chockens
 7 1/2 R. Mutton
 Mutton Cutlets
 Veal Cutlets
 1 Emince & Bread

» Equeries

9 1/2 R. Mutton R. Fowl

Sy del Isle

9 1/2 R. Mutton R. Fowl

Sy Falkland

9 1/2 V. Pork

Mutton Chops

Sy del Isle

9 1/2 Mutton Soup

Duchess of Gloucester

B. Whiting

17 1/2 2 1/2 Mutton. Invalids

Sir H. Taylor

8 1/2 R. of Mutton

7 Sy

Sy Earl

3 1/2 Rits of Beef

7 Sir John of Mutton

2 R. Fowl 2 R. Partridges

Sy Gordon

1 1/2 Beef

1 1/2 Leg & R. of Mutton

2 R. Fowl

Comptrollers.

Soup Soupe
 22 1/2 R. & 1/2 Mutton
 21 R. & 1/2 Pork
 5 1/2 Beefsteak Pie

Dressers.

Soup Soupe
 9 R. Mutton Hash

Housekeeper.

Soup Soupe
 10 R. Mutton Hash
 M^{rs} Gould
 R. Fowl Beefsteak Pie

Master Cooks.

Soup Soupe
 23 1/2 Leg & Chine of Mutton
 20 1/2 Leg & Sirloin of Pork
 5 Beefsteak Pie

21 1/2 R. & 1/2 Pork S. Pantey

8 1/2 C. Room

10 1/2 H. Maids

8 1/2 C. Porters

9 P. Men

9 1/2 Confectioners

10 1/2 H. all

10 1/2 R. Mutton

Stocks

80 1/2 Veal 3 Fowl R.

10 1/2 10 1/2 15 Beef 1 Fowl Cut

16 1/2 2 R. of Mutton 1 Chicken

9 1/2 Leg of Mutton 1/2 Suet

11 1/2 R. Beef

6 - 6 Mutton - Howled & Weaver

Her. Majesties Dinner Thursday Jan 26th

9^h 27 Potages
Mouton à l'orge
7 Jarret de Veau

Poissons
Salmon Soles
Smelts Whiting

Relèves
32 Culettes de Bouff
1 Rondon Ron.
16 Jambon Brauzé
1 Rondon Bouille

Entrées
7^h 6 Cotelettes de Veau
7 Siles de Poisson
2 Siles de Volaille
2 Saute de Lèvre
Tendrons de Veau
1 Saute Trucandean à l'ozelle
Croquettes de Volaille
2 Poulets occupés

Rots
24 Sarkes Pheasants

Relèves
Soufle Bruche

Entremets
Potage de Veau, Gelée
Cancrel au Gratin Asperges
Ham Toasts, Sea Kale

Selie d'orange
Crème à la Vanille
Biscuit et Macedoine
Pet au Vent
Gâteau en Feuilletage
Charlotte de Pommes
Tartelettes à la Windsor
Rhubans

Side Table
2^h 2^h Sir Loin of Beef
16^h Saddle of Mutton
5^h 5^h Salinaupry 13^h Pullets

The King The Queen
Princess Augusta
Duchess of Gloucester
Prince Edward
G^d & S^d of Saltland
Pa de l'Isle
Pa & S^d Somers
Sir W. & S^d Pringle
Sir J. Watson
Sir G. Symonds & S^d Colton
Sir H. Turner
Sir C. Thomson
Sir S. Higgins
Capt Paullet
Miss H. Johnstone
Miss Wilson
Miss Wynyard
M^{rs} Davies
M^{rs} Wood
M^{rs} Hudson
Miss Pringle

Thursday January 26th 1837

10 Luncheon
Soup 2 R^{ts} Chickens
11^h R^{ts} Mutton
Mutton Cutlets
Veal Cutlets
1 Trucapie Jelly & Pastry

12 Equeries
8^h R^{ts} Beef 1 R^{ts} Fowl

Sy. de l'Isle
8^h R^{ts} Beef 1 R^{ts} Fowl
Sy. Saltland
1 R^{ts} Fowl

Sy. de l'Isle
1 Chicken with Broth
Duchess of Gloucester
1 R^{ts} Chicken
Sy. Saltland

Sir H. Taylor
16 Ribs of Beef
2^h Fillet of Beef
9^h R^{ts} of Mutton
2 Fowls 13^h

Sy. Crook
24^h Leg, Loin, & R^{ts} of Mutton
2 R^{ts} Fowls

Sy. Gordon
17^h A. B. Beef
15^h Leg & Loin of Mutton
3 R^{ts} Fowls 12 Sarkes

Comptrollers
Soup Hash
22^h R^{ts} & B^{ts} Mutton Bacon
17^h R^{ts} Beef Yorkshire Pudd
Curry of Rabbit, & Liver & Bacon

Dressers
Soup Yorkshire Pudd
9^h R^{ts} Beef R^{ts} Fowl

Housekeeper
Soup Yorkshire Pudd
8^h R^{ts} Beef R^{ts} Fowl

Master Cooks
Soup Hash
23^h R^{ts} & B^{ts} Mutton Bacon
20^h R^{ts} Beef Yorkshire Pudd
Curry of Rabbits & Liver & Bacon
Miss Gault
R^{ts} Fowl Liver & Bacon

24^h R^{ts} Beef S. Pantry
7^h K. Room
9^h H. Graves
10 C. Porters
8^h P. Men.
8^h Confectionary
14^h Hall
7^h 3/4 Mutton

Mock
15 - 24^h Veal Fowls R^{ts}
8^h - 15^h Beef 1 Fowl Pudd
15^h 2 R^{ts} of Mutton 1 Chicken
24 Calves Feet Suet 3/2
6^h Sir Loin of Beef

Their Majesties Dinner Sunday Jan^y 29th 1831

29 Potages
 24 Mouton d'orge
 Crepey

Poissons.
 Codfish, Soles, Smelts

Relieves
 22 Coulotte de Bœuf
 1 Dindeon Rôti
 1 Dindeon Bouilli
 Jambon Brauzé

Entrées
 Cotelettes de Porc
 Filets de Poisson
 2 Perdrix Brauzés
 Boudins de Volaille
 Boudins de Lièvre
 Ris de Veau Digués
 Blanquette de Salsan
 2 Poulets decoupiés

Rots
 Poularde, Ham, Woodcocks

Relieves
 Soufflé au Ris
 Salsettes à la Bonnefemme

Entremets
 Pêches Mocat
 Macaroni
 Omelettes
 Colin
 Scabbale
 Salsifi
 Sprouts

Gelée d'anana
 Gelée de Vin
 Crème au Café
 Crème au Citron
 Tourti à l'Allemande
 Coquilles de Poires
 Biscuits à la Chantilly
 Vol au Vent
 2 Pices Montées

Side Table
 19th Sir Scorn of Beef
 18 Saddle of Mutton
 17 Gallinaufry 1st Pullet
 16 H. of Henison 1st Leg of Mutton

The King The Queen
 Princess Augusta
 Dukes of Gloucester
 1st Duke of Saxe
 Sir H. Seymour
 1st Clinton Prince of Wales
 1st Falkland
 Sir J. Watson
 Sir C. Thornton
 Sir J. Higgins
 Mr. Lincoln
 Mr. Dedel
 Mr. Wm. Ashley
 Sir H. Seymour
 Sir J. Seymour
 Capt. Arnold
 Dr. Davies Col. Calcraft
 Sir H. Turner
 Miss H. Johnstone
 Miss Wilson Miss Wynne
 Mr. Hudson
 Baron Penton

Sunday January 29th 1831

» Luncheon
 Soup 2nd Chickens
 12th R^o Beef, Jelly & Pastry
 Mutton Cutlets
 Veal &c
 2 Trucapin de Poulets
 » Equeries
 11th R^o Beef 1 R^o Fowl

1st de l'Isle
 12th R^o Beef 1 R^o Fowl
 1st Falkland
 1 R^o Fowl 1st Soupe

Dukes of Gloucester
 13th Whiting 1 R^o Fowl

1st de l'Isle
 13th Fowl 1 Sole

Mr. Chucker Mr. Witham
 Miss Bartie
 Mr. Judd
 10th 13th Mutton 1st Smalies

Sir H. Taylor
 1 R^o Fowl

1st End

1st Gordon
 7 R^o Fowls 1 Pheasant

Comptrollers
 Soup Ham
 25th R^o W^h Mutton
 19th R^o Beef 1 R^o Fowl
 17th Leg of Veal

Dressers
 Soup Tongue
 11th R^o Beef 1 R^o Fowl

Housekeeper
 Soup Tongue
 12th R^o Beef 1 R^o Fowl

Master Cooks
 Soup Ham
 22 R^o W^h Mutton
 24th R^o Beef 2 R^o Fowl
 15th Leg of Veal

Mr. Gould
 R^o Fowl 9th Mutton Chops

25th R^o Beef 1st Pantry
 8th L. Room
 5th R. Wards
 10th C. Porters
 8th P. Men
 9th Confectionary
 16th Hall

15th Mutton
 6th R^o Beef 1st Wholsteins

Stock
 12th Veal 3 Fowls
 17th Beef Fowl Cut
 19th 2 R^o of Mutton 1 Chicken
 6th Suet

Thur. Majesties Dinner. Monday. Jan^y. 30th.

