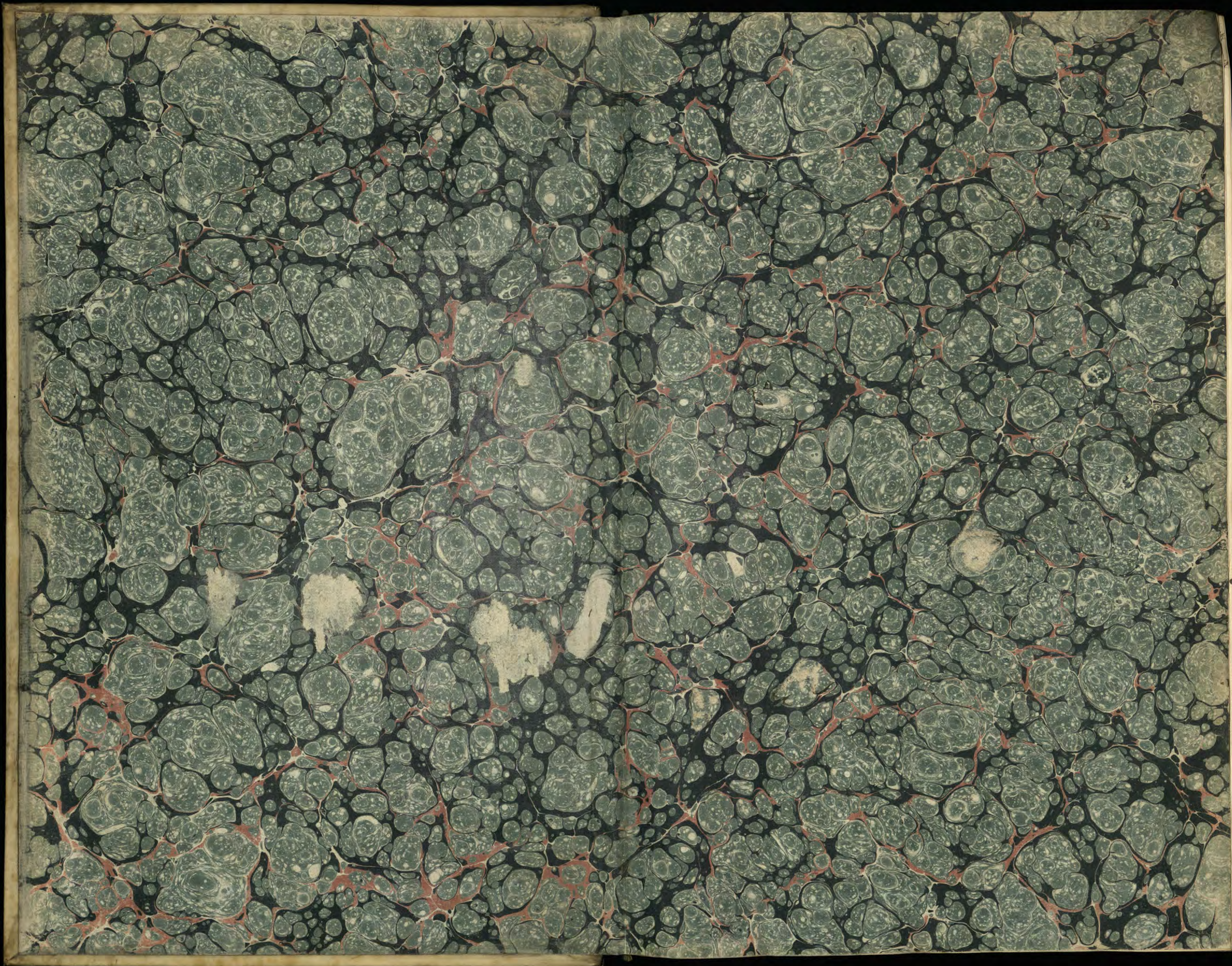


LEDGER

1815.

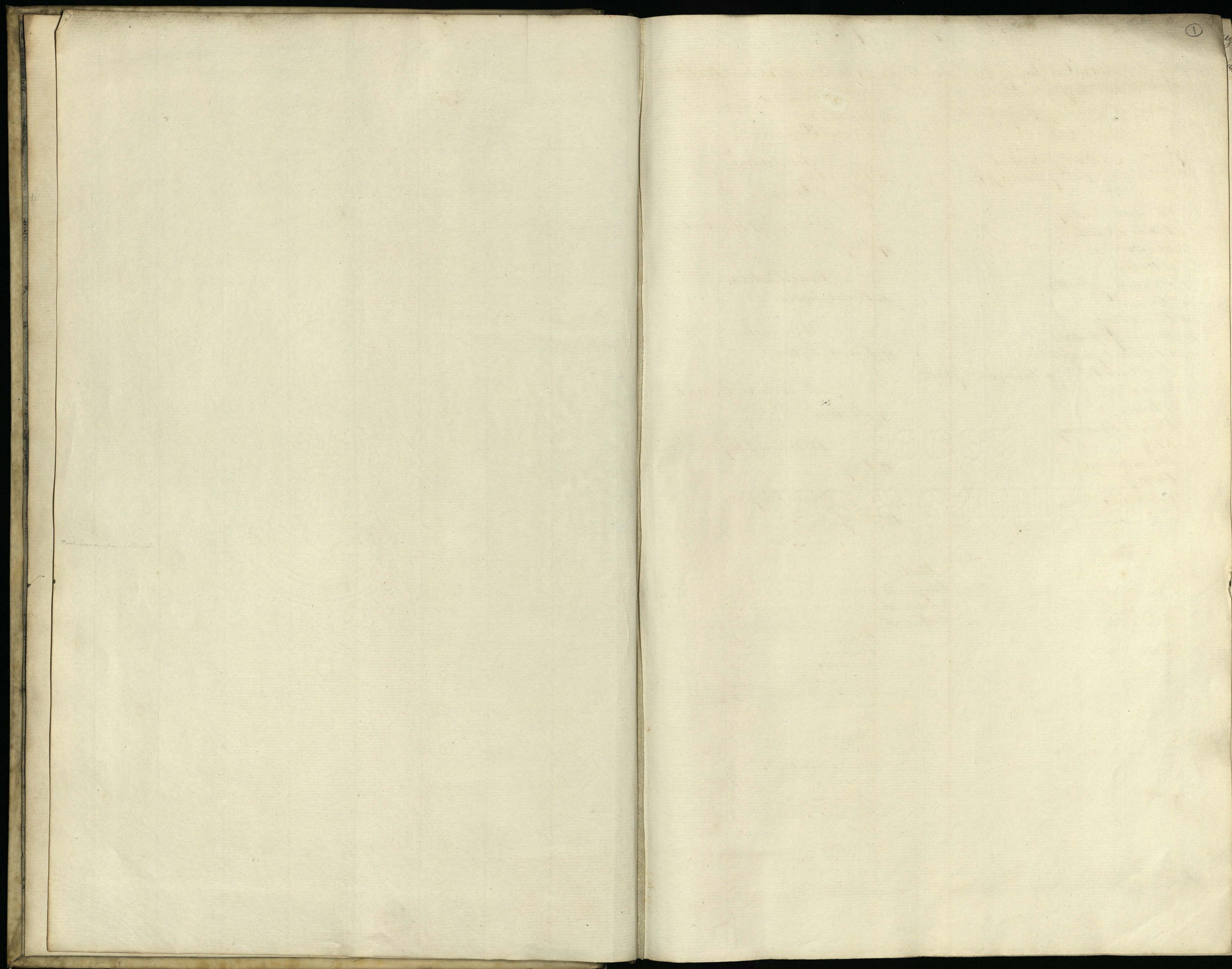
LEDGER

1815.



MRH/MRH/MENUS/MAIN/MIXED/3





Saturday January 7th 1815

Family Dinners On Occ. of Her Royal Highness the Princess Charlotte's Birth Day

Two Soups
2 Mock Turtle Soup & half's head.

Two Fish
27 Cod 3 Doz of Oysters
6 Soles 1 Doz of Truffles

A Large Turkey
4 Boiled Pullets
3 Roast ^{do}
A Ham
2 1/2 Haunch of Mutton
1 Tongue

33 Roast Beef
16 1/2 Haunch of Mutton
14 Chickens ^{fricassee}
14 Croquet 14 Sausages 3 1/2 of Pork
8 1/2 Veal Pige

A Hare
Plumb Mudding
Jelly
Mauvange
Pastey
Vegetables

Footmen
40 Roast Beef
Plumb Mudding

Housemaids
20 Roast Beef
Plumb Mudding

Porters at the Gates
17 Beef

Coal Porters
16 Roast Mutton

M^r. Lush
10 1/2 Roast Mutton

M^r. Watiers Servant
9 Mutton

Kitchen People
12 Beef

Stable People
15 1/2 Beef

Stock
Beef — 25
Veal — 41
Lard — 18

Butter — 6
Kaisens — 8
Currants — 8
Almonds — 4
Double Sugar — 10. 1/4
Liquor — 6
Ham — 15
Tongues — 1
Lard — 1 Peck
Butter Almonds — 1/2
Gherkins — 1 Doz
Mustard — 3 Doz
Linglafs — 1 Doz
Oil — 1 Bot
Butter — 6

Pitcher Meat distributed to H.R.H The Prince Regent's Servants on the 7th Jan^y 1815 being
H.R.H Prince Charles's Birth day. The R^{ty} Her Majesty's Birth day 27th H.R.H the Duke of Sussex

	Jan ^y 7 th	Jan ^y 18 th	Jan ^y 27 th
	Prof. Mutton	Prof. Mutton	Prof. Mutton
2 nd Clerk of the Kitchen — Loim of Veal	15 1/2	16	15 1/2
3 rd ^{do} ^{do} ^{do} ^{do}	16	15 1/2	16
Grooms of the Chamber — Legs of Mutton	10 1/2	10 1/2	11
Gent. Porters — ^{do}	10 1/2	10 1/2	10 1/2
Messengers — Loim of Veal	16	15 1/2	16 1/2
Housekeeper — ^{do}	15 1/2	16	15 1/2
Yeoman of Silver Scullery ^{do}	16	15 1/2	15 1/2
2 Silver Scullery Men — 2 Legs Mutton	21 1/2	21	21
2 ^{do} ^{do} Women — 2 Sh ^o ^{do}	18	18	17 1/2
Every Woman — Legs of Mutton	10 1/2	10 1/2	11
4 Watchmen — Loim of Veal	16	15	15 1/2
Legs of Mutton	10	10 1/2	11
Armory Man — Sh ^o ^{do}	9	9	9
1 st Master Cook — Loim of Veal	16	15 1/2	16
2 nd ^{do} ^{do} ^{do} ^{do}	15 1/2	16	15 1/2
Pashy Cook — ^{do}	14	15	16
2 Under Cooks — 2 Legs of Mutton	20	21	22
Woman Cook — 1 ^{do}	10 1/2	11	10 1/2
Roasting ^{do} — 1 ^{do}	10 1/2	11	10 1/2
Kitchen Maid — Beef	9	9	8 1/2
2 Scullery Men — 2 Sh ^o Mutton	17 1/2	18	18
Asst. Wine Cellar — Loim of Veal	15	14	15
2 Lamp Lighters — 2 Sh ^o Mutton	17 1/2	17 1/2	18
Chairmen — Legs of Mutton	10 1/2	10 1/2	10
4 Porters at the Gates — 4 Legs of ^{do}	39 1/2	40	42
Footmen — 2 Loins of Veal	32	31	32
4 Legs of Mutton	40 1/2	40 1/2	41 1/2
Labourer in Trust — Loim of Veal	15	16	15 1/2
Gardner — Legs of Mutton	10 1/2	10	10
3 Coal Porters — 3 Sh ^o ^{do}	26 1/2	27	27
Housemaids — 2 Legs of ^{do}	20 1/2	20 1/2	21
2 Confectioner — Loim of Veal	15 1/2	16	15 1/2
Papapier — Legs of Mutton	10	10 1/2	10
Pages — ^{do}	9 1/2	11	10
Table Decker — Loim of Veal	15	15	15 1/2
Yeoman of Wine Cellar — ^{do}	15 1/2	16	16
Confectioners Woman Sh ^o Mutton	8 1/2	8 1/2	9
Footmen — ^{do} ^{do}	8 1/2	8 1/2	9
Asst. Table Decker — ^{do}	8 1/2	8 1/2	9
2 Pages Men — 2 ^{do}	18	17 1/2	18
Chal. Song — ^{do}	9	9	8 1/2
3 Police Officers — 3 Loins of Veal	47	46	47
	9 385 1/2 295	9 391 1/2 292 1/2	8 395 1/2 298 1/2

4 Chickens
12 Pullets
25 Butters

Sunday Feb. 12th 1815

H.R.H. the Prince Regent Dined out

3rd
3. Cysters

Pages
11 Leg of Mutton
14 Roast Beef
Pudding

Side Board

23. Sir Loim of Beef
2. Nicks of Mutton
16. Nicks of Mutton
12. Neck of Veal
28 Rump of Beef
2 Pullets
2 Partridges
2 Pots of Char. W. Walker

Two Loaf — 2
Soup — 2
Bran — 2 Bush.
Butter — 16
Lard — 11 1/2
Eggs — 1/2 Mudd.
Bacon — 14 1/2 13
Milk — 6
Cream — 14 1/2

Stock
Beef — 46
Veal — 49
Lard — 8

Monday Feb. 13th 1815

H.R.H. the Prince Regent Dined out

Pages

50 Veal
Soup
Wash
Pudding

M^{rs} Evans

110 Loim of Mutton
Pudding

Family

19 Edge Bone of Beef
12 Tho. of Veal
27 Tho. Neck & Leg of Mutton
20 Roast Beef

Stock
Beef — 45
Veal — 33

For Cold

2 Pullets

Two Loaves — 2
Soup — 2
Milk — 2 9/16
Cream — 1/2 6/16
Double Sugar — 9.12
Fudge — 9.10
Almonds — 4
Butter — 1
Mace — 8 oz
Cloves — 8
Nutmegs — 8
Cinnamon — 14
Waxes — 37
Tongues — 2.18
Gruer Cheese — 8
Neufchatel — 12
Oil — 2 1/2 Bush.
Barley — 6
Mustard — 2 Pots
Caroline — 2

Tuesday Feb^y 14 1815

H.R.H. the Prince Regent dined out

Crumpet Coa

Pages
16 Saddle of Mutton
10 Veal
2 Sausages
Pudding
8 Whittings
4 Soles

M^{rs} Evans
10 Roast Neck of Mutton
Pudding
3 Coa

Family
26 Sho. Neck of Veal
69 Sho. Neck & Leg of Mutton
19 Haunch of Mutton
8 Sprung of Pork
Pudding
8 Soles
14 Coa

Stock
Beef - 36
Veal - 64
Lard - 6
Fowls - 12

Side Board
9 1/2 Roast Veal
12 1/2 Mutton
14 Rump of Beef
16 Potatoes - 2
2 Chickens
2 Puddings

Quar^{ter} Loaves - 2
Soup 2^d - 2
Butter - 6
Eggs - 1
Milk - 12
Cream - 1 1/2

Wednesday Feb^y 15 1815

His Royal Highness the Prince Regent's Dinner

Soups
Cabbage Soup
2 Rice Chicken &c.
Fish
1 Turbot 1 Lobster & Shrimps

Removes
1 Large Capon au grossel
10 Fillets of Mare landed (6 landings)
Four Entrees

1 Crumpet Coa a la Maitre d'Hotel
10 Lamb Cutlets Italian Sauce
2 Blanquette of Pulletts with French Beans
10 Escalopes of Pheasants au Jus

Second Course
10 Pheasants Roast
2 Chickens

Four Concoctions
Orange Jelly
Cattail Soures
Asparagus
Mushrooms hot

Sixth Board
11 Fillets of Veal
3 Pulletts
1 Chickens
Cold Beef Ham Tongue
2 Pulletts

Aspetto Volante
10 Paté de Mutton

Pages
10 Sack of Veal
Wash
Cold Beef
Pudding
2 Pulletts

M^{rs} Evans
7 1/2 Sho. of Mutton
Pudding

Family
37 Round of Beef
10 Mutton
12 Fillet of Veal
7 1/2 Breast of &c.
Pudding

2 Quar^{ter} Loaves
2 Soup &c.
6 Butter
12 Milk
1 1/2 Cream
2 1/2 Pickles
14 Peppercorn
8 1/2 Pudding
12 Duck Beef
17 Ham

Stock
Beef - 36 1/2
Veal - 46
Fowls - 2

Thursday Feb. 16. 1815

At R. the Prince Regent dined out

Pages
14 Roast Beef
10 Soup
10 Pork
Pudding

M^{rs} Evans
8 Neck of Mutton
Pudding

Family
23½ Roast Beef
15 Neck of Veal
34 Neck, Sh. & Leg of Mutton
Pudding

For Cold
12½ Saddle of Mutton
22 S. Loins of Beef
2 Chickens
1 Black Cock
2 Grouse
2 Partridges

Two Loaves — 2
Soup do — 2
Milk — 3 2/4
Cream — 1 1/2 0/12
Butter — 12
Lard — 43 1/2

Genl Bloomfield
2 Mullet
2 Chickens
2 Wild Ducks
5½ Salmon
14 Soles
1 Lobster
½ Shrimps

Stock
Beef — 34
Veal — 44
Lard — 6
Fowls — 4

Friday Feb. 17. 1815

At R. the Prince Regent dined out

Pages
10 Leg of Mutton
10 Roast Pheasants
Pudding
6 Cod
6 Soles

M^{rs} Evans
10 Sh. of Mutton
Pudding
4 Cod

Family
10 Veal
Hash
7 Spring of Pork
33 Sh. Leg, Neck of Mutton
26 Cod

For Cold
2 Nicks of Lamb
17 Fillets of Veal
2 Pullets
Cold Beef, Ham, Tongue

Col. M^r Mathon
Attama
2 Tring of Chickens

Two Loaves — 2
Soup do — 2
Milk — 3 2/4
Cream — 1 1/2 0/12
Butter — 6
Eggs — 4 11/12

Stock
Lard — 6

Saturday Feb¹⁴ 1815

H.R.H. the Prince Regent dined out

1 Lobster

Pages

12½ Saddle of Mutton

Soup

Wash

Pudding

M^{rs} Evans

8 Neck of Mutton

Pudding

Family

17 Loin of Veal

9 Breast of do

3½ Sho. Leg & Neck of Mutton

Pudding

For Cold

2 Pullets

2 Chickens

Cold Veal Ham & Tongue

Quar^r Loaves — 2

Soup do — 2

Milk — 5 Q^{ts}

Cream — 1 Q^{ts}

Butter — 12

Lisbon Sugar — 12

Salt — 1 Bushel

Red Lead — 12

Stock Sherry — 1

Veal — 25½

Sunday Feb¹⁵ 1815

H.R.H. the Prince Regent dined out

M^r Water

10 Roast Beef

1 Roast Pullet

Pudding

Pages

11 Roast Beef

10 Roast Pheasants

Pudding

M^{rs} Evans

6 Roast Beef

Pudding

Family

26½ Roast Beef

13½ Fillet of Veal

28 Leg, Sho. & Neck of Mutton

Pudding

For Cold

2½ Roast Beef

2 Pullets

Ham Tongue &c

Quar^r Loaf — 2

Soup do — 2

Milk — 2 Q^{ts}

Cream — ¾ 10th

Port — 1

Equerry

Wine Quar^r H. Lamb

2 Chickens

2 Wild Ducks

7 Gilse

7 Crimped Cod

3 Soles

1 Lobster

½ Crayfish

pt 1 Shrimps

Stock

Suet — 10

Monday Feb^y 20th 1815

His Royal Highness the Prince Regent dined out.

M^r Watier

8½ Spring of Pork
11½ Loin of Veal
Pudding.

M^r Evans

8½ Mutton
Pastry

Pages

13 Saddle of Mutton
80 Roast Mare
Pudding.

Family

20 Mutton of Mutton
11½ Fillet of Veal
9 Log of Pork
30 Mutton
Pudding.

For Cold

2 Pullets
1 Chicken
Cold Beef, Ham, & Tongue
2 Partridges

Equerry

2 Pullets
2 Chickens

Quail Loaf — 2
Soup do — 2
Milk — 4 2½
Cream — 1 0½
Butter — 8
Tongue — 1

Tuesday Feb^y 21st 1815

His Royal Highness the Prince Regent's dinner

Chive Soup

14 Soles W^m Walker

11½ Loin of Beef

Three Cartrees

80 Minced Pheasant au fumet

80 Lamb cutlets

2 Chickens Truys

Second Course

80 Pheasants

2 Roast Chickens

Three Entremets

Apple fritters

Partridges a la franche-pance

Potatoes au Citron

Side Board

2 Chickens

2 Partridges

Equerry

1 Turbot
1 Lobster
0½ 1 Shrimps

M^r Watier

3 Salmon
2 Soles
7 Nick of Mutton
Pudding

M^r Evans

7½ Breast of Veal
4 Cod
Pudding

Pages

9½ Nick of Veal
7½ Salmon
4 Soles
Pudding

Family

21 Bouldy Beef
14 Saddle of Mutton
16 Loin of Veal
Pudding
24 Cod

Stock
Pouls — 4
Veal — 45

Quail Loaf — 2
Soup do — 2
Milk — 4 2½
Cream — 3 0½
Butter — 6 lb
Eggs — 1 0½
Bacon — 14 2½
Currants — 12
Raisins — 12
Lisbon — 12
Oil — 20 0½
Tarragon Vinegar — 2
French do — 2 ½
Anchovies — 6
Pepper — 4
Ginkens — 2 2½
Mustard — 2
Mustard — 4 0½
Pease — 1 0½
Cayenne — 2 0½

Wednesday Feb^r 22nd 1815

His Royal Highness the Prince Regent's dinner

Soups
 10 Pieces of Peas
 1 Vermicelli Soup with Chicken
Fish
 10 Crimped Cod. Oyster Sauce 1/4 lb
 Shrimps 10th
Two Removes
 10 Pork Cutlets a la Sauce Robert
 2 Chickens au Grasset
Four Entrees
 3 Sauce of Chickens aux Truffles
 2 Blanquette of Pulletts au Volante
 10 Minced Mutton and Cornichons
 2 Pulletts
Second Course
 2 Chickens Soufflé au ris
 2 Grouse
Four Entremets
 Asparagus
 Sauce of Truffles
 Orange Jelly
 Petit Choux Gullon
Assiette Volante
 1 Petite Portion of Pulletts
 de de a la Richemelle
Side Board
 3 Partridges
 2 Pulletts
 1 Chicken
 Cold Beef Ham Tongue
 1 Black Cock

M^r Watier
 13 1/2 Loaf of Mutton
 2 Chicken Pie
 Mudding
M^r Evans
 Soup
 10 Mash
 Mudding
Pages
 8 Roast Neck of Pork
 10 Soup
 10 Mash
 Mudding
Family
 8 Roast Neck of Pork
 2 Sausages
 12 Fillet of Veal
 Soup
 42 Neck and Leg of Mutton
 Mudding
Stock
 Veal - 10
 Suet - 6
 Fowls - 3
 2nd^d Loaf - 2
 Soup d^r - 2
 Milk - 4
 Cream - 5 Oth
 Butter - 12
 Eggs - 1 Mutton
 Thyme - 1

Thursday Feb^r 23rd 1815

His Royal Highness the Prince Regent's Dinner

Soups
 Turtle Soup
 Soup a la Hollandaise
Fish
 10 Minced Chou
 2 Fried & Boiled Soles 3/4 lb Oysters
 1/2 Shrimps
Two Removes
 1 Large Capon au ris
 16 Loins of Veal en Blanquette
Four Entrees
 2 Tricasse of Chickens aux Truffles
 10 Blanquette of Pulletts aux Herbes
 2 House Lamb Cutlets aux Petits Asperges
 1 Quenelles of Pheasant
Second Course
 1 Turkey Poul
 2 Chickens } roast Remove
 Les Petits Pivoches
Four Entremets
 Asparagus
 Canapes d'anchova
 Gullon de Pommes
 Les Puits d'Amour
Side Board
 22 1/2 Loins of Beef
 2 Partridges
 2 Pulletts
 2 Chickens

M^r Watier
 10 1/2 Neck of Veal
 10 Mutton Soup
 Pastry
M^r Evans
 5 Pork
 10 Veal Cutlets
 Pastry
Pages
 10 Leg of Mutton
 10 Stewed Veal
 Pastry
Family
 17 Loins of Veal
 34 Large Prime of Beef
 38 1/4 Mutton
 23 1/2 Roast Beef
 Pastry
Stock
 Beef - 47 1/4
 Veal - 45
 Suet - 6
 Fowls - 4
 2nd^d Loaves - 2
 Soup d^r - 2
 Milk - 6 1/2
 Cream - 4 1/2
 Butter - 8
 Bacon - 2 1/4
 Oil - 2 Bot.
 Cochenille - 1 oz
 Mustard - 2 Oth