33 Potages
 Crème d'orge.
 Purée de Haricots Blancs.
 Pommes de terre.
 Poissons.
 Turbot, Soles, Smelts.
 Reliés.
 22th Potrune de Bœuf.
 2 Poulardes Braisées.
 27th Filet de Veau.
 2-3 Pâté de Poulets.
 Entrées.
 9th Cotelettes à la Mouton.
 Filets de Poisson.
 3 Sauté de Volaille.
 Purée de Sibir.
 2-3-4-5-6-7-8-9-10-11-12-13-14-15-16-17-18-19-20-21-22-23-24-25-26-27-28-29-30-31-32-33-34-35-36-37-38-39-40-41-42-43-44-45-46-47-48-49-50-51-52-53-54-55-56-57-58-59-60-61-62-63-64-65-66-67-68-69-70-71-72-73-74-75-76-77-78-79-80-81-82-83-84-85-86-87-88-89-90-91-92-93-94-95-96-97-98-99-100-101-102-103-104-105-106-107-108-109-110-111-112-113-114-115-116-117-118-119-120-121-122-123-124-125-126-127-128-129-130-131-132-133-134-135-136-137-138-139-140-141-142-143-144-145-146-147-148-149-150-151-152-153-154-155-156-157-158-159-160-161-162-163-164-165-166-167-168-169-170-171-172-173-174-175-176-177-178-179-180-181-182-183-184-185-186-187-188-189-190-191-192-193-194-195-196-197-198-199-200-201-202-203-204-205-206-207-208-209-210-211-212-213-214-215-216-217-218-219-220-221-222-223-224-225-226-227-228-229-230-231-232-233-234-235-236-237-238-239-240-241-242-243-244-245-246-247-248-249-250-251-252-253-254-255-256-257-258-259-260-261-262-263-264-265-266-267-268-269-270-271-272-273-274-275-276-277-278-279-280-281-282-283-284-285-286-287-288-289-290-291-292-293-294-295-296-297-298-299-300-301-302-303-304-305-306-307-308-309-310-311-312-313-314-315-316-317-318-319-320-321-322-323-324-325-326-327-328-329-330-331-332-333-334-335-336-337-338-339-340-341-342-343-344-345-346-347-348-349-350-351-352-353-354-355-356-357-358-359-360-361-362-363-364-365-366-367-368-369-370-371-372-373-374-375-376-377-378-379-380-381-382-383-384-385-386-387-388-389-390-391-392-393-394-395-396-397-398-399-400-401-402-403-404-405-406-407-408-409-410-411-412-413-414-415-416-417-418-419-420-421-422-423-424-425-426-427-428-429-430-431-432-433-434-435-436-437-438-439-440-441-442-443-444-445-446-447-448-449-450-451-452-453-454-455-456-457-458-459-460-461-462-463-464-465-466-467-468-469-470-471-472-473-474-475-476-477-478-479-480-481-482-483-484-485-486-487-488-489-490-491-492-493-494-495-496-497-498-499-500-501-502-503-504-505-506-507-508-509-510-511-512-513-514-515-516-517-518-519-520-521-522-523-524-525-526-527-528-529-530-531-532-533-534-535-536-537-538-539-540-541-542-543-544-545-546-547-548-549-550-551-552-553-554-555-556-557-558-559-560-561-562-563-564-565-566-567-568-569-570-571-572-573-574-575-576-577-578-579-580-581-582-583-584-585-586-587-588-589-590-591-592-593-594-595-596-597-598-599-600-601-602-603-604-605-606-607-608-609-610-611-612-613-614-615-616-617-618-619-620-621-622-623-624-625-626-627-628-629-630-631-632-633-634-635-636-637-638-639-640-641-642-643-644-645-646-647-648-649-650-651-652-653-654-655-656-657-658-659-660-661-662-663-664-665-666-667-668-669-670-671-672-673-674-675-676-677-678-679-680-681-682-683-684-685-686-687-688-689-690-691-692-693-694-695-696-697-698-699-700-701-702-703-704-705-706-707-708-709-710-711-712-713-714-715-716-717-718-719-720-721-722-723-724-725-726-727-728-729-730-731-732-733-734-735-736-737-738-739-740-741-742-743-744-745-746-747-748-749-750-751-752-753-754-755-756-757-758-759-760-761-762-763-764-765-766-767-768-769-770-771-772-773-774-775-776-777-778-779-780-781-782-783-784-785-786-787-788-789-790-791-792-793-794-795-796-797-798-799-800-801-802-803-804-805-806-807-808-809-810-811-812-813-814-815-816-817-818-819-820-821-822-823-824-825-826-827-828-829-830-831-832-833-834-835-836-837-838-839-840-841-842-843-844-845-846-847-848-849-850-851-852-853-854-855-856-857-858-859-860-861-862-863-864-865-866-867-868-869-870-871-872-873-874-875-876-877-878-879-880-881-882-883-884-885-886-887-888-889-890-891-892-893-894-895-896-897-898-899-900-901-902-903-904-905-906-907-908-909-910-911-912-913-914-915-916-917-918-919-920-921-922-923-924-925-926-927-928-929-930-931-932-933-934-935-936-937-938-939-940-941-942-943-944-945-946-947-948-949-950-951-952-953-954-955-956-957-958-959-960-961-962-963-964-965-966-967-968-969-970-971-972-973-974-975-976-977-978-979-980-981-982-983-984-985-986-987-988-989-990-991-992-993-994-995-996-997-998-999-1000-1001-1002-1003-1004-1005-1006-1007-1008-1009-1010-1011-1012-1013-1014-1015-1016-1017-1018-1019-1020-1021-1022-1023-1024-1025-1026-1027-1028-1029-1030-1031-1032-1033-1034-1035-1036-1037-1038-1039-1040-1041-1042-1043-1044-1045-1046-1047-1048-1049-1050-1051-1052-1053-1054-1055-1056-1057-1058-1059-1060-1061-1062-1063-1064-1065-1066-1067-1068-1069-1070-1071-1072-1073-1074-1075-1076-1077-1078-1079-1080-1081-1082-1083-1084-1085-1086-1087-1088-1089-1090-1091-1092-1093-1094-1095-1096-1097-1098-1099-1100-1101-1102-1103-1104-1105-1106-1107-1108-1109-1110-1111-1112-1113-1114-1115-1116-1117-1118-1119-1120-1121-1122-1123-1124-1125-1126-1127-1128-1129-1130-1131-1132-1133-1134-1135-1136-1137-1138-1139-1140-1141-1142-1143-1144-1145-1146-1147-1148-1149-1150-1151-1152-1153-1154-1155-1156-1157-1158-1159-1160-1161-1162-1163-1164-1165-1166-1167-1168-1169-1170-1171-1172-1173-1174-1175-1176-1177-1178-1179-1180-1181-1182-1183-1184-1185-1186-1187-1188-1189-1190-1191-1192-1193-1194-1195-1196-1197-1198-1199-1200-1201-1202-1203-1204-1205-1206-1207-1208-1209-1210-1211-1212-1213-1214-1215-1216-1217-1218-1219-1220-1221-1222-1223-1224-1225-1226-1227-1228-1229-1230-1231-1232-1233-1234-1235-1236-1237-1238-1239-1240-1241-1242-1243-1244-1245-1246-1247-1248-1249-1250-1251-1252-1253-1254-1255-1256-1257-1258-1259-1260-1261-1262-1263-1264-1265-1266-1267-1268-1269-1270-1271-1272-1273-1274-1275-1276-1277-1278-1279-1280-1281-1282-1283-1284-1285-1286-1287-1288-1289-1290-1291-1292-1293-1294-1295-1296-1297-1298-1299-1300-1301-1302-1303-1304-1305-1306-1307-1308-1309-1310-1311-1312-1313-1314-1315-1316-1317-1318-1319-1320-1321-1322-1323-1324-1325-1326-1327-1328-1329-1330-1331-1332-1333-1334-1335-1336-1337-1338-1339-1340-1341-1342-1343-1344-1345-1346-1347-1348-1349-1350-1351-1352-1353-1354-1355-1356-1357-1358-1359-1360-1361-1362-1363-1364-1365-1366-1367-1368-1369-1370-1371-1372-1373-1374-1375-1376-1377-1378-1379-1380-1381-1382-1383-1384-1385-1386-1387-1388-1389-1390-1391-1392-1393-1394-1395-1396-1397-1398-1399-1400-1401-1402-1403-1404-1405-1406-1407-1408-1409-1410-1411-1412-1413-1414-1415-1416-1417-1418-1419-1420-1421-1422-1423-1424-1425-1426-1427-1428-1429-1430-1431-1432-1433-1434-1435-1436-1437-1438-1439-1440-1441-1442-1443-1444-1445-1446-1447-1448-1449-1450-1451-1452-1453-1454-1455-1456-1457-1458-1459-1460-1461-1462-1463-1464-1465-1466-1467-1468-1469-1470-1471-1472-1473-1474-1475-1476-1477-1478-1479-1480-1481-1482-1483-1484-1485-1486-1487-1488-1489-1490-1491-1492-1493-1494-1495-1496-1497-1498-1499-1500-1501-1502-1503-1504-1505-1506-1507-1508-1509-1510-1511-1512-1513-1514-1515-1516-1517-1518-1519-1520-1521-1522-1523-1524-1525-1526-1527-1528-1529-1530-1531-1532-1533-1534-1535-1536-1537-1538-1539-1540-1541-1542-1543-1544-1545-1546-1547-1548-1549-1550-1551-1552-1553-1554-1555-1556-1557-1558-1559-1560-1561-1562-1563-1564-1565-1566-1567-1568-1569-1570-1571-1572-1573-1574-1575-1576-1577-1578-1579-1580-1581-1582-1583-1584-1585-1586-1587-1588-1589-1590-1591-1592-1593-1594-1595-1596-1597-1598-1599-1600-1601-1602-1603-1604-1605-1606-1607-1608-1609-1610-1611-1612-1613-1614-1615-1616-1617-1618-1619-1620-1621-1622-1623-1624-1625-1626-1627-1628-1629-1630-1631-1632-1633-1634-1635-1636-1637-1638-1639-1640-1641-1642-1643-1644-1645-1646-1647-1648-1649-1650-1651-1652-1653-1654-1655-1656-1657-1658-1659-1660-1661-1662-1663-1664-1665-1666-1667-1668-1669-1670-1671-1672-1673-1674-1675-1676-1677-1678-1679-1680-1681-1682-1683-1684-1685-1686-1687-1688-1689-1690-1691-1692-1693-1694-1695-1696-1697-1698-1699-1700-1701-1702-1703-1704-1705-1706-1707-1708-1709-1710-1711-1712-1713-1714-1715-1716-1717-1718-1719-1720-1721-1722-1723-1724-1725-1726-1727-1728-1729-1730-1731-1732-1733-1734-1735-1736-1737-1738-1739-1740-1741-1742-1743-1744-1745-1746-1747-1748-1749-1750-1751-1752-1753-1754-1755-1756-1757-1758-1759-1760-1761-1762-1763-1764-1765-1766-1767-1768-1769-1770-1771-1772-1773-1774-1775-1776-1777-1778-1779-1780-1781-1782-1783-1784-1785-1786-1787-1788-1789-1790-1791-1792-1793-1794-1795-1796-1797-1798-1799-1800-1801-1802-1803-1804-1805-1806-1807-1808-1809-1810-1811-1812-1813-1814-1815-1816-1817-1818-1819-1820-1821-1822-1823-1824-1825-1826-1827-1828-1829-1830-1831-1832-1833-1834-1835-1836-1837-1838-1839-1840-1841-1842-1843-1844-1845-1846-1847-1848-1849-1850-1851-1852-1853-1854-1855-1856-1857-1858-1859-1860-1861-1862-1863-1864-1865-1866-1867-1868-1869-1870-1871-1872-1873-1874-1875-1876-1877-1878-1879-1880-1881-1882-1883-1884-1885-1886-1887-1888-1889-1890-1891-1892-1893-1894-1895-1896-1897-1898-1899-1900-1901-1902-1903-1904-1905-1906-1907-1908-1909-1910-1911-1912-1913-1914-1915-1916-1917-1918-1919-1920-1921-1922-1923-1924-1925-1926-1927-1928-1929-1930-1931-1932-1933-1934-1935-1936-1937-1938-1939-1940-1941-1942-1943-1944-1945-1946-1947-1948-1949-1950-1951-1952-1953-1954-1955-1956-1957-1958-1959-1960-1961-1962-1963-1964-1965-1966-1967-1968-1969-1970-1971-1972-1973-1974-1975-1976-1977-1978-1979-1980-1981-1982-1983-1984-1985-1986-1987-1988-1989-1990-1991-1992-1993-1994-1995-1996-1997-1998-1999-2000-2001-2002-2003-2004-2005-2006-2007-2008-2009-2010-2011-2012-2013-2014-2015-2016-2017-2018-2019-2020-2021-2022-2023-2024-2025-2026-2027-2028-2029-2030-2031-2032-2033-2034-2035-2036-2037-2038-2039-2040-2041-2042-2043-2044-2045-2046-2047-2048-2049-2050-2051-2052-2053-2054-2055-2056-2057-2058-2059-2060-2061-2062-2063-2064-2065-2066-2067-2068-2069-2070-2071-2072-2073-2074-2075-2076-2077-2078-2079-2080-2081-2082-2083-2084-2085-2086-2087-2088-2089-2090-2091-2092-2093-2094-2095-2096-2097-2098-2099-2100-2101-2102-2103-2104-2105-2106-2107-2108-2109-2110-2111-2112-2113-2114-2115-2116-2117-2118-2119-2120-2121-2122-2123-2124-2125-2126-2127-2128-2129-2130-2131-2132-2133-2134-2135-2136-2137-2138-2139-2140-2141-2142-2143-2144-2145-2146-2147-2148-2149-2150-2151-2152-2153-2154-2155-2156-2157-2158-2159-2160-2161-2162-2163-2164-2165-2166-2167-2168-2169-2170-2171-2172-2173-2174-2175-2176-2177-2178-2179-2180-2181-2182-2183-2184-2185-2186-2187-2188-2189-2190-2191-2192-2193-2194-2195-2196-2197-2198-2199-2200-2201-2202-2203-2204-2205-2206-2207-2208-2209-2210-2211-2212-2213-2214-2215-2216-2217-2218-2219-2220-2221-2222-2223-2224-2225-2226-2227-2228-2229-2230-2231-2232-2233-2234-2235-2236-2237-2238-2239-2240-2241-2242-2243-2244-2245-2246-2247-2248-2249-2250-2251-2252-2253-2254-2255-2256-2257-2258-2259-2260-2261-2262-2263-2264-2265-2266-2267-2268-2269-2270-2271-2272-2273-2274-2275-2276-2277-2278-2279-2280-2281-2282-2283-2284-2285-2286-2287-2288-2289-2290-2291-2292-2293-2294-2295-2296-2297-2298-2299-2300-2301-2302-2303-2304-2305-2306-2307-2308-2309-2310-2311-2312-2313-2314-2315-2316-2317-2318-2319-2320-2321-2322-2323-2324-2325-2326-2327-2328-2329-2330-2331-2332-2333-2334-2335-2336-2337-2338-2339-2340-2341-2342-2343-2344-2345-2346-2347-2348-2349-2350-2351-2352-2353-2354-2355-2356-2357-2358-2359-2360-2361-2362-2363-2364-2365-2366-2367-2368-2369-2370-2371-2372-2373-2374-2375-2376-2377-2378-2379-2380-2381-2382-2383-2384-2385-2386-2387-2388-2389-2390-2391-2392-2393-2394-2395-2396-2397-2398-2399-2400-2401-2402-2403-2404-2405-2406-2407-2408-2409-2410-2411-2412-2413-2414-2415-2416-2417-2418-2419-2420-2421-2422-2423-2424-2425-2426-2427-2428-2429-2430-2431-2432-2433-2434-2435-2436-2437-2438-2439-2440-2441-2442-2443-2444-2445-2446-2447-2448-2449-2450-2451-2452-2453-2454-2455-2456-2457-2458-2459-2460-2461-2462-2463-2464-2465-2466-2467-2468-2469-2470-2471-2472-2473-2474-2475-2476-2477-2478-2479-2480-2481-2482-2483-2484-2485-2486-2487-2488-2489-2490-2491-2492-2493-2494-2495-2496-2497-2498-2499-2500-2501-2502-2503-2504-2505-2506-2507-2508-2509-2510-2511-2512-2513-2514-2515-2516-2517-2518-2519-2520-2521-2522-2523-2524-2525-2526-2527-2528-2529-2530-2531-2532-2533-2534-2535-2536-2537-2538-2539-2540-2541-2542-2543-2544-2545-2546-2547-2548-2549-2550-2551-2552-2553-2554-2555-2556-2557-2558-2559-2560-2561-2562-2563-2564-2565-2566-2567-2568-2569-2570-2571-2572-2573-2574-2575-2576-2577-2578-2579-2580-2581-2582-2583-2584-2585-2586-2587-2588-2589-2590-2591-2592-2593-2594-2595-2596-2597-2598-2599-2600-2601-2602-2603-2604-2605-2606-2607-2608-2609-2610-2611-2612-2613-2614-2615-2616-2617-2618-2619-2620-2621-2622-2623-2624-2625-2626-2627-2628-2629-2630-2631-2632-2633-2634-2635-2636-2637-2638-2639-2

Their Majesties Dinner, Tuesday, Jan^y 31st 1831

29 Potages.

- 1 Purée de Savon
- Crème de Ris
- Brunoise

Poissons

- Mackerel. Soles, Smelts.

Relèves

- 11/2 Agout, d'agneau
- 2 Faisans Brauzés
- 2 Poulets Grillés
- 11/2 20/4 Longe de Veau

Entrées

- 11/2 Cotelettes d'agneau Paris
- Fillets de Poisson
- Blanquette de Volaille
- 2 Cuisse de Poulets
- 3 Salmie de Siber
- Gillette de Lapreaux
- 2 Poulets découps
- 2 Sausi de Veau

Rots.

- Heau, Woodcock, Pheasant

Relèves.

- Boudin Bouilli

Entremets.

- Potted Meat
- Salade
- Macaroni
- Quiches Fruits
- Gelée
- Seakale
- Epunards
- Pommes de Terre

Selée de Vin

- Selée de Fruits
- Crème au Chocolat
- Crème au Citron
- Pot au Vent
- Chartreuse
- Sateau à l'Allemande
- Charlotte lupo
- 2 Ducsaubonies

Side Table

- 20 Sir John of Buf
- 17 Saddle of Mutton
- 2/4 Gallunampy Sy of Pork

The King The Queen

- Princesse Augusta
- Duchess of Gloucester
- Prince Edward
- Sadler's Isle Sy of Saltland
- Sy of Euret
- Sir H. Seymour of Glouster
- Col. G. G. Cathcart
- Col. de M^{rs} Murray
- Major Murray Sy of Traster
- S^r Gordon Capt. Paulk
- Sir J. Wilson M^r Hudson
- Sir C. Thomson M^r Wood
- Sir J. Higgins M^r Davies
- Sir H. Turner M^r Wilson
- M^r H. Johnston
- M^r W. Hayward

Tuesday, January 31st 1831

Luncheon.

- Soup 2 R^{ts} Chickens
- 11/2 R^t Beef Jelly & Parsly
- Mutton Cuslets
- Croquettes

Equeries

- 10/4 R^t Beef 1 R^t Sowl
- Sy of Del Isle
- 11/2 R^t Beef 1 R^t Sowl
- Sy of Saltland
- 1 R^t Sowl
- Duchess of Gloucester
- Whiting 1 R^t Chicken
- Sy of Del Isle

- Sole 1 R^t Sowl
- Sy of Saltland

- 8/4 Mutton Chops
- 1 R^t Chicken M^r Party

Sir H. Taylor

- 7/4 M^r of Mutton
- 8/4 Pig
- 1 R^t Sowl

S^r Errol

- 11/4 Leg & H^t of Mutton
- 10/4 Veal 2 C. Fat
- 2 R^{ts} Sowl

Sy Gordon

- 16/4 Leg & H^t of Mutton
- 3/4 Veal 2 C. Fat
- 1 Sowl Bones 1 R^t Sowl
- 1 Pheasant
- 1 Liver

Comptrollers

- Soup Fish
- 23/4 R^t & R^t of Mutton Rabbits
- 13/4 A. B. Beef 2 Sweet Pickl
- 16/4 Bouilli Beef

Dressers.

- Soup Fish
- 11/4 Bouilli Beef 1 R^t Sowl

Housekeeper

- Soup Fish
- 9/4 11/4 R^t Mutton Bouilli Beef
- M^{rs} Sowl
- 1 R^t Sowl 1/4 Sowl of Mutton

Master Cooks

- Soup Fish
- 23 R^t & R^t of Mutton Rabbits
- 17/4 A. B. Beef 2 Sweet Pickl
- 13/4 Bouilli Beef

- 27/4 R^t Beef J. Parsly
- 1 C. Heur. G. Room
- 9/4 R^t Beef Heur. Parsly
- 9/4 C. Parsly
- 10/4 P. de Ven
- 10/4 Confectionary
- 7/4 Hall
- 7/4 Mutton
- 8/4 Mutton & Bush Invalids

Stock.

- 11/4 7/4 Veal 3 Sowl & R^t
- 8-10/4 Beef 1 R^t Sowl
- 17/4 2 R^{ts} of Mutton

Meat &c Consumed from the 1st to the 31st of January 1837

31 Royal Table	976
31 Luncheons	738
31 G. de l'Isle	248
31 G. Saltlands	62
31 G. Errol	606
31 G. Gordon	713
31 G. Taylor	434
31 Commis. rollers	976
31 Driers	124
31 Housekeepers	216
31 Master Cooks	992
31 Silver Pantry	402
31 Coffee Room	155
31 Housemaids	124
31 Coal Porters	186
31 Pump Men	186
31 Confectionary	155
31 Hall	2995
1 Band	18
31 Cooks	347
	<u>10 800</u>

Butchers Meat

Beef	7616
Mutton	9017 1/2
Veal	2839 1/4
Lamb	264
Suet	395 1/2
C. Heads	18
Feet	104
Brains	13
Sweetbreads	56
Lamb's Feet	56
Marrow Bones	12
Ox Sacks	12
C. Liver	21 1/4
	<u>20 132 1/2</u>

Fish

Turbots	9
Salmon lbs	97 1/2
Cod. lbs	72
Soles	198
Whiting	221
Smelts	353
Headcock	22
Skate lbs	44
Lobsters	45
Eels	7
Oysters pts	71
Shrimps pts	23 1/2
Crabs	6
Flounders	17
Herrings	28
Oysters doz	144
Bulls	2
Grey Mulletts	20
Red Mulletts	20
Perch	8
Anchovies pot	1
Macarel	17

Family Fish

Soles	13 1/2
Whiting	18
Skate	25
Plaice	5
Cod fish	40
Bull	1
Oysters pts	3 1/2

Game &c Consumed from the 1st to the 31st of January 1837

Poultry

Turkeys	34
Poulardes	22
Pullets	65
Fowls	300
Chickens	331
Gardings	59
Pheasants	41
Partridges	80
Woodcocks	41
Wild Ducks	14
Suipes	11
Rabbits	6
Ragout lbs	10
Partridges	318
Teal	12
Goose	3
Duck	1
Hares	12
Capons	2
Green Geese	3
Pheasants	6
Widgeon	5

Their Majesties Dinner Wednesday Feb 21st

25th Potages
9th Mutton d'orge
Palestine

Poissons
Mackerel Smelts Soles
Whiting Skate

Relevés
2nd Poulardes Braizis
17th 2nd Carres de Mouton

Entrées
5th 2nd Cotelettes de Veau
Filets de Poisson
Tricaspie a la Chevalier
Perdre Braizis
Tendrons de Veau
14th 2nd Pates de Sauf
3th 2nd Salmé de Sibier
1st Filets Mignons

Rots
Pheasants, Snipes, Hare

Relevés
Boudin, Tommes au Beurre

Entremets
Potted Meat
Ham Toasts
Homards au Gratin
Celeri Stuvé
Sprouts
Choufleurs

Gelée de Vin
Gelée de Café
Crème a la Vanille
Crème au Citron
Vel au Vent
Rhubans
Touche a l'orange
Coquilles
2 Paniers

Side Table

26th Sir John of Beef, Leg of Pork
18th Saddle of Mutton
4th Gallinau ppy, 1st Pullet

The King The Queen
Princess Augusta
Duchess of Gloucester
Prince Edward
Lady G. Mays
Lady G. Errol
Lady Gordon
Gen. Bouverie
Mr. & Mrs. Ashley
Sir J. Watson
Sir C. Thornton
Sir S. Higgins
Marquis of Conyngham
Sir H. Sumner
Miss H. Johnston
Miss Wilson
Miss Wynyard
Capt. Paulet
Mr. Hudson
Mr. Davies
Mr. Wood

Wednesday Feb 21st 1837

Luncheon

Soup 2nd Christens
5th Mutton d'orge
Mutton Cutlets
1st Emince, Veal Cutlets

Equerries

11th R^o Mutton 1st Fowl
By Del'Isle
9th R^o Mutton 1st Fowl
By Falkland
10th R^o Mutton

Duchess of Gloucester
Smelts R^o Fowl
By Del'Isle

5th Stewed Beef Skate
By Falkland
Mutton Chop Mutton Soup
Miss Party 1st Chicken
Stableman 1

Sir H. Taylor

7th 1st of Mutton
15th Sir John of Beef
17th Rump Steak
1st R^o Fowl 10th Pork

By Errol

16th Ribs of Beef 12th Pork
5th Hams

By Gordon

9th R^o of Mutton 2nd R^o Fowl
18th R^o of Beef 1st R^o of Beef
6th Sausages 12th Pork 1st Sausages
4th Soup 1st R^o of Beef

Comptrollers

Soup 22nd Soup
25th R^o of Mutton
25th R^o of Pork
11th Stewed Veal

Dressers

Soup Soup
5th R^o of Mutton Stewed Veal

Housekeeper

Soup Soup
9th R^o of Mutton Stewed Veal

Mr. Gould

R^o Fowl Stewed Veal

Master Cooks

Soup Soup
23th R^o of Mutton
20th R^o of Pork
Stewed Veal

11th R^o of Pork 1st Pantry
6th " 1st Room
8th " 1st Maids
8th " 1st Porter
9th " 1st Bren
8th " 1st Confectionary
10th " 1st Hall

16th Mutton
" 1st Broth Invalids

Stock

23th Veal 3rd Fowl
5th 10th Beef 1st Chicken or Poultry
10th 2nd R^o of Mutton 20th C. Feet
17th 2nd " 10th Suckling Pork
6th Mutton & Pork 6th Mutton & Veal

26 Potages
2 Hochepot de Volaille
Crème d'orge
Cresson

Pursons
Turbot, Soles, Smelts

Relèves
3 Culettes de Bœuf
1 1/2 Chapon Pique
1 Windon Kosi
2 1/2 Jambon Ro

Entrées
9 Coselettes de Mouton
Filets de Purson
2 Saute de Lièvre
Blanquette de Volaille
3 1/2 Ris de Veau Piques
2 Filets de Canards
1 Patis de Volaille
2 Encaspe de Poulet

Rots
Sarko Pheasants

Relèves
Boudin de Lis
Soufle

Entremets
Potted Meat
Salade
Macaroni
Celeri
Sprouts
Scartale

Orlé de Vin
Selle a l'orange
Charlotte
Vol au Vent
Turban au Kros
Saban de Mellefruit
Nattes en Feuilletage
Tartelettes de Pomme

Side Table
25 Sir Loim of Beef
15 1/2 Saddle of Mutton
4 1/2 Gallinaufry 1 1/2 Fowl

The King The Queen
Princess Augusta
Duchess of Gloucester
Prince Edward
Lady S. Mary
Lady Anne
Princess Amfleda
Lady Denbigh
Lady S. Errol
Lady Gordon
Mrs de W. Ashley
Sir J. Reynell
Sir J. Watson
Lady Conyngham
Gen. Bower
Sir C. Sheraton
Lady Howe
Capt. Paulet
Mr. Hudson
Miss H. Johnson
Miss Wilson
Miss Wyngard

Luncheon
Soup 2 1/2 Chickens
12 1/2 R. Beef
Mutton Cutlets
Vial Cutlets
Croquettes Jelly & Pastry

Equerries
10 1/2 R. Beef R. Fowl
1 1/2 de l'Isle
11 1/2 R. Beef R. Fowl
Ry. Falkland
R. Fowl

Duchess of Gloucester
Whisky 1 1/2 Fowl

1 1/2 de l'Isle
Whisky 1 1/2 Chickens
Ry. Falkland
1 1/2 Chickens

Mince Chicken 1 1/2 Jemmett
1 1/2 Chicken 1 1/2 Miss Barke
1 1/2 Stableman
1 1/2

Sir H. Taylor
11 1/2 R. Beef 1 R. Fowl
17 1/2 Mutton
13 1/2 Mutton
6 1/2 Mutton 2 R. Fowl
1 1/2 Pork

Ry. Gordon
18 1/2 Mutton 2 R. Fowl
15 1/2 Beef 5 1/2 Veal
1 1/2 Pork

18 Comptrollers
Soup Bacon
20 1/2 R. 1 1/2 Mutton
18 1/2 Sir Loim of Beef
2 1/2 Loim of Veal
Sweet Bacon

Dressers
Soup Northshire Pies
9 1/2 R. Beef 1 R. Fowl

Housekeeper
Soup Northshire Pies
12 R. Beef 1 R. Fowl

Mr. Gould
R. Fowl Sweet & Bacon

Mastr. Cooks
Soup Bacon
25 1/2 R. 1 1/2 Mutton
20 1/2 Sir Loim of Beef
12 1/2 Loim of Veal
Sweet & Bacon

23 1/2 R. Beef S. Pantry
7 1/2 C. Room
10 1/2 H. Maids
8 1/2 C. Porters
8 1/2 P. Men
10 1/2 Confectionary
48 1/2 Hall

7 1/2 Mutton
8 1/2 Wash & Invalids
Stock
4 1/2 Veal 5 Fowls
8 1/2 Beef 1 Fowls Broth
16 2 1/2 of Mutton 10 1/2 Leg of Mutton
17 1/2 2

Their Majesties Dinner Friday Feb 23rd 1837

26/ Potages
3/ Queux de Bœuf
Crème de Ris
Au Sureau.

Poissons
Salmon Soles Smelts

Relèves
26/ Filet de Veau
2/ Poulardes Braizé
9th/ Gigot de Mouton
1/ Chapon en Entrée

Entrées
5/ Escalottes de Mouton
3/ Filets de Pigeon
3/ Saucis de Volaille
7th/ Escallopes de Mouton
14th/ Pates de Bœuf Dresse
Croustilles de Ris de Veau
Blanquette de Sureau

Rots
Pheasants, Hare, Wild Ducks

Relèves
Brioche Soufflé

Entremets
Potted Meat
Salade
Ham Toast
Huitres au Gratin
Limon
Salsify
Epinards
Pommes de Terre

Sole au Marechinois
Sole de Vin
Crème au Café
Crème aux Fraises
Vol au Vent
Biscuit, etc Macaron
Gâteau de Pommes
Croustilles à la Chantilly
2 Paniers

Side Table
25th/ Sir John of Beef
17th/ Saddle of Mutton
14th/ Gallinauz
A. B. Beef & Suet Pudding

The King The Queen
Princess Augusta
Duchess of Gloucester
Prince Edward
D^{ch} of York
Archbishop of Canterbury
D^{ch} of Exeter
Mr. Danners, Ed. Fox
Earl of Warborough
Mr. De W. Ashley
Sir J. Keppell
Sir S. Watson
Sir C. Thornton
Sir Gen. Bouverie
Mr. Davies Mr. Hudson
Messrs Boyle Messrs Wilson
Messrs Murray & Mr. Wood
Capt. Paullet

Friday Feb 23rd 1837

Luncheon
Soup 2 R^{ch} Chickens
9/ R^{ch} Mutton
Mutton Cutlets
Veal Cutlets
Cremée & Fruit
Jelly & Pastry

Egneries
9th/ R^{ch} Mutton 1 R^{ch} Fowl

Sy de l'Isle
9th/ R^{ch} Mutton 1 R^{ch} Fowl
Sy Saltland
10th/ R^{ch} Mutton

Sy de l'Isle
Whitings R^{ch} Mutton
St Saltland
R^{ch} Chicken
Duchess of Gloucester
Smelts 1 R^{ch} Fowl
1st Saltland
Fish R^{ch} Mutton
Sir H. Taylor
12th/ Sy & R^{ch} of Mutton
13th/ Rump Steaks 1 R^{ch} Fowl

Sy Errol
15/ ribs of Beef
16/ Sy & Loins

Sy Gordon
2 R^{ch} Fowls
1 R^{ch} Duck

Comptrollers
Soup Fish
26/ R^{ch} & R^{ch} Mutton & Fish Steaks
15th/ R^{ch} Beef & Suet Pudding
15th/ Fillet of Veal

Dressers
Soup Fish
7th/ R^{ch} Mutton 2 Plates Head
Housekeeper
Soup Fish
13th/ R^{ch} Mutton 1 C. Head
Mr. Gould
R^{ch} Fowl Fish Steaks

Master Cooks
Soup Fish
25/ R^{ch} & R^{ch} Mutton
14th/ R^{ch} Beef Suet Pudding
10th/ Fillet of Veal Fish Steaks
23rd/ R^{ch} Beef S. Pantry
7th/ Mutton C. Room
9th/ R^{ch} Beef H. Mends
9/ C. Porters
10th/ P. Men
9/ Confectionary
7th/ Hall
7th/ Mutton
1 R^{ch} Chicken Mess Party
1/ Freeman
14/ 2 R^{ch} Mutton Invalids

Stock
26/ Veal 3 Fowls R^{ch}
18/ Beef 1 Chicken & Duck
17th/ 2 R^{ch} of Mutton 15 C. Suet

Their Majesties Dinner Saturday Feb 7th 1734

36/ Potages.
2 Mulligatawny
47 Pomme femme Crème de Ris

Poissons.
Mackerel, Soles, Smelts

Relèves.
2 Poulardes Braizés
2 Chuchens Grillés
25 Poussin de Blanc
157 Soudé de Veau

Entrées.
Cotelettes de Porc
2 Poulets découpez
Salmé de Sibie
2 Truffau de Poulets
Filets de Poisson
Blanchisse de Volaille
2-2 Ris de Veau Diquis
Emincé de Blanc

Rots.
Hare, Pheasants, Poularde
36 Sautés

Relèves.
Boudin de Pain
Gâteau Brunswick

Entremets.
Potted Meat
Salade
Macaroni
Omelette
Caricous
Spouts
Seakale
Lemon Sauce

Gelée de Vin
Gelée Eau d'or
Crème d'orange
Crème au Thé
Vol au Vent
Gâteau de Pommes
Tartelettes de Fruit
Pneubans
2 Pices Montées

Side Table.
22 Sir John of Beauf
157 Saddle of Mutton
5 Wallimaupey & Tho of Wanson
26 Sir of Port, 1st Dullet

The King The Queen
Princes & Augusta
Duchess of Gloucester
Prince Edward
Sir J. Mays
Sir J. Walsen
Sir C. Sheraton
Sir J. Saltland
Gen. Rowater
Col. Fox Sir J. Bousfield
Mops Boulé
Mops Wilson
Mops Wynyard
M^{rs} Hudson
M^{rs} Wood Capt. Laws
Capt. Paulot, Sir M. Synth
M^{rs} M^{rs} Gears M^{rs} Wynny
Sir Hill Sir C. Taylor
Marquis of Bristol
M^{rs} M^{rs} Ashby
Sir J. Enel
Sir Gordon
Sir H. Symonds

Saturday Feb 7th 1734

Luncheon

Soup 2 R^{ts} Chuchens
8 R^{ts} Mutton Jelly & Pastry
Mutton Cutlets
Arquettes Veal Cutlets

Equeries

57 R^{ts} Mutton R^{ts} Sowl
Sir de l'Isle
97 R^{ts} Mutton R^{ts} Sowl
Sir Saltland
77 R^{ts} Mutton
Sir de l'Isle
1 R^{ts} Chicken
Sir Saltland
9 Sir of Mutton R^{ts} Chicken
Duchess of Gloucester
1 15th Dullet Whiting
1 R^{ts} Chicken Miss Barty
1 " " Stableman

Sir H. Taylor

117 Sir Soup 1 R^{ts} Sowl
16 Sir of Beef 7 M^{rs} of Mutton
2nd Sowl

Sir Enel

22 Ribs of Beef 2 R^{ts} Sowl
3 M^{rs} of Mutton 2 R^{ts} Sowl

Sir Gordon

7 Sir de l'Isle Mutton 3 R^{ts} Sowl
57 R^{ts} Beef 2 R^{ts} Sowl
77 M^{rs} of Mutton

Comptrollers

Soup Sausages
237 R^{ts} Mutton
237 R^{ts} 13th Port. Breakfast Pudd

Dressers

Soup Sausages
57 R^{ts} Mutton R^{ts} Sowl
Housekeeper
Soup Sausages
9 R^{ts} Mutton R^{ts} Sowl Meat Pudd
M^{rs} Sowl
R^{ts} Sowl Breakfast Pudd