Assiette Volante
 Le Maitre de Cuisine

Friday Feb²⁴ 1815

H.R.H. the Prince Regent dined out

M^r Watier
10³/₄ Neck of Veal
1⁰/₀ Trish Stew
Pastry
4 Gills
4 Soles

Pages
8³/₄ Neck of Veal
1⁰/₀ Hash
Onion
Pastry
8 Gills
4 Soles

M^{rs} Evans
8³/₄ Neck of Mutton
14 Whittings
Pastry

Family
12 Fillet of Veal
8³/₄ Leg of Pork
40 Mutton
32 Cold

For Cold
19¹/₂ Saddle of Mutton
2 Pullers
2 Chickens
16 S^t. Loins of Beef

Stock
Beef - 33 2nd^o Loaves - 4
Veal - 34 Soup - 2
Calves feet 4 Flour - 1/2 bush
Fowls - 4 Milk - 3 2^o
Cream - 3 4^o
Butter - 14
Platter Eggs - 1 Ham
Fowls - 12 Double Sugar - 4 1/2
Chickens 4 Hares - 3 3/4
Tongues - 2
Capers - 1 1/2
Concepers - 2
Onions - 1 jar
W. In Pickle - 1 Bot
Wine - 1
Sherry - 1

Kitchen Meat distributed to H.R.H. the Prince Regent's Servants on the
24th Feb^{ry} 1815 being the Birth day of H.R.H. the Duke of Cambridge

Prof. Meat Veal
2 Clerk of the Kitchen Loins of Veal - 15 1/2
3 d^o d^o d^o - 16
Grooms of the Chamber Leg of Mutton - 10 3/4
Gent^l Porters - 10 3/4
Messengers - Loins of Veal - 15 1/2
Housekeeper - d^o - 16
Yeoman of Silver Scullery - d^o - 14 3/4
2 Silver Scullery Men 2 Legs of Mutton - 22
2 d^o d^o Women 2 Sho^l d^o - 10
Every Woman - Leg of - d^o - 11
4 Watchmen - { Loins of Veal - 15 3/4
 Leg of Mutton - 11
Cannery Man - Sho^l of d^o - 8 3/4
1st Master Cook Loins of Veal - 16
2 d^o d^o d^o - 16
Pastry Cook - d^o - 15 1/2
2 Under Cooks - 2 Legs of Mutton - 24 1/2
Woman d^o 1 d^o d^o - 10 1/2
Roasting d^o d^o d^o - 10 3/4
Kitchen Maids - Prof - 11
2 Scullery Men - 2 Sho^l Mutton - 17 1/2
Assistant in Wine Cellar 2 of Veal - 15
2 Lamp Lighters 2 Sho^l of Mutton - 10
Chairman - Leg of - d^o - 11
4 Porters at the Gates 4 d^o d^o - 48 3/4
Footmen 2 d^o of Veal 2 d^o d^o - 41 30 1/4
Labourer in Trust Loins of Veal - 16
Gardener - Leg of Mutton - 10 1/2
3 Coal Porters - 3 Sho^l d^o - 27
Housemaids - 2 Legs of d^o - 26 3/4
2nd Confectioner Loins of Veal - 15 1/2
Tapienier - Leg of Mutton - 9 1/2
Pages - d^o d^o - 10 1/2
Table Decker Loins of Veal - 14
Yeoman of Wine Cellar - d^o - 16
Confectioners Woman Sho^l Mutton - 8 3/4
Footmen - d^o d^o - 9
Asp^t Table Decker - d^o - 9
2 Pages Men - 2 d^o - 10
Cha^l Long - d^o - 9
3 Police Officers - 3 Loins of Veal - 46 1/2
11 39 6 29 4 1/4

Chickens - 4
Pullets - 12
Butter - 25 lb

Saturday Feb²⁵ 1815

At the Prince Regent dined out

M^r Watier
8 Boiled Neck of Mutton
1 Boiled Pullets
Pudding

Pages
11 Saddle of Mutton
Hash
Pudding

M^{rs} Evans
4 1/2 Pickled Pork
7 Loin of Mutton
Pudding

Family
35 1/2 Round of Beef
9 1/2 Roast Pork
45 1/2 Mutton
3 Sausages
Pudding

Mock
Veal - 33 1/2
Fowls - 4

Two Loaves - 4
Soup - 2
Butter - 20.25
Milk - 2 2/2
Cream - 1/2
Whisk - 2
Brandy - 1

For Cold
2 Neck of Mutton
8 1/2 Leg of Mutton
2 Chickens
2 Pullets
1 Pheasant

Sunday Feb²⁶ 1815

His Royal Highness the Prince Regent's Dinner

2 Soups
Cabbage Soup
Turtle do

Fish
10 Crimped Cod 20th Oysters
8 Smelts 1 Shrimp
Two Removes
30 Poularde aux Truffles
110 Leg of M. Lamb & Spinage

Four Entrees
3 Fillets of Chickens en Papillote
2 Chickens a l'aspic d'estragon
110 Minced Beef aux Cornichons
Wine 2 Fillets of Ducks a la Bigarade

Second Course
2 Chickens } roasts
2 Ducklings }
Four Entremets
Asparagus
Mayonnaise de Volailles
Petits Pots au Caviar
Tartlets

Asquette Volante
110 Pullets a la Bechamel
Escalopes de Volailles

Side Board
1 Hind Two M. Lamb
2 Loin of Beef
2 Pullets
2 Chickens
2 Grouse
1 Partridge

Equerry
2 Pullets
2 Chickens
1 Large Fowl
3 Teals
5 Cold Salmon
3 Soles
1 Lobster

M^r Watier
9 1/2 Roast Beef
2 Roast Pullets
Pastry

M^{rs} Evans
7 1/2 Roast Beef
1 do Chicken
Plum Pudding

Pages
11 Roast Beef
2 Pullets
Plum Pudding

Family
25 Roast Beef
4 Rabbits
13 Fillet of Veal
6 1/2 Spring of Pork
38 Mutton
Plum Pudding

Two Loaf - 4
Soup - 2
Milk - 7 9/10
Cream - 5 3/4

Mock
Beef - 32 1/2
Veal - 37 1/2
Lard - 10
Fowls - 4

Monday Feb^r 27th 1815

His Royal Highness the Prince Regent's Dinner

Two Soups	M ^r Water
Vermicelli Soup	7 ¹ / ₂ Roast Mutton
Chowder	Hash
Fish	Pudding
Turbot	M ^r Evans
1 Lobster 2 Oysters	7 Sho ^l of Mutton
Crisped Cod	Pudding
Two Removes	Pages
110 Turkey. Oyster Sauce 2 ¹ / ₂ p ^{ts}	23 ¹ / ₂ Edge Bone of Beef
110 Liver of Mare	8 ¹ / ₂ Neck of Mutton
Four Entrees	Pudding
110 Tricandeau a la Coquillette	Family
110 Lamb cutlets with French Beans	15 ¹ / ₂ Loin of Veal
110 Fricassee of Chickens aux Champignons	17 ¹ / ₂ Boiled Brisket of Beef
110 Egalities of Pullets a la Orleans	7 ¹ / ₂ Nick of Pork roasted
Second Course	38 ¹ / ₂ Mutton
2 Chickens } roast Remove	Pudding
3 Grouse } Petit Choux	
Four Entremets	
Spinage au Jus	Stock
Onion and fines herbes	Beef - 32
Les Polonaises	Veal - 38 ¹ / ₂
Creme au Noyau	Liver - 6
Aspic Volantes	Fowls - 2
Escalopes de Mutton	
Pates au Jus	
Side Board	
11 ¹ / ₂ Fillet of Veal	2 Quat ^r Loaves - 4
2 Pullets	Soup d ^r - 2
2 Chickens	Milk - 5 2 ¹ / ₂
	Cream - 4 1 ¹ / ₂
	Butter - 8
	Eggs - 1
	Oil - 4 Pot.
	Tongues - 2
	Claret - 1
	Sherry - 1

Tuesday Feb^r 28th 1815

His Royal Highness the Prince Regent's Dinner

Two Soups	M ^r Water
Tauconne Soup	9 ¹ / ₂ Loin of Veal
10 Rice	Hash
Fish	Pudding
4 Soles	4 Soles
8 ¹ / ₂ Shrimps	M ^r Evans
9 Crisped Cod	7 ¹ / ₂ Boiled Neck of Mutton
6 Smelts	4 Whittings
Two Removes	Pudding
110 Turkey with Truffles	Pages
110 Mutton cutlets with French Beans	10 Leg of Mutton
Four Entrees	Hash
110 Blanquette aux Champignons	Pudding
110 La Marinade a l'ancienne	8 Whittings
2 Small Chickens a la sauce d'herbes	4 Soles
110 Cod a la Maitre d'Hotel	Family
Second Course	
1 Roast of Lamb } Remove	16 Cod
2 Chickens } Petit Choux	18 Gills
Four Entremets	15 Sho ^l Veal
Fried Salspice	7 ¹ / ₂ Leg of Pork
Asparagus	27 ¹ / ₂ Rump of Beef
Apple Jelly	39 Mutton
Les Polonaises	Pudding
Aspic Volantes	Stock
2 Oyster Pates	Veal - 39
10 Escalope de Volailles	Liver - 6
	Fowls - 2
Side Board	
13 ¹ / ₂ Saddle of Mutton	2 Quat ^r Loaf - 4
2 Pullets	Soup d ^r - 2
2 Chickens	Milk - 2 2 ¹ / ₂
2 Partridges	Cream - 4 1 ¹ / ₂
2 Pheasants for Wye. & Hot Livers	Butter - 12
	Sherry - 1
	Port - 1

Wednesday, March 1st 1815

Mrs Royal Highness the Prince Regent's Dinner

Two Soups		M ^r Watier
1 st Mutton & Barley Soup	8 Loin of Mutton	
Onion Soup	Wash	
	Pudding	
Fish		M ^{rs} Evans
6 th Trout au Vin	4 Pork	
1 st Soles	1 st Veal Cutlets	
1 Shrimps	Pudding	
Two Removes		Pages
1 st Rump of Beef	8 th Pick of Pork	
2 Chicken Mags	8 Loin of Mutton	
2 Sweetbreads	Pudding	
Four Entrees		Family
1 Blanquette of Pullets with T. Beans	1 st Round of Beef	
1 st Fillets of Mutton Sarded, Sauce Provencal	1 st Fillet of Veal	
1 st Small Pigeons, Sauce Hollandaise	3 rd Mutton	
2 Broiled Partridges, Sauce demi Glace	Pudding	
Second Course		
1 Green Goose } roast Remove		
2 Chickens } roast Remains au Vin		
Four Entremets		Stock
Sea Cals	Fowls - 2	
Crousts aux Champignons		
Lemon Jelly		
Genoise		
Apres le Volante		
1 st Escalope of Veal	2 nd Loaf - 4	
2 nd Cyster Patties	Soup d. - 2	
	Butter - 1 ^{lb}	
Side Board		
13 Loin of Veal	Eggs - 1 ^{doz}	
6 th Leg of Pork	Milk - 3 ² ^{lb}	
2 Pullets	Cream - 4 ^{lb}	
2 Chickens	Sherry - 2	
	Port - 1	
Equerry		
1 Roast Pullet		
Potatoes		
Pudding		
2 Soles M ^r Walker		

Thursday, March 2nd 1815

Mrs Royal Highness the Prince Regent's Dinner

Two Soups		M ^r Watier
Purée of Rice	9 th Leg of Mutton	
Soup aux Choux	Pudding	
Fish		M ^{rs} Evans
2 Turbots	8 Breast of Veal	
2 Lobsters	Pudding	
1 Shrimps	Pages	
Two Removes		
1 st Large Capon a la Givri & Landings	1 st Roast Beef	
2 nd Fillet de Boeuf Peque au beurre d'enchova	8 th Mutton Cutlets	
	Pudding	
Four Entrees		Family
1 st Fillets of Chickens a l'Ecarlote	3 rd Roast Beef	
1 st 2 Escalopes of Pullets aux truffes	13 th Sho of Veal	
4 Crumpet Cods a la Maitre d'Hotel	3 Sausages	
1 st 2 Lamb Cutlets en Papillote	3 rd Mutton	
	Pudding	
Second Course		
1 st 2 Chickens } roast Remove		
1 st 2 Ducklings } soufflé au ris		
Four Entremets		Stock
Les Canopes d'enchova	Beef - 3 ⁴	
Les Asperges au beurre	Veal - 3 ¹ ²	
Orange Jelly	Fowls - 3	
Gateau source	2 nd Loaf - 4	
	Soup d. - 2	
Apres le Volante		
1 st Mutton Patties	Milk - 5 ¹ ²	
1 st Escalope de Pullets	Cream - 2 ¹ ²	
	Butter - 8	
	Bacon - 2 ⁰ ¹ ⁴	
	Lard - 1 ¹ ⁴	
Side Board		
23 ¹ ² 1 st Loin of Beef		
9 ¹ ² Leg of Mutton		
2 Pullets		
2 Chickens		
1 Pheasant		
Cold Beef, Veal Lamb, Ham, Tongue		
Stewed Lamprey		
1 Guinea Fowl		

Friday March 3rd 1815

His Royal Highness the Prince Regent dined out

Mr Watier
8 Neck of Mutton
Pudding
14 Gilse

M^{rs} Evans
8 Loin of Mutton
Pastry
4 Soles

Pages
10 1/2 Loin of Veal
110 Sho. of Mutton
12 Gilse
4 Whittings
4 Soles

Family
10 1/2 Fillet of Veal
9 Spring of Pork
10 Mutton
Pastry
14 Codd
7 Skate

Stock
Veal - 32 1/2
Suet - 8
Fowls - 2

For Colet
12 1/2 Saddle of Mutton
2 Pullers
2 Chickens

Two Loaves - 4
Soup do - 2
Manchets - 3
Milk - 2 1/2
Cream - 2 1/2
Butter - 8
Sauges - 2
Salt - 1 Bushel
Red Lead - 12
Green Pease - 2
Madder - 3

Saturday March 4th 1815

His Royal Highness the Prince Regent's Dinner

Two Soups
Turtle Soup
110 Knuckle of Veal & Vermicelly Soup
Fish

4 Soles
7 Shrimps
Two Removes
1 Large Capon a la Givri
1 Quail of St. Lamb & Spinnage

Four Entrees
80 Mutton Cutlets Sauce au jus de homard
3 Sauce of Chickens a la Carotte
2 Chickens Broiled Sauce hachée
9 Crimped Codd a la Maitre d'Hotel

Second Course
2 Chickens } roast Remove
2 Ducklings } Bouillie

Four Entremets
F. Beans
Sea Calt
Petite Pote
Jalousie

Aspic Volante
7 Mutton Patties
4 Escalopes of Pullets

Side Board
1 Ribs of St. Lamb
12 Saddle of Mutton
2 Pullers
2 Chickens
2 Grouse

Equerry
2 Pullers
2 Chickens
1 Guinea Fowl
2 Wild Ducks
7 Gilse
8 Crimped Codd
4 Soles
1 Shrimps
1 1/2 Crysters
2 Lobsters

Mr Watier
22 Edge Bone of Beef
Pastry

M^{rs} Evans
110 Neck of Mutton
Pudding

Pages
14 Sho. of Veal
Wash
Pastry

Family
16 Veal
20 Mutton
Wash
Soup
Pastry
4 Rabbits

Two Loaves - 4
Soup do - 2
Manchets - 3
Stock
Beef - 54
Veal - 48
Milk - 6 1/2
Cream - 2 1/2
Butter - 16
Eggs - 1 Ham
Vermicelly - 2 lb
Onions - 1 Jar
Mixed Pickles 1 lb
Walnut do 1
Cabbage do 1
Bean do 1
Green Pepper 1

Sunday, March 5 1815

His Royal Highness the Prince Regent's dinner

1 Two Soups	M ^r Watier
Rice au Natural	10 Roast Beef
Hollandaise Soup	10 Fish
Fish	Pudding
1 Turbot	M ^{rs} Evans
1 Lobster	7 1/2 Roast Beef
5 Eels	1 Pullets
Two Removes	Plum Pudding
10 Capon au Gros sel	Pages
10 Fillets of Mutton larded. 2 landings	10 Roast Beef
Four Entrees	2 Pullets
10 Lamb Cutlets with French Beans	Pudding
10 Escalopes de Veau aux fines herbes	Family
2 Blanquette of Pullets au Supreme	26 Roast Beef
2 Trout of Chichens, Sauce poutre homine	2 Pullets
Second Course	24 Mutton
2 Chickens } remove	Wash
3 Grouse } roasts	Gateaux a la Cuilliere
Four Entremets	Pudding
Spinage	Stock
Asparagus	Suet - 10
Apricot Tart	Fowls - 3
Lemon Cream	Beef - 6 1/4
Six Board	2nd Loaf - 4
2 Pullets	Soup - 2
2 Chickens	Manchets - 3
Appetite Volante	Sherry - 1
10 Patties	
10 Escalopes of Pullets	
Lunch on	
1 Pullet Broth	
Vermicelli Soup	
Veal Broth	
Col. M ^r Mason	
2 Chicken Pigeons	
1 Sweetbread	

Monday, March 6 1815

His Royal Highness the Prince Regent dined out

	M ^r Watier
9 1/2	Loan of Veal
	Hash
	Pastey
	M ^{rs} Evans
5 1/2	Roast Beef
10	Pork
	Pastey
	Pages
15 1/2	Saddle of Mutton
6 1/4	Spring of Pork
	Pastey
	Family
15	Neck of Veal
11	Mutton
9 1/2	Neck of Pork
	Pastey
	Stock
14 1/2	Saddle of Mutton
15	Thicket of Veal
2	Pullets
2	Chickens
	Manchets - 3
	2nd Loaves - 3
	Soup 8 ^o - 2
	Milk - 5 2/4
	Cream - 17 1/2 8/4
	Butter - 12
	Double Sugar - 48 1/2
	Tuble 8 ^o - 12 1/2
	Hams - 37 1/2
	Tongues - 2
	Salt Water - 1/2
	Bay Salt - 1/2
	Preserved Fruits - 6 1/2
	Mustard - 2 1/4
	C ^d Anchovies - 1 1/2
	Managers - 24

Tuesday, March 7th 1815

His Royal Highness the Prince Regent's Dinner

Two Soups
Soup à la Hollandaise
Soup Clair
Fish
1st Turbot 1 Lobster
1st Stewed Char 1st Oysters
3 Soles
1 Shrimps

Two Removes
1st Potage de Bœuf bouillie
1st Potage aux Truffles

Four Entrées
2 Blanquette of Pullets
1st Wings of Capon aux Mangues
1st Filet de Poulets Sauce Piquante
1st Lamb Cutlets Paris et Gullery

Second Course
2 Chickens } roast Renove
2 Pheasants } Flame Supe

Four Entremets
French Beans au Naturel
Sea Cate à l'Anglais
Orange Jelly
Choux Gullery

Side Board

1st Leg of Mutton
1st Beef, Veal, Ham, Tongue
Grouse, Chickens
2 Pullets 2 Chickens

Assiette Volante

1st Escalopes de Volaille
1st Rissoles

Mr. Watier

1st Leg of Veal
1st Mutton
3 Soles
Pudding

Mr. Evans

1st Nick of Mutton
2 Salmon
Pastry

Pages

7th Breast of Veal
1st Hash
5 Soles
5 Salmon
Pastry

Family

13th Veal
53 Mutton
27 Cods
Pastry
3 Sausages

Stock
Beef - 22

Manchets - 3
Loaves - 3
Soup &c - 2
Milk - 2 2nd
Cream - 3 1/2 0th
Eggs - 1 Ham
Lard - 13
Butter - 12

Wednesday, March 8th 1815

His Royal Highness the Prince Regent's Dinner

Two Soups
Turtle Soup
Soup Hollandaise
Fish

1st Stewed Char 1st Oysters
1st Crimped Cod 1st Shrimps
1st Turbot, 8 Smelts 1st Lobster
3 Soles

Two Removes
1 Large Capon au Grassoil
1st Filets of Mutton Larded

Four Entremets
1st Lamb Cutlets Saute à la Moutarde
2 Tricasse of Chickens aux Champignons
3 Filets of Chickens en Papillote
2 Mincee Pullets, Garnie de bouchers

Second Course

2 Chickens } roast Renoves
2 Ducklings } Les Biscuits à la Couronne
Stewed Spinage
Asparagus
Newport Cream
Apricot Tartlets

Assiette Volante

1st Mutton Patties
Escalopes of Pullets

Side Board

36 Edge Bone of Beef
13 Fillet of Veal
2 Pullets
2 Chickens

Eggs

1st Vermicelli Soup
3 Soles frites - bouillie
1st Leg of Mutton roasted
1st Casserole de Poulets aux Truffles
2 Roast Chickens
Sea Cate
Vegetables
Pastry

Breakfast

2 Pullets
Ham

Mr. Watier

1st Leg of Mutton
Pastry

Mr. Evans

1st Tripes
1st Mutton Chops
Pastry

Pages

13th Leg of Veal
1st Tripes
Pastry

Family

1st Tripes
16th Leg of Veal
1st Mutton
Pastry

Stock
Beef - 24 1/2
Veal - 37
Fowls - 4

Manchets - 3
Loaves - 3
Soup &c - 2
Milk - 5 2nd
Cream - 2 1/2 0th
Butter - 12
Bacon - 24 1/2 15

1st Bunch of Oysters p. Mutton

Thursday March 9th 1815

At. R. H. the Prince Regent dined out

1 Turbot 70^{rs} Walther
15 Cramped Cod
1 Lobster 70^{rs} Walther
2 Oysters 70^{rs} Macking
1 Shrimps

Mr. Watier
17th Roast Beef
Soup
Pastrey

Pages
15 Saddle of Mutton
110 Veal Cutlets
Pastrey

Mr. Evans
1 Leg of M. Lamb
Pastrey

Family
16th Leg of Pork
12th Fillet of Veal
2th Roast Beef
5th Mutton

Soup
Pastrey

Stock
Fowls - 4
Beef - 29th
Veal - 55
Lard - 8
Calves feet 4

For Cold
2th Loins of Beef
2 Neck of M. Lamb
2 Chickens
3 Pullets

Equerry
10th Fillet of Veal
110th Fillet of Mutton
110th Ducklings
Sea Calt
Asparagus
Tarts &c

Breakfast
10th Fillet of Veal
Tongue

Manchets - 3
Loaves - 4
Soup & - 2
Yeast - 1
Milk - 5 2th
Cream - 5 0th
Double D. - 2 1/2
Butter - 8
Eggs - 1 1/2
Lard - 9 to
Vermicelli - 2
Preserved Fruit - 2 Bottles

Friday March 10th 1815

His Royal Highness the Prince Regent's Dinner

Two Soups
Soup Hollandais
Turtle Soup

Fish
1 Turbot
1 Lobster 1/2 Shrimps

Two Removes
1 Large Capon au Gros sel
110 Lamb Cutlets a l'Alumine

Four Entrées
110 Fricassee of Chickens aux Champignons
110 Blanquette aux haricots verts
110 Fillets of Chickens en Papillotte
110 Chickens a la Maitre d'Hotel

Second Course
2 Chickens } Robots
1 Goose } Remore
Asparagus
Fried Salads
Orange Jelly
Tartlets of Apricot

Aspic Volante
110 Patties of Mutton
Side Board
1/2 Leg of Mutton
2 Pullets
2 Chickens
Cold Beef, Veal, Ham, & Tongue

Equerry
13th Loins of Veal
Tongue
10th Goose
2 Pullets
Tarts & Vegetables
8 Bull

Breakfast
1 Pullet
Ham
Soliers
11/2 Beef

Mr. Watier
1 Leg of M. Lamb
Hash
3 Salmon
2 Soles
Pastrey

Mr. Evans
7 Neck of Mutton
3 Whiting
Pastrey

Pages
11th Neck of Veal
110 Loins of Mutton
6 Salmon
7 Whiting
Pastrey

Family
11/2 Loins of Veal
110 Leg of Pork
50 Mutton
9 Coe
10 Soles
Pastrey

Stock
Fowls - 4
Beef - 31 1/2
Veal - 40 1/2
Lard - 6

Manchets - 3
Loaves - 4
Soup & - 2
Flour - 1/2 Sack
Butter - 8
Eggs - 1 1/2
Milk - 3 2th
Cream - 5 0th
Currants - 12
Raisins - 12
Lisbon Sugar - 12
Oil - 4 Bot
Red Lead - 12

Saturday March 11. 1815

Mrs Royal Highness the Prince Regent's Dinner

Two Soups
 Taubonne Soup
 Vermicelli Soup
 Fish
 4 Col^d Salmon
 8 Crisped Cod 1 1/2 Crusts
 4 Whiskings
 1 Shrimps
 Two Removes
 10 Fillet of Beef landed
 2 Chickens au ris blanc
 Four Entrees
 10 Mutton cutlets, Panier, Grilled
 2 Small Chickens grille en braise
 10 Fricadeau of Veal a l'Oseille
 2 Emence of Pullets, a l'Yvoir
 Second Course
 2 Chickens Roast Remove
 2 Ducklings Roast Bouillie
 Four Entremets
 Spinnage au Jus
 French Beans a l'Anglais
 Les Pommes en Pate
 Morastine Cream
 Aspicte Volante
 Petits Pates a la Richamel
 Side Board
 1 1/2 Saddle of Mutton
 2 Grouse
 2 Birds
 2 Pullets
 2 Chickens
 1 Pheasant
 Beef Warm Tongue
 Equerry
 10 Soup
 1 1/4 Cutlets of Mutton
 2 Chickens
 10 Hash
 10 Loins of Veal
 Pasty & Vegetables
 Col^d M^r Mathon
 2 Fricapes of Chickens
 Soldiers
 10 Roast Beef
 Vegetables

M^r Water
 11 Nick of Veal
 Hash
 Pasty
 5 Salmon
 M^r Evans
 7 1/2 Sho^d of Mutton
 Pudding
 Pages
 9 1/2 Leg of Mutton
 7 1/2 Nick of Pork
 Hash
 Pasty
 Family
 16 1/4 Sho^d & Nick of Veal
 14 Mutton
 2 1/2 Ramp of Beef
 Pasty
 Stock
 Fowls - 4
 Manchets - 3
 Loaves - 4
 Soup &c - 2
 Milk - 3 2 1/2
 Cream - 3 1/2 0 1/2
 Butter - 2 1/2
 Eggs - 1 1/2
 Lard - 2 1/2

Sunday March 12 1815

Mrs Royal Highness the Prince Regent's Dinner

Two Soups
 Turtle Soup
 Herb - a
 Fish
 1 Turbot
 4 Whiskings
 1 Lobster
 1 Shrimps
 8 Smelts
 Two Removes
 10 Fillet of Beef landed
 10 Chickens a la Navarotte
 Four Entrees
 10 Lamb cutlets, panier, grille
 10 Escalopes de Veau aux fines herbes
 2 Saute of Chickens au Supreme
 10 Boudins of Gaudineau a la Maitre d'Hotel
 Second Course
 10 Grouse } Roast
 2 Chickens } Roast
 Spinnage au Jus
 2 Sallad of Lobsters
 Wine Jelly
 German Cake
 Aspicte Volante
 10 2 Oyster Patties
 Six Board
 23 1/2 Loins of Beef
 2 Pullets
 2 Chickens
 2 Grouse
 1 Pheasant
 Cold Beef Warm Tongue
 Equerry
 1 Roast Beef
 2 1/2 Pullets
 10 Veal cutlets
 Pasty & Vegetables
 1 Wild Duck
 2 Chickens
 1 Pullet
 4 Col^d Salmon
 Soldiers
 10 1/2 Beef

M^r Water
 10 Roast Beef
 2 Chicken Pie
 Plum Pudding
 M^r Evans
 7 1/2 Roast Beef
 1 Roast Chicken
 Plum Pudding
 Pages
 12 Roast Beef
 2 1/2 Pullets
 Plum Pudding
 Family
 24 Roast Beef
 10 Fillet of Veal
 7 1/2 Spring of Pork
 2 Pullets
 50 Mutton
 Plum Pudding
 Stock
 Fowls - 3
 Lard - 1 1/2
 Veal - 1 1/2
 Manchets - 3
 Qua^r Loaves - 4
 Soup &c - 2
 Milk - 3 2 1/2
 Cream - 4 1/2 0 1/2
 Double &c - 1 1/2
 Butter - 1 1/2
 Bacon - 3 1/2

Breakfast
 Pullets
 Ham

Monday. March 13. 1815

His Royal Highness the Prince Regent's Dinner

Two Soups
15 Mutton & Barley
Turtle

Fish
4 Soles 10th Crustaceans
5 Carp 10th Shrimps

Two Removes
10th Loim of Veal a la Creme
1 Large Capon a la Fivri

Four Entrees
2 Fillets of Chickens, Sauce Piquante
8 1/2 Mutton emince a la Lyonnaise
2 Blanquette of Pullets with Noodles
12 Crisped Cod a la Maitre d'Hotel

Second Course
2 Chickens } roast
3 Partridges }

Four Entremets
Asparagus
3/4 Prawns
Orange jelly
Gaspacho aux Confitures
Aspicille Volante
Ratons au Jus

Equerry
12 Crisped Cod
14 Saddle of Mutton
2 Chickens
10 Blanquette of Veal
1 Roast Capon
Pastrey
Vegetables
16 1/2 Veal Pie

Soldiers
102 Salt Meat & Vegetables

Side Board
8 1/2 Leg of Mutton
Coke Beef, Ham & Tongue
2 Pullets
2 Chickens
2 Partridges
2 Grouse
1/2 Cold & Cold

Mr. Watier
10 Mutton Chops
Hash
Pastrey

Mrs. Evans
8 1/2 Breast of Veal
Pudding

Pages
8 1/2 Leg of Mutton
Soup
Hash
Pastrey

Family
14 Loim of Veal
6 1/2 Nick of Pork
53 Mutton
Soup
Pastrey

Stock
Beef - 33
Veal - 53
Lard - 10
Bacon - 3
Manchets - 3
Loaves - 4
Soup & - 2
Milk - 4 2nd
Cream - 3 1/2 2nd
Hams - 28 3/4
Tongues - 2
Rice - 6
Barley - 6
Ginkens - 2 2nd
Mungoes - 24
Mustard - 2 6th

Tuesday. March 14. 1815

His Royal Highness the Prince Regent's Dinner

Two Soups
White Rice of Rice
Soup aux Choux

Fish
8 Col^d Salmon 10th Crustaceans
2 Soles
1 Shrimps
14 Crisped Cod (from Maitre)

Two Removes
10 Rump of Beef Bouillie
2 Chicken Pie 2 Sweet Brandy

Four Entrees
3 Fillets of Soles a la Orleans
2 Escalopes of Pullets a la provençal
2 Fillets of Chickens a la Carbonade
10 Lamb Cutlets broiled with French Dressing

Second Course
2 Chickens } roast
1 Pea Fowl } roasting
Remove
14 Sweet Brandy
Four Entremets

Fried Potatoes
Sea Bole
Apple jelly
Pastrey mellee
Aspicille Volante
10 Mutton Patties

Side Board
14 Saddle of Mutton
1 Leg of Lamb
1 Ribs of Beef
2 Pullets
1 Pheasant

Equerry
Soup
8 1/2 Leg of Mutton
Hash
2 Roast Chickens
Pastrey jelly
Vegetables

For Soldiers
106 Roast Mutton
Vegetables

Mr. Watier
16 1/2 Spring of Pork
14 Salmon
Pudding

Mrs. Evans
2 Soles
10 Veal Cutlets
Pastrey

Pages
10 1/2 Loim of Veal
Hash
4 Salmon
6 Soles

Family
29 Cod
14 Saddle of Mutton
20 Rump of Beef
11 Nick of Veal
4 1/2 Mutton

Stock
Beef - 37
Veal - 40
Lard - 6
Bacon - 2
Manchets - 3
Loaves - 4
Soup & - 2
Milk - 6 2nd
Cream - 4 1/2 2nd
Double D. - 1
Butter - 14.25 x

Butcher
4 Chickens
12 Pullets
25 Butters

Wednesday March 15th 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups	Mr. Watier
Prince of Wales's	3 ¹⁰ Roast Mutton
Onion Soup	Soup
Fish	Pastey
14 Soles	Mr. Evans
1 Shrimps	8 ¹ / ₂ Loins of Mutton
10 Crimped Cod	Soup
Two Removes	Pastey
14 ¹ / ₂ Mutton Cutlets a la Minute	Pages
1 Large Capon Braizée a la Toulouse	Soup
Four Entrees	14 ¹ / ₂ Saddle of Mutton
2 Equilletes of Pullets fried sauce-piquet	Hash
2 Fillets of Ducklings, au Navets	Pastey
8 Crimped Cod a la Maitre	Family
3 Fillets of Chickens Broiled on parpilote	33 ¹ / ₂ Rump of Beef
Second Course	34 ¹ / ₂ Mutton
2 Chickens	Soup
2 Guinea Fowls	Hash
Four Entremets	Pudding
Salads frites	Stock
Les Oufs a l'Veille	Fowls — 3
La Salsouise	But — 6
La Potipourri	Beef — 34
Aspiette Volante	Veal — 34
3 ¹⁰ Croquette de Volaille	Manchets — 3
Side Board	2nd Loaves — 4
15 Loins of Veal	Soup at — 2
8 ¹ / ₂ Leg of Pork	Brain — 4
1 Capon, Pye, & Fat Livers	Milk — 0 2 ¹ / ₂
2 Pullets	Cream — 6 6 ¹ / ₂
2 Chickens	Butter — 22
Ham, & Tongue	Eggs — 1 11 ¹ / ₂
302 Grouse	Pepper — 4
Equerry	Haras — 47 ¹ / ₂
14 Fillet of Veal	Salt — 1 11 ¹ / ₂
8 ¹ / ₂ Mutton Cutlets	Anchovies — 6 to
1 Roast Capon	
Asparagus	
50 Potatoes	
Pastey	
Vegetables	
For Soldiers	
106 Boiled Beef	
Vegetables	

Thursday March 16th 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups	Mr. Watier
Mock Turtle	11 Roast Beef
Soup aux Choux	3 ¹⁰ Pullet
Fish	Pastey
9 Crimped Cod	Mr. Evans
1 Shrimps	1 ¹ / ₂ Sho. of H. Lamb
Two Removes	Pudding
3 ¹⁰ Leg of Lamb & Appenzel	Pages
2 Chickens broiled a la Tartar	13 ¹ / ₂ Roast Beef
Four Entrees	Hash
2 Truques of Chickens, aux Champignons	Pastey
2 Escalopes of Pheasants aux fines herbes	Family
2 Fillets of Pullets au riz au Beurre	26 Roast Beef
14 ¹ / ₂ Fillets of Mutton, sauce Poirade, & Lardons	14 ¹ / ₂ Sho. of Veal
Second Course	18 ¹ / ₂ Mutton
14 Supers	Sausages
2 Chickens	Pastey
Four Entremets	Remove
Asparagus	Biscuits a la Creme
2 Lobsters au Gratin	Stock
Grape Tart	Fowls — 3
Lemon Jelly	Veal — 46
Aspiette Volante	But — 6
Pilots Rotes a la Margarine	Manchets — 3
Side Board	Loaves — 4
28 ¹ / ₂ Loins of Beef	Soup at — 2
2 Nicks of House Lamb	Milk — 3 2 ¹ / ₂
2 Pullets	Cream — 3 1/2 6 ¹ / ₂
2 Grouse	Eggs — 5 11 ¹ / ₂
Cold Veal, Ham, Tongue, &c.	
30 Collared Cods	
Officers Dinner	
8 ¹ / ₂ Loins of Mutton	
30 Chicken Pye	
30 Stewed Mutton	
2 Roast Chickens	
Sea Cakes	
Pastey	
Soldiers	
105 Roast Beef	
Potatoes	
Equerry	
2 Truques of Chicken	
30 Veal Broth	

Friday March 17th 1815.

Mrs Royal Highness the Prince Regent's Dinner

Two Soups	Mr. Walter
2 Rice & Chicken Soup	9 1/2 Leg of Mutton
Cressy Soup	5 Salmon
Fish	2 Soles
10 Bonell Cod	Pastey
4 Whiting	Mr. Evans
1 Shrimps	8 Neck of Mutton
Two Removes	3 Cod
10 Beef Steak Pie	Pastey
2 Chickens, en coq, Mushroom Sauce	Pages
Four Entrées	9 1/2 Leg of Mutton
12 Pork Cutlets, Sauce Robert	Hash
2 Pullets, Macaroni and Omelette	8 Cod
4 Potatoes of Whiting, mould	Pudding
3 Sauté of Chickens and Haricots Verts	Family
Second Course	
2 Chickens } roast	10 Cod
2 Ducklings } roast	8 Salt Cod
Apricot Tartlets	13 1/2 Neck of Veal
Four Entrées	4 1/2 Mutton
Spinage	26 Round of Beef
Croute au Champignons	Pudding
Charlotte de Pommes	
Orange Jelly	Stock
Aspic Volante	Veal - 31
Pâté à la Duchesse	Calfs Head 2
Side Board	Soles - 3
4 Leg of Mutton	Manchets - 3
2 Pullets	Loaves - 4
2 Chickens	Soup do - 2
3 Pastries	Wheat - 12 1/2
Beef, Lamb, Ham, Tongue	Milk - 3 2 1/2
Equerry	Cream - 5 0 1/2
16 Salmon	Butter - 20
4 Soles	Lard - 20
16 1/2 Loins of Veal	Almonds - 6
30 Mutton Cutlets	
6 1/2 Pork	
2 Roast Pullets	
Asparagus	
Pastey	
Soldiers	
10 1/2 Roast Mutton	
Vegetables	

Saturday March 18th 1815.

Mrs Royal Highness the Prince Regent's Dinner

Two Soups	Mr. Walter
Mock Turtle	11 1/2 Neck of Veal
Hollandaise	Pastey
Fish	Mr. Evans
1 Turbot	7 1/2 Sho of Mutton
4 Carp	Pastey
1 Lobster	Pages
1 Shrimps	28 1/2 Edge Bone of Beef
Two Removes	Hash
11 1/2 Neck of Veal a la bretonne	Pastey
1 Large Capon a la Givri	Family
Four Entrées	13 1/2 Sho of Veal
2 Truiteau of Chickens en Pot à la Bretonne	46 Mutton
9 1/2 Minced Mutton and Cornichons	26 Round of Beef
2 Chickens decoupi a l'Esturgeon	Hash
2 Necks of Mutton Cutlets pané au givri	Pastey
Second Course	
2 Chickens } roast	Remover
1 Pea Fowl (Harden)	Muscovado a la bretonne
Four Entrées	
Asparagus	Manchets - 3
Croute au Champignons	Loaves - 4
Spinage	Stock
Orange Jelly	Veal - 52 1/2
Aspic Volante	But - 6
Pâté of Softeners, Loaf	Fowl - 3
Side Board	Oil - 4 0 1/2
14 Saddle of Mutton	Ess. Anchovies - 4 0 1/2
2 Pullets	Tongues - 2
1 Pheasant	Parmesan - 8 1/4
Ham, Tongue &c	
Officers Dinner	Soldiers
Soup	106 Box of Beef
9 Leg of Mutton	Vegetables
1 Boiled Capon	
2 Roast Chickens	
30 Veal Cutlets	
Pastey & Vegetables	
Equerry	
2 Chicken Pie	
2 Pullets	
2 Guinea Fowl	
6 Pigeons	
7 Gilt	
1 Lobster	
1 Crab	
1 Shrimps	
	2 Pots of Char
	Mr. Walker

Sunday March 19th 1815

His Royal Highness the Prince Regent's Dinner

2 Soups
Chevre Soup
Macaroni &c
Fish
10 Crimped Cod
Lobsters
1 Shrimps
Two Removes
Touste de gaudiveau 3 Sweetbreads
2 Chickens au Grosel.
Four Entrées
3 Sauté of Chickens aux bonisembles
2 Croullets of Pullets, sauce in plate
10 Mutton cutlets with French Beans
1 Duckling with Asparagus
Second Course
2 Chickens Roast Remove
3 Teals Roast Bouilli
Four Entrées
Stewed Spinage
2 Lobsters
Choucr Grelitz
Mayonnaise
Per Appelle Volante
2 Cyster Patres
Side Board
23½ St. Loins of Beef
2 Pullets
2 Chickens
2 Grouse
Ham, Tongue

Officers Dinner

1½ Roast Beef
100 Chicken Pie
2 Roast Chickens
Sea Bole
Pastey
Cool. Mr. Mathon
3 Chicken Pie
Equerry
1 Roast Chicken
Soldiers
106 Roast Mutton
Vegetables

Mr. Watier

12½ Roast Beef
2 Boiled Pullets
Plumb Pudding

Mr. Evans

7½ Roast Beef
1 Boiled Pullet
Pudding

Pages

11½ Roast Beef
2 Pullets
Pudding

Family

20½ Roast Beef
13½ Loins of Beef
7½ Leg of Mutton
4½ Mutton
2 Pullets
Pudding

Stock

Fowls — 3
Lard — 18
Beef — 33
Wine — 80

Manchets — 3
Loaves — 4
Soup — 2
Milk — 42⁰
Cream — 5½ 0⁰

Monday March 20th 1815

His Royal Highness the Prince Regent's Dinner

Two Soups
16 Mutton & Maitry Soup
10 Consommé of Fowls
Fish
4 Crimped Cod
14 Solos
6 Whiting
1 Shrimps
1 Oysters

Two Removes

Pate Chaud & Appelles a l'italienne 10½
1 Small Turkey Cyster Sauce 10⁰

Four Entrées

3 Fillets of Chickens aux fines herbes
9½ Escaloppe of Mutton a la provençal
16 Tricardian of Veal a l'Orléans Harding
2 Blanquette of Pullets with Cucumbers

Second Course

1 Goose Roast
2 Chickens Roast

Four Entrées

Omelette poché a l'Orléans
Asparagus
Grave Port
Maraschino Jelly

Appelle Volante

Rigoles a la Dantona

Side Board

15½ Saddle of Mutton
1 Ribs of House Lamb
2 Necks of a
2 Pullets
9 Potage Cels

Officers Dinner

200 Mutton Soup
10½ Leg of Mutton asst
2 Ducklings
Spinage
Pastey

Soldiers

106 Boiled Beef

Mr. Watier

1 Leg of House Lamb
Hash
Pastey

Mr. Evans

8½ Neck of Mutton
Pastey

Pages

10½ Boiled Leg of Mutton
10½ Veal cutlets
Maitry

Family

10½ Fillets of Veal
10 Neck of Pork
4½ Mutton
2 Sausages
Pastey

Stock

Fowls — 4
Lard — 4
Beef — 36½
Wine — 71

Manchets — 3
Loaves — 4
Soup — 2
Milk — 2½
Cream — 3½
Double — 1
Butter — 16

Tuesday March 21. 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups
 10 Mutton & Veal Soup
 Cucumber Soup
 Fish
 8 Boiled
 2 Soles
 1 Minnow
 8 Small
 Two Removes
 10 Boiled Turkey, Caper Sauce 2 pp
 10 Pate Chaud of Quenelles
 Four Entrees
 10 Eminence of Pullets and Concombers
 3 Fillets of Chickens in Papillote
 10 Escalopes of Mutton a la Provençal
 10 Picandean a la Belle
 Second Course
 2 Chickens } roast
 1 Goose } La Bouillie
 Four Entremets
 French Beans
 Asparagus
 Choucroute
 Vanilla Cream
 Aspic de Volante
 8 Patties of Mutton
 Side Board
 10 Beef a la Mode
 8 1/2 Leg of Mutton
 2 Pullets
 2 Chickens
 2 Wheatearts
 Officers Dinner
 10 Mutton Soup
 15 1/2 Leg of Veal
 1 Ribs of House Lamb
 2 Boiled Pullets
 Pastey Vegetables
 Equeury
 1 Lamb
 5 Salmon
 8 Small
 1 Lobster
 1 Shrimps
 Soldiers
 10 Roast Mutton
 Vegetables

M. Watier
 11 Leg of Veal
 Hash
 Pastey
 3 Codd
 M. Evans
 6 Nick of Veal
 3 Codd
 Pastey
 Pages
 9 Nick of Mutton
 10 Chicken Pie
 Pastey
 6 Codd
 4 Soles
 Family
 30 Edge Piece of Beef
 40 Mutton
 19 Veal
 Pastey
 24 Codd
 4 Soles
 Cellar
 2 Chicken Pie
 10 Mutton Cutlets
 Mock
 10 Beef
 34 Beef
 10 Veal
 6 Codd
 3 Fowls
 3 Manichies
 4 Loaves
 2 Soup
 7 1/2 Milk
 7 Cream
 6 Butter
 18 1/2 Bacon

Wednesday March 22. 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups
 2 Rice & Chicken Soup
 Julienne Soup
 Fish
 11 Crimped Codd
 1/2 Shrimps
 Two Removes
 1 Boiled Leg of House Lamb & Spinage
 2 Chickens, braised and Sazagnes
 Four Entrees
 10 Minced Beef and Concombers
 2 Escalopes of Pullets a la Huille
 2 Tricape of Chickens, Vierge
 3 Poupeton of Soles, en petits moules
 Second Course
 2 Guinea Fowl & Hardee
 2 Chickens } roast
 10 Chicken } La Bouillie
 Four Entremets
 French Beans
 Asparagus
 Apple Charlotte
 Mayan Cream
 Aspic de Volante
 3 Oyster Patties
 Side Board
 15 1/2 Saddle of Mutton
 4 Lard
 2 Pullets
 2 Chickens
 10 Ribs of Lamb, Ham, Tongue
 11 1/2 Chunks of Pork
 Officers Dinner
 1 Boiled Leg of Lamb
 10 Veal Cutlets
 2 Pullets broiled
 2 Ducklings
 7 Salmon
 Pastey Vegetables
 Equeury
 14 Boiled Codd
 4 Prawns
 1 Shrimps
 1 Large Capon
 2 Pullets
 2 Chickens
 3 Teals
 Soldiers
 10 1/2 Salt Beef
 Vegetables

M. Watier
 10 Roast Veal
 11 Chines of Pork
 Pastey
 M. Evans
 1 Sh. of H. Lamb
 Pastey
 Pages
 14 Filler of Veal
 18 1/2 Spring of Pork
 Hash
 Pastey
 Family
 7 1/2 Leg of Pork
 15 1/2 Filler of Veal
 10 Mutton
 37 1/2 Rump of Beef
 Hash
 Pastey
 Mock
 10 Veal
 50 Codd
 6 Fowls
 3 Fowls
 Manichies
 3 Loaves
 14 Soup
 2 Milk
 2 1/2 Cream
 7 1/2 Butter
 16 Ham
 27 1/2 Tongues
 2

Thursday March 23. 1815

His Royal Highness the Prince Regent's Dinner

Two Soups	M ^r Watier
Prime of Beef	10 ⁰ Leg of Mutton
Consommé aux Croûtes	Soup
Fish	Pastey
1 Turbot	M ^{rs} Evans
1 Lobster	9 ⁰ Loim of Mutton
1 Anchovy	Pastey
Two Removes	Pages
10 ⁰ Lamb Cutlets Remi & Gully Mutton Sauce	36 ⁰ Edge Bone of Beef
1 Large Capon a la Vierge	Soup
Four Entrees	Hash
10 ⁰ Parfait de Veau au Gratin	Pastey
2 Equilibrés of Pullets en Pate	Family
6 Crimped Cod a la Maitre d'Hotel	13 ⁰ Loim of Veal
2 Chickens aux Mangues	11 ⁰ Breast of do
Second Course	56 ⁰ Mutton
2 Chickens	Hash
1 Mea Fowl (Random) } roast	Pastey
10 ⁰ Mutton	Stock
Four Entremets	Fowls - 4
Asparagus	Lust - 6
1/2 Prawns	Veal - 31
Orange Cream	
Pastey	
Aspic de Volante	
Fillet of Soles	
Side Board	
15 ⁰ Loim of Veal	Manchets - 3
2 Chickens	Leaves - 4
3 Pullets	Soup - 2
10 ⁰ Lamb, Beef, Veal Ham Tongue	Cream - 1 1/2
Officers Dinner	Butter - 10
15 ⁰ Fillet of Veal	Lard - 16 1/4
16 ⁰ Mutton Cutlets	
3 Roast Pullets	
Asparagus	
Pastey	
Fish	
For Soldiers	
10 ⁰ Roast Beef	
Vegetables	

Friday March 24. 1815

His Royal Highness the Prince Regent's Dinner

Two Soups	M ^r Watier
Macaroni Soup	6 ⁰ Cod
Fillet de	8 ⁰ Neck of Mutton
Fish	Pastey
10 ⁰ Bonnet Cod	M ^{rs} Evans
2 Soles	3 ⁰ Cod
Two Removes	7 ⁰ Roast Beef
10 ⁰ Loim of Veal a la Creme	Pastey
2 Pullets a la pie d'estragon	Pages
Four Entrees	12 ⁰ Cod
3 Sauté of Chickens aux Concombres	17 ⁰ Roast Beef
7 ⁰ Veal Cutlets en Papillote	Hash
2 Blanquette of Pullets aux Champignons	Pastey
8 ⁰ Loim of Mutton Minced aux fines herbes	Family
Second Course	27 ⁰ Roast Beef
2 Chickens	55 ⁰ Salt Cod
6 Soupes } roast	10 ⁰ Mutton
6 Baranço	For the Soldiers
Four Entremets	
3 ⁰ Prawns	
Asparagus	
Orange Jelly	
Pastey	
Aspic de Volante	
9 ⁰ Mutton Patties	
Side Board	
28 ⁰ Roast Beef	
2 Pullets	
2 Chickens	
Veal Ham & Tongue	
Officers Dinner	
9 ⁰ Leg of Mutton	
2 Boiled Chickens	
1 Roast Capon	
Six Cote	
Pastey	
8 ⁰ Bonnet Cod	
For the Soldiers	
10 ⁰ Roast Mutton	
Vegetables	

Saturday, March 25, 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups		M ^r Watier
Hot Soup		1 Leg of St. Lamb
Truette Soup		Wash
Fish		Pastey
1 Dove		M ^{rs} Evans
2 Lobsters		8 Mutton Cutlets
Two Removes		Pastey
1/2 Rump of Beef, Sauce hachée		Pages
1/2 Large Croquette à la crème		10 Leg of Mutton
Four Entrées		Wash
16 Mutton cutlets, panes et grillées		Pastey
20 2 Essence of Mutton and Saffron		Family
30 1 Ducklings and pointes d'asperges		15 1/2 Mutton
20 2 Chickens à la reine, grillées à la tartare		31 Mutton
Second Course		11 Leg of do
2 Chickens } roast	Remore	30 Rump of Beef
10 1 Goose } roast	Cabinet Pudding	Pastey
Four Entremets		
Sea bair		Stock
Three Potatoes		Veal - 44
Garniture pour les		Lard - 6
Noyau Cream		
Aspic de Volant		
Potatoes of Solis		Manchets - 3
Side Board		2 1/2 Loaves - 4
14 Saddle of Mutton		Soup do - 2
1 Mutton of House Lamb		Flour - 1/2 sack
2 Pullets, 1 Pheasant		Milk - 3 1/2 p
2 Chickens, 1 Partridge		Cream - 6 1/2 p
Beef, Veal, Ham, Tongue		Butter - 15
Officers Dinner		Tongues - 2
9 Leg of Mutton		Eel - 4 Bot
Soup		Rice - 12 1/2
2 Broiled Chickens		Vermicelli - 2
Wash		Custards - 2 1/2 p
1 Goose		Capers - 4 1/2 p
Sea bair		Salt - 1 Bucket
Pastey		
Equerry		
15 Cold		
6 1/2 Salmon		
2 Lobsters		
1/4 Measles		
10 Crusts		
1/2 Shrimps		
Soldiers		
103 Boiled Beef		

Sunday, March 26, 1815.