Master Cooks

Soup Sausages
21 R^{ts} 13th Port
16 R^{ts} Mutton
8th Baked do Meat Pudd
227 R^{ts} 13th Port 1 Pantry
8th Room
8th H^{rs} Maids
8th C^{ts} Porters
8th P^{ts} Men
9th Confectionary
77th Hall
75th Mutton
Invalids

Stock

75 Veal 1 Fowl 1 Sowl
17 Beef 1 Fowl 1 Sowl
75-157 2 M^{rs} of Mutton
3 Fowls R^{ts} off 9-24 C^{ts} Beef
1 Poulard 1 Liver 1 Veal 1 Pies
22 R^{ts} Beef 1 Sir of Mutton

Wednesday 8 February 1837 Their Majesties Dinner

22 Potages
 1 Sou Chou
 Sou Liure
 Sou Macaroni
 Soups
 Salt fish Marlans
 Solles
 Relieves
 22 Soupe au veau pochamelle
 Charlotte de Bœuf braisé
 Chapon braisé financière
 22 Paullets et Langue braisé
 Embrees
 Eminci de Bœuf
 2 Salmi de becasses
 Blanquette au truffes
 22 Filets de volaille piqués
 Dumettes de lapereaux
 Filets des poissons
 22 Rives d'ingrean
 Colabettes de mouton
 Rots
 1 Paularde Liure
 Lisans 5 Purcauon
 Relieves
 Beignets des pommes
 Boudin à l'allemande
 Embremets
 1 Petits pots de gibier
 Homardes au gratin
 Truffes au vin
 Pattes meat
 2 Carsons à la muelle
 Caleni etuvé
 Epinards
 Sea trout

Gelée de pin
 Gelée au café
 Crème à l'orange
 Crème de fruit
 Volau-pant
 Crisicants chantilly
 Charlotte aux pommes
 Bateau des cerises
 2 Paniers garnis
 Buffet
 24 Sir loin of Beef
 22 Shire of mutton
 22 Galambussey
 1 Paulard au consommé
 Branch of venison
 The King Sir J. Watson
 The Queen Sir G. Shannon
 Duke of Dorset Mr. Wood
 Sir W. Hamilton Mr. Davis
 Sir W. Hamilton Mr. Hudson
 Sir Carr Sir W. Wilson
 Sir De Lisle Sir W. Weyle
 Sir J. Lubbock Sir W. Carrington
 Sir W. Weyle Sir J. Somers
 Sir W. Weyle Sir J. Somers
 Lady Lubbock Miss W. Hamilton
 Du. G. J. Germain Sir J. Somers
 Sir W. Hamilton Sir J. Somers
 Sir W. Carrington Sir W. Carrington
 Miss W. Hamilton Sir J. Somers

Wednesday 8 February 1837

Supper
 22 Beef
 Colabettes de mouton
 Eminci de volaille
 Broquettes de pis de veau
 Vegetables
 Mouton Jelly Soufle
 Equeries
 22 Beef 1 St. Paul
 Sir De Lisle
 22 Beef 1 St. Paul
 Sir J. Lubbock
 1 St. Paul
 Sir De Lisle
 Fish 5 Pumpsteaks
 Dishes of Glazier
 Whilings
 1 Christian Darts
 Sir Taylor
 22 Beef 1 St. Paul
 2 Solution 10 Porto
 Sir Carr
 22 Beef 8 Porto
 22 Sir Paul
 Sir Gordon
 22 Mutton 2 St. Paul
 2 Porto 2 Sausages
 Miss Gault 2 Pumpsteaks
 Miss Montie 1 St. Christian
 Stabbeinan 1

Comptrollers
 Soup Fish
 22 St. Mutton 2 Sausages
 22 St. Porto
 22 Sir Paul
 Dressers
 Soup Fish
 22 St. Mutton Sausages
 Housekeeper
 Soup Fish
 22 St. Porto 1 St. Paul
 Master Cooks
 Soup Fish
 22 St. Mutton Sausages
 22 St. Porto
 22 Sir Paul
 22 St. Porto J. Parbury
 22 do N. Room
 22 do Housemaids
 22 do 10 Porters
 22 do W. Room
 22 do Confectionary
 22 do
 22 Mutton Wall
 Stocks
 22 Beef 2 St. Paul
 22 Beef 10 St. Mutton
 22 Mutton (Kinner) 2 St. Mutton (Kinner)
 22 Mutton Feet
 Mutton Invalids

Thursday 9 February 1837 Their Majesties Dinners

21 Potages

1 Pomme de terre

1 Creme de ris

9 Mouton a l'angl.

Poissons

1 Turbot 1 Saute

1 Solles

Relieves

1 Dindon roti au marons

1 Poulette au Bouff

1 Jambon braise

1 Dindon bechille au celeri

Entrees

1 Cotelettes de porc

1 Filets des poissons

1 Blanquette de faisans

1 Perognettes de tabaile

1 Parais au chival

2 Filets de volaille

1 Salami de gibier

4 Perognettes de veau

Rots

1 Paillardie 1 Liane

Woodcocks

Relieves

1 Soufle au pommes

1 Boudin a la reine

Entremets

1 Pate a meat

1 Salade

1 Omelettes

1 Macaroni

1 Pelerin etuve

1 Saute

1 Salsifis

1 Pommes de terre frites

1 Salade d'orange

1 Salade de vin

1 Creme de groseille

1 Creme a la vanille

1 Potage lent des cerises

1 Bisquit au macedoine

1 Grosse meringue

1 Gateau genoise

2 Grosse Pieces

Ruffet

2 1/2 Sir loin of Beef

1 1/2 Chine of mutton

1 1/2 Galanduspy

1 Paularde au consommé

1 Roast Leg of Pork

The King Sir J. Watson

The Queen Sir G. Thorne

Duke of Devon Capt. Dundas

1/2 Sir W. Pitt Sir J. Bouverie

1/2 Sir W. Pitt Capt. Paullet

1/2 Sir W. Pitt Sir J. Bouverie

1/2 Sir W. Pitt Sir J. Bouverie

1/2 Sir W. Pitt Sir J. Bouverie

1/2 Sir W. Pitt Sir J. Bouverie

1/2 Sir W. Pitt Sir J. Bouverie

1/2 Sir W. Pitt Sir J. Bouverie

1/2 Sir W. Pitt Sir J. Bouverie

1/2 Sir W. Pitt Sir J. Bouverie

1/2 Sir W. Pitt Sir J. Bouverie

1/2 Sir W. Pitt Sir J. Bouverie

1/2 Sir W. Pitt Sir J. Bouverie

1/2 Sir W. Pitt Sir J. Bouverie

1/2 Sir W. Pitt Sir J. Bouverie

1/2 Sir W. Pitt Sir J. Bouverie

Thursday 9 February 1837

Sunchoon

1 Soup 2 1/2 Chickens

1 1/2 Beef

1 Cotelettes de mouton

1 Emince de volaille

1 Escallote au blanc

1 Vegetables

1 Pastry Jelly Soufle

Equerries

1 1/2 Sir W. Pitt 1 1/2 Beef

1/2 Sir W. Pitt

1 1/2 Sir W. Pitt 1 1/2 Beef

1/2 Sir W. Pitt

1 1/2 Beef

1/2 Sir W. Pitt

1 Fish 1 1/2 Chicken

1 Duchefs of Glister

1 Fish 1 1/2 Fowl

1/2 Sir W. Pitt

1 1/2 Mutton

1/2 Sir W. Pitt

1 1/2 Mutton 1 Fowl

2 Beef

1/2 Sir W. Pitt

1 1/2 Beef 2 Fowls

1/2 Sir W. Pitt

1 1/2 Mutton 2 Fowls

2 Pigeons

24 Comphollers

1 Soup 1 Wash

1 1/2 Sir W. Pitt 1 1/2 Mutton 1 Bacon

1 1/2 Beef 1 Wash puddings

1 Fillet of beef

Dressers

1 Soup 2 Wash puddings

1 1/2 Beef

Housekeeper

1 Soup 2 Wash puddings

1 1/2 Beef 1 Sir W. Pitt

Master Cooks

1 Soup 1 Wash

1 1/2 Sir W. Pitt 1 1/2 Mutton 1 Bacon

1 1/2 Beef 1 Wash puddings

1 Fillet of beef

1 1/2 Beef 1 Sir W. Pitt

1 1/2 Beef 1 Sir W. Pitt

1 1/2 Beef 1 Sir W. Pitt

1 1/2 Beef 1 Sir W. Pitt

1 1/2 Beef 1 Sir W. Pitt

1 1/2 Beef 1 Sir W. Pitt

1 1/2 Beef 1 Sir W. Pitt

1 1/2 Beef 1 Sir W. Pitt

1 1/2 Beef 1 Sir W. Pitt

Stocks

1 1/2 Beef 2 Fowls or

1 1/2 Beef 1 1/2 Sir W. Pitt

1 1/2 Beef 1 1/2 Sir W. Pitt

1 1/2 Beef 1 1/2 Sir W. Pitt

1 1/2 Beef 1 1/2 Sir W. Pitt

1 1/2 Beef 1 1/2 Sir W. Pitt

1 1/2 Beef 1 1/2 Sir W. Pitt

1 1/2 Beef 1 1/2 Sir W. Pitt

1 1/2 Beef 1 1/2 Sir W. Pitt

1 1/2 Beef 1 1/2 Sir W. Pitt

1 1/2 Beef 1 1/2 Sir W. Pitt

1 1/2 Beef 1 1/2 Sir W. Pitt

1 1/2 Beef 1 1/2 Sir W. Pitt

1 1/2 Beef 1 1/2 Sir W. Pitt

1 1/2 Beef 1 1/2 Sir W. Pitt

1 1/2 Beef 1 1/2 Sir W. Pitt

Sunday 12th February 1827 Their Majesties Dinner

21 Potages

- 7 Wonton à l'orange
- Crème de ris
- Purée de Sureau
- Poissons
- Sabillons
- Saute
- Salle

Relèves

- 6 Quartier d'agneau roti
- 1 Dindon beurré
- 1 Lambon Braisé
- 1 Dindon roti au maigre

Entrées

- 1 Cotelettes de porc
- 1 Filets des poissons
- 1 Blanquette de volaille
- 2 Sausages des paulets
- 1 Petits potes de cervelles
- 1 Cotelettes de ris et purée
- 3 Fritteme des paulets
- 1 Emince de Bœuf

Rotis

- 1 Poularde
- 2 Poulets

Relèves

- 1 Pivoche
- 1 Sa Bouillie

Entrées

- 1 Potted meat
- 1 Salade
- 1 Ham Toasts
- 1 Oufs au beurre
- 1 Carrots
- 1 Sea water
- 1 Spinners
- 1 Sprouts

- 1 Gelée d'orange
- 1 Gelée de citron
- 1 Crème au chocolat
- 1 Crème au fenice
- 1 Sautés des pommes
- 1 Salades au confiture
- 1 Sautés aux amandes
- 1 Gateau chantilly
- 1 Paniers garnis

Pluffes

- 22x Sir loin of Beef
- 19x Chino of mutton
- 4 Galambouffey
- 1 Poularde au consommé

- The King
- The Queen
- La Marquis
- La Marquis
- La Marquis
- Count of Arundel
- La Comyngham
- La Hamilton
- La Hamilton
- La Marquis
- La Marquis
- La Marquis

Sunday 12th February 1827

Luncheon

- 1 Soup
- 1 St. Chicken
- 1 St. Beef
- 1 Cotelettes de mutton
- 1 Sausages
- 1 Escallops de veau
- 1 Vegetables
- 1 Pastry Jelly Soufflé

Esquerries

- 1 St. Beef
- 1 St. Beef
- 1 St. Beef
- 1 St. Beef

St. De Lisle

- 1 Fish
- 1 St. Chicken
- 1 Duchesa of Gloucest
- 1 St. Beef
- 1 St. Beef

St. Taylor

- 1 St. Beef
- 1 St. Mutton
- 1 St. Beef
- 1 St. Beef

St. Enrol

- 1 St. Beef
- 1 St. Mutton
- 1 St. Beef
- 1 St. Beef

St. Gordon

- 1 St. Beef
- 1 St. Beef
- 1 St. Beef
- 1 St. Beef

22 Comptrollers

- 1 Soup
- 1 St. Beef
- 1 St. Mutton
- 1 St. Beef
- 1 St. Beef

Dressers

- 1 Soup
- 1 St. Beef
- 1 St. Beef

Housekeeper

- 1 Soup
- 1 St. Beef
- 1 St. Beef

Master Cooks

- 1 Soup
- 1 St. Beef
- 1 St. Mutton
- 1 St. Beef

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Stocks

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- 1 St. Beef
- 1 St. Beef
- 1 St. Beef
- 1 St. Beef
- 1 St. Beef
- 1 St. Beef
- 1 St. Beef

Monday 13 February 1837

Comptrollers
 Soup Wash
 20th Mr & Mrs Mutton Bacon
 21st Pair of Veal Liver & Bacon
 22nd Irish Stew

Drapers
 Soup Meat pie
 9th Lamb mutton

Housekeeper
 Soup Meat Pie
 9th Leg mutton 1st Lamb

Master Cooks
 Soup Wash
 22nd Mr & Mrs Mutton Bacon
 23rd Pair of Veal Liver & Bacon
 24th Irish Stew
 25th Mutton S. Partry
 26th " " B. Room
 27th " " Haussmann
 28th " " B. Partry
 29th " " B. Stain
 30th " " Confectionary
 31st " " Hall

Military Band
 Beef 1st
 20th Mr & Mrs Mutton 22

Stocks
 20th Veal 4 Jaws
 21st Beef 15th Mr & Mrs Mutton
 22nd Lamb, Liver & Veal (Pie)
 23rd B. Stew
 24th Beef 20th Mutton (Partry)

Tuesday 14 February 1837

Puffet
 21st Sir loim of Beef
 22nd Chines of mutton
 23rd Golumban
 24th Stomach of Venison
 25th O. B. Beef Just finishing
 26th Paulaner au consommé

The King Sir J. Whitshed
 The Queen Sr Whitshed
 Prince of Wales Mrs Whitshed
 Prince of Orange Col. Mansfield
 3rd Navy Officers of Honor
 3rd Navy Sir J. Kelly
 3rd Wharfedale Sir W. Keble
 3rd Wharfedale Sir J. Keble
 Duke of Devon Capt. Dutton
 3rd Conyngham Capt. Paullet
 3rd De La Roche Sir J. Seymour
 3rd Gnam Sr J. Seymour
 3rd Falkland Sr W. St. John
 3rd de Lisle Sir J. Keble
 Mr. Ridley Capt. Falkner
 Mr. Ridley Commodore Fremantle
 Mrs. Wilson Sr. Colville
 Mrs. Bayle Mrs. Dawson
 Sir J. Watson Capt. Hall
 Sir G. Thompson Capt. Scott
 Mr. Hudson Sir J. Ross
 Mr. Davis Mr. Johnson
 Mr. Wood
 Col. Cameron

Tuesday 14 February 1837

Potages
 48th Donna Sembrine
 Ketchup
 Mutton à l'orange
 Hachepot aux faisans

Poissons
 Cabillaud Sables
 Maquereaux Saute
 Morland Smelts

Relèves
 24th Doyot à l'aiguille braisé
 2 Paulaner Thon
 20th 13th Chapon piqué Turancisco
 20th 13th Doyot à l'aiguille braisé