His Royal Highness the Prince Regent's Dinner

	M ^r Watier
2 Chicken Pie	
9 1/2 Roast Beef	
Plum Pudding	
M ^{rs} Evans	
8 Roast Beef	
1 Pullets	
Plum Pudding	
Pages	
11 1/2 Roast Beef	
2 Pullets	
Plum Pudding	
Family	
1 1/2 of Grasp Lamb	
2 Pullets	
2 1/2 Roast Beef	
27 Mutton	
6 1/2 Spring of Pork	
16 Fillet of Veal	
Plum Pudding	
Stock	
Veal - 44	
Lard - 12	
Fowls - 3	
Manchets - 3	
Loaves - 4	
Soup do - 2	
Milk - 4	
Cream - 2 1/2	
Equerry	
2 Chickens	
2 Pullets	
2 Ducklings	
6 Pigeons	
Soldiers	
103 Roast Mutton	
Vegetables	

Monday March 27th 1815

His Royal Highness the Prince Regent's Dinner

Two Soups
Turtle Soup
Cucumber &
Fish
7th Crumpet Loaf, 10th Caster Sauce
1 Crab
7th Minisops
Two Removes
10th Rump of Beef au Chocor
1 Large Capon a la Reine
Four Entrées
3 Fillets of Chickens a la provençal
10th Lamb cutlets pané et grillé
2 Chickens a l'epave
12th Blanquets of Veal aux champignons
Second Course
2 Chickens } roast
1 Goose }
Four Entremets
French Beans
Sea bair
Pastry
Lemon Cream
Aspic Volant
7th Mutton Patties
Side Board
9th Leg of Mutton
2 Chicken Pie
2 Pullets
Beef, Veal, Ham, Tongue
Equerry Officers Dinner
1 Ribs of Grap Lamb
1 Capon roasted
2 Chicken Pie
10th Mash
French Beans
Potatoes
Pastry
For Soliers
100 Salt Beef
Vegetables

M. Watier

8th Leg of Mutton
Pudding

M^{rs} Evans

8th Nick of Mutton
Pastry

Pages

9th Leg of Mutton
10th Veal cutlets
Pastry

Family

15th 1/2 Hind of Veal
4th Mutton
9th Neck of Pork
Pudding

Manchets — 3
Loaves — 4
Soup & — 2
Milk — 2 1/2
Cream — 5 1/2
Butter — 8
Bacon — 23
Lisbon — 12
Branley — 12
Red Lead — 12
Long Pepper — 7 1/2
Cressander Seed — 7 1/2

Tuesday March 28th 1815

His Royal Highness the Prince Regent's Dinner

Two Soups
Cucumber Soup
2 Rice & Chicken Soup
Fish
1 Turbot
6 Smelts
2 Soles
Two Removes
2 Nicks of House Lamb larded & Piece of Fat
2 Chickens Broiled a la Tartar
Four Entrées
8th Pork cutlets sauce robert
Large 2 Sauté of Capons au Supreme
1 Ducklings, Sauce a la Pluche
Washed Beef
Second Course
2 Chickens } remove
3 Halls }
Four Entremets
French Beans
24 Plovers Eggs
Petit Poussin garni
Cheese Jelly
Side Board
14th Fillet of Veal
15th Chine of Pork
2 Pullets
2 Chickens
1 Pheasant
1 Ribs of H. Lamb
Equerry Officers Dinner
Soup
8th Leg of Pork
2 Broiled Pullets
1 Goose
10th Beef Steaks
Soliers
10th Mutton
Vegetables

M. Watier

4th Coad
2 Soles

M^{rs} Evans

2 Coad
7th Loins of Mutton
1 Rabbit
Pastry

Pages

10th Beef Steaks
10th Leg of Mutton
Mash
2 Soles
4 Salmon

Family

16th Brisket of Beef
1 Calf's head
10th Bacon
10th Fillet of Veal
10th Beef Steak Py
3 Rabbits
3th Mutton
6 Salmon
10th Coad
Pudding

Stock
Veal — 33 1/2
Beef — 27

Manchets — 3
Loaves — 4
Soup & — 2
Yeast — 1 2 1/2
Milk — 6 2 1/2
Cream — 7 1/2
Double — 1
Butter — 12
Cinnamon — 4 oz
Nutmegs — 4 oz

Wednesday March 29th 1815

His Royal Highness the Prince Regent's Dinner

Two Soups	M ^r . Watier
Soup Hollandaise	6 ³ / ₄ Leg of Pork
50 Mutton Soup	9 ¹ / ₄ Roast Veal
Fish	Pastry
3 ¹ / ₂ Salmon	M ^{rs} . Evans
4 Whiting	50 Mutton Cutlets
5 Carps	1 Mo. of Grap Lamb
Two Removers	Pudding
50 Slices of House Lamb landed, piece of Turkey	Pages
50 Chickens broiled with Mushrooms	1 Qua. Grap Lamb
Four Entrees	50 Leg of Mutton broiled
3 Sauté of Chickens with French Beans	Wash
7 Crimped Cod a la Maitre d'Hotel	2 Oysters
50 Beef Steaks Tomato Sauce	Pastry
50 Commence of Pullets with Plovers Eggs	Family
Second Course	1 Qua. of G. Lamb
2 Chickens } roast	22 Edge Piece of Beef
50 3 Trials	17 Neck of Veal
Four Entremets	50 Mutton
2 Sallad of Lobster	12 Tripe
Croûtes braillées aux Pointes d'asperges	
Pastry	
Jelly	
Side Board	Manchets — 3
50 Boiled Neck of Mutton	Loaves — 4
1 Leg of House Lamb with French Beans	Soup do — 2
2 Pullets	Milk — 4 ¹ / ₂
2 Chickens	Cream — 5 ¹ / ₂
Veal, Loin, Ham, Tongue	Butter — 16
Assiette Volante	Meat — 27 ¹ / ₂
5 Patties of Carp roe	Suet — 8
	Harins — 30 ¹ / ₂
	Mustard — 40 ¹ / ₂
	Vinegar — 30 Gal
Equerry & Officers Dinner	
14 Loin of Veal	
2 Truss of Pullets	
50 Mutton Chops	
6 Pigeons	
Pastry	
Jelly	
For Soldiers	
50 Boiled Beef	
Vegetables	

Thursday March 30th 1815

25

His Royal Highness the Prince Regent's Dinner

Two Soups	M ^r . Watier
Dutch Soup	8 Roast Beef
50 Mutton Soup	Pastry
Fish	M ^{rs} . Evans
7 Crimped Cod	50 Mo. of G. Lamb
4 Whiting	Pudding
1/2 Maines	Pages
Two Removers	12 Roast Beef
50 Lamb landed, Piece of Turnips	50 Mutton Cutlets
1 Chickens broiled with Mushrooms	Pastry
Four Entrees	Wash
50 Sauté of Chickens with French Beans	
50 Cod fish a la Maitre d'Hotel	
50 Beef Steaks Tomato Sauce	
50 Commence of Pullets with Plovers Eggs	Family
Second Course	50 Roast Beef
50 2 Chickens } roast	50 Fillet of Veal
50 3 Trials	13 ¹ / ₂ Mutton
Four Entremets	50 Leg of Pork
50 Sallad of Lobster	Pudding
Croûtes braillées aux Pointes d'asperges	50 Stewed Carp
Pastry	
Jelly	Stock
Side Board	Beef — 33 ¹ / ₂
2 ¹ / ₂ Roast Beef	
2 Chickens	
2 Pullets	
	Manchets — 3
	Loaves — 4
	Soup do — 2
	Milk — 3 ¹ / ₂
	Cream — 3 ¹ / ₂
	Butter — 12

Sunday April 2nd 1815

His Royal Highness the Prince Regent's Dinner

Two Soups		M ^r Watier	
15 ⁰ Mutton & Barley Soup		10 ⁰ Roast Beef	
Consommé aux Croutets		2 Pullets	
Fish		M ^{rs} Evans	
1 Turbot		7 Roast Beef	
4 Soles		1 Roast Oullet	
1 Lobster		M ^{rs} Evans	
21 Shrimps		Pages	
Removes		12 ⁰ Roast Beef	
2 Chicken Pie a l'Anglaise		2 Pullets	
1 Leg of House Lamb with Spinage		M ^{rs} Evans	
Six Entrées		Family	
10 Lamb Cutlets en Papillotte		27 ⁰ Roast Beef	
3 Sauté of Pullets aux Concombres, blanchés		1 1/2 ⁰ Leg of Lamb	
15 ⁰ Fish Cutlets a la Sauce Robert		1 1/2 ⁰ Mutton	
Les Brochures a la Richelieu 2 Lamb		13 ⁰ Leg of Veal	
2 Chickens en Entrée de Broche, Sauce Tomate		2 Pullets	
10 Tricard of Chickens		M ^{rs} Evans	
Second Course		M ^{rs} Evans	
2 Chickens } roast	Remove	M ^{rs} Evans	
2 Ducklings } roast	Remove	M ^{rs} Evans	
Six Entrées		M ^{rs} Evans	
French Beans		M ^{rs} Evans	
3 ⁰ Prawns		M ^{rs} Evans	
Orange jelly		M ^{rs} Evans	
Mignons de Pommes		M ^{rs} Evans	
Noyau Cream		M ^{rs} Evans	
Patties		M ^{rs} Evans	
Side Board		M ^{rs} Evans	
23 ⁰ Leg of Beef		M ^{rs} Evans	
2 Pullets		M ^{rs} Evans	
2 Chickens		M ^{rs} Evans	
Beef, Veal, Lamb, Ham, Tongue		M ^{rs} Evans	
1 Pheasant		M ^{rs} Evans	
2 Pullets for Broth		M ^{rs} Evans	
Equerry		M ^{rs} Evans	
1 Pullet		M ^{rs} Evans	
2 Chickens		M ^{rs} Evans	
2 Soles		M ^{rs} Evans	
5 Whicings		M ^{rs} Evans	
1/2 Shrimps		M ^{rs} Evans	
1/2 Prawns		M ^{rs} Evans	

Monday April 3rd 1815

His Royal Highness the Prince Regent's Dinner

Two Soups		M ^r Watier	
Soup aux Concombres		1 Ribs of House Lamb	
Vermicelli Soup		Wash	
Fish		M ^{rs} Evans	
6 Col ^d Salmon		1 1/2 ⁰ Leg of Lamb	
6 Carp		M ^{rs} Evans	
2 Soles		M ^{rs} Evans	
1 Shrimps		M ^{rs} Evans	
1 Lobster		M ^{rs} Evans	
Two Removes		M ^{rs} Evans	
10 Leg of House Lamb Spinage		M ^{rs} Evans	
10 Tricard a l'Orville, Landing		M ^{rs} Evans	
Four Entrées		M ^{rs} Evans	
2 Blanquets of Pullets a la Maitre d'Hotel		M ^{rs} Evans	
10 Tricard de Lapereaux, Sauce Poivrade		M ^{rs} Evans	
10 Tricard de Veau a la Lyonnaise		M ^{rs} Evans	
2 Chickens a Lyonnaise		M ^{rs} Evans	
Second Course		M ^{rs} Evans	
2 Chickens } roast		M ^{rs} Evans	
1 Pheasant } roast		M ^{rs} Evans	
Four Entrées		M ^{rs} Evans	
Spinage		M ^{rs} Evans	
French Beans		M ^{rs} Evans	
Noyau jelly		M ^{rs} Evans	
Patties		M ^{rs} Evans	
Offette Volante		M ^{rs} Evans	
10 Patties of Camp rose		M ^{rs} Evans	
Side Board		M ^{rs} Evans	
16 Leg of Veal		M ^{rs} Evans	
1 Ribs of H. Lamb		M ^{rs} Evans	
Beef, Ham, Tongue, Potatoes, Eggs		M ^{rs} Evans	

Manchets	3
Loaves	3
Soup do	2
Milk	3
Cream	5/2
Butter	12
Tongues	2
Vermicelli	2
Preserved Fruits & Bot.	

Tuesday April 4. 1815

Mrs Royal Highness the Prince Regent's Dinner

Two Soups
Julienne Soup
Rice of Rice

Fish

1 Turbot
1 Lobster
1/2 Shrimps

Two Removes

1 Large Capon garni de Dumettes
2 Nicks of House Lamb Cutlets plain, gully & Co

Four Entrees

2 Blanquette of Pullets aux Concombre
1 Minced Mutton aux Champignons
2 Fillets of Chicken a la provincial
3 Crimped Loaf a la Maitre d'Hotel

Second Course

2 Chickens
2 Guinea Fowls & Woodcock } roast
2 Aspicot Tart, 1/2 of Lamb
1/2 Loaf of Meat

Four Entremets

Asparagus
French Beans
Creme a l'italienne
Gateaux, source

Aspicote Volante

30 Patties of Soft noes

Side Board

12 Fillets of Veal
15 Saddle of Mutton
2 Pullets
2 Chickens
Bread Ham, Tongue
1 Capon

Equerry

2 Chicken Pie

M. Watier

2 Salmon
2 Soles
8 Mutton
Pastry

M. Evans

8 Loaf of Mutton
2 Soles
Pastry

Pages

4 Soles
3 Salmon
30 Edge Bone of Beef
Pastry

Trinity

14 Coa.
8 Skate
4 Soles
Aspicot Tart, 1/2 of Lamb
1/2 Loaf of Meat
47 Mutton
Bark
Pastry

Stock

Veal - 46
Lard - 6
Fowls - 2

Manchets - 3
Loaves - 3
Soup &c. - 2
Milk - 4
Cream - 5
Butter - 12

Wednesday April 5. 1815

28

Mrs Royal Highness the Prince Regent's Dinner

Four Soups

2 Turtle Soup
2 Rice Chicken Soup
Cucumber Soup
2 Pullets a la Reine

Fish

1 Turbot 2 Lobsters
5 Cooked Salmon 1 Shrimps
10 Crimped Loaf
100 Pickles
4 Soles
8 Turtles

Four Removes

10 Ham
1 Large Capon garni, 4 small & 4 shrimps
35 Rump of Beef
15 Loaf of Meat a la Reine, 4 shrimps

Sixteen Entrees

Capote auxis with 2 Corns & 12 livers
2 Gamballe of Chicken a la Reine
10 Boudin a la Duchesse & 4 shrimps
10 Puttane of Legs of Chicken

Notes 2 Lamb Cutlets plain gully
3 Fillets of Chicken en Papillotte & 4 shrimps
8 Crimped Loaf a la Maitre d'Hotel
2 Tricazee of Chicken aux Champignons
2 Spring Chicken Braised a la Reine
3 Loaf of Pullets aux Concombre
2 Blanquette of Pullets with Oysters Eggs
8 Mutton minced with Cucumbers
1 Sho of House Lamb en Tortue
2 Ducklings aux points & 4 shrimps
2 Fillets of Soles a la Reine
14 Tricazee of Veal a la Reine & 4 shrimps

Second Course

2 Chickens
2 Pheasants } roast
1 Capon
1 Goose

Four Removes

Pondus au fromage
Biscuits a la Reine
Soffle a la Reine
Gateaux au tis

Twenty Entremets

Mixed Aspicote
Asparagus
French Beans
Truffles
2 Mayonnaise of Chicken
3/4 Pheasants
44 Rivers Eggs
2 Lobster a la Reine
Marashino Cream
Macaroni jelly
Italian Cream a la Reine
Lemon jelly

Chausson
Cassade
Temple
Gate
Aspicot Tartlets
Rice & Cinnamon
Patisserie mellee
Gelatin
Pommes

Aspicote Volante

2 Croquettes
2 Patties of Soft noes of Mackerel &c

Side Board

15 Saddle of Mutton
14 Edge Bone of Beef
3 Macarons
8 Pullets
1 Chicken
1 Pheasant
1 Rib of M. Lamb
Bread Ham, Tongue
Boar head
Large Capon

Stock

Beef - 48
Veal - 62
Lard - 10
Fowls - 8

Wednesday April 5. 1815.
Continued

Family Dinners

M. Walter
No Soup of Veal
Mash
Pastry

Mrs Evans
1 Leg of Grasp Lamb
Pastry

Mages
1 Quat Grasp Lamb
Mash
Pastry

Family
13 1/2 Fillet of Veal
8 1/2 Leg of Pork
1 Quat Grasp Lamb
Custard
Mash
47 Mutton
Pastry

Footmen
26 Mutton
Vegetables

Yeomen
51 Veal
10 Mutton

Porters at the Gates
8 1/2 Mutton

Confectionary
50 Leg of Mutton
50 Mouilli Beef
50 Roast Pullets
Pastry

Silver Pantry
50 Leg of Mutton

Manchets — 3
Loaves — 3
Soup &c — 2
Milk — 4
Cream — 10 1/2 O^z
Double — 2
Butter — 40
Eggs — 2 M^o
Bacon — 4 1/2
Lard — 4 1/2

Thursday April 6. 1815.

His Royal Highness the Prince Regent's Dinner

Four Soups
Soup Hollandaise
Vermicelli Soup
2 Soup a la Vierge with Pullets
Barley Soup

Fish
1 Turbot 2 Lobsters
1 Doree 1 Minnow
9 Gills
14 Crimped Cod 2 P^o Cyetess
12 Smelts

Four Removes
16 Fillet of Beef Landet Landing
2 Large Capons
Hare Braized
22 Veal

Sixteen Entrées
2 Chickens Braized
2 Ducklings and Prints d'Asperges
2 Pheasants a la portugaise
10 1/2 Mo^o of House Lamb on Tortue
2 Lamb Cutlets and Concombers
3 Escalopes of Pullets and Truffles
3 Fillets of Pullets a l'Italienne
4 Fillets of Pullets and Haricots Verts d'Inde
17 Mutton Cutlets a la Sobieski Landet
100 Proportion of Carps Italienne Sauce
10 1/2 Fillets of Soles a la Maitre d'Hotel
2 Blanquette of Pullets and Concombers
10 1/2 Truys of Chickens and Champignons
2 Marmade of Chickens a la S^{te} Florentine
3 Souffle of Pullets a la Toulouse
100 Salami of Partridges au fumet

Second Course
4 Ruffs 6 Bindings
2 Chickens } roasts
1 Capon }
2 Guinea Fowls } Landing
4 Removes
Hare Sufed
Pheasants
Gallin a la Bouillie
Brochet Chaud

Twenty Entremets

Six Cakes
Asparagus
French Beans
Spinage
2 Salads of Lobsters
100 Prawns
36 Plover Eggs
Orange Jelly
Noyau Jelly
Creme Whigs
Creme Brulee
Grange
Collage
Pudding d'Amour
Cassade
Petit Mout
Cherry Tartlets
Gros Bischo
Madelines

Aspette Volante
2 Patties a la Margarine
2 Mutton Patties

Side Board

22 Roast Beef
15 Saddle of Mutton
10 1/2 Ribs of M. Lamb
Chickens
Pullets
Partridges
2 Pheasants
Prof. Veal, Ham, Tongue
Mouilli Cold Boarhead
10 1/2 Mutton of Pork

Thursday April 6. 1815
Continued

Family Dinners

M^r. Waller

13 Roast Beef
Pastry

M^r. Evans

7 1/2 Roast Beef
Pastry

Pages

10 Roast Beef
30 Mutton cutlets
30 Turkey
Pastry

Confectioner

16 1/2 Leg of Mutton
10 Roast Beef
Pastry

Family

30 Roast Beef
23 1/2 Veal
70 Mutton
4 Sausages
26 Rump of Beef
Pastry

Provisions

18 Mutton

Provisions

30 Mutton

Stock

Beef — 61
Veal — 63
Lard — 12
Trunks — 8

Two Leaves — 10
Soup de — 2
Manchets — 3
Flour — 4 1/2 sack
Beans — 2 Bush.
Milk — 5 1/2
Cream — 12 1/2
Double de — 2
Butter — 24
Ricott — 28
Eggs — 500
Krautshattel Churn — 28
Pepper — 4
Capers — 4 1/2
French Vinegar — 2 Bot.
Sherry — 6
Port — 2
Claret — 2
Champagne — 1

Friday April 7. 1815

His Royal Highness the Prince Regent's Dinner

Two Soups

Turtle soup
Vermicelli de

Fish

12 Cramped cod
4 Whiting
1/2 Shrimps

10 1/2 Crusts

Two Removes

30 Rump of Beef
30 Loin of Veal en Blanquette

Four Entrees

30 Mutton cutlets aux Concombres
30 Blanquette of Fowl au Velouté
30 Fillets of Ducklings a la Maitre
30 Salami of Pheasants

Second Course

2 Chickens } roast
1 Goose } Petite Liqueur a la Mode

Four Entremets

Asparagus
Sea Bole
Flanc d'Albion
Orange jelly

Aspic de Volante

Patée a la Reine

Side Board

1 Ribs of H. Lamb
8 Leg of Mutton
2 Pulllets
2 Chickens

M^r. Waller

17 1/2 Neck of Veal
Wash
Pastry
4 Salmon
2 Soles

M^r. Evans

9 1/2 Breast of Veal
Pastry
2 Soles

Pages

1 Quail of Grapes Lamb
Wash
Pastry
4 Soles
8 Salmon

Family

16 Loin of Veal
Sho. of de
1 Quail of Grapes Lamb
30 Mutton
3 1/2 Cod

Stock

Veal — 23
Lard — 10

Two Leaves — 10
Soup de — 2
Manchets — 3
Milk — 5 1/2
Cream — 12 1/2
Hams — 3 1/2
Tongues — 2
Oil — 4 Bot.
Mustard — 4 1/2
Red Lead — 12
Mangos — 24
Parsnips — 9
Ginger — 11

Saturday April 8. 1815.