Entrées
 3 Sauté de volaille
 4 Sauté de Faisans
 Filets de mutton piqué
 20th 13th Filets de volaille à l'orange
 2 Filets de volaille piqué
 2 Salmi aux herbes
 2 Filets de canard sauvage
 Proquetttes de pis de veau
 Proquetttes de pis
 2 Pâtisseries de tartelette truffes
 2 Pâtisseries de tartelette langue
 20th 13th Tartelettes de veau
 Filets aux poissons
 Filets de volaille
 Ris de veau piqué
 Tendrons de veau
 Salmi aux farces
 1 Blanquette de volaille
 1 Sauté de Faisans

Their Majesties Dinners

Rots
 1 Paulaner Faisans
 4 Seal Pierre

Relèves
 Doyon de cabinet
 Sauté de Franchipane
 Soufflé au pis
 Soufflé au fromage

Entremets
 Pâté de veau
 Salade
 Macaroni
 Amulettes
 Huitres frites
 Ham Toast
 Beurre stuvé
 Sprouts
 Choufleurs
 Saute de
 Pommes de terre frites
 Salsifis
 Gelée de punch
 Gelée de vin
 Gelée de eau de
 Gelée de orange
 Pâtisseries à la vanille
 Pâtisseries d'ananas
 Pâtisseries parisiennes
 Pâtisseries allemandes
 Tartelette aux fraises
 Gâteau mille fruit
 Charlotte aux pommes
 Gâteau macaron
 Pâtisseries et macarons
 Pâtisseries et Tartelettes
 Pâtisseries et Franchipanes
 Pâtisseries et Croûtes
 2 Grosse Pieces

Tuesday 14th February 1837

Juncheon
 Soup 2 Mr Chickens
 24th Mr Beef
 Potelottes de maubon
 Eminci de volaille
 Escallops de veau
 Vegetables
 Pasty Jelly Soufle

Equerries
 24th Mr Beef 1 Mr Lamb
 1st De Lisle
 9th Mr Beef 1 Mr Lamb
 1st De Lisle
 1 Mr Lamb

1st De Lisle
 Fish
 1 Broiler chicken
 Duckeps of Glaston
 Fish
 24th Mr Mutton
 No Semmets
 1 Mr Chicken
 1st De Lisle
 24th Mutton chops

1st Saylor
 24th Mutton 1 Lamb

1st Gordon
 2 Mutton 2 Lamb
 24th Keal
 2 Mr Lamb
 1st De Lisle
 1 Lamb

Comptrollers
 Soup Fish
 21 Mr Mutton or Beef
 2 Mr Beef Bacon
 10 Fillet of keal 1 Meat pie

Dressers
 Soup Fish
 24th Mr Mutton

Housekeeper
 Soup Fish
 24th Mr Mutton 1 Mr Lamb

Master Cooks
 Soup Fish
 24th Mr Mutton Beef pie
 10 Mr Beef Bacon
 24th Fillet of keal Meat pie

 24th Mr Beef 1st Pansy
 8 Mutton 10 Room
 12 Mr Beef Housemaid
 11 Mr Beef 10 Porter
 24th Mr Beef 10 Men
 24th Mr Beef Confectionary
 24th Mr Beef
 24th Mutton 1st Hall
 Mr Beef 1st Room
 24th Mutton 24th Beef

Stoch
 24th Keal 1 Lamb
 24th Beef 10 Mr Mutton
 24th Ladies Feet

Wednesday 15th February 1837 Their Majesties Dinner 202

Potages
 1 Purie de Litre
 3 Cucous de Boeuf
 Purie de ris
Poissons
 Turbot Scate
 Solbes

Relieves
 24th Potelotte de Boeuf
 2 Poulardes Brezille
 2 Petits Painlets grilliez
 18th Filets de veau purgeois

Embrees
 Potelottes de porc
 Filets des poissons
 Saute de faisans
 2 Filets de canards sauvage
 Perognettes de volaille
 5 Pates de Boeuf
 2 Poulardes occaupie
 Eminci de volaille

Rots
 1 Poularde
 2 Canards sauvage

Relieves
 Meignets des faisans
 Soufle au cerises

Embremets
 Pottes meat
 Gallade d'homars
 Onnettes
 Chouffleur
 Coleri etuni
 Feu brate
 Mushrooms
 Salsifis

Gelée de fruit
 Crème à l'orange
 Gelée de maraschino
 Crème au chocolat
 Saute des cerises
 Gateau des poisnes
 Reubans au confiture
 Chaus grilliez
 Gateau des pommes
 Turban à la chandelle

Buffet
 24th Sir loin of Beef
 15th Chine of Mutton
 24th Gulamburphy
 1 Poularde au consommé

 The King Sir H. Seymour
 The Duke Sir H. Seymour
 Count Byge au Berg Capt. Bantlett
 1st Mayo Mr. Huxson
 1st Mayo Mr. Davis
 1st Wharndiff Mr. Brown
 1st Wharndiff Col. Bannister
 1st J. Gordon Mr. Ashley
 1st De Lisle Mr. Ashley
 1st De Lisle Miss Weyle
 1st De Lisle Miss Wilson
 1st Thomson
 1st Thomson
 1st De Lisle
 1st De Lisle

Friday 17th February 1837 Their Majesties Dinners

25	Potatoes	Salade d'eau d'or
	Tronche fumée	Salade au vin
	Crème d'orge	Crème à l'anglaise
1	Leu Liqueur	Crème au Rhon
	Poissons	Soufflé aux poires
	Maquereaux	Truites en feuilletage
	Solles	Soufflé à l'orange
	Relishes	Gâteau aux pommes
23 rd	Trichina au Roux	2 Grosse Pices
23 rd 15	Chapon braisé piqué	
18 th	Ligot de mouton	
2	Poulets braisés et Saugue	
	Entrées	
27	Potatelletes au mouton	
	Solles des poissons	
2	Soufflé de volaille	
	Broquettes de volaille	
23 rd 1	Tricomanon à la grille	
2	Tricomanon aux poirettes	
9	Potatelletes au veau	
	Cominci au Roux	
	Rots	
1	Poularde	
	White Coats	
	Relishes	
	Petits Soufflé à la d'arbois	
	Soufflé au fromage	
	Entrémets	
	Potted meat	
	Salade	
	Ham Saus	
	Comquettes	
	Pelerie stive	
	Sprouts	
	Choufleurs	
	Sea Kale	

19	Sea hair of Beef	
22	Chine of mutton	
6	Goulambouff	
	Sea of Beef	
1	Caribou au consommé	
	The King	Genl Watson
	The Queen	Genl. Thorsdon
	Princeps Augusta	Genl. Keppel
	Genl. Wey	Kapt. Parlette
	Genl. Wey	Kapt. Carverish
	Genl. Whamstiff	Major Boyle
	Genl. Whamstiff	Major Wilson
	Genl. Winstel	Major Wood
	Genl. Falkland	Major Hudson
	Genl. Gordon	Major Davis
	Genl. Taylor	Major Cornwallis
	Genl. W. Duke	Major Cornwallis

Friday 17th February 1837

	Sunchoon		24	Comptrollers
	Soup	24 Chickens		Fish
27	Mutton		25	M. M. Mutton
	Potatelletes au mouton		26	W. M. Beef
	Escallops au veau		27	Sea of Beef
	Broquettes de volaille			Drapers
	Vegetables			Fish
	Pastry Sally Soufflé		7	M. Mutton
	Equerries			Wash
27	M. Mutton	1 M. Fowl		Housekeeper
	Genl. De Isla			Fish
28	M. Mutton	1 M. Fowl		M. Mutton
	Genl. Falkland			1 M. Fowl
6	M. Mutton			Master Cooks
	Duchefs of Gloster			Fish
	M. Mutton		27	M. M. Mutton
	Cominci de volaille		28	W. M. Beef
	Genl. Falkland		29	Sea of Beef
7	Mutton chops			J. Parkes
	W. Jermett			R. Room
7	Sea Mutton		7	W. M. Beef
	Genl. Taylor		12	W. M. Beef
14	Mutton	1 Fowl	13	W. M. Beef
18	Mutton		14	W. M. Beef
	Genl. Taylor		15	W. M. Beef
18	Mutton	1 Fowl	16	W. M. Beef
	Genl. Taylor		17	W. M. Beef
22	Mutton	2 Fowls	18	W. M. Beef
23	Beef		19	W. M. Beef

	Placks
20	Fowl
21	Beef
22	Fowl
23	Beef
24	Fowl
25	Beef
26	Fowl
27	Beef
28	Fowl
29	Beef
30	Fowl
31	Beef
32	Fowl
33	Beef
34	Fowl
35	Beef
36	Fowl
37	Beef
38	Fowl
39	Beef
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41	Beef
42	Fowl
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86	Fowl
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91	Beef
92	Fowl
93	Beef
94	Fowl
95	Beef
96	Fowl
97	Beef
98	Fowl
99	Beef
100	Fowl

Sunday 19th February 1837 Their Majesties Dinners

25 Potages
 Soupe au lait
 Hochepot aux haricots
 Gousses
 Poissons
 Turbot Saute
 Solles

Relieves
 Coulotte au Saucy
 18.5 Dindon rôtie aux morons
 Jambon braizé
 Dindon bouilli

Entrées
 6 Potelottes d'agneau
 Filets de poissons
 2 Saute de volaille
 Porce de gibier
 2 Tricardes aux haricots
 Boudins au salpicon
 Boudins de pis de veau
 5. Escallops de Saucy

Rots
 2 Cornues 1 Saucy
 1 Poularde

Relieves
 Boudins à l'allemande
 Canetons au fruit

Entrées
 Potted meat
 Entrecôte à l'allemande
 Macaroni
 Huitres frites
 Celeri
 Sea Trout
 Patisseries
 Choux-fleurs

Sauce de fruit
 Sauce à l'orange
 Soupe chocolat
 Soupe à la parisienne
 Gâteau genoise
 Volau Vent
 Gâteau aux pommes
 Gâteau mille feuilles
 Pain à la duchesse
 Tartelottes de pommes

Buffet
 22.7 Au bain de Saucy
 15 Whims of mutton
 5.6 Gâteaux de Saucy
 1 Poularde au consommé

The King Sir J. Masson
 The Queen Sir G. Thorne
 Princeps Augusta Sir H. Wray
 Wm. Thomas Capt. Poulton
 Wm. Wilson Sir G. Wood
 G. Wray Mr. Murray
 G. Wray Mr. Davis
 G. Wray Mr. Wray
 G. Wray Mr. Wray
 Wm. Wray Mr. Wray
 Wm. Wray Sir J. Wray
 G. Wray Sir J. Wray

Sunday 19th February 1837

Supper 2. 14 Chickens
 27. 14 Beef
 10. 14 Beef
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Supper 2. 14 Chickens
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Duchess of Gloucester
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Supper 2. 14 Chickens
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Wednesday 22nd February 1834 Their Majesties Dinners

24	Potages	Gelée mosaïque
	Purée de Lencore	Gelée d'orange
17 th	Sauces au veau au pis	Crème de fruit
	Primoise	Crème de gousseille
	Poissons	Sauces au cerises
	Salmon	Colau vent
	Selles	Sauces à l'orange
	Relishes	Criscents à la chantilly
17 th	Poitrine de Dindon	Panier Panier
2	Poulardes Dindon	Panier Panier
2	Poulets grillés	2 Grosse Pièces
17 th	Salle d'agoutin au navets	
	Embrees	Duffet
17 th	Cotelettes de mouton	24 Sir loin of Beef
	Fillets des poissons	18 th Whims of mutton
4	Fillets de volaille au pis	17 th Embarras
2	Fillets de canards sauvage	Whites Leg Ports
17 th	Escallops de veau	1 Paulard au consommé
1	Patés de volaille	
2	Lyrie de volaille	
2	Quenelles de Lencore	The King Sir J. Mason
	Tranches des poulets	The Queen Sir G. Murray
	Ris de veau piqué	Princes Augusta Col. Bouverie
2	Poitrines au truffes	Pr. Doyne Capt. Paulet
2	Poitrines au longue	Pr. Doyne Sir J. Reynolds
	Rots	Pr. Gordon Capt. Campbell
1	Poularde	Pr. Gordon Sir J. Collyer
	Canards sauvage	Pr. Murray Sir J. Reynolds
	Relishes	Pr. Murray Sir J. Reynolds
	Wasson au pis	Sir J. Doyne Sir J. Wilson
	Sauces à la bonne femme	Pr. Doyne Sir J. Wilson
	Embrees	Sir J. Doyne Sir J. Wilson
	Potage meat	Sir J. Doyne Sir J. Wilson
	Maccaroni	Sir J. Doyne Sir J. Wilson
	Oufs frits	Sir J. Doyne Sir J. Wilson
	Salade	Sir J. Doyne Sir J. Wilson

Wednesday 22nd February 1834

	Suncheon	20 Comptroller
	Soup	24 Chickens
17 th	St. Mutton	20 St. Mutton or Sausages
	Broquettes	20 th St. Mutton
1	Quenelles de volaille	17 th Soup of veal
	Cotelettes de mouton	
	Vegetables	Deepest
	Pastey Jelly Soufflé	Soup Wash
	Equerries	17 th St. Mutton Sausages
17 th	St. Mutton	Housekeeper
	Pr. Salted	Soup Sausages
17 th	St. Porto	17 th St. Mutton
	Duchefs of Glaster	Master Cooks
	Lish	Soup Wash
1	Mutton & Chicken Soup	17 th St. Mutton Sausages
	Pr. Salted	17 th St. Mutton
	Mutton chops	17 th Soup of veal
	Mr. Semmott	
	St. Mutton	17 th St. Mutton
	Pr. Taylor	Pr. Parby
17 th	Mutton	17 th St. Mutton
17 th	Porto	17 th St. Mutton
	Pr. Carr	17 th St. Mutton
17 th	St. Beef	17 th St. Mutton
17 th	Porto	17 th St. Mutton
	Pr. Gordon	17 th St. Mutton
17 th	Porto	17 th St. Mutton
1	Sausages	17 th St. Mutton
	Stocks	17 th St. Mutton
17 th	Keal	17 th St. Mutton
17 th	Keal	17 th St. Mutton
17 th	Keal	17 th St. Mutton
17 th	Keal	17 th St. Mutton

Thursday 23rd February 1837 Their Majesties Dinners

32/ Potages
 Soupe au Boeuf
 Crème à l'orge
 Consommé clair
 Poissons
 Cabillaud Skate
 Solles
 Relevés
 32^{1/2} Coulotta au Boeuf
 2 Paulanes d'œufs
 37^{1/2} Ligot au maubon
 20^{1/2} Chapon piqué braisé
 Entrées
 37^{1/2} Cotelettes de maubon
 Filets des poissons
 3 Saute de volaille
 37^{1/2} Servants au veau
 Salami des herbes
 Broquets de pis au veau
 37^{1/2} Escallops de maubon
 21 Pates au Boeuf
 Cotelettes de pis
 2 Paulanes accompi
 1 Blanquette de volaille
 3 Sublotte au lapereau
 Rots
 3 Seal, 1 Sureau
 1 Paulanes
 Relevés
 Brioche
 Soufflé au pis
 Entremets
 Potage meat Celari
 Salade Sea water
 Pommes d'air Epinards
 Omelettes Choufleurs.

Gelée de vin
 Gelée de punch
 Crème à la russe
 Compotte d'anges
 Volau vent
 Gâteau aux cerises
 Charlotte aux pommes
 Gâteau plombier
 Pâtis Pâtis
 Pâtis Pâtis
 2 Grosse Pices
 Buffet
 37^{1/2} Sir loun of Beef
 37^{1/2} Chime of Mutton
 3 Galandaufy
 37^{1/2} A la Beef & Suet pudding
 1 Paulanes au consommé
 The King Col Kinch
 The Queen Sir G. Douglas
 Prince Augusta Sir G. Robinson
 Sir Wray Sir Douglas
 Sir Wray Capt Paulate
 Sir J. Gordon Sir J. Bennett
 Sir Gordon Capt Campbell
 Sir Colville Mr Hudson
 Sir Wraybrough Mr Davis
 Sir Wraybrough Mr Wood
 Sir J. Whitshed Col Conesid.
 Sir J. Whitshed Sir J. Walsby
 Miss Whitshed Sir C. Stewart
 Sir W. Pauler Sir W. Wynyard
 Sir J. Ross Sir W. Wylie
 Sir Ross Sir W. Wilson

Thursday 23rd February 1837

Luncheon
 Soup 2 pt Chickens
 11^{1/2} Beef
 Cotelettes de maubon
 Escallops de veau
 Croquettes de volaille
 Vegetables
 Pastry Jelly Soufflé
 Eggeries
 11^{1/2} Beef Sir Falkland
 11^{1/2} Beef
 Ducheps of Glister
 Smells
 11^{1/2} Mutton
 Sir Falkland
 Mutton chops
 Mr Semmatt
 Mutton chops
 Sir Taylor
 10^{1/2} Beef 1 Fowl
 2 Mutton
 Sir Carol
 10^{1/2} Mutton 2 Fowls
 Sir Gordon
 20^{1/2} Mutton 1 Fowl
 20^{1/2} Beef

25 Comptrollers
 Soup Wash
 20^{1/2} Mutton Bacon
 11^{1/2} Beef Kitchen pudding
 11^{1/2} Fillet of beef
 Diners
 Soup Bacon
 10 Beef 1/2 lb. Bread
 Housekeeper
 Soup Bacon
 11^{1/2} Beef 1/2 lb. Bread
 11^{1/2} Fowl
 Master Cooks
 Soup Wash
 20^{1/2} Mutton Bacon
 20^{1/2} Beef Kitchen pudding
 10^{1/2} Fillet of beef
 20^{1/2} Beef J. Pankey
 8^{1/2} Bacon B. Room
 5^{1/2} Housemaids
 9^{1/2} Bacon B. Porters
 8^{1/2} Bacon P. Beer
 8 Confectionary
 10^{1/2} Wash
 10^{1/2} Mutton Wash
 8^{1/2} Bacon Wash
 15 Beef 11^{1/2} Wash
 Stacke
 20^{1/2} Beef 1/2 Fowls 11^{1/2}
 20^{1/2} Beef 20^{1/2} Mutton

Saturday 25 February 1837 Their Majesties Dinners

22 Potages
 Creme de ris
 2 Hochepot des poulets

Poissons
 Turbot Smelts
 Truite

Relieves
 2 Chapon braisi pique
 2 Andouille de Boeuf

Entrées
 Cotelettes de veau
 Filets des Solles
 2 Poulets découpe
 Porce de gibier
 Tendrons de veau
 2 Ris de veau pique
 Emince de volaille
 4 Filets de volaille

Rots
 1 Poularde
 2 Wingeon

Relieves
 Beignets des pommes
 Soufle a la reine

Entremets
 Potage meat
 Salade
 Macaroni
 Hachis au gratin
 Celeri
 Sea trout
 Chouffleuris
 Epinards
 Gelée de vin
 Gelée de poyons

Crème au thé
 crème de groseille
 Volau vent
 Biscuit chantilly
 Gateau des pommes
 Rhubarbs au confiture
 2 Papiers garnis

Buffet
 100 Sir loin of Beef
 100 Whims of partridge
 200 Galambes fry
 1 Poularde au consommé
 2 Sq of Porto

The King Sir J. Boyle
 The Queen Sir J. Wilson
 Prince's Consort Sir J. Murray
 Sr. George Sir W. Wood
 Sr. Weymouth Sir W. Davis
 Sr. G. Harcourt Sir W. Hudson
 Sr. G. G. Sir W. Hudson
 Sir J. Watson Sir J. Murray
 Sir G. Thompson Sir J. Murray
 Col. Cameron
 Capt. Campbell

Saturday 25 February 1837

Supper
 200 Mutton
 Cotelettes de mouton
 Escallops de veau
 Emince de volaille
 Vegetables
 Pastry Jelly Soufle

Equeries
 100 Mutton
 100 Fowl
 100 De Lisle
 100 De Falkland
 100 Mutton
 100 Beef
 200 Fowls
 100 Mutton

Comptrollers
 200 Soup
 100 Mutton
 100 Pork
 100 Breast of veal

Drapers
 100 Soup
 100 Mutton

Housekeepers
 100 Soup
 100 Mutton
 100 Fowl

Master Cooks
 100 Soup
 100 Mutton
 100 Pork
 100 Breast of veal

J. Pantry
 W. Room
 Housemaids
 W. Porters
 W. Men
 Confectioners
 W. Hall
 W. Ward

Stocks
 100 Veal
 100 Beef
 100 Suet
 100 Mutton
 100 Howels
 100 Mutton
 100 Mutton

Meat & consumed from the 1st to the 27th of February 1837

26	Royal Table	748
20	Gunpowder	501
23	Duchess of Gloucest.	20
24	Pr. De Isles	192
20	Pr. Falkland	52
23	Pr. Taylor	222
23	Pr. Ours	427
28	Pr. Gordon	532
20	Comptroller	735
20	Drapers	104
20	Housekeeper	182
20	Master Cooks	800
20	Silver Laundry	238
20	Coffee Room	130
20	Housemaids	102
20	Coal Porters	150
20	Pump. Men	150
20	Confectionary	130
20	Stall	2090
15	Dancers	268
20	Doctors	270
		<u>8,707</u>

Beef	5880 1/2	
Mutton	7207 1/2	
Veal	2421 1/2	
Lamb	212 1/2	
Pork	273 1/2	
No. Pies	20 1/2	
No. Herrings	9	
No. Feet	330	
No. Wines	12	
Sweetbread	30	
Co. Trils	15	
Limbs Feet	30	
Wormwood Bones	21	
		<u>10,179 1/2</u>

Poultry	
Capons	8
Pullets	70
Fowls	294
Chickens	201
Woodcocks	15
Geese	204
Partridges	92
Pheasants	11 1/2
Snipes	13
Storks	21
Wilson Ducks	20
Poultry	10
Partridges	20
Geese	1
Rabbits	10
Snipes	13
Wingons	12
Pheasants	20
Pigeons	2
Deer	9
Guinea Fowls	4

Family Fish	
Soles	61
Salt Fish lbs	187
Whitings	20
Sea Fish lbs	20
Oysters lbs	1
Shrimps	1
Santa	9

Fish		
	Wentworth	Griffin
Turbot	4	5
Salmon lbs	29 1/2	48
Sea fish slices	18	25
Smelts	110	186
Sea Mussels	17	11
Soles	61	73
Whitings	81	72
Wentworth	32	24
Herrings	48	36
Skate lbs	26	210
Woodcocks	1	10
Dried Salmon	4	
Oysters lbs	30	20 1/2
Crabs lbs	3	
Robsters	22	24
Salt Fish lbs	187	72
Woodcock Herrings	6	
Crabs	1	2
Shrimps	17	
Shrimps lbs	1	4
Grey Mussels		7
Purch		6
Port Anchovy		1

Wednesday Oct. 4th 1837 Her Majesty's Dinner

Potages
1st Soup
4th La Reine
Mutton d'orge
Puntanniere

Poissons
Cabillaud Marans
Rouges
Relovés
20th Culet de Bœuf
2 Poulardes Braizés

Entrées
12th Cotelettes d'agneau
Filets de Poisson
3 Saute de Volaille
12th Fricandean a l'ozulle
2 Poulets decoupés
Escallopes de Faisan

Rots
1 Capon
Faisans
1 Hare
Relovés
Boudin de Cabines
Omelette soufflé

Entremets
Salade Homarès
Omelette
Haricots Verts
Pommes au Feu

Gelée de Vin
Gelée de Noyau
Crème au framboise
Crème a la Parisienne
Tel au Vent
Gâteau Genevoise
Tourte a l'allemande
Tartelottes de Pommes

Buffet
25th Sir Loon of Beef
15th Chine of Mutton
Haunch of Venison

16 The Queen
Duchess of Kent
St. Charlsmont
La Headfort
Col. Cavendish
La Conyngham
La Firroy
Baroness Schzen
La Yarbrough
Sir J. Durham
Pr. M. Pophord
Col. Fiddell
Col. Wilaman
Col. Harcourt
L. M^{rs} J. M^{rs} Brana

Wednesday, October 4th 1837

Equerres Dinner
5th Soup
Fish
5th Leg of Lamb
Jelly
Pastry

Stocks
7th Veal
20th Beef
25th do 1 Family
15th a. B. Beef
7th Ribs of Lamb
13th 2nd of Mutton
6 Mutton (Kewles)
24 Calves Feet
4 Fools V. off

Comptrollers
Soup
25th R^o & 15th Mutton
15th Loon of Veal
21 Sir Loon of Beef
10th R^o of Lamb
5th R^o Leg of Pork
6th Sausages
Eggs & Bacon

Hall
10th Mutton
44 Pork

Kitchen
12th Mutton

Kitchen Maids
16th Mutton

24 Military Band
24 Beef
24 Mutton

Thursday, Oct. 5th 1837. Her Majesty's Dinner

Potages
 2. Hochepot de Poulets
 Crème d'orge
 Au Lait

Poissons.
 Soleilles Turbot
 White Bait Whiting
 Relevés
 2. Poulets grillés
 18th Souci de Veau

Entrées
 17th Cotelettes d'agneau
 4. Saucis de volaille
 Vinson à l'allemande
 Filets de Saumon
 11. - 12th Filets de Volaille piqués
 5th Escallopes de Veau
 1. Filets mignons
 Currie aux herbes

Rots
 Hare 1 Capon
 Faisans
 Relevés
 Boudin de Reu
 Soufflé à la Reine

Entremets
 Salade des Epirlans
 Ham Toast
 Oufs au Miroir
 Epinards
 Choufleurs
 Citron chui.

Gelée de Vin
 Crème à la Parisienne
 Gelée de Mayau
 Crème de Citron
 Mel au Vent
 Gâteau à la Chantilly
 Tartelletes à la Windsor.
 Colognons au framboise

20. Sir Loth of Beef
 15th Chine of Mutton.
 9th Braised Beef
 Cold Side Table
 Sir Loth of Beef
 A. B. Beef
 Ribs of Lamb
 Ham Fowl Tongue

17. The Queen
 Dukes of Kent
 Pa. Conyngham
 Pa. Westport
 Miss Dillon
 Miss Paget
 Col. Cavendish
 Sir W. Lumley
 St. M. Propperd
 M^{rs}. G. M^{rs}. Brand
 St. Charlemont
 Baroness Schzen
 Pa. Warborough
 Pa. H. Russel
 M^{rs}. G. G. G.
 Col. Jackson

Thursday, Oct. 5th 1837

2. Equerres Dinner
 Soup
 Fish.
 13th Chine of Mutton.

1. Ladies Luncheon
 R^t. Fowl.
 16th R^t. Beef
 Jelly & Pastey
 Ham & Fowl

6. Equerres Luncheon
 R^t. Fowl
 10th R^t. Beef.

Stock
 12th Veal 6 Fowl V. off
 23 Beef
 22th do Family
 10th Leg of Mutton

Comptrollers
 Soup
 21 Leg & Chine of Mutton
 21th R^t. Beef
 13th Fillet of Veal
 10th D^r. of Lamb
 12th Breast of Veal
 14th - 10th Meat Puddings
 Yorkshire Puddings

Hall
 50th R^t. Beef
 70th Mutton

Kitchen
 14th - 16 R^t. Beef
 Mutton

Military Bands
 22th Beef 22th Mutton

Friday, October 6th 1837 Her Majesty's Dinner

Potages.
 Hochepot de Faisan
 Crème de Riz
 Crepey

Poissons
 Cabillaud Solles
 Merlan St. Pierre

Relevés.
 9^h Ligot de Mouton braizé
 2 Poulardes braizés.

Entrées
 9^h Côtelettes de Mouton
 Filets de Poisson
 3 Sauti de Volaille
 3^h Salami de Gibier
 Croquettes de Volaille
 2 Perdreaux aux Choux
 Blanquette de Volaille
 7^h Escalopes de Mouton

Pots
 Faisans Servant
 1 Poularde
Relevés
 Soufflé aux fleurs d'orange
 Bugnets de Pommes

Entremets.
 1 Salade Hollandaise
 Macaroni
 Homards au gratin
 Haricots Verts
 Pommes de Terre
 Céleri étuvé

Gâteau au Marasquin
 Crème au Café
 Biscuit de Turin
 Vol au Vent
 Charlotte de Pommes
 Gâteau à l'Allemande
 Flanc de Fruit
 Coquilles au Framboise

Buffet.
 18 Sir Loim of Beef
 14^h Chine of Mutton
 7^h Haunch of Venison
 1^h Braizé Mutton
 Cold Side Table
 23^h Sir Loim of Beef
 11 A. B. Beef
 6^h Ribs of Lamb
 8^h Ham, Fowl, Tongue

15^h The Queen
 Duchesse of Kent
 La Comtesse
 La Comtesse
 St. Dilton
 Miss Dillion
 Miss Paret
 Capt. Pechell
 Col. Cavendish
 Sir W. Lumley
 Sir M. Proffers
 M^{rs} & M^{rs} Brand
 St. Charlement
 Baroness Schzen

Friday, Oct. 6th 1837

Equerries Dinner
 Soup
 Fish

Ladies Luncheon.
 1 R. Fowl
 7^h R. Mutton
 Ham & Fowl
 Jelly & Pastry

Equerries Luncheon.
 R. Fowl
 9 R. Mutton

Stock.
 6^h Veal 2 Fowls V. off
 21^h Beef 1 Partridge
 22^h do Sumble
 6^h Mutton (Mutton)
 22^h R. Beef
 4 Suet
 1 W. H. Lamb

Comptrollers
 Soup
 Fish
 22 R. & B. Mutton
 35 Round of Beef
 13^h Loim of Veal
 10^h Dr of Lamb
 8^h Rumpsteaks
 Hash
 11 Breast of Veal
 Omelettes
 14^h Liver & Bacon

Hall
 6^h R. Beef
 6^h Mutton

Kitchen
 19 R. Beef
 11^h Mutton

24^h 1 Bands, Carbiners & Post (Attendants)
 12^h R. & B. Mutton
 14^h R. & B. Beef

Sunday, October 8th 1837 Her Majesty's Dinner

Potages
 1. 1^{ste} A la Reine
 Bonne femme.
 Beau veau

Poissons
 Cabillaud Cherlans
 Saumon

Relèves
 12. 1^{ste} Filet de Veau Piqué
 2. Poulardes et Langue.

Entrées
 1^{ste} Cotelettes d'agneau
 2. Saucis de Filet
 1^{ste} Salmi de Grouse
 3. 2^{de} Ris de Veau piqués
 4. Cervelle de Veau
 2^{de} Canards decoupiés

Rots.
 Gelinottes Carolans
 Levraut

Relèves
 Pommes au Riz
 Soufflé a la Reine

Entremets
 Salade homaras
 Huitres au gratin
 Pommes au Feu
 Aleri Churi.