M. R. H. Mr Prince Regent Dined out

4 Whelings
3/4 Pigeons
1 Mutton

For Cold
15 1/2 Saddle of Mutton
4 Pullets
2 Chickens
2 Capons

Cheer
2 Chickens
2 Pullets
2 Ducklings
6 Pigeons
8 Brills
1 Turbot
6 Salmon

M. Watier
1 Leg of Lamb
Hash
Pudding

M. Evans
1 Sho. of Lamb
Pudding

Pages
13 1/2 Loin of Veal
30 Mutton Chops
Pudding

Family
38 Romaine of Beef
1 Quail of Lamb
35 Mutton
18 Loin of Veal
Pudding
6 1/2 Pork

Stock
Beef - 32
Veal - 46
Fowls - 3

Two Leaves - 12
Soup do - 4
Mantel - 6
Milk - 6 1/2
Cream - 7 1/2
Butter - 25.32
Hams - 7 1/2
Sausages - 2
Salt - 1 Bushel
Double Cream - 1/2
Pot - 1

Sunday April 9. 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups
Soup aux Oignons
18 Soup a la Reine
Fish

1 Turbot
1 Lobster
1 Mutton

Two Removes
4 Pullets a la Maitre
10 Veal Cutlets aux fines herbes

Four Entrées
2 Red Mullet a la Duxelle
18 Mince & Mutton aux Concombres
2 Tricassé of Chickens aux Champignons
3 Fillets of Chickens a la Charlotte & Mutton

Second Course
2 Chickens } Roast
2 Ducklings } Remove
Rice Soufflé

Four Entremets
French Beans
Sea Bate
Lemon Cream
Apple Charlotte

Aspic Volante
2 Oyster Patties

Side Board
24 St. Loin of Beef
2 Nicks of Lamb
2 Pullets
2 Chickens
2 Pheasants

M. Watier
10 1/2 Roast Beef
2 Chickens
Pudding

M. Evans
8 1/2 Roast Beef
1 Pullet
Pudding

Pages
11 Roast Beef
2 Pullets
Hash
Pudding

Family
26 Roast Beef
1 Quail of Lamb
12 Neck of Veal
37 Mutton
2 Pullets

Stock
Beef - 69
Veal - 45
Lard - 12
Fowls - 3

Milk - 5 1/2
Cream - 5 1/2

Monday April 10th 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups		M ^r Watier
Cucumber soup		1 Leg of Lamb
Chives		Pastey
Fish		M ^{rs} Evans
12 Crimped Cod	10 Cysters	1/2 Leg of Mutton
1/2 Shrimps		Pastey
Two Removers		Pages
10 th Niche de Veau a la Creme		1 Quat. of Lamb
2 Pullets au gras sel	2 Ragout	Hash
Four Entrees		Pastey
2 Niche of Lamb, Cullet, frame guller		Family
10 th Boudins of Fowls, Sauce, Maitre d'Hotel		1 Quat. of Lamb
2 Blanquette of Pullets a la Creme		3/4 Loins, Niche of Veal
2 Boudins of Chickens a la Tartar		6 th Mutton
Second Course		26 th Round of Beef
2 Chickens	Roast	Pastey
1 Pea Fowl, Maitre d'Hotel	Remover	
Four Entremets		
Stewed Spinage		
Asparagus		
Creme a la Maitre d'Hotel		
Meringues a la Chantilly		
Affrette Volante		
Patties au Jus		
Side Board		
15 Saddle of Mutton		
1 Rib of House Lamb		
3 Pullets		
3 Chickens		
Beef, Veal, Ham, Tongue		
Potatoes		

Tuesday April 11th 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups		M ^r Watier
Truffle Soup		3 Salmon
Cucumber a ^r		2 Soles
Fish		9 th Leg of Mutton
4 th Col ^d Salmon		Pastey
1/2 Whiting	1 Meringue	M ^{rs} Evans
Two Removers		2 Soles
13 Loins of Veal a la Creme		8 Mutton
1 Large Capon a la Givri		Pastey
Four Entrees		Pages
3 Chicken Cullet in Papillote		4 Salmon
8 Mutton Escalopes		13 Saddle of Mutton
2 Chickens a l'Estragon		Hash
3 Crimped Cod a la Maitre d'Hotel		Pastey
Second Course		Family
2 Chickens	Roast	2 Cod
2 Wild Ducks	Roast	6 Whiting
Four Entremets		1 Quat. of Lamb
French Beans		44 Mutton
Asparagus		10 Loins of Veal
Apple Tarts		35 Round of Beef
Orange Jelly		Pastey
Affrette Volante		
10 Patties of Mutton		
Side Board		
13 th Leg of Mutton		
1 st Fillet of Veal		
3 Pullets		
2 Chickens		
Beef, Veal, Lamb, Ham, Tongue		
M. R. H. the Prince's Charlotte.		
4 Pullets		
4 th Leg of Mutton		
1 Large Capon		
Ham		
Tongue		
1 Quat. of Lamb		

Wednesday April 12th 1845

Mrs Royal Highness the Prince Regent's Dinner

Four Soups

- 2 Turtle soup
1 Soup a la reine with 2 Pullets
1 Julienne soup

Fish

- 1 Large Turbot 2 Lobsters
10 Crimped Cod 2 Oysters
8 Whiting 12 Smelts
7 Soles 1st Minnows

Four Removes

- 100 Rump of Beef en Maitre d'Hotel
100 Main & Spinage
100 Large Capon broiled and Chopped
3 Chickens aux Noix

Twenty Entrées

- 6 Poté Chaud of Pigeons garni 2nd Dragon
Large 2 Blanquette of Capons
2 Ducklings aux pointes d'asperges
4 Capons au jus of Crimped Cod a la Creme
Moussins of Whiting a la Ruche
Roulette au consommé of Trout
2 Pheasants a la perigue
4 Sauté of Pullets aux Truffles
2 Fritters of Chickens, Sauce Roussemoulin
100 Prawns
2 House Lamb Cutlets pané, Grilled
8th Loin of Mutton, minced and Consommé
3 Escalopes of Pullets aux fines herbes
10th Veal Cutlets a la Vendicenne
2 Tricazé of Chickens a la Vendicenne
1 Large Capon a la Vendicenne
16 Tricazé of Veal, a la Escalope
4 Fillets of Pullets, 16 Sauté
Fillets of Soles a la Ostrogand
2 Fillets of Chickens en Papillote

Second Course

- 1 Ma Fowl, Roasted
2 Guinea Fowls, 2nd
2 Chickens
1 Large Capon
4 Fowls
1 Goose

Four Removes

- Bouillie
Apple Charlotte
Biscuits a la Creme
Flame Sifts

Four Mounted Pastries

- Rocher
Cottage
Rose Garni
Royal

Twenty Pastries

- Apricot Tarts
Gnoise
Volau Vint of Cherry
Moussins
Meringues a la Creme
Gâteau de Soudes
Savory Cake
Garden
Apple jelly
Strawberry 2nd
Noyau Cream
Moussins 2nd
Spinage
French Beans
Asparagus
Sea Cate

Apple Volante

- 2 Pastries of Softness
10th 2nd of Mutton

Side Board

- 14th Saddle of Mutton
1st House Lamb
8 Pullets
6 Chickens
9th Neck of Veal
1 Pheasant

Equerry

- 1 Pullet

Wednesday April 12th 1845
Continued

Family Dinners

M^{rs} Watier

- 1 Leg of Grasp Lamb
Wash
Pastry

M^{rs} Evans

- 8th Loin of Mutton
Pastry

Pages

- 16 Edge Bone of Beef
1 Ribs of Grasp Lamb
Pastry

Family

- 10th Fillet of Veal
4th Leg of Pork
4th Mutton
12th Neck of Veal
Pastry

Yemen

- 40 Round of Beef
25th Roast 2nd

Footmen

- 31 Mutton

Equerry

- 1 Chicken
10th Mutton Chop
Pastry
12 Crimped Cod
8 Gilt
1st Prawns
1 Lobster
1 Oyster
2 Pullets
2 Chickens
1 Large Capon
4 Pigeons

Stock

- Beef - 4th
Veal - 4th
Lamb - 6th
Trout - 8th

- 2nd Loaves - 27
Soup 2nd - 6
Mashed - 3
Milk - 4th
Cream - 12th 2nd
Double - 2
Whisk - 2
Bran - 1
Port - 7
Sherry - 5
Champagne - 2
Butter - 16

Thursday April 13. 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups	M ^r Walter
Truffle Soup	11. Neck of Veal
Paulowne do	Pastry
Fish	M ^r Evans
12 Crimped Cod	8 Loins of Mutton
5 Whiting	Pastry
1 Shrimps	Pages
Two Removes	1 Quail Grapes Lamb
10 Pigeon Pie	Hash
10 Pheasants a la Priguer	Pastry
Six Entrées	Family
10 Veal Cutlets en Papillote	26 Roast Beef
10 Truiteau of Chickens	1 Quail Grapes Lamb
2 Fillets of Pullets aux asperges	45 Mutton
10 Blanquette de Volailles aux concombres	2 Veal
10 Lamb Cutlets Sauté	Hash
10 Chickens a la pique d'Estragon	Pastry
Second Course	
2 Chickens } roast	Remove
10 Goose } roast	Bouillie
Asparagus	Removes
Sea Kale	Stock
2 Lobster au Gratin	Butt - 35
2 Pastries	Veal - 57
1 Pullets	Lard - 6
Cherry Jelly	
Aspic Volante	
Patés au Jus	Quail Doves - 13
do a la Duchesse	Soup do - 2
Side Board	Manchet - 3
23 St. Loins of Beef	Milk - 62 ⁰
2 Pullets	Cream - 77 ⁰
Equerry	Green Peas - 22 ⁰
1 Chicken	Merry - 1
Soup	
Pastry	
St. Gilberts Blanc	
1 Boiled Chicken	

Friday April 14. 1815.

His Royal Highness the Prince Regent's Dinner

Four Soups	Twenty Entrées
2 Truffle Soup	4 Mounted Pastries
1 Cucumber Soup	1 Epinards au Jus
1 Soup aux Choux	French Beans
Fish	Asparagus
1 Turbot	Cucumbers Farcies
5 Sole	1/2 Crayfish
8 Salmon	10 Aspic de Volailles
1 Mussels	2 Salad of Lobsters
3/4 Dogger Cod	10 Mayonnaise of Chickens
Four Removes	Apricot Tartlets
10 Saddle of Lamb Larded & Larding	Vol au Vent garnie
10 Loins of Veal a la Creme	Canelons de Creme
2 Pullets aux Noix	Gensire
Ham en Macedoine	Gelle de pèche
Sixteen Entrées	Wysau Jelly
2 Gratin of Pullets aux Sagesse	Creme a la Penelonne
2 Marinade of Chickens en pates au Lard	Creme Fierge
2 Mousses Lamb aux Concombres	36 Plover Eggs
10 Salmi of Pheasants a la Potelaine	
2 Pullets larded a la Financiere	
10 Veal Cutlets aux Pates d'Asperges & Larding	
2 Tricazee of Chickens Fierge	
2 Blanquette of Pullets aux Concombres	
8 Crimped Cod a la Maitre d'Hotel	
2 Escalopes of Pullets a l'Allemande	
4 Sauté of Pullets aux Truffles	
2 Prouxins of Pullets a la Micheline	
2 Ducklings a la jardiniere	
10 Minced Mutton, aux Champignons	
2 Turkey Poults, braized, garnished	
1 Leg of St. Lamb & Spitzhagen	
Aspic Volante	
2 Patés of Soft Mackerel wies	
2 do au Jus	
Second Course	
10 Guinea Fowls	
2 Chickens	
1 Large Capon	
2 Ducklings	
Four Removes	
Plain Soups	
Daniels	
Broche	
Viand a la Reine	

Side Board

15 Loins of Veal
1/2 Leg of Mutton
1 Ribs of St. Lamb
10 Pullets
4 Chickens
2 Pheasants

Friday April 14th 1845.
Continued

M^r Walter
1 Sho^d Grasp Lamb
2 Broiled Chickens
Pastry

M^{rs} Evans
11 Nick of Veal
Pastry

Pages
27th Leg of Mutton
20 Hash
Pastry

Family
44 Round of Beef
15 Fillet of Veal
68 Mutton
2 Sho^d Grasp Lamb
Pastry

Yeomen
44 Roast Beef
25 Mutton

Footmen
30 Mutton

2nd ^d Loaves	13
hops	2
Manchets	3
Yeast	1
Brain	2
Milk	22 ¹ / ₄
Stock	12 ⁰ / ₁₀
Beef	67
Veal	54
Lard	10
Calves	3
Forks	8
Double	2
Butter	32
Bacon	0
Rice	12
Sp. Anchovies	4 ⁰ / ₁₀
Red Lead	12
Grayer Cheese	9
Port	4
Sherry	4
Claret	2
Rhenish	2

Pitcher. Meat Distributed to H. R. At the Prince Regent's servants on the 14th April 1845 being the Day of the arrival of Peace with America

	Beef	Mutton	Veal
1 st Clerk of the Kitchen Loins of Veal			16
2 nd " " " "			15 ¹ / ₂
Grooms of the Chamber Leg of Mutton			10 ¹ / ₂
Gent. Porters			10 ¹ / ₂
Housekeeper Loins of Veal			16
Housekeeper			15 ¹ / ₂
Yeoman of Silver Scullery			15 ¹ / ₄
2 Silver Scullery Men Legs of Mutton			21 ¹ / ₂
2 " " " " 2 Sho ^d " "			18
Cowey Woman Leg of Mutton			11
Watchmen Loins of Veal			16
Watchmen Leg of Mutton			11
Quarry Man Sho ^d " "			9
1 st Hash Cook Loins of Veal			15 ³ / ₄
2 " " " " " "			15 ¹ / ₂
Pastrey Cook			16
2 Dinner Cooks 2 Legs of Mutton			22
Woman Cook 1 " " "			10 ¹ / ₂
Roasting			11
Kitchen Maids Beef			9
2 Scullery Men 2 Sho ^d Mutton			18
Apt in Wine Cellar Loins of Veal			15
2 Lamp Lighters 2 Sho ^d of Mutton			17 ¹ / ₂
Chairmen Leg of Mutton			10
4 Porters at the Gates 4 " " "			42
Footmen 2 Loins Veal			29 ¹ / ₂
Footmen 1 st Leg of Mutton			43
Labourer in Trust Loins of Veal			16
Gardner Leg of Mutton			11
3 Coal Porters 3 Sho ^d " "			26
Housemaids 2 Legs " "			21
2 Confectioner Loins of Veal			15
Tapasire Leg of Mutton			9 ¹ / ₂
Pages			11
Table Decker Loins of Veal			16
Yeoman of Wine Cellar			16
Confectioners Woman			8 ¹ / ₂
Footmen			9
Apt Table Decker			9
2 Pages Men			17
Chaf. Long			9
Police Officers			14 ¹ / ₂
	9	39 ¹ / ₄	295 ¹ / ₂

4 Chickens
12 Pullets
25 Pudding

Saturday April 15th 1815.

Mrs. Royal Highness the Prince Regent's Dinner

Two Soups	M ^r . Walter
Soup a la Hollandaise	8. Nick of Veal
Turtle Soup	2 Soles
Fish	Pastry
1 Turbot 1 Lobster	M ^{rs} . Evans
12 Smelts	12. Loins of Veal
1/2 Shrimps	Pastry
Two Removes	2 Whiting
10 Leg of House Lamb & Spinage	Pages
10 Pheasant en Entree de broche, St. Privat	10 Leg of Mutton
Four Entremets	10.8 Mutton Cutlets
10 Ducklings decoupee, en. Macedoine	6 Soles
10 Boudin a la Richelieu, blanc	4 Whiting
10 Blanquette aux Concombres	Pastry
10 Mutton Cutlets a la Minute	Family
Second Course	24 Veal
2 Chickens	30 Mutton
1 Pea Fowl Marrow	Hash
Four Entremets	Ham
Spinage	10 Cods
Asparagus	Pastry
Orange jelly	Stock
Pastry	Fowls - 6
Aspicte Volante	Meat - 64
2 Matrons of Oysters	
Side Board	
14 Saddle of Mutton	24.12.00 - 12
12 Fillets of Veal	Soup &c. - 4
3 Pullets	Manchets - 6
2 Chickens	Milk - 3 2/4
Prof. Veal, Ham, Tongue, Lamb	Cream - 5 1/2 0/4
Doctor Blane	Butter - 18
1 Boiled Chickens	

Sunday April 16th 1815

Mrs. Royal Highness the Prince Regent's Dinner

Two Soups	M ^r . Walter
Printanier	13 1/2 Roast Beef
Turtle Soup	2 Chickens
Fish	Hash
	Pastry
Two Removes	M ^{rs} . Evans
1 Large Capon au Gravy	7 1/2 Roast Beef
Wicks 2 House Lamb Cutlets & Paris Guller	1 Pullet
Four Entrees	Pudding
2 Escallopes of Pullets a la Provencale	Pages
2 Macaroni of Chickens aux Champignons	13 1/2 Roast Beef
10 Chickens larded aux Concombres	2 Pullets
10 Minced Beef aux Concombres	Pudding
Second Course	Family
2 Chickens	23 Roast Beef
2 Ducklings	1 Quail & Lamb
Four Entremets	39 Mutton
Sea borts	15 1/2 Loins of Veal
St. Barns	2 Pullets
Lemon jelly	Pudding
Orange Cream	Stock
Aspicte Volante	Beef - 40
Patties a la Macedoine	Veal - 4 1/4
Side Board	Lut - 12
27 1/2 Sir Loins of Beef	Fowls - 2
2 Pullets	
1 Rib of St. Lamb	Milk - 4 2/4
1 Beef, Veal, Ham, Tongue	Concass - 2 1/2 0/4
2 Chickens	
Exquise	
10 2 Chickens Pie	

Monday April 17th 1815.

M^r. Walter

17 Loin of Veal
2 Pullets
Pastey

M^r. Evans

1 Leg of Grasp Lamb
Pastey

Pages

30 Edge Bone of Beef
10 Mutton Cutlets
Pastey

Family

29 Sho. & Breast of Veal
57 Mutton
2 Leg of Lamb
Wash
Pastey

Stock

Beef 20 $\frac{1}{2}$

Side Board

4 Pullets
1 Rib of St. Lamb
14 Pullets of Veal
15 Saddle of Mutton

2nd Loaves - 6
Soup d. - 2
Milk - 3 2^d
Cresset - 2 1^d 0^d
Butter - 14

Tuesday April 18th 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups

Pontamure Soup
2 Rice & Chicken Soup
Fish

1 Turbot Lobster
1/2 Shrimps

Two Removes

10 Large Capon au Grasset
10 Lamb Cutlets, pané, Gullery

Four Entrees

2 Tricafé of Chickens
2 Minced Pullets, Italian Sauce
5 Crisped Cox a la Maitre d'Hotel
10 Tricafé of Veal, Hardway

Second Course

2 Chickens } Roast Remove
2 Ducklings } La Bouille

Four Entremets

Spinnage au Jus
Asparagus
Pastey

Noyeau Jelly

Aspic de Volante

Patties au Jus

Side Board

14 Saddle of Mutton
2 Pullets
2 Chickens
1 Pheasant
Beef, Veal, Lamb, Ham, Tongue

Doctor Blane

1 Boiled Chickens

M^r. Walter

1 Leg of Lamb
3 Salmon
Pastey

M^r. Evans

1 Sho. & Lamb
Pastey
2 Haddocks

Pages

6 Salmon
2 Haddocks
4 Leg of Mutton
Pastey

Family

1 2nd Grasp Lamb
10 Loin of Veal
10 Mutton
8 1/2 Leg of Pork
Pastey
19 Cod
9 Skate

Stock

Wool - 4
Wool - 4 1/2

2nd Loaves - 5
Soup d. - 2
Milk - 3
Milk - 12 1/2
Cresset - 5 0^d
Butter - 16
Lard - 12 1/4
Jordan Almonds - 6

Wednesday April 19. 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups		M ^r Walter
Soup aux Concombres		10 Loin of Veal
Soup aux L'égumes		Pastry
Fish		M ^r Evans
14 Macarels		8 1/2 Mutton
Two Removes		Pastry
1 Large Capon a la Creme		Pages
11 Veal Cutlets aux fines herbes		1 Quat. Grasp Lamb
Four Entrées		Hash
3 Fillets of Chickens a la Provincial		Pastry
3 Sweetbreads larded aux P ^{tes} d'asperges		Family
2 Chickens aux Nouilles		36 Round of Beef
2 Fillets of Soles a la Maitre d'Hotel		51 Mutton
Second Course		15 1/2 M ^r Vial
2 Chickens		12 Tripes
2 Guinea Fowl larded	Roast	Pastry
Four Entremets		Stock
Asparagus		Veal - 46 1/2
French Beans		Luck - 6
Carrots		Fowls - 2
Lemon Jelly		
Aspic Volante		
8 Mutton Patties		
Side Board		
15 Loin of Veal		2 Quat. Loaves - 5
4 1/2 Leg of Mutton		Soup - 2
14 Pullets		Manchets - 3
2 Chickens		Milk - 8 1/2
		Cream - 4 1/2
		Butter - 8
		Eggs - 500
		Lard - 13 1/2
		Sherry - 1

Thursday April 20. 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups		M ^r Walter
Foalbonne Soup		1 Ribs of Grasp Lamb
Chives Soup		Hash
Fish		Pastry
4 Whiting		M ^r Evans
Two Removes		1 Loin of Grasp Lamb
2 Boiled Pullets a l'Espic d'Estragon		Pastry
4 Boudins of Whiting a la Maitre d'Hotel		Pages
Four Entrées		1 Large Bone of Beef
3 Fillets of Chickens a l'Italienne		Hash
17 1/2 Mutton Cutlets a la Minute		Pastry
2 Ducklings en Macedoine		Family
10 1/2 Blanquette of Veal aux Champignons		1 Quat. Grasp Lamb
Second Course		4 1/2 Mutton
1 Goose	Roast	13 1/2 Fillets of Veal
2 Chickens	Roast	Pastry
Four Entremets		Stock
Sea Bore		Beef - 36
Croûtes aux Champignons		Veal - 49
Orange Jelly		Fowls - 3
Aspic Volante		
30 Patties of Soft Veal of Macarels		2 Quat. Loaves - 5
Side Board		Soup - 2
1 Leg of Mutton		Manchets - 3
1 Ribs of House Lamb		Flour - 1/2
2 Nicks of do.		Milk - 2 1/2
4 Pullets		Cream - 3 1/2
2 Chickens		Butter - 8
		Bacon - 23
		Salt - 1 Bushel
		Capers - 4 1/2
		Oil - 4 Bst
		Mustard - 4 1/2

Friday April 21. 1815.

His Royal Highness the Prince Regent's Dinner

Mr. Watier

- 1 Leg of H. Lamb
- 7 Knuckle of Veal
- 3 Salmon
- 2 Soles
- Pastry

Mr. Evans

- 8 Loin of Mutton
- 2 Soles
- Pastry

Pages

- 14 Loin of Veal
- 8 Mutton Cutlets
- 5 Salmon
- 6 Brill
- Soles
- Pastries

Family

- 36 Rump of Beef
- 11 Neck of Veal
- 2 Quail, Grap. Lamb
- 71 Mutton
- 19 Cod
- 6 Brill
- Pastry

For Cold

- 4 Pullets
- 2 Chickens
- 15 Saddle of Mutton
- 14 Fillet of Veal

Dr. Blane

- 1 Roast Chicken

- Manchets — 3
- Loaves — 5
- Soup do. — 2
- Butter — 8
- Milk — 22⁰
- Cream — 2¹/₂
- Rhenish — 2

Saturday April 22. 1815.

31

His Royal Highness the Prince Regent's Dinner

Two Soups

- Soupe Chiquon
- Minutely Soup

Fish

- 6 Crimped Cod
- 8⁰ Oysters

Two Removes

- 1 Large Capon with Rice
- 20 Rump of Beef

Four Entrees

- 10 Lamb cutlets with Cucumbers
- 2 Gratin of Rollits au fromage
- 100 Minced Mutton a la Lionnaise
- 3 Sauté of Chickens au Supremes

Second Course

- 1 Goose } Roast Remove
- 2 Chickens } Brouillie

Four Entremets

- 1/2 Peasants
- Asparagus
- Marrowberry jelly
- Caramel

Aspette Plante

Mattres of Soft toes

Side Board

- 9¹/₄ Leg of Mutton
- 2 Pullets
- 2 Chickens
- Beef, Ham, Veal, Tongue

Mr. Watier

- 9 Leg of Mutton
- Pastry

Mr. Evans

- 9¹/₂ Breast of Veal
- Pastry

Pages

- 17¹/₂ Loin of Veal
- Wash
- Pastry
- Bacon

Family

- 15 Fillet of Veal
- 36 Mutton
- 1 Quail of Lamb
- Pastry

Stock

- Veal — 46
- Fowls — 3

- 2 Quail Leaves — 11
- Soup do. — 4
- Manchets — 6
- Milk — 4
- Cream — 5¹/₂
- Butter — 20
- Red Lead — 12
- Raisins — 12
- Sultana Sugar — 12
- Port — 1
- Sherry — 1

Sunday April 23. 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups	Mr. Water
Minicelly Soup	13 Roast Beef
Soup a l'Oignon	2 Boiled Chickens
Fish	Plumb Pudding
4 Whiting	Mr. Evans
1/2 Minicelly	7 1/2 Roast Beef
Two Hermonies	1 Boiled Pullet
1/2 Capon au Vin	Plumb Pudding
1/2 Rump of Beef garni	Pages
Four Entrees	26 1/2 Roast Beef
1/2 Sauce of Chickens a la Carotte	2 Roast Pullets
2 Blansquets of Pullets au Veloute	Plumb Pudding
1/2 Minced Mutton and Cornichons	Family
1/2 Lamb Cutlets with New Potatoes	16 Loin of Veal
Second Course	3 1/2 Mutton
2 Chickens } Roast	1 Quail of Lamb
1/2 Goose } Roast	2 Roast Pullets
Four Entremets	Plumb Pudding
Asparagus	Stock
1/2 Prawns	Beef — 6 1/2
Jalousie	Veal — 4 1/2
Apple Jelly	Lard — 12
Cressette Volante	Half-pigs 4
Patties of Soft-rolls	Powls — 3
Side Board	
23 St. Loin of Beef	Milk — 4
2 Pullets	Cream — 3 1/2
2 Chickens	Champagne 1
Equerry	
4 Mackrell	
4 Soles	
4 Whiting	
1/2 Prawns	
2 Pullets	
2 Chickens	
6 Pigeons	

Monday April 24. 1815.