Gelée de Vin
 Crème au Chocolat
 Vol au Vent
 Canelons.
 Gâteau Perlez
 Crantailles

Buffet.
 25^{de} Sir Loyn of Beef.
 15^{de} Shire of Mutton
 Haunch of Venison.

Cold Side Table.
 Sir Loyn of Beef
 1. B. Beef
 Ribs of Lamb
 Ham, Tongue, Fowl.

13 The Queen
 Dukes of Kent
 Earl of Bingham
 Earl of Arundel
 Earl of Suffolk
 Earl of Devon
 Earl of Derby
 Earl of Lincoln
 Earl of Leicester
 Earl of Cambridge
 Earl of Devonport
 Earl of Sandwich
 Earl of Westmoreland
 Earl of Northampton
 Earl of Northumberland
 Earl of Devonshire
 Earl of Devonport
 Earl of Devonport
 Earl of Devonport

Sunday, October 8th 1837

Equerries Dinner
 Soup
 Fish.
 7^{de} R. Beef
 Ladies Luncheon
 7^{de} R. Beef
 1 R. Fowl
 Ham & Fowl
 Jelly & Pastry.

Equerries Luncheon
 8^{de} R. Beef
 1 R. Fowl

Stock.
 6^{de} Veal
 22^{de} Beef
 22^{de} (all Family)
 20^{de} 2 Breasts of Veal
 24 Calves Feet.

3^{de} Mutton
 7 do
 7^{de} do
 Cucumber
 Grogg
 Whiskers

Comptrollers.
 Soup
 21 Leg & Shire of Mutton
 20^{de} R. Beef
 17^{de} Pair of Veal
 11 D. of Lamb.
 14 Mutton Cutlets.
 Ham
 Tongue
 8 R. & B. Fowl
 Macaroni
 Yorkshire Puddings

Hall
 5^{de} R. Beef
 11 Mutton

Kitchen.
 25^{de} R. Beef
 9 Mutton

Coffee Room.
 8^{de} R. Beef

Monday October 9th 1837 Her Majesty's Dinner

Potages
 7^h Hochepot de Mouton
 au Lièvre
 Crème d'orge

Poissons.
 Turbot Epirlans
 St. Pierre

Reliés.
 29^h Boulette de Boeuf
 14^h 1^h 2^h Chapou piqué

Entrées
 11^h Côtelettes d'agneau panées
 2 Deux gras aux fines herbes
 Terrons de veau
 Blanquette de Volaille
 Pâtis en haricots avec Cervelle
 4 Filets de Volaille au riz
 2 Fricassée de Poulets
 6 Pigeons en Compette

Rots
 Lièvre Epirlans
 Perdreaux

Reliés.
 Tartellettes à la bonne femme
 Poudin à l'allemande

Entremets
 Salade
 Macaroni
 Macarons Verts
 Croquettes de Pommes de Terre

Gelée mosaïque
 Gelée au marasquin
 Turban à la Chantilly
 Gâteau de Pommes
 Vol au Vent
 Tourte à l'allemande

Buffet.
 23^h Sur Table of Beef
 17 Chine of Mutton
 7 Braized Beef
 4 Haunch of Venison
 Cold Side Table
 16 Sir Loins of Beef
 20 A. P. Beef
 8 Ribs of Lamb
 Cold Ham, Fowl, Tongue

15 The Queen
 Duchess of Kent
 La Cuningham
 La Melbourne
 La Cuningham
 La Harlemont
 La M. Safford
 M^{rs}. Melmore
 Miss Paget
 Miss Dillon
 La Headfort
 M^{rs}. B. & M^{rs}. Brand
 Baroness Schzen

October 9th 1837 Monday

2 Equerries
 Soup
 Fish

2 Equerries Luncheon
 R. Fowl
 7 Loins of Mutton

7 Ladies Luncheon
 R. Fowl
 7^h Loins of Mutton

Stock
 10^h Veal
 22^h Beef
 24^h do Family
 3^h M^{rs} of Mutton

Cumber Mutton 3
 Grocery do 6
 1 Chicken M^{rs} de wit

51 Comptrollers
 Soup
 23^h Leg of Chine of Mutton
 20 R. Beef
 18^h Sir of Veal
 16^h D^r of Lamb
 9^h Stewed Veal
 12^h Rumps: cuts.
 Hash
 6 Liver & Bacon
 Croquettes

102 Hall
 155 Mutton

20 Kitchin.
 26^h Mutton

24 Coffee Room
 6^h Mutton
 24 Band Carbiners
 32^h Mutton

Tuesday Oct. 10th 1837 Her Majesty's Dinner

Potages

7 Jarret de Veau
Hochepot de Tendrons

Poissons

Cabillaud
White Pout
Harengs
Morlans

Relèves

12⁷ Gract d'agneau braizé
2 Filets grillés

Entrées

10⁷ Côtelettes d'agneau
Croquettes de Ris de Veau
Piedroaux braizés
2 2⁶ Filets braizés aux Truffes
Filets de Poisson
Filets mignons à l'Ortie
36 Moutardes au Gratin
Escalopes de faisan

Rots

Ortolans
Faisans
Livrault
Relèves
Soufflé aux Cerises
Rissoles aux Framboises

Entremets

Salade Homards
Raviganis
Câlin Chut
Pommes de Terre

Gelée d'Eau d'or
Blanc-manger
Vol au Vent d'abricots
Biscuit et macédoine
Gâteau de Pommes
Gros meringue

Buffet

26⁷ Six Loins of Beef
15⁷ Chine of Mutton
9 Braizés of Mutton
Cold Side Table
4 Six Loins of Beef
4 A. B. Beef
4 Ribs of Lamb
4 Ham Fowl Tongue

15⁷ The Queen
Duchess of Soud
Lady Melbourne
Lady Cunningham
Lady Hladfort
St. Charlesmont
Mr. & Mrs. Brand
Captain Spencer
Miss Paget
Miss Ellen
Col. Cavendish
Baroness Schyren
St. M. Stophord
Sir W. Lumley

Tuesday Oct. 10th 1837

2 Equeries Dinner

Soup
Fish

3 Equeries Luncheon

6⁷ Leg of Lamb
1 W. Fowl

4 Ladies Luncheon

5⁷ Leg of Lamb
1 W. Fowl

Stock

63⁷ Veal
22⁷ Beef
23⁷ do (Family)
24 Calves Feet
W. of Mutton
4 Fowl W.
1 R. Partridge

Comptrollers

Soup
22⁷ R. & B. Mutton
29⁷ Round of Beef
" Dr. of Lamb
11⁷ Eggs & Bacon
6 Sweet Puddings
16⁷ Mutton Cutlets
Hash
1 Calves Head & Bacon

Hall

19⁷ B. Beef
5⁷ Mutton

Kitchen

15⁷ B. Beef
16⁷ Mutton

Coffee Room

6⁷ Mutton

Military Band

4 Beef
4 Mutton

Potages.
 2 Hochepot de Faisans
 Crème d'orge

Poissons
 Turbot Epirlans
 St. Pierre White Salt

Relèves
 26 Filet de Veau à la Bourgeoise
 2 Faisans en Entrée de broche

Entrées
 17^{re} Côtelettes d'agneau
 Filets de poissons.
 Trucafie de poulets.
 Pigeons en compotelle.
 Salmi de Perdreaux.
 Escalopes de Veau.
 1 Emincé de Volaille
 2 Poulets decoupés

Rots.
 Faisans Porant
 Paularde

Relèves
 Pommes au beurre
 Boudin à la Reine

Entremets.
 Salade
 Macaroni
 Pommes de Terre
 Epinards

Gelée de Fruit
 Crème marbrée
 Tourte de Pommes
 Rubans en Feuilletage
 Croisants aux amandes
 Fanchinettes

Buffet.
 18^{re} Sir Loam of Beef
 17^{re} Chine of Mutton
 8 Hashed Timson.
 9 Braized Beef
 Cold Side Table
 25 Sir Loam of Beef
 14 A. B. Beef
 13^{re} Ribs of Lamb
 Ham Fowl Tongue

16 The Queen
 Duchess of Kent
 Lt. Melbourne
 Lt. Conyngham.
 Lt. Headfort
 Lt. Charlemont
 Mr. de M^{rs} Brand
 Gen. Trevor
 Miss Paget
 Miss Dillon
 Col. Cavendish
 Baroness Schizon
 Lt. W. Fitzford.
 Sir W. Lumley
 Sir Blount

2 Equerries Dinner
 Soup
 Fish

8 Ladies Luncheon.
 R^{ts} Fowl
 9^{re} R^{ts} Mutton

7 Equerries Luncheon
 R^{ts} Fowl
 9^{re} Mutton

Stock.
 33^{re} Veal 2 Fowls V. off.
 17 Beef 1 Partridge
 25^{re} do (Family).
 1 Suet
 17^{re} 2 W^{ts} Mutton
 9^{re} 1 do
 5 Mutton (Coomber).
 6 Beef (Bould)

Comptrollers Room
 Soups
 15^{re} Leg & Chine of Mutton
 18^{re} R^{ts} & P^{ts} Pork.
 11 Leg of Veal
 8^{re} R^{ts} of Lamb
 16^{re} Irish Pew
 Hash
 8^{re} Meat Pies
 Sausages

Hall
 75^{re} R^{ts} & P^{ts} Pork.
 88^{re} Mutton

Kitchen.
 17 R^{ts} & P^{ts} Pork.
 16 Mutton

Coffee Room.
 6^{re} R^{ts} Pork

Band (Carliners).
 15 Mutton. 18^{re} Beef.

Thursday, Oct. 12th 1837. Her Majesty's Dinner

Potages
 2 Riz et Poulets
 3 Soupe de Bouf

Poissons
 Solles Merlans
 White Bait
Reliés
 1/2 Filet de Vinaison à l'Allemande
 2 Poulardes Braizis

Entrées
 10^{tes} Cotelettes d'agneau
 3 Sauti de Filet de Veau
 Filets de Poisson
 Escalopes de Siceve
 6 Papilottes de Veau
 1 Tricandeau à l'oseille
 Casserolles de Riz
 11 Pates de Bouf dressés

Rots
 Siceves Poularde
 Fasanis
Reliés
 Duche
 Soufflé à l'orange

Entremets
 Salades Homards
 Huitres au Gratin
 Haricots verts
 Pommes de Terre
 Gelée de Veau
 Crème d'Ananas
 Vol au Vent
 Gâteau à la Chambilly
 Jalousies
 Tartelletes à la Windsor

Buffet
 25 Sir John of Beef
 19 Chien of Mutton
 4^{tes} M^{tes} of Mutton

19 The Queen
 Duchess of Kent
 La Conyngham
 La Hadspert
 St. Charlemont
 M^{tes} & M^{tes} Brande
 Miss Paget
 Miss Dillon
 Col. Cavendish
 Baroness Schzen
 St. M. Pufford
 Sir W. Lumley
 M^{tes} Cravey
 St. Septon
 2 Ladies Molinere
 Portuguese Charge d'affaires

Thursday, Oct. 12th 1837

2 Equeries Dinner
 Soupe
 Fish

8 Ladies Luncheon
 1 R^{te} Fowl
 9 R^{te} Beef

7 Equeries Luncheon
 1 R^{te} Fowl
 6 R^{te} Beef

Stock
 51^{te} Veal 5 Fowls V^{te} off
 23^{te} Beef 1 Partridge
 21 do (Family)
 24 Calves Feet

Comptrollers Room
 Soupe
 20^{te} R^{te} Beef
 28^{te} R^{te} & P^{te} Mutton
 10 Loin of Veal
 11^{te} D^{te} of Lamb
 Yorkshire Puddings
 Hash
 10 Curry of Veal
 11 Stewed Beefsteaks
 Omelettes
 17^{te} Baked Shoulder of Mutton

Hall
 84 R^{te} Beef
 82 Mutton

Kitchen
 16 R^{te} Beef
 17^{te} Mutton

Coffee Room
 9^{te} R^{te} Beef

Military Band
 Beef Mutton

Friday, October 13th 1837 Her Majesty's Dinner

Potages
 9^h Mouton à l'orge
 Puntannière

Poissons.
 Turbot White Sauce
 Epertans

Relevés.
 31^h Culettes de Veau
 2 Poulardes braisées

Entrées
 10^h Côtelettes d'agneau
 Filets de Poisson
 1 Blanquette de Volaille
 1 Boudins de Saperance
 Boudins de Volaille
 1 Pates à la Reine

Rots.
 Lièvre Becasse
 Picapines Perdreaux

Relevés.
 Gâteau Brunswick
 Boudin de Cabinet

Entremets
 Maccaroni
 Homards au Vin
 Pommes de Terre
 Celeri Chuvé
 Gelée de Pommes
 Crème aux Pistaches
 Vol au Vent
 Soufflé à l'orange
 Coquilles de Poires
 Pêches et Nectar

Puffet.
 22 Sir Loim of Beef
 17^h Chine of Mutton

15 The Queen
 Duchess of Kent
 Lady St. Surrey
 La Comyngham
 La Hildesfort
 St. Charlemont
 Mr. & Mrs. Grande
 Mrs. Dillon
 Mrs. Paget
 Col. Cavendish
 Baroness Schyren
 St. M. Pophord
 Sir W. Lumley

Friday, October 13th 1837

Equerries Dinner
 Soup
 Fish
 Jelly & Pastry

8 Ladies Luncheon
 Pt. Fowl
 7 Loim of Mutton

8 Equerries Luncheon
 Pt. Fowl
 7 Loim of Mutton

Stock
 31^h Veal 2 Fowls N. off.
 18 Beef 1 Hen
 24 do Family (Chicken) (The King's Servants)
 9^h Mutton
 3 Mutton, Coomber

Comptrollers Room
 Soup Fish
 25 Leg & Chine of Mutton
 40^h Round of Beef
 13^h Fillets of Veal
 10^h Pt. of Lamb
 7^h Veal Cutlets
 Hash
 Eggs & Bacon
 19^h Fish Pie
 Maccaroni
 6^h Sweet Pickings

Hall
 76^h B. Beef
 52 Mutton

Kitchen
 16^h B. Beef
 16^h Mutton

Coffee Room
 8 Mutton

Band
 13 Beef
 19 Mutton

Saturday, October 14th 1837 Her Majesty's Dinner

Potages
Hochepot de Tendrons
1-1/2 lb. A la Reine

Poissons
P. Dore Cabillaud
Mortelans.

Relèves
Gros de Mouton
Faisans braizés aux Choux.

Entrées.
1 lb. Côtelettes d'agneau
Sauti de Faisan
4 Filets de Volaille
Salini de Perdreau
2 Trucapies de Poulets
7 Escalopes de Mouton
Escalopes de Piere
Emmunié de Boeuf.

Rots.
Piere, 1/2 Sams, Faisans

Relèves
Crevets aux pommes
Soufflé d'ananas

Entremets.
Dracons
Ham Toasts.
Pommes de Terre
Epinards
Gelée de Ponche
Crème à la Vanille
Tourte de pommes
Côtelettes d'abricot
Gâteau de Coises
Ceufs à la Sige

Buffet.
26/4 Sir Seal of Beef
18/4 Chine of Mutton
1 R. Fowl.