Mr. W. the Prince Regent dined out

	Mr. Walter
	1 St. Loin of Lamb
	1/2 Mutton Cutlets
	Pastry
	Mr. Evans
	12 1/2 Neck of Veal
	Pastry
	Pages
	14 1/2 Saddle of Mutton
	Hash
	Pastry
	Family
	12 1/2 Fillet of Veal
	6 1/2 Leg of Pork
	36 1/2 Mutton
	Pastry
	Stock
	Veal — 36
	Manchets — 3
	Loaves — 5
	Soup 2 — 2
	Milk — 2
	Cream — 3 1/2
	Butter — 16
	Port — 1
	For Cold
	12 1/2 Fillet of Veal
	2 Necks of St. Lamb
	2 Pullets
	2 Chickens
	11 1/2 Roast Beef

Tuesday April 25th 1815.

M^r Matter

1/2 Cod
2 Soles
9 Leg of Mutton
Pastry

M^r Evans

1 Sho. Grasp Lamb
Pastry
2 Salmon
1 Soles.

Pages

8 Salmon
5 Soles
1 Sho. Grasp Lamb
Hash
Pastry

Family

16 Cod
13 1/2 Fillet of Veal
4 1/2 Mutton
1 Leg. Grasp Lamb
Pastry

Stock

Veal - 20
Lard - 4

Manchets - 3
Leaves - 5
Soup - 2
Milk - 3 1/2
Onion - 2 1/2
Butter - 8

For Cold

16 1/2 Loin of Veal
2 Pullets
2 Chickens

Wednesday April 26th 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups

Fauconnet Soup
Chow - do

Fish

8 Crisped Cod
4 Whittings
2 Lobsters
1/2 Shrimps

Two Remouves

10. Veal of Veal and Lettices, Hard?
15 Mutton Cutlets pané Gullig.

Four Entrées

2 Escalopes of Pullets a la provençal
3 Sauté of Chickens and Nouilles
2 Crisped Cod a la Maitre d'Hotel
10 Petits Poussins, Sauce Maitre

Second Course

2 Chickens } Roast
1/2 1/2 1/2 1/2 } 1/2 1/2 1/2 1/2 }
Maid & 1/2 1/2 1/2 1/2 } 1/2 1/2 1/2 1/2 }
1/2 1/2 1/2 1/2 } 1/2 1/2 1/2 1/2 }

Four Entremets

Spinnage
Asparagus
Apples fritters
Wine Jelly

Apoutte Volante

Pâtis au jus

For Lady Beauclerk

1 Ribs of House Lamb
2 Chickens
2 Pullets

M^r DuPasquier

Roast Chickens

M^r Matter

16 Loin of Veal
Pastry

M^r Evans

8 1/2 Neck of Mutton
Pastry

Pages

15 Edge Bone of Beef
Hash
Pastry

Family

45 Round of Beef
13 1/2 Loin of Veal
37 Mutton
12 Neck of Veal
Pastry

Stock
Veal - 35 1/2

Milk - 2 1/2
Cream - 5 1/2
Butter - 8
Oil - 4 1/2
Barley - 6

41

Thursday April 27th 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups		Mr. Watier	
Julienne Soup		10 Large Piece of Beef	
1 Rice & Chicken Soup		Hash	
Fish		Pastry	
4 Benwick Trout		Mr. Evans	
1 Turbot		10 Roast Veal	
4 Mackrell		Pastry	
Two Removes		Pages	
1 Large Capon a la Lyons		13 Fillet of Veal	
1 Leg of House Lamb & Appurtenances		Bacon	
Four Entrees		Hash	
2 Fricassie of Chickens aux Champignons		Pastry	
2 Egalities of Pullets frittes en Pate		Family	
10 Lamb cutlets en Papillotte		12 Quail Grapes Lamb	
2 Fillets of Soles a la Maitre d'Hotel		14 Fillet of Veal	
Second Course		13 Mutton	
2 Chickens } Roast		17 Spring of Pork	
2 Ducklings } Roast		Pastry	
Four Entremets		10 Gâteau a la Guillonne	
French Beans		Stock	
1/2 Parsnips		Fowls - 2	
Potatoes		Beef - 36	
Petits Pats en Croûte		Veal - 52	
Upside Volante		Lard - 6	
Patties of Softbreads		Butter - 12	
Side Board		Bacon - 26 1/2	
1 1/2 Saddle of Mutton		Lard - 29	
2 Pullets		Cloves - 1	
2 Chickens		Sherry - 1	
2 1/2 Plover Eggs			

Friday April 28th 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups		Mr. Watier	
10 Mutton Soup		9 Loin of Veal	
Soup a l'Oignon		Hash	
Fish		Pastry	
12 Crisped Loaf		3 Mackrell	
4 Whittings		Mr. Evans	
1 Shrimps		8 1/2 Loin of Mutton	
Two Removes		Pastry	
2 Chicken Pie		1 Mackrell	
10 1/2 Loin of Veal a la Creme		Pages	
Four Entrees		10 1/2 Leg of Mutton	
2 Chickens Broiled sauce Maché		Hash	
10 Fillets of Soles a la Maitre d'Hotel		Pastry	
3 Sauce of Pullets a l'Escarlatte		14 Salmon	
3 Sweetbreads roasted, sauce Duxelle		2 Whittings	
Second Course		Family	
2 Chickens } Roast		24 Bouilli Beef	
1 Goose } Roast		17 1/2 Loin of Veal	
Four Entremets		13 Mutton	
Steamed Spinage		Pastry	
2 1/2 Plover Eggs		6 Salmon	
Pastry		6 Whittings	
Rice Apple Jelly		20 Loaf	
Upside Volante		Stock	
Patties of Softbreads		Fowls - 3	
Side Board		Veal - 42	
9 1/2 Leg of Mutton		Lard - 6	
1 Ribs of House Lamb		Butter - 12	
2 Pullets		Mace - 8 1/2	
3 Chickens		Cloves - 8 1/2	
		Nutmegs - 4 1/2	
		Guarants - 12	
		Barley - 12	
		Vermicelli - 2	
		Allspice - 1	

Saturday April 24th 1815

Mrs Royal Highness the Prince Regent's Dinner

Two Soups
2 Pullets a la Reine
Consommé aux Croutets

Fish
2 Red Mullet
6 Mackrell 1 W^o Cypres
1 Mumps

Two Removes
1 Large Capon aux Noailles
16 Mutton Cutlets a la Minute

Four Entremets
3 Fillets of Pullets en Papillote
12 Lamb's feet farcies
3 Crimped Coq a la Maitre d'Hotel
2 Escallopes of Pullets a la Poularde

Second Course

2 Chickens
1/2 Roast Guinea Fowls
1/2 Roast Gateaux

Four Entremets
French Beans
2 Salads of Lobsters
Apple Charlotte
Lemon Cream

Aspic Volante
8 Mutton Patties

Side Board

15 Loin of Veal
13 Chine of Mutton
4 Pullets
2 Chickens

M^r Watier
8 Leg of Mutton
Pastries

M^{rs} Evans
10 Breast of Veal
Pastries

Pages
7 Loin of Veal
Hush
Pastries

Family
13 1/2 Fillet of Veal
42 Mutton
1 Quail Grasp Lamb
Pastries

Butter — 32
Lard — 21
Eggs — 5 Adun?
Waxes — 30
Rhenish — 2
Sherry — 1

Sunday April 30th 1815

Mrs Royal Highness the Prince Regent's Dinner

Two Soups
Soup a la Reine
Julienne Soup

Fish
8 Crimped Coq 1 Mumps
4 Whiting 1 Cypres
4 Mackrell
4 Soles

Two Removes
2 Pullets Braizée a l'Estragon
Ham, Sauce au Vin

Six Entrees
2 Fillets of Pullets aux Truffes
3 Sauce of Chickens aux Concombres
2 Escallopes of Pullets aux fines herbes
10 Lamb's feet farcies filee
10 Mutton Cutlets with French Beans
2 Ducklings en Chapeau

Second Course

2 Chickens
6 Ruffs & Bandings } Roast
Bouillie

Six Entremets
French Beans
1/2 Prawns
2 Pastries
Crème au Caramel
Truffles
+

Side Board

24 Loin of Beef
1 Ribs of House Lamb
2 Pullets
2 Chickens
16 1/2 Beef a la Mode

Equerry

1 Turbot
4 Soles
4 Whiting
2 Lobsters
1 Mumps
2 Pullets

+ Aspic Volante
Pastries of soft waxes
Ripsoles

M^r Watier
10 Roast Beef
2 Pullets
Plum Pudding

M^{rs} Evans
8 1/2 Roast Beef
1 Pullet
Pudding

Pages
4 Roast Beef
2 Pullets
Pudding

Family
23 1/2 Roast Beef
16 1/2 Loin of Veal
13 1/2 Neck of 2^d
50 Mutton
1 Quail Grasp Lamb
8 1/2 Leg of Pork
2 Pullets

Stock
Beef — 38 1/2
Veal — 45
Fowls — 4

Port — 2
Sherry — 1
Champagne — 1

Monday May 1st 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups	M ^r Watier
Macaroni Soup	1 Leg of Lamb
Soup a l'Oseille	Pastry
Fish	M ^r Evans
1 Turbot	8 $\frac{1}{2}$ Loins of Mutton
1 Lobster	Pastry
$\frac{1}{2}$ Truifles	Pages
Two Removes	11 $\frac{1}{2}$ Neck of Veal
2 Chickens with Rice	8 $\frac{1}{2}$ Irish Stew of Mutton
1 Sweetbread a la Coquillette & Landings	Pastry
Four Entrées	Family
8 Crimpes Cook a la Maitre d'Hotel	42 Round of Beef
3 Fillets of Chickens en papillotte	20 Fillets of Veal
2 Tricassés of Chickens with Truffles	46 Mutton
11 Veal Cutlets aux fines herbes	2 Duck's Legs
Second Course	Pastry
2 Chickens	Remove
2 Ducklings	Remove
Four Entremets	Remove
Mixed Appurtenages	Remove
$\frac{1}{2}$ Carrots	Remove
Pastry	Remove
Jelly	Remove
Aspic de Volante	Remove
Pâté au Jus	Remove
Side Board	Remove
9 Leg of Mutton	Remove
2 Neck of St. Lamb	Remove
2 Pulllets	Remove
2 Chickens	Remove
Equerry	Remove
2 Pulllets	Remove
2 Chickens	Remove
1 Green Goose	Remove

Tuesday May 2nd 1815

His Royal Highness the Prince Regent's Dinner

Two Soups	M ^r Watier
Chives Soup	9 $\frac{1}{2}$ Mutton
Crème de Ris	Hash
Fish	6 Cod
	Pastry
Two Removes	M ^r Evans
11 Neck of Veal a la Creme	8 $\frac{1}{2}$ Neck of Veal
1 Large Capon en Entrecôte de Broche	2 Salmon
	2 Sole
	2 Potatoes
Four Entrées	Pages
8 Mutton Minced with Cucumbers	1 Duck's Leg
10 Fillets of Chickens en papillotte	Hash
2 Chickens poelle a l'epoque	7 Salmon
2 Ducklings decoupi a la Russe	4 Sole
	Pastry
Second Course	Family
2 Chickens	32 $\frac{1}{2}$ Duck's Leg
1 Parrot (Larding)	56 Mutton
Four Entremets	2 Duck's Leg
French Beans	20 Edge Bone of Beef
Crayfish	20 Cod
Pastry	Pastry
Crème	
Aspic de Volante	Stock
Pâté a la Maitre d'Hotel	Beef - 46
	Veal - 59
	Crayfish - 4
	Potatoes - 4
Side Board	
13 $\frac{1}{2}$ Leg of Mutton	
1 Ribs of House Lamb	
2 Pulllets	
2 Chickens	
1 Neck of House Lamb	
Equerry	
2 Sole	
$\frac{1}{2}$ Truifles	M ^r Walker

Butter	16
Double Sugar	34.7
Salt - 8 ^o	31.1
Waxes	62 $\frac{1}{2}$
Ties	12
Oil	4
Mustard	4 Pots
Ess. Anchovies	4 Pots
White Pepper	4
Tringlafs	2
Red Lead	12
Olives	2 Pots
Green Cheese	7.4
Vin de Chateau	24
Pope Macaroni	4
Champagne	1
Rhenish	4
Sherry	2
Pot	2

Monday, May 3rd 1815.

His Royal Highness the Prince Regent Dinner

Two Soups

- 2 Turtle Soups
2 Soup a la Reine of Pullets
Julienne Soup
Fishes
1 Turbot
11 Cold Salmon 1 Lobster
6 Red Mullet 7 Shrimps
24 Mackrell

Four Removes

- 35 Portions of Beef
1 Large Capon aux Truffes
1 Saute of House Lamb tender 1 laid?
3 Chickens braised aux Noixelles

Sixteen Entrees

- 12 Cold Lamb Cutlets panics et Grilliez
10 Croquettes de ris au Blanc
2 Chickens a l'aspic d'Estragon
4 Cutlets of Chickens en Papillotes
3 Envelopes of Pullets aux Truffes
2 Tricassi of Chickens aux Coteaux
18 Portions of Veal aux Lettuce
3 Blanquette of Pullets a la jardiniere
14 Noix de Veau en Macedoine 1 laid?
2 Pheasants en Entree de Barche a la Perigue
2 Ducklings aux Points d'Asperges
8 Squabs a la Toulouse, Petites
8 Crimped Cod a la Madrie a l'Hotel Windsor
4 Saute of Fillets of Chickens aux fines herbes
10 Noix de Veau a l'Oseille 1 standing
6 Portions of Whiteings au Supremie

Second Courses

- 1 Large Capon
2 Chickens
1 Pa Fowl 1 laid? } roast.
1 Goose

Removes

- Flane Soupes
Biscuit a la Creme
Souffle a la Secale
Les Brochis
Les Ramequins

Twenty Entremets

- French Beans
Spinage
Truffles
Asparagus
Strawberry Jelly
Noyau Cream
Maraschino Jelly
Creme Merg
100 Mousse
2 Salade of Lobsters
Mayonnaise
48 Plovers Eggs
14 Mounted Pastries
Cherry Tartlets
Abricots a la Chaudelle
Jenies
Pieds d'Amours Ganne

Cyprette Volante

- 2 Patties of Soft roes
2 Patties au Jus

Side Board

- 10 Portions of Pheasant
14 Salade of Mutton
8 Pullets
7 Chickens
Potted Beef
10 Portions of Mutton
Beef, Veal, Ham
Tongues
2 Pheasant

Monday, May 3rd 1815
Continued

Mr. Walter

- 14 Portions of Veal
Bacon
Pastry

Mr. Evans

- 9 Leg of Mutton
Pastry

Pages

- 14 1/2 Fillets of Veal
Bacon
Mush
Pastry

Harrold

- 38 Roast Beef
5 1/2 Mutton
2 1/2 Fillets of Veal
30 Round of Beef
Pastry

Confectionary

- 10 1/2 Leg of Mutton
Ham
Pastry

Groomer

- 31 Roast Beef

Postman

- 25 Edge Bone of Beef
10 Mutton

- Butter — 4
Lard — 16 1/2
Bacon — 33 3/4
Eggs — 3 1/2
Gibsons — 4 20
Champagne — 1
Claret — 1
Port — 2
Merry — 4

- Stock
Veal — 63
Lard — 11
Calf's feet — 12
Fowls — 6

Thursday, May 4, 1815.

M^r Walter
10 Leg of Mutton
Hash
10 Fish

M^r Evans
1 Leg of House Lamb
Pastry

Pages
1 Dual Grasp Lamb
Hash
Pastry

Tranuly
20 Roast Beef
40 Mutton
14 Veal
Hash
10 Birds Beef
Pastry

For Cold
24 Roast Beef
4 Pullets
2 Chickens

Stock
Veal - 30
Lamb - 10

Eggs - 24
Butter - 12

Friday, May 5, 1815.

His Royal Highness the Prince Regent's Dinner

Four Soups
Turtle Soup
2 Rice & Chicken Soup
Soup Hollandaise
Soup au Choucroute
Four Fish
1 Cramped Cod
6 Red Mullet
12 Cold Salmon
2 Lobsters
1 Shrimps

Four Removes
20 Fillets of Beef larded 1 lard
100 Nick of Veal a la Creme 3 sweet
2 Turkey Poults a la Poulette
Large 1 Carpon au Vin

Twenty Entrées
3 Fillets of Pullets a la Cardinale
3 Escallops of Pullets, lardé aux fines herbes
2 Tricazze of Chickens a la financière
3 Sauce of Fillets of Pullets aux truffes
La Dame de Bouillon Chapeau
12 Nœuds de Veau en Maitre d'Hotel
100 Lamb Cutlets, lardé aux tomates
4 Sweetbreads larded aux Epinards 4 lard
2 Chickens aux Nouilles
10 Pheasant aux Choux
Chateaufort de Legumes
2 Pheasant au consommé avec Mince Pates
10 Fillets of Legs of Chickens a la Creme
10 Fillets de Cornards Nouveau, lardé Piche
4 Fillets of Rabbits, farces, pané, grillés
4 Fillets of Pullets larded aux Petits pois 4 lard

Second Course
2 Ducklings
2 Secrets 1 lard
1 Large Carpon
2 Chickens
Roast

Removes
Darioles
Biscuit a la Creme
Talmassures
Rice Soufflé

Twenty Entrées
Cucumbers farces
Lemon Meringue
French Beans
Asparagus
1 Crayfish
2 Sallad of Chickens
2 Crispie of Lobsters
100 Racans
4 Mounted Pastries
Vol au Vent
Corbeilles
Turtles
Genoise
Strawberry jelly
Cherry jelly
Coffee cream
Marmalade &c

Assiette Volante
Patties of Mackerell roes
Patties of Croquettes

Side Board
Filles of Veal
12 Saddle of Mutton
Marmalade of Veneison
26 Orange Bone of Beef
10 Pullets
4 Chickens
2 Pheasants

4 Extra Entrées
100 Rabbits
100 Carpon
100 Cod fish
100 Vol au Vent

Friday May 5th 1815
Continued

Mr. Walter
30 Leg of Grase Lamb
Hash
Pastry

Mr. Evans
10 Leg of Mutton
Pastry

Pages
16 Loin of Veal
8 Neck of Mutton
Pastry

Family
20 Beef
9 Veal
26 Mutton
Hash

Confectionary
10 Leg of Mutton
Hash
Pastry

Yeomen
30 Beef
34 Mutton

Footmen
30 Roast Mutton
30 Cold Beef

Equerry
2 Pullets

Stock
Fowls — 6
Beef — 46
Veal — 69

Butter — 24
Pork — 4
Merry — 5
Claret — 2

Saturday May 6th 1815

H.R.H. the Prince Regent Dined out

Mr. Walter
1 Leg of H. Lamb
Hash
Pastry

Mr. Evans
9 1/4 Loin of Veal
Hash
Pastry

Pages
30 Roast Beef
8 1/4 Mutton Cutlets
Pastry

Family
21 Roast Beef
15 Round of ve
47 Mutton
16 Loin of Veal
2 Quail Grase Lamb
Pastry

For Cold
16 1/4 Loin of Veal
1 Ribs of House Lamb
4 Pullets
4 Chickens

Stock
Fowls — 4
Veal — 63
Lent — 10

The Mud House
30 Ham
10 Tongue
10 Ribs of H. Lamb
10 Pullets
10 Pige
2 Sole
1 Lobster
1/2 Mumps } p. Walker

Butter — 24
Bacon — 25
Milk — 12
Cream — 10
Spices — 12
Pastry — 12
2 1/2 Pt.

Sunday May 7. 1815

His Royal Highness the Prince Regent's Dinner

Two Soups		M ^r Walker	
Rice & Cream Soup		10 Roast Beef	
Julienne &		2 Pullets	
Fish		Pudding	
4 Mackrell	2 P ^e Oysters	M ^r Evans	
		7 1/2 Roast Beef	
		1 Pullet	
		Pudding	
Two Removers		Pages	
1 Large Capon au gras sel		10 1/2 Roast Beef	
10 Ribs of Beef braised en Oche pot		2 Pullets	
Six Entrées		Pudding	
10 1/2 Mutton Croquets a la Minute		Family	
10 Blanquette de Volaille au Supremé		10 1/2 Roast Beef	
9 1/2 Minced Mutton with Cucumbers		10 1/2 Loin of Veal	
10 Fillets of Pullet loaded with Caparages		1 Neck of do	
10 1/2 Marmosade a l'ancienne		17 Mutton	
10 1/2 Chickens, Tomato Sauce		Bacon	
Second Course		2 Pullets	
2 Chickens	Remover	Pudding	
2 Ducklings	Boeuf		
Six Entremets			
Spinage	Stock		
French Beans	Beef - 44		
Apricot Tart	Veal - 49		
Creme Morge	Lard - 12		
Noyau jelly			
2 Lobsters au gratin			
Aspic de Volaille			
4 Patties of Soft ones of Mackerel			
Side Board			
10 1/2 Loin of Beef	200 th Loaves - 10		
2 Pullets	Loaves & - 4		
2 Chickens	Marmosade - 6		
1 Ribs of M. Lamb	Milk - 1/2		
	Cream - 2		

Monday May 8. 1815

His Royal Highness the Prince Regent's Dinner

Two Soups		M ^r Walker	
Rice & Cream Soup		9 Leg of Mutton	
Verminally Soup		2 Tricasse of Chickens	
Fish		1 Large Capon	
1 Turbot 1 Lobster		Pastey jelly	
4 Whiting		1/2 Prawns	
4 Crinoided Lard		1 Lobster	
1/2 Shrimps		M ^r Evans	
Two Removers		1 Leg of Grasp Lamb	
Velouté with Trucelles		Pudding	
10 1/2 Trucelles a l'Orville 1 Landing		Pages	
Four Entrées		9 1/2 Leg of Mutton	
1 Potage of Pullet a la Reine		Mush	
2 Equilletes of Pullet fried		Pudding	
10 1/2 Fillet of Beef a la Vinaigrette		Family	
2 Ducklings a la Rivier		1 Quail Grasp Lamb	
Second Course		2 Loin & Neck of Veal	
2 Chickens		4 Mutton	
6 Ruffs & 6 Carrots	Roast	1 Pudding	
Four Entremets			
French Beans			
1/2 Prawns - M ^r Walker			
Pastey			
Strawberry jelly 18 Hours Eggs			
Side Board			
14 1/2 Saddle of Mutton	Stock		
2 Pullets	Veal - 25		
4 Chickens	Forks - 2		
1 Ribs of M. Lamb			
Equerry			
Julienne Soup			
1 Turbot Cod & Lobster			
4 Whiting			
10 1/2 Saddle of Mutton			
1 Bird Capon			
10 1/2 Trucelles a la Orville			
2 Ducklings			
Pastey			
jelly			
6			
Col. M. Mahon			
2 Chickens			