16. 17 The Queen
Duchess of Kent
Sa. J. St. Surrey
St. Charlemont
Pa. Conyng ham
Pa. Sheasfort.
Miss Dutton
Miss Paget
Mr. J. Mr. Brande
Col. Cavendish
Marquis Schzen
St. M. Sofford
Sir W. Lumley
Col. Armstrong

Saturday, Oct. 11th 1837

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2 Equerries Dinner
Soup
Fish
Jelly & Pastry

5 Ladies Luncheon.
1 R. Fowl
5 Ribs of Lamb

5 Equerries Luncheon
1 R. Fowl
5 Ribs of Lamb

Stock.
54 Veal Fowls W. off.
24 Beef
21 do Family
24 Calves Feet.
62 Suet.
7 Mutton / Stewes.
6 do Curry

Comptrollees
Soup
26/4 R. & P. Mutton
19/4 R. & P. Pork.
12/4 Loin of Veal.
8/4 D. of Lamb.
19 Pork Chops
2 Sige
Hash
Cannelles
17/4 Veal & Bacon

Hall
59 Pork
16/4 Mutton

Kitchen.
17/4 Pork
16 Mutton

Coffee Room
6/4 R. Pork

Military Bands
17 Beef
21 Mutton

Baron Stockmar
1 R. Fowl

Sunday Oct. 15th 1837 Her Majesty's Dinner

Potages.
 Hœche-pot de Perdreaux
 Crème d'or.

Poissons
 Turbot. Morlans.
 Saumon

Reliés
 Côte de Boeuf
 Poulardes braizés piqués

Entrées
 8^h Haricot de Mouton
 11 Filets de Volaille
 Filets de Poisson
 Saucé de Perdreaux
 11 Saucé de Volaille
 2 Tritau de Poulets

Rots
 Stack Same Hare

Reliés
 Soufflé au riz
 Biscuit framboise

Entremets
 Salade Homardes
 Macaroni
 Colori chuné
 Pommes de Terre
 Gelée aux Fraises
 Vel au Vent
 Crème au Café
 Choux aux amandes
 Farfallettes de Pommes
 Meringues

Buffet.

25^h Sir Loim of Beef
 16^h Chine of Mutton

16-15 The Queen
 Duches of Kent
 Pa & M^{rs} Surrey
 Pt. Charlemont
 Pa. Silford
 Miss Dillon
 Miss Paget
 M^{rs} & M^{rs} Brande
 Col. Cavendish
 Baroness Lehzen
 Pt. M. Pofford
 Sir W. Lumley
 Col. Armstrong

Sunday, Oct. 15th 1837

2 Equerries Dinner
 Soupe
 Fish
 Jelly & Pastry

8 Ladies Luncheon
 Pt. Fowl
 8 Pt. Beef

8 Equerries Luncheon
 Pt. Fowl
 8 Pt. Beef

Stock.
 33 Veal 4 Fowls V.
 16^h Beef
 20^h do Family
 9 Pt. Beef Whelshers
 3 Mutton Cornber

Comptrollers.

Soupe
 25^h R. & B^{rs} Mutton
 20 Pt. Beef
 16^h Loim of Veal
 9 Dr. of Lamb
 17 Mutton Cutlets
 8 Pt. Pheasants.
 Ham
 Tongue
 Hash
 16^h Stewed Veal
 Yorkshire Pudding

Hall.
 32 Pt. Beef
 56 Mutton

Kitchen.
 16 Pt. Beef
 17 Mutton

Coffee Room
 8 Pt. Beef

Baron Bockmar.
 1 Pt. Fowl.

Wanted

6 Pounds Sugar
 2 Loaves Treble - 19 1/2
 24 Lbs
 4 Loaves Hambro - 2 Pounds
 96 - 2 1/2 Pounds Sugar

2 Gal. Vinegar
 12 Barley
 4 Lbs Mustard
 28 Whiting

1 Side lean Bacon
 4 Black. Lamb

60 Loams

30 lbs
 3 1/2 Eggs

1217 6
 602 8

1826 4
 1522
 76 2

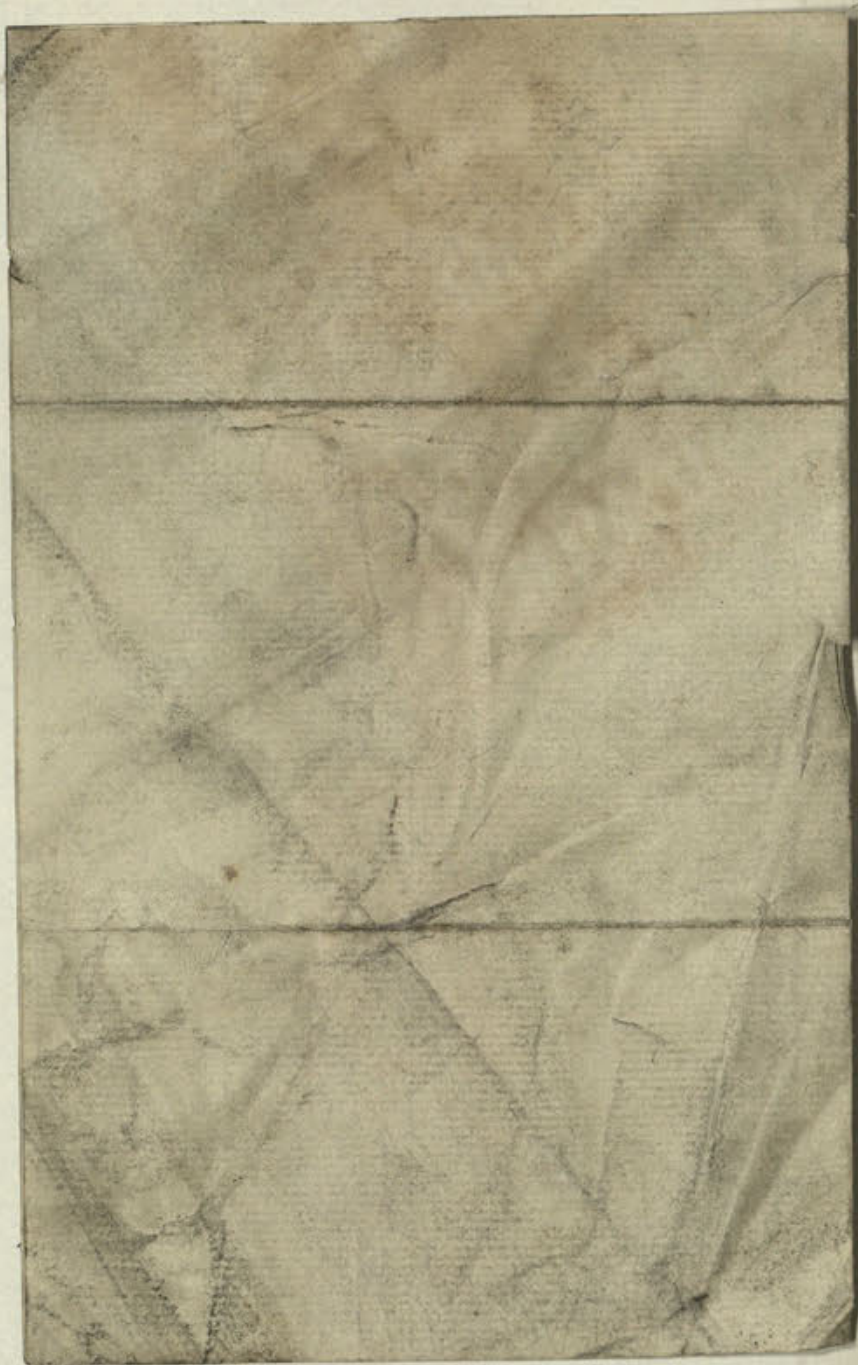
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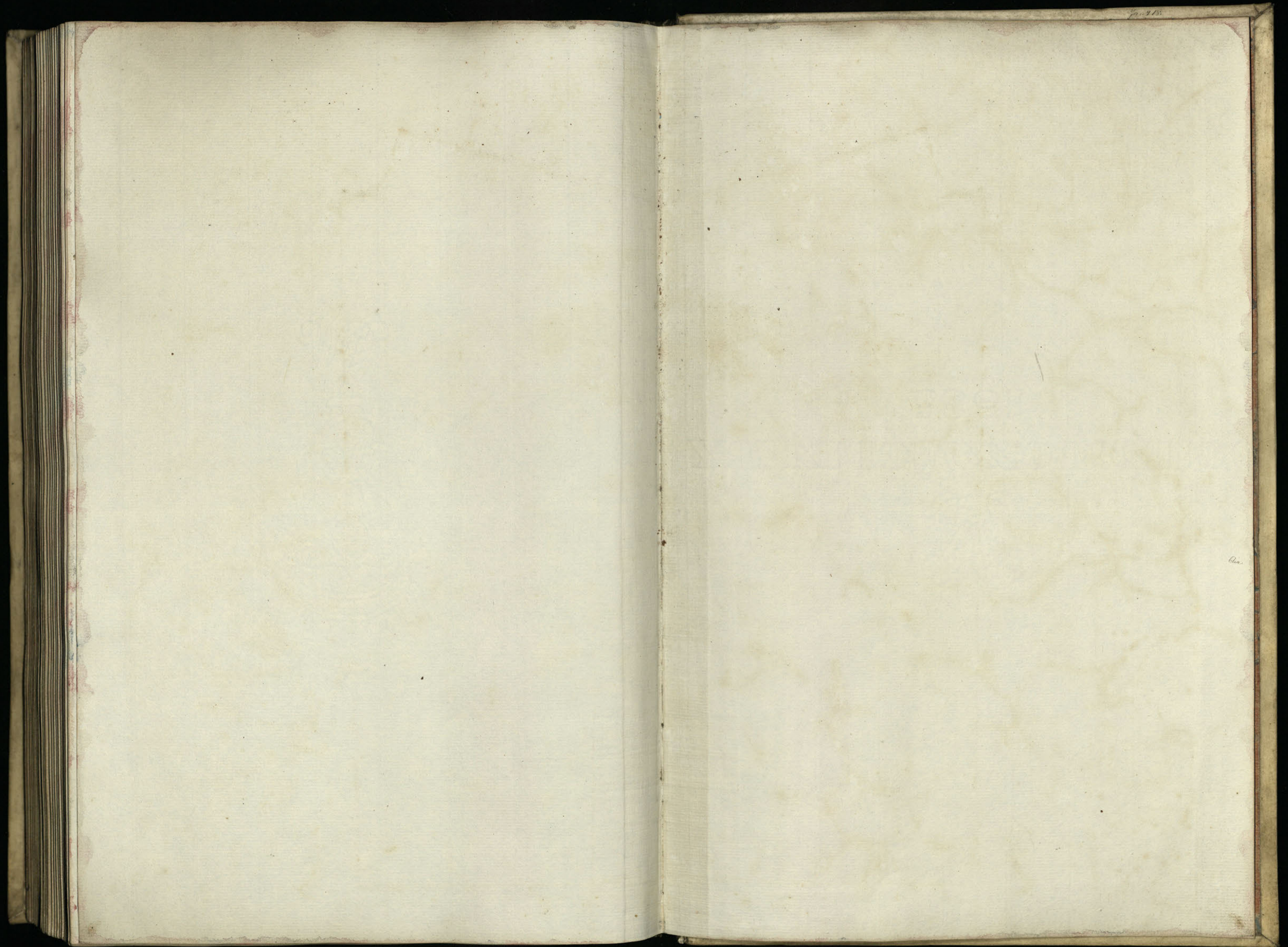
Mr Thomas Murrable
has to acquaint Mr Norton
that by deans of The Lord
Steward he is to discontinue
sending orders to Mr Wells
for Butchers Meat: And
that The Lord Steward
has granted a Warrant
to Mr Hancock who will

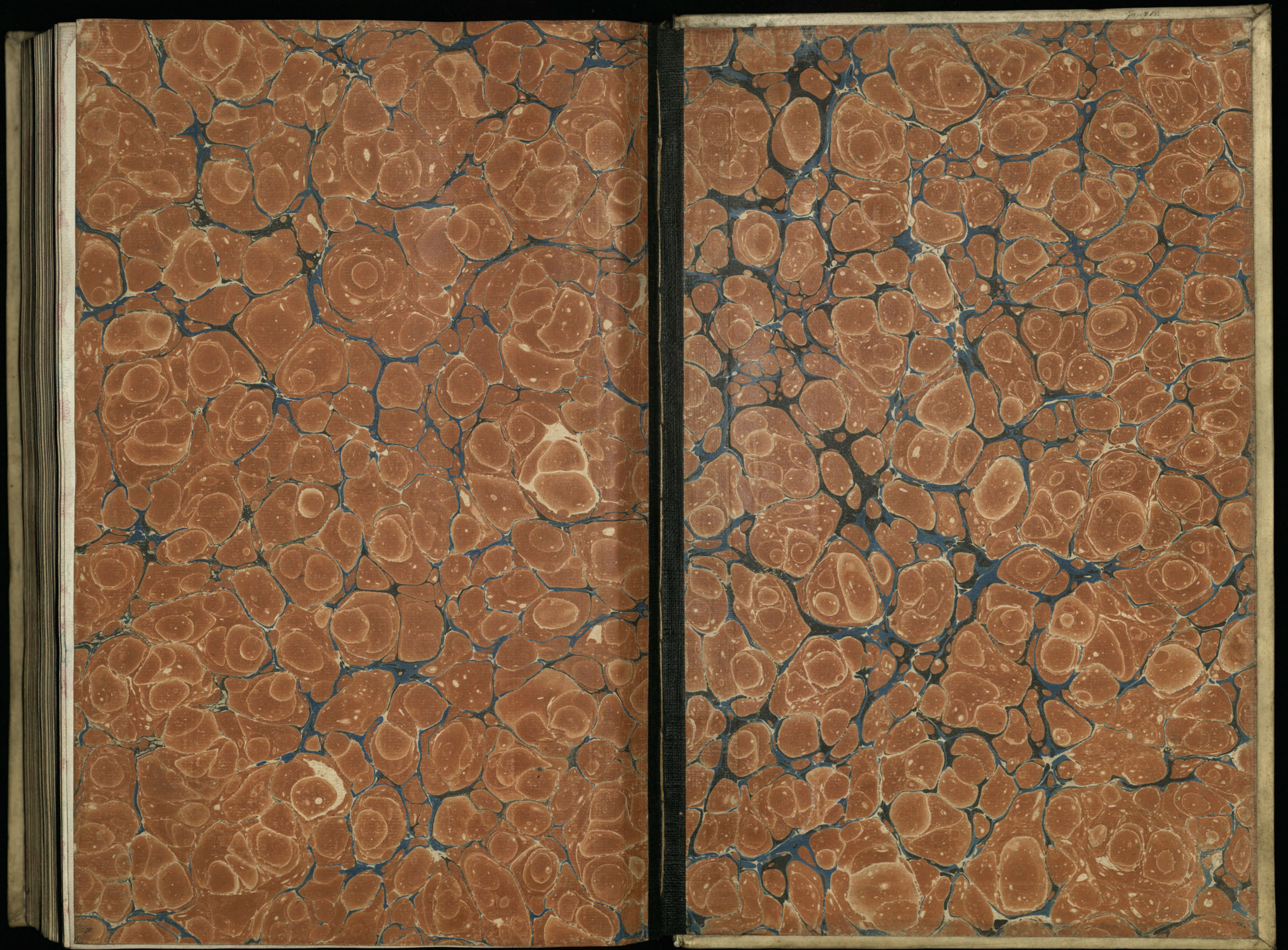
continue the business of
her late husband.

Board of Green Cloths
3 June 1840.



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LEDGER



1835