Marmosade	3
Loaves	5
Loaves &	2
Milk	1 1/2
Cream	2 1/2
Bacon	8
Rumors	2
Brandy	1

Tuesday May 9. 1815

His Royal Highness the Prince Regent's Dinner

Two Soups	8 Neck of Veal	M ^r . Watier
Soups Hollandaise	Bacon	
Vermicelli soup	Pastey	
Fish	4 Whilings	
2- 4 Removes Trout	M ^{rs} . Evans	
2- 2 Sals	7 Neck of Mutton	
1- Lobster	Pastey	
1/2- Minions	3 Salmon	
Two Removes	Pages	
2 Chicken Pie a l'Anglaise 2 Sweetbreads	1 Two Grate Lamb	
12 Veal Cutlets on Espillette	10 Roast Pullets	
Four Entrees	Pastey	
2- 2 Lamb Cutlets with Cucumbers	4 Salmon	
10- Mutton Minced a l'Espagnole	4 Whilings	
2 Chickens a l'Aspic a l'Etranger	Family	
10 Escalopes of Veal aux fines herbes	1 Two Grate Lamb	
Second Course	40 Fille de Boeuf of Veal	
2 Chickens	79 Mutton	
1 Green Goose } Roast	Pastey	
Three Entremets	10 Salmon	
Asparagus	15 Brod.	
Cumlet a l'Oseille	6 Mackerel	
Noyau Jelly	Stock	
Pastey	Manchets - 3	
Opicette Volante	Veal - 14	
8 Patties of Mutton	Loaves - 5	
Lux Board	Boils - 3	
1 Pullet	Soup 3 ^e - 2	
2 Chickens	Yerish - 1	
1 Ribs of Lamb House	Milk - 1 - 5	
14 Chickens of Mutton	Cream - 2 - 3 1/2	
10- Loins of Veal	Butter - 16	
	Lard - 2 1/4	
	Eggs - 5	
	Flour - 132 1/4 - 141 1/4	
	Tongues - 12	
	Oil - 8	
	French Vinegar - 4	
	Tarragon 2 ^e - 4	
	Cap. Anchovies - 6 2 1/2	
	Garlic - 4	
	Mangos - 2 1/2	
	Pearl Barley - 8	
	Sea Lead - 12	
	Italian Paste - 2	
	Sundries - 2	
	Green Peas - 4 2 1/2	
	Yellow 2 ^e - 4	
	Vermicelli - 8	
	Flat Meringue - 8	
	Round 2 ^e - 8	
	Sherry - 1	
	Claret - 1	

Wednesday May 10. 1815

His Royal Highness the Prince Regent's Dinner

Two Soups	10- Roast Mutton	M ^r . Watier
10- Mutton & Parley Soup	Pastey	
Chives Soup	M ^{rs} . Evans	
Fish	10- Mutton Chopps	
14 Mackerel	Pastey	
Two Removes	Pages	
1 Small Capon braizée aux Noix	10 Leg of Mutton	
12 Neck of Veal a la Creme	Hash	
Four Entrees	Soups	
10- Marinade a l'Ancienne	Pastey	
3 Fillets of Chickens aux Concombres	Family	
10- 1 Ducklings aux petits Pois	34 Roast of Beef	
4 Crispes de la Maitre d'Hotel	29 Mutton	
Second Course	18 Veal	
2 Chickens	Hash	
2 Guinea Fowls } Roast	Pastey	
10- 1 Ducklings aux petits Pois	Stock	
French Beans	Flour - 3	
1 Sallad of Lobster	Calypso 12	
Pastey	Beef - 35	
Jelly		
Opicette Volante		
2- Patties of Oysters		
Side Board		
10 Leg of Mutton		
2 Pullets		
2 Chickens		
Cold Beef Veal Lamb		
Lamprey Bels		
	Milk - 1	
	Cream - 2 - 1	
	Butter - 12	
	Whole Rice - 16	
	West India Pickle - 2 Boz	
	Parmesan Cheese - 7 1/4	
	Grayer Cheese - 8	
	White Pepper - 4	
	White 2 ^e - 4	
	Cayenne Pepper - 4	
	Salt - 1	
	Long Pepper - 1	

Thursday May 11. 1815

His Royal Highness the Prince Regent's Dinner

Two Soups
Julienne Soup
Rice & Pudding Soup

Fish

1 Turbot
4 Mackerell
1 Lobster
1 Shrimps

Two Removes

30 Rump of Beef, Sauce Espagnole
30 Pullet a la Jiboy

Four Entrees

30 Neck of Mutton Lamb landed, Barding
3 Fillets of Chickens en Pate
30 Legs of Chickens en Pate
1 Piquet of Whiting, Hollandaise Sauce

Second Course

2 Chickens } Roast
2 Ducklings } Roast
1 Turnover
1 Romaine

Four Entremets

Asparagus
Asparagus
Pastries
Jelly

Asiette Volante

Patties of Softness

Side Board

20 lb. Loaf of Beef
1 Ribs of M. Lamb
2 Puddings
2 Chickens
Veal, Ham, Tongue
2 Pheasants
1 Turbot

M. Water

1 1/2 Roast Beef
Wash
Pastry

M. Evans

1 1/2 Neck of Veal
Pastry

Pages

1 Quail Grapes Lamb
Wash
Pastry

Family

2 Roast Beef
1 Quail Grapes Lamb
1/2 Mutton
25 Veal
Pastry

Stock

Twelve - 2
Six - 10
Veal - 48
Beef - 34

2 Quail Leaves 5
2 Soup 2
Mushrooms 3
Milk - 1 - 3/4
Cream - 3 - 1

Butter - 16 lb
Treble Sugar - 20
Double 2 - 50
Almonds - 12
Cinnamon - 18
Raisins - 18
Mace - 8 oz
Nutmegs - 8 oz
Cloves - 8 oz
Cinnamon - 8 oz
Rhinish - 2
Sherry - 1

Friday May 12. 1815

His Royal Highness the Prince Regent's Dinner

Two Soups

30 Mutton & Barley Soup
Potage of Cucumbers

Fish

1 Dover
4 Whiting
1 Lobster
1/2 Shrimps

Two Removes

30 Pheasant with Young Cabbages
30 Vol au Vent a la Financier

Four Entrees

30 Piquettes of Veal, Sauce Italienne
2 Tricape of Chickens with Cucumbers
2 Fillets of Pullet a la Carbonade
30 Cutlets of Grapes Lamb crumpee

Second Course

2 Chickens } Roast
5 Pigeons } Roast
1 Turnover
1 Romaine

Four Entremets

French Beans
Stewed Cucumbers
Pastry
Jelly

Asiette Volante

Rissoles

Side Board

16 Loaf of Meat
24 Edge Bone of Beef
2 Puddings
2 Chickens
2 Ribs of Mutton Lamb
1 Ribs of - do - do

M. Water

10 Leg of Mutton
Pastry
4 Mackerell

M. Evans

1 Sh. Grapes Lamb
Pastry
3 Salmon

Pages

1 Quail Grapes Lamb
30 Boiled Veal

Pastry

4 Mackerell
6 Salmon

Family

50 Mutton
1/2 Veal
Wash
Pastry
15 Cox
6 Skate

Stock

But - 33 1/2
Veal - 44
Six - 6
Twelve - 4
2 Quail Leaves 5
2 Soup 2
Mushrooms 3
Milk - 1 1/2 - 3
Cream - 2 1/2 - 1
Double 0 - 1 1/2
Butter - 12
Post - 2
Sherry - 1

Saturday May 13. 1815.

His Royal Highness the Prince Regent's Dinner

Two soups	10½ Real Coddles	M ^r . Watier
Soup aux Noix	Pastry	
Soup aux Choux		M ^r . Evans
Fish	8 Loin of Mutton	
2 Red Mullet	Pastry	
3 Soles		Pages
1 Shrimps		
Two Removes	9½ Leg of Mutton	
10 Real Coddles aux fines herbes	Hash	
2 Pullet a l'Estragon	Pastry	
Four Entrees		Family
7 Minced Mutton aux Cornichons	11 Fillet of Veal	
3 Sauce of Chickens aux fines herbes	40 Mutton	
100 Trillion of Legs of Chickens a la Creme	3½ Round of Beef	
100 2 Fillets of Ducklings with Pease	Hash	
	Pastry	
Second Course		
2 Chickens } Roast Remove		
1 Goose } Roast Souffle au Veal		
Four Entremets		
Pease		
Asparagus		
Pastry		
Cream		
Aspic de Volante		
Patties au Jus		
Side Board		
1½ Saddle of Mutton		
2 Pullet		
2 Chickens		
Beef, Ham, Veal Tongue		
Equerry		
1 Quail House Lamb		
1 Lobster W ^m . Walker		

Sunday May 14. 1815.

His Royal Highness the Prince Regent's Dinner

Two soups	11 Roast Beef	M ^r . Watier
Soup Hollandaise	Hash	
Wermicelly Soup	Plum Pudding	
Fish		M ^r . Evans
	7½ Roast Beef	
	1 Pullet	
	Pastry	
Two Removes		Pages
1 Large Capon with Rice		
10 Paté Chaux of Quenelles		
Four Entrees		
10 Lamb Coddles, Sauce au Cornichons		
2 Fillets of Ducklings with Pease		
3 Fillets of Chickens en Cass		
2 Escalops of Pullet a la Maitre d'Hotel		
Second Course		
2 Chickens } Roast Standing		
2 Guinea Fowls } Roast Standing		
Four Entremets		
French Beans		
2 Lobsters au Gratin		
Pastry		
Jelly		
Aspic de Volante		
Patties of Potatoes		
Side Board		
2½ Roast Beef		
1 Leg of M. Lamb		
2 Pullet		
10 2 Chickens		
Equerry		
1 Large Capon		
1 Goose		
2 Chickens		
4 Pullet		
1 Furbest		
6 Salmon		
2 Lobsters		
1½ Prawns		
6 Whiting		

Milk 20
1 30
Cream 2 1
Sherry 1

Monday May 15. 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups
Soup Hollandaise
Vermicelli Soup
Fish
4 Mackrell M. Water
1 Turbot
1 Lobster
4 Mushrooms

Two Removers
30 Capon with Rice
30 Spanish Ham a la Espagnole

Six Entrees
30 Lamb Cutlets with Cucumbers
30 Escalopes of Pullet a la Provincial
30 Fillets of Chicken en Pate
30 Pate Chaux of Dumplings a la Espagnole
30 Ducklings with Stewed Lettices
2 Chickens en Entree a la Broche with Truffe

Second Course
30 2 Chickens } Roasts
30 2 Guinea Fowls }
Two Removers
Bouillie
Fondue

Six Entremets
Stewed Peas
Cauliflower
2 Lobsters au Gratin
Apricot Cream
Cherry Tart
Pudding a la Duchesse

Aspic a la Volante
30 Mutton Patties
30 Pudding of Pullet a la Mayonnaise

Side Board
30 Roast Beef
2 Pullet
Ham Lamb Tongue

M. Water
12 Loin of Veal
Hash
Pastry

M. Evans
1 Leg of Grass Lamb
Pastry

Pages
1 Quail Grass Lamb
Hash
Pastry

Family
27 Edge Bone of Beef
15 1/2 Loin of Veal
36 Mutton
Pastry

Stock
Manchets - 3
Fowls - 4
Beef - 36
Veal - 30
Calf feet - 12
Butter - 6
Eggs - 5
Sherry - 1

Tuesday May 16. 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups
30 Knuckle of Veal Soup with Rice
Chow Soup
Fish
4 Mackrell
3 Eels
Gold 5 Salmon 10 1/2 Mushrooms 1 Lobster

Two Removers
2 Chicken Pie with 2 Sweetbreads 30
15 Mutton Cutlets a la Minute

Four Entrees
2 Tricasse of Chicken with Mushrooms
3 Fillets of Chicken a la Maitre
2 Boned Rabbets a la Michou
5 Whittings a la Orleans

Second Course
2 Chickens } Roast
2 Ducklings }
Remover
Bouillie

Four Entremets
Stewed Peas
Spinage
Pastry
Apricot Cream

Aspic a la Volante
30 Patties of Soft Rice

Side Board
14 Saddle of Mutton
2 Pullet
Cold Beef, Veal, Ham, Tongue

Equerry
1 Baked Pullet

M. Water
2 Mackrell
1 Leg of Grass Lamb
Pastry

M. Evans
9 1/2 Neck of Mutton
2 Mackrell
Pastry

Pages
17 Edge Bone of Beef
4 Salmon
4 Mackrell
Pastry

Family
25 Fillets Neck of Veal
46 Mutton
1 Quail Grass Lamb
12 Cold 4 Salmon
Pastry

Stock
Beef - 36
Veal - 36
Lard - 6
Fowls - 2

Butter - 16
Manchets - 3
Lard - 5
Soup - 2
Fowls - 1 1/2
Milk - 1
Cream - 2 - 2 1/2

Wednesday May 17. 1815.

M^r. Weston
8 Roast Veal
1 Lamb's head
Pastry

M^{rs}. Evans
6 Sh^o of Mutton
Pastry

Pages
10 Leg of Mutton
Hash
Pastry

Family
16 Sh^o of Veal
Bacon
53 Mutton
2 Quat Grasp Lamb
Hash
Pastry

Stock
Dish - 55.

Equerry

1 Pulllet.
Truets. } W^m. Walker
Lobster }

Manchets - 3
Livers - 5
Sops D^r - 2
Milk - 1 - 5
Cream - 1 - 1
Bran - 2 Bunches
Yeast - 1 D^r
Butter - 44
Bacon - 5 4 1/4

Thursday May 18. 1815

53

M^{rs}. Royal Highness the Prince Regent's Dinner

Second Course

Four Soups
Purée of Peas
Furtle soup
4 Chicken Vermicelli soup
Printaniera

Four Fish
1 Large Dover
14 Soles
6 Macarell
14 Whiting
9 Col^d Salmon 2 Lobsters
9 Shrimps

Four Removes
2 Pulllets with Cauliflowers
23 Fillets of Beef larded Sauce maitre
3 Chickens en Entrée de Brochet, sauce
Main Braized with Spinage

Twenty Entrees
4 Sweetbreads larded a l'Oseille & lard
4 Fillets of Pulllets a l'Alumine
100 Herbs a la Hollandaise
4 Merstons of Pulllets
6 Fillets of Rabbits au Cornichons
12 Softens of Macarell en Croute
100 Cucumbers of Veal avec Omelette
10 Escalopes of Veal avec Cornichons
3 Chickens a la Gardienne
2 Timballe of Pulllets au Macaroni
1 Large Capon a la George
2 Petits Otes of Pulllets a la Maitre
12 Lamb's Cornichons
4 Boudins of Chickens ala Reine

Notes 2 Lamb cutlets grill
6 Sauté of Chickens ala Purée de Pois
4 Calfs Brains a la Navarrette
2 Stacks of Pulllets a la Polonoise
4 Fillets of Ducklings aux Navets
100 Fillets of Mutton en Chevreuil

Appretés Volants
100 Patties of Softens
Croquettes a la Reine

4 Roasts
2 Chickens
1 Large Capon
1 Goose
1 Pie Fowl larded &

4 Removes
Mousquetaire a la Chantille
Pots de Noumes
Gaspans de Brunswick
Soufflé a la Rose

Twenty Entremets
Stewed Peas
Asparagus
French Beans
Truffles
1/2 Crayfish
4 Lobsters au Gratin
2 Blanquette of Pulllets a la gelée
2 Sallads of Chickens
Choucroute
Mousquetaire breasse
Apricot jelly
Pommes de l'arrosée
Les Panchonnettes
Apricot Tart
Petit Bouché de Pêche
Vol au Vent de Cervises
La Fontaine Marseillaise
Le Coq au a la française
L'Arbre de Porc
Les Croquettes Bouché

Side Board

14 Sallads of Mutton
26 Edge Bone of Beef
1 Rib of M^r Lamb
8 Pulllets
2 Chickens
1 Sh^o of Lamb
1 Sh^o of Veal
11 Cold Beef

Equerry

1 Truets. H.R.H. the Prince Regent's Supper
3 Salmon 1 Rib of M^r Lamb
1 Lobster 1 Sh^o of

4 Pulllets
6 Dof^r Cuffs of Orange jelly
Strawberry jelly
Wine
12 48 Plates of Pulllets larded with
100 Prawns

M^r Martin
1 Leg of Grasse Lamb
Pastry

M^{rs} Evans.
10 1/2 Leg of Mutton
Pastry

Pages
10 Leg of Mutton
Hash
Pastry
1 Quail of Lamb

Family
15 3/4 Loins of Veal
8 1/2 Leg of Pork
26 1/2 2 Legs of Mutton
16 1/2 2 " " do
Hash
Pastry

Confectioner
17 Loins of Veal
Hash
Pastry

M^{rs} Cooke
13 1/2 Fillets of Veal
13 1/2 Leg of Mutton
Pastry

Silver Panting
21 Roast Beef
Vegetables

Apocryph of the Guard
39 Boiled Beef
23 1/2 2 Legs of Mutton

Footmen
14 Boiled Beef
22 2 Legs of Mutton

Manchets — 3
Leaves — 7
Soup &c — 2
Milk — 1 — 1/4
Cream — 1 — 5/2
Doubt — 6 — 3
Butter — 40
Eggs — 5 Maud
Bacon — 27 1/2
Mashed — 2
Rheumish — 8
Brandy — 1
Champagne — 1
Sherry — 1

Mock
Beef — 46
Veal — 112
Lard — 10
Bovels — 8

Musicians
M^{rs} Martin
Tongue
6 Chickens
1 Rib of Wt. Lamb
23 Roast Beef
14 Fillets of Veal
Jellies
Pastry
10 3 Lobsters
Sallads
1 Quail of Lamb

His Royal Highness the Prince Regent's Dinner

Two Soups
Soup a la flamande
Purée of Carrots

Fish
100 Col. Salmon & Lobster
100 Pike a la Moresque

Two Removes
100 Casserole au Riesling d'un Rognon melle
100 Pulletts a la jardiniere

Six Entrees
100 Blanquette of Pulletts aux Cucumbers
100 Cervelles de Veau a la Navigette
100 Fillets of Mutton with Cucumbers
100 Machin a la Polonoise
100 Laitance of Mackerel
100 Fillets of Chickens a l'Orange

Second Course
Roasts & Removes
2 Chickens
100 Lard
1 Jelly
Patties a la Mazarine

Six Entremets
Purée a la française
Asparagus
24 Plover Eggs
2 Pastries
1 Jelly
Patties a la Mazarine

Side Board
100 Sippets of Mutton
100 Pulletts
100 2 Chickens
Beef, Veal, Mutton, Tongue

Equerries
1 Turbot
14 Whiting
10 1 Lobster
2 Ducklings
1/2 Spruce
2 Soles
1 Shrimps } P^r Walker
1/2 Crayfish

M^r Walter
9 1/2 Loins of Veal
Hash
Pastry

M^{rs} Evans
7 1/2 Neck of Mutton
Pastry

Confectioner
9 1/2 Leg of Mutton
Hash
Pastry

Silver Panting
23 1/2 Roast Beef

Family
24 Roast Beef
18 1/2 2 Legs of Mutton
13 1/2 Loins of Veal
20 1/2 Mutton Soup
1 Quail of Lamb
Pastry

Mock
Beef — 106
Veal — 82
Bovels — 12

Manchets — 6
Leaves — 10
Soup &c — 14
Milk — 1 — 1/4
Cream — 14 — 1/4
Butter — 52
Bacon — 30 1/2
Lard — 12 1/4

Sunday May 31. 1815.

His Royal Highness the Prince Regent's Dinner

Second Course

Four Soups

2 of Thistle

4 Soups of Quenelles of Rabbits

1 Julienne

Fish

1 Turbot 1 Lobster

20 Crabs 2 Mulllets

1 Dorey

2 Soles 18th Minnows

Four Hors d'oeuvres

300 Chicken a la George

2 Pullets with Cauliflower

15 Minors of Prawn and Cucumber sauce

Spanish Ham au Vin

Twelve Entrées

300 Sweetbread landed a l'Orville

2 Nicks of House Lamb saddle a la Robison

300 Mutton of Mutton on Chevreuil

300 Cauls various fried

300 Chateaufort of Vegetables

2 Timballe of Pullets au Macaron

300 Lamb's Ears fancy fried

300 Minors of Chicken

2 Tricafé of Chicken and Champignon

4 Saddle of Chicken with Peas

4 Saddle of Rabbits 16 Saddle

300 Ducklings with Peas

Cyprie Polenta

Patties of Mackerel and

Patties au Jus

4 Roasts

1 Large Capon

2 Chickens

4 Potatoes 9 Boudin

10 Sweet 1 Saddle

16 Entremets

8 Pastries

100 Prawns

2 Lobster gratin

300 Asin de Prawn a la Gelée

300 Saddle of Chicken

Stewed Peas

Cucumber sauce

Truffles au Vin

Asparagus

Side Board

24th Saddle of Beef

14 Saddle of Mutton

Hamlets of Wensley

300 Lamb

Beef Trial

Stock

Wine - 78th

Salt - 12

Sunday May 31. 1815

Continued

M. Waller

24 Edge Bone of Beef

30 Lamb

Pudding

M. Evans

7th Roast Beef

Wash

Pudding

Pages

11th Roast Beef

Wash

Pudding

Family

24 Roast Beef

20 2 Legs of Mutton

7th Saddle of Mutton

16 2 Nicks of Mutton

15 1 Sho - a

Pudding

Confectioner

11 Leg of Mutton

Wash

Pastry

Silver Scullery

16 2 Sho. Mutton

Posters

11 Leg of Mutton

March 3

Wine - 5

Salt - 2

Milk - 1 - 2

Cream - 5 - 5th

Double - 1

But - 1

Sherry - 1

Monday May 22nd 1815

This Royal Highness the Prince Regent's Dinner

Two Soups
Julienne Soup
Vermicelli Soup

Fish
 100 Solis } W. Walker
 100 Mackenel }

Two Removes
1 Large Casson with Cauliflowers
M^{rs}. Noia de Vau a l'Oscille

Four Entrées
 20 Hacké de Boeuf, aux Croûtes
 3 Sauté of Pulletts aux fines herbes
 2 Trizajie of Chickens aux Champignons
 2 Ducklings with Pear

Asiutte Volante
N^o. Milton Patties.

Second Course
2 Roasts.
2 Chickens
1 Goose

Remove
Truffles
Four Entrameets
Asparagus
Truffles au Vin
Cherry jelly
Pastry

Side Board
Prof, Wal
Main
Tongue
Lamb
Pullets.

Sp 2 *Colubinus*
Sp *Sig. of Hudson.*

M^r Watlin
1 Leg of Grasp Lamb
Husk
Pastry

W^{rs} Evans
9 1/2 Leg of Matton
Castro

Pages
1 2nd G Lamb.
Hask
Soup
Pastry

Hamely
13 Fullet of Veal
18 2 Legs of Mutton
2 Qu. of S. Lamb
Wash
Pickling

Kitchen - Passway
Dr.

Milk - 1
Cream - 1 - 10⁰⁰
Salt - 1 Bushel
Brandy 4

Stocks Port — 1
 Fruits — 4 Cherry — 2
 Macedonia — 2

Tuesday, May 23. 1815

His Royal Highness the Prince Regent's Dinner.

Two Soups
Julienne
Vermicelly

Wish
3 Mackerel
4 Soles
1 Shrimps

Two Removes
 1st Large Capon with Cauliflowers
 2d. Niois de Veau à l'Oseille

Your Entrees.
 500 Mache de Boeuf
 500 Soute of Pullets.
 500 Tringee of Chickens
 500 Ducklings with Pars

Aspette Volante.
Mutton Patties

Second Course
No Chicken } Roast.
No Goose }

Remove
Scruffie
4 Embrennets

Asparagus
Truffles au Vin
Cherry jelly
Pastry

Side Board
2 Butters
2 Chickens
1 Chicken for Broth.
1 Real Broth

1 Quat. G. Lamb
4 Whetings
Pastry

Mr. Evans
8 Shs. Mutton
2 Cods
Pastry

	Pages
18	Neck of Beal.
10 $\frac{1}{2}$	Leg of Mutton.
15	Whitings
4	Salmon
	Poultry.

13 1/2 lbs. Veal.
 18 1/2 Lbs of Mutton.
 25 Tho. L. Nicks of 9th.
 27 1/2 Brisket of Beef
 10 Poultry
 8 Salmon
 10 Eggs
 4 Whittings

Stock
Wool - 8

Two Doves	14
Snipe 3 ^d	2
Marsh-hen	3
Milk	1
Cream	2 — 1/2
Pung-lap	6
Oil	6 Bbl
Lisbon	36

Wednesday May 24. 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups

1 Rice & Chicken

Tauhoume

Fish

1 Turbot 1 Lobster

4 Soles 1/2 Shrimps

Two Removes

100 Loins of Veal a la Richannelle

2 Pullets aux Nouilles

Four Entrées

3 Fillets of Pullets a l'Italienne

100 Picaples of Chicken fried

100 2 Lamb Cutlets, soult's aux Oies

100 Escalopes of Veal, soult's aux fines herbes

Aspic de Volante

Pâtis a la Magasin

Second Course

2 Roasts

10 Quails 100 Dindes

2 Chickens

Remove

Soufflé au fromage

Four Entrées

Mixed Omelette

2 Lobsters au gratin

Pâtis

Jelly

Side Board

1 Rib of M. Lamb

10 Loins of Veal

2 Pullets

2 Chickens

Equerry

1 Quail M. Lamb

2 Pullets

4 Chickens

1 Goose

2 Ducklings

11 Salmon

10 Whiting

3 Lobsters

1/2 Prawns

1 Turbot

1 Crayfish

M. Mitier

10 1/2 Leg of Mutton

Marsh

Pâtis

10 2 Pullets

M. Evans

1 M. Lamb

Pâtis

Pages

1 Quail Grays Lamb

Marsh

Pâtis

Family

23 1/2 Round of Beef

24 Leg of Mutton

27 1/2 M. Lamb

14 Fillet of Veal

Pâtis

Stock

Veal - 43

Wool - 2

Quail Leaves - 4

Scalp 3 - 2

Manchets - 3

Milk - 1

Cream - 3 - 1

Double 3 - 1

Butter - 8

Thursday May 25. 1815.

His Royal Highness the Prince Regent's Dinner

M. Mitier

1 Leg of Grays Lamb

Marsh

Pâtis

M. Evans

8 1/4 Neck of Mutton

Pâtis

Pages

20 Edge Bone of Beef

16 1/4 Loins of Veal

Pâtis

Family

15 Loins of Veal

23 1/2 Leg of Mutton

16 1/4 2 Pies d°

2 Quail Grays Lamb

10 1/2 2 Neck of Mutton

Stock

Veal - 37

Beef - 32

Lard - 6

For Cold

2 Pullets

2 Chickens

Veal, Ham, Tongue

Lamb

Equerry

2 Chicken

2 Soles

Quail Leaves - 4

Scalp 3 - 2

Manchets - 3

Milk - 1 1/2

Cream - 1 1/2

Butter - 8

Lard - 15 1/4

Friday May 26th 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups		Mr. Watier
12 Rump of Beef soup, a la Russe and	10 Leg of Mutton	
Soup a la Hollandaise	Poultry	
Fish	4 Mackerel	
1 Turbot 2 Lobster		
8 Whiting 1/2 Shrimps		Mr. Evans
Two Removes		
2 Chicken Omelette a la Crapaud 2 Sweet B.	4 Roast Veal	
10 Small Cakes and petits pois & Sard.	Poultry	
	2 Mackerel	
Four Entrées		Pages
3 Fillets of Spring Chickens, Sauce a la Maitre d'Hotel	Leg of Mutton	
8 Loins of Mutton minced a la Lyonnaise	Fresh Herbs	
2 Chickens au Grivel	7 Nicks of Mutton	
2 Fillets of Ducklings and Nivets	Poultry	
	4 Mackerel	
Aspicille Volante.	14 Soles	
10 Mutton Patties		Family
Second Course		
Two Roasts		
2 Chickens	18 Veal	
1/2 Roast Lamb	28 Roast Beef	
	10 Legs of Mutton	
Remove	12 2 Nicks of 2	
Gruffle au Vie	1 Quat. of Lamb	
	Poultry	
Four Entremets	15 Salmon	
1/2 Prawns	4 Soles	
French Beans		Confectioners
Macedoine jelly		9 Mr. Mutton
Poultry		
Side Board		Stock
12 1/2 Loins of Mutton		Beef - 16
1 Ribs of H. Lamb		Veal - 21
2 Pullets		Fowls - 3
2 Chickens		2 1/2 Loaves - 4
Glasse Tongue		Soup - 2 - 2
		Mackerel - 3
Equerry		Flour - 1 - 5
2 Moiden Pullets		Milk - 1 - 5
Potatoes		Cream - 2 - 1
Poultry jelly		Merry - 1
2 Chickens		
1 Turbot		
2 Lobster		
1/2 Prawns		

Saturday May 27th 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups		Mr. Watier
12 Soup a la Crapaud	10 1/2 Loins of Veal	
Soup purée d'Oge	Poultry	
Fish		Mr. Evans
4 Sol Salmon 1 Lobster	7 Nicks of Mutton	
11 Whiting 10 1/2 Shrimps	Poultry	
Two Removes		Pages
2 Pullets a la Givri	9 1/2 Fillets of Veal	
2 Nicks of H. Lamb, Cuddles	Bacon	
	Poultry	
Four Entrées		Family
10 Maitre d'Hotel	36 Round of Beef	
3 Fillets of Pullets with Pars	18 1/2 Loins of Veal	
3 Crispes a la Maitre d'Hotel	21 2 Legs of Mutton	
10 Croquettes de Ris, garnies d'herbes	16 1/2 2 Mr. 2	
Aspicille Volante.	18 1/2 2 Nicks of 2	
10 Mutton Patties	Poultry	
Second Course		
Two Roasts		
2 Chickens		Stock
2 Ducklings		Beef - 45
Remove		Veal - 57
Bouilli		Lent - 10
Four Entremets		Fowls - 2
10 1/2 Prawns		
10 1/2 Whiting		
10 1/2 Mutton		
Side Board		
15 1/2 Loins of Veal		8 1/2 Loaves
2 Pullets		4 Soup 2
2 Chickens		6 Mackerel
1 1/2 Glasse Tongue		1 Yeast
3 Potatoes		32 Butter
		14 Bacon
		Milk - 20
		Cream - 2 - 1
		Flour - 34 1/4
		Parmesan 13
		Red Lead 24

Sunday May 28. 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups
Soup Hollandaise
Chives Soup

Fish
1 Turbot
1 Lobster
1/2 Macaroni

Two Removes
12 1/2 Veal Cutlets en Papillote
2 Chickens with Cauliflower

Four Entrées
3 Sauté of Chickens au Supreme
8 Escalops of Mutton a Chalmers
2 Tricazpis of Chickens aux Pies
10 Bonedons a la Richelieu

Assiette Volante
Pâtisseries au jus

Second Course
Two Roasts
1 Goose
2 Chickens

Removes
Fondus
Four Entrées
Spinage
2 Sallade of Lobsters
Pastry
Jelly

Side Board
12 1/2 Loin of Beef
2 Pullets
2 Chickens
1 Ribs of H. Lamb

M. Walter
11 1/2 Roast Beef
2 Pullets
Plum Pudding

M. Evans
4 Roast Beef
1 Pullet
Pudding

Pages
11 Roast Beef
2 Pullets
Pudding

Family
24 Roast Beef
16 1/2 Mutton Neck of Veal
12 1/2 Legs of Mutton
24 2 Mutton Neck of Veal
2 Quail by Lamb
2 Pullets
Pudding

Stock
Lard - 12
Beef - 15
Veal - 17
Fowls - 6

Milk - 1 - 2
Cream - 1/2 - 3
Honey - 1

Monday May 29. 1815.

At the Prince Regent's dinner out.

M. Walter
1/2 Neck of Mutton
Pastry

M. Evans
1/2 Loin of Mutton
Pastry

Pages
1 Quail by Lamb
Flash
Pastry

Family
23 Edge Bone of Beef
12 1/2 Loin of Veal
20 1/2 Legs of Mutton
7 1/2 Mutton Neck
18 1/2 Mutton Neck
1 Quail by Lamb
Pastry

Stock
Veal - 35
Fowls - 6

For Cold
1 Ribs of H. Lamb
2 Pullets
2 Chickens

Veal Larders - 4
Soup 2 - 2
Mashed - 3
Brass - 2 Quail
Butter - 32
Eggs - 5 Mutton
Lard - 16
Cream - 32
Milk - 1 - 1
Cream - 5 - 2 1/2
Double Sugar - 5
Treble - 2 - 25 3/4
Almonds - 12
Mascara - 4
Port - 2
Branley - 1
Rhenish - 4
Sherry - 2
Burgundy - 4
Champagne - 1

Tuesday, May 30th 1815

H.R.H. the Prince Regent's Dinner at Hampton Court

Four Soups

- 2 Turtle Soups
- 2 Julienne 3^d

Four Fish

- 30 Carp en Matelotte
- 1 Turbot 1 Lobster
- 6 Macaronel
- 6 Truie Soles 1 Macaroni

Eight Hors d'oeuvres

- 25 Fillet of Beef larded
- 2 Potlets & small flowers
- 24 Saddle of Mutton
- 1 Quail H. Lamb

301 Haunch of Venison

301 - do - do

1 Large Capon with Rice

301 Ham & Spinage

Twenty-four Entrées

- 4 2 Charbreuse of Vegetables, Duck with Pars
- 30 Poté Chaud of Legs of Pullets a la boboulette
- 4 2 Timbales au Macaroni & sweetmeats
- 4 2 Capresoles au Ris of Truies & Chickens
- 24 2 Nois de Veau a l'Ortolan 12 Doree
- 2 Spanische Hamms garnished
- 4 2 Boiled Chickens a l'Estragon
- 3 2 Lamb Cutlets broiled & lard
- 6 2 Potlets of Pullets a l'Ecaille
- 8 2 Sweetbreads larded with Asparagus Pars
- 4 2 Broiled Chickens, sauce hachee
- 6 Sauté of Pullets and Truffes

Side Board

- 30 14 Saddle of Mutton
- 30 2 Potlets
- 30 2 Chickens
- 30 Haunch of Venison

Second Course

Four Roasts

- Large 2 Capons
- 3 Chickens
- 2 Roast Pheasants 12 d^o
- 3 Ducklings

Four Gravy Pieces

- Large 1 Cold Pigeon of Capons
- 1 Pheasant a la Gelée
- 1 Pouter a la Gelée
- 1 Large Savory Cake

Twenty-four Entremets

- 2 Pans
- 2 Asparagus
- 2 Spinage
- 1/2 2 Sallads of Parsnips
- 4 2 - do - of Lobsters
- 4 2 - do - of Chickens

- 2 Potlets
- 2 Mille
- 2 Gensire
- 2 Macaroni jellies
- 2 Mille - do
- 2 Nois de Veau

Stock

- Wine - 57
- Caldo de 40
- Truies - 6

For Luncheon

- 25 1/2 1/2 Loam of Beef
- 1 Fore Part of H. Lamb
- 30 1 Potted Pheasant
- 30 1 Potted Pouter
- 1 Ham
- 2 Tongues
- 4 Potlets
- 4 Chickens
- 12 1/2 Fillets of Veal
- 1/2 Crayfish

Tuesday May 30th 1815, continued

M. Watier

12 1/2 Nick of Veal

Pasty

Mrs Evans

4 1/2 Breast of Veal

Pasty

Pages

39 Edge Bone of Beef

Flask

Pasty

Stamby

13 1/2 Fillet of Veal

22 1/2 2 Legs of Mutton

17 1/2 2 Wicks of 2^d

17 1/2 2 M^o 2^d

Pasty

Side Board

- 2 Potlets
- 2 Chickens

Macarons - 3

Quail Doves - 4

Scops 2^d - 2

Yeast - 12^d

Milk - 1 - 3

Cream - 1 - 1/2

Butter - 4

Tongues - 12

Wednesday May 31. 1715

61

His Royal Highness the Prince Regent's Dinner

Four Soups

- 2 of Turtle
1 Julienne Soup
1 Creme d'Oyes

Fish

- 1 Turbot 1 Lobster
1 Dover 1 Shrimps
10 Stewed Turtles
6 Three Whilings

Four Remouves

- 10 Potage of Beef, sauce hachée
10 Small Flamm
2 Pullets en Entrée de Broche & Hagon
3 Chickens with Cauliflower

Sixteen Entrées

- 100 Fillets of Veal larded & broiling
100 Fillets of Veal en Macaron
100 Lamb Cutlets Broiled
100 Cutlets of Mutton, sauté
2 Tricots of Chickens
2 Chickens cat, Tarragon sauce
3 Fillets of Pullets a l'Ortolane
3 Ducklings stewed with Peas
9 Fillets of Mackerel, Maitre d'Hotel sauce
6 Crumpets lard a la Richemond
3 Sauté of Pullets with Truffles
2 Blanquette of Pullets a la Reine
6 Shortbread, Savory sauce & Lardings
100 Crumpets of Mutton, sauce fines herbes
2 Tricots of Chickens, sauce Italienne
100 Ducklings with Peas

Assorted Volants

- Ortolan Potage of soft Boes of Mackerel
100 Repotes of Volants

Second Course

Four Roasts

- 6 Quails 6 Barding
1 Green Gorse
100 Sweet

Four Remouves

- 2 of Onions
2 of Potatoes

Twenty Entremets

- 1 Prawns
2 Lobsters au Gratin
100 Portmouche a l'Espigue
100 Ballad of Legs of Pullets
2 dishes of Peas
Cauliflowers a la Creme
Asparagus
Le Vol au Vent de Genier
Les Gateaux a la Magdelaine
Les tartelletes d'abricot
Les Pains a la Duchesse
La Gelée de fleurs d'Orange & de Vin
La Gelée de Fraise
La Creme a la Versailles
Les soupes a la Noige

Side Board

- 100 Saddle of Mutton
100 Ham of Wensom
Pullets
Chickens
Hare
Tongue
1 Ribs of H. Lamb

N.B. On this Day Her Majesty and Royal Family dined with
the Prince Regent

Wednesday May 31. 1815.

M^r. Watier

1 Leg of Lamb
4 Sides
Pastey

M^r. Evans

1 Ash of Lamb
Pastey

Pages

10 Leg of Mutton
Haste
Pastey

Family

16 Leg of Mutton
1 Quail of Lamb
Dinner
Pastey

For Cold

1 1/2 Saddle of Mutton
2 Pullet
2 Chickens
Haunch of Venison

Stock

Suet — 15
Beef — 29
Veal — 85
Hocks — 3

Equerry

1 Boiled Pullet
Potatoes
3/4 Craggs
M^r. Mahon
1 Boiled Pullet
2 Boiled Chickens

Manchets — 3

Loaves — 7

Soup & — 2

Butter — 28

Bacon — 5 1/4

Milk — 1

Cream — 2 3/4

Double — 1 3/4

Currents — 24

raisins — 24

Salt — 1 Bush.

Thursday June 1. 1815.

The Royal Highness the Prince Regent's Dinner

Four Soups

1 Trueman Soup
100 Oysters de Village
2 Soup a la Reine of Pullet
1 Potage au Consommé of Pullet

Four Fish

1 Turbot 1 Lobster
3 Bickerton Trout
6 Mackerel
6 Sides 1 Mince

Four Removes

15 Loins of Veal a la Richemond
1 Large Capon broiled a la Française
3 Small Chickens with Rice
15 Ribs of Beef a la Royale

Twenty Entrees

3 Fillets of Pullet, sauté with Mixed Rice
4 Sauté of Chickens with Truffles
1/2 Potage de Mouton aux Carottes
3 Fillets of Pullet a la Provençal
100 Pate Chaud a la Creme
100 Croquette of Rice a la Nolle 2 Eggs
100 Vol-au-Vent a la Reine with Chicken
100 Espagnole with Sausages of Veal
24 Tricardene of Veal, glazed with Barley Sauce
1 Duckling glazed with Turnips

2 Chickens en Surprise

8 1/2 Mutton Cutlets with Mixed Lettuce

2 Lamb Cutlets, new French herbs

100 Marinade of Chickens

100 Blanquette of Pullet a la Reine

2 De Boudin a la Dintot

100 Tricardene of Chickens sauté petit pois

3 Fillets of Pullet broiled with Cucumbers

4 Noisettes of Pullet, sauce allemande

3 Fillets of Sides en Papillote

Four Appelle Plantes

2 of Pate de Mouton

2 of Pate a la Marguerite

Second Course

Four Roasts

12 Quails 12 Barding
2 Guinea Fowls 1 Swallow
2 Chickens
1 Large Capon

Four Removes

Les Gâteaux au fromage
Les Gâteaux a la Creme
Le Soufflé a la Vanille
Les Bûches de pain

Twenty Entrees

2 Sauté of Lobster
1/2 Craggs
Plover Eggs a la Gelée
10 Sauté of Chickens

2 Dishes of Pate

Spinage

Truffles

2 Pate de fruit a la Creme

Les Carottes a la Creme

Les Carottes grillées aux Amandes

Les Truffettes de Creme

Wine Jelly

Coffee Cream

Minestrone Jelly

Marmalade de Citrons

Le Pate froide

La Cibo

La Corbille garnie

Les Omelettes a la Chantilly

Six Boats

100 Haunch of Venison

26 1/2 Loins of Beef

8 Pullet

4 Chickens

Thursday June 1st 1815
Continued

Mr. Walter
10 Loins of Veal
Hash
Pastry

Mr. Evans
9 1/2 Leg of Mutton
Pastry

Pages
12 Roast Beef
Hash
Pastry

Confectioner
12 Leg of Mutton
Pastry

Silver Pastry
24 Roast Beef

Footmen
24 Roast Beef

Family
30 Roast Beef
20 1/2 Leg of Mutton
18 Sho. 8^o
17 1/2 Mice do
36 1/2 Loins of Veal
2 Quarts of Lamb

Two Loaves — 7
Soup 7^o — 2
Marchet — 3
Butter — 32
Milk — 1
Cream — 1/2 — 4 1/2
Double — 40^o
Oil — 60^o
Champagne — 4
Burgundy — 4
Beef — 64
Mutton — 1
Veal — 77
Sherry — 2
Calves feet 24 Post — 2
Teals — 0

Friday June 2nd 1815

MR H the Prince Regent dined out

Mr. Walter
9 1/2 Leg of Mutton
Hash
Pastry
3 Salmon

Mr. Evans
1 Sho. of Lamb
Pastry
2 Marchet

Pages
10 Loins of Veal
Hash
Soup
Pastry
3 Salmon
6 Whetings

Family
20 1/2 Page Bone of Beef
1 Quarts of Lamb
24 Mutton Breast of Veal
22 1/2 2 Legs of Mutton
19 2 Sho. 8^o
10 1/2 2 Mice 2^o
Pastry
3 Salmon
8 Marchet

For Gold
14 Loins of Mutton
2 Pullers
2 Chickens
Ham Beef, Veal Tongue &c

Col. M. Mahon
1 Puller for Broth

Stock
Veal — 47
But — 10

Two Loaves — 7
Soup 8^o — 2
Marchet — 3
Butter — 1 2 1/2
Milk — 1
Cream — 3 1/2
Double — 2
Butter — 23
Bacon — 33
Pheasant — 1
Sherry — 1

Saturday June 3rd 1815.

H.R.H. the Prince Regent dined out

M^r Watier
10 1/2 Neck of Veal
Pastry

M^r Evans
8 1/2 Neck of Mutton
Pastry

Pages
1 Quail & Lamb
Hash
Pastry

Family
12 1/2 Fillet of Veal
27 1/2 Legs, M^r & 2 Necks of Mutton
Hash
Pastry

For Cold
2 Pullets
2 Chickens

Col. M^r Mahon
1 Chicken Booby

2 Loaves — 4
Soups &c — 4
Mashed — 6

Sunday June 4th 1815

H.R.H. the Prince Regent dined out

M^r Watier
12 1/2 Roast Beef
2 Pullets
Pastry

M^r Evans
7 Roast Beef
1 Boiled Pullet
Pastry

Pages
11 1/4 Roast Beef
2 Pullets
Plum Pudding

Family
25 1/2 Roast Beef
22 Fillet of Veal
22 Neck &c
32 Legs, Necks & M^r Mutton
2 Pullets
Plum Pudding

For Cold
25 1/2 M^r Loins of Beef
2 Pullets
2 Chickens

Col. M^r Mahon
1 Chicken Booby

Stock
Lard — 8

Monday June 5, 1815.

His Royal Highness the Prince Regent's Dinner.

First Course

2 Turbot

1 Boiled Pot

1 Parrot of Peas

Fish

1 Turbot

1 Lobster

1 Doze

10 Col. Salmon

1 Shrimps

6 Mussels

6 Macaroni Remouves

10 Ribs of Beef stewed a la jardiniere

2 Saddle of St. Lamb a la Maitre

22 Beef Steak Pige

3 Croquette au Ris with Tricafie of Chickens

Second Course

1 Large Capon a la financiere au blanc

Small Ham au Vin de Madeira

4 Fillets of Pullets with Stewed Parsnips

10 Nibs de Veau larded and Crisp

4 Sauté of Pullets au Supreme

12 Escalopes of Veal and fine herbs

4 Fillets of Chickens with Stewed Parsnips

13 1/2 Fillets of Mutton on saddle, sauce Maitre

2 Grapes Lamb Cutlets sauté, Marshmallows

2 Chickens braised, Tomato Sauce

6 Quails au Gratin, Sauce Espagnole

2 Ducklings and Nests

10 Blanquette of Veal

10 Roasted Chickens

3 Fillets of Pullets a la bigarade

3 Fillets of Sole - M. Maitre

4 Aspic Volant

2 Petits Pates de ma brasse

2 Pates a la Maitre

Second Course

Four Roasts

12 Quails - 12 Barding

1 Secret - 1 Sarding

1 Goose

2 Chickens

Sixteen Entremets

2 Lobsters au Gratin

3/4 Prawns

10 Sallad of Chickens

10 Potatoes Partridge

Truillet de Grosaille a l'Anglais

Vol au Vent d'Albion

Petits Bouches de Crème

Les flammequet au Ris

Gelée de Fries

Gelée de Citron

Crème d'Albion

Crème de Noyau

Stewed Parsnips

Crisp flowers

Spinnage

Artichokes

Side Brand

15 1/2 Saddle of Mutton

6 Pullets

4 Chickens

Beef, Veal, Ham, Tongue

10 Hamlets of Pemmion

Monday June 5, 1815
Continued

M. Walter

1 Leg of Lamb

Pastry

M. Evans

8 1/2 Loin of Mutton

Pastry

Pages

15 1/2 Loin of Veal

4 Neck of Mutton

Pastry

Confectionary

12 1/2 Fillets of Veal

Flour

Pastry

Family

28 Roast Beef

10 Fillets of Veal

2 Quail of Lamb

55 Legs, Mutton, Nicks of Mutton

Pastry

Stock

Beef - 43

Veal - 80

Swine - 8

Fowls - 6

Manchets - 3

Lard - 4

Soup & - 2

Onion - 12

Spices - 4 2 1/2

Madeira - 4

Brandy - 1

Champanagne - 1

Sherry - 3

Tuesday June 6. 1815.

His Royal Highness the Prince Regent's Dinner
at the Cottage

10 Roast Beef
10 Roast Mutton
10 Roast Lamb
10 Roast Pullets
1 Mince Pie
10 Muttons
10 Lamb
2 Pullets for Baking
2 " for Roasting
2 Chickens for Baking
2 " for Roasting
1 Ham
1 Tongue
1 Chicken
1 Partridge
2 Lobsters

Side Board

10 Leg of Mutton
1 Ribs of Mutton Lamb
2 Pullets
2 Chickens

Col. M. Mahon

1 Pullet Baked

M^r Watton

1 Ribs of Mutton
1 Lamb
1 Partridge
3 Whittings

M^r Evans

1 Mutton Lamb
1 Partridge
1 Whitting

Pages

15 1/2 Loaf of Meat
1 Ham
1 Partridge
3 Mutton

Family

Roast of Beef
Leg of Mutton
10 Roast of Mutton
Legs of Mutton
1 Partridge
1 Ham
1 Salmon

Mutton

Veal - 32

Mutton - 3

Lamb - 4

Legs of Mutton - 2

Partridge - 1

Ham - 2

Butter - 10

Wednesday June 7. 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups

Trueman
Turtle

Fish

1 Trout
1 Dace
1 Lobster
1 Mackerel

Two Removes

10 Roast of Beef and Chicken
2 Pullets en Potée de Barbe-Bleue

Three Entrées

10 Mutton Baked en Potée
3 Pullets of Chicken, with some Rice
1 Duck Baked, with Potatoes
2 Trueman of Chicken and Bacon

Second Course

2 Roasts

Chicken
Partridge Lamb

Remove

Partridge and Potatoes

4 Entrées

Butter on Chicken
Partridge
La bonne Planchette au Foin
Les choux de l'Abbaye

Side Board

1 Ribs of Mutton
15 1/2 Loaf of Mutton
2 Pullets
2 Chickens

M^r Watton

15 1/2 Loaf of Beef
1 Partridge
2 Pullets

M^r Evans

15 1/2 Loaf of Mutton
1 Partridge

Pages

10 Leg of Mutton
1 Partridge

Family

3 1/2 Loaf of Meat
10 Leg of Mutton
1 Partridge
10 Leg of Mutton
10 Leg of Mutton
10 Leg of Mutton
10 Leg of Mutton

Mutton

Beef - 5
Lamb - 4
Butter - 10
Rice - 1

Mutton - 3

Lamb - 4

Legs of Mutton - 2

Partridge - 1

Ham - 2

Butter - 10

Rice - 1

Butter - 10

Rice - 1

Butter - 10

Rice - 1

Butter - 10

Rice - 1

Butter - 10

Rice - 1

Butter - 10

Rice - 1

Butter - 10

Rice - 1

Butter - 10

Rice - 1

Butter - 10

Rice - 1

Butter - 10

Rice - 1

Butter - 10

Rice - 1

Butter - 10

Rice - 1

Butter - 10

Rice - 1

Butter - 10

Rice - 1

Butter - 10

Rice - 1

Thursday June 7. 1815

His Royal Highness the Prince Regent's Dinner

Two Soups
Cockles de Sagesse
Rice with Cream
Fish

Two Removes
1 Large Chicken au gratin
10 Fillets of Beef, Bone & a l'Espagnole

Four Entremets
10 Escalopes of Veal and Sagesse
3 Sauté of Fillets of Chicken a l'Espagnole
10 Mocks of Mutton a l'Espagnole
2 Ducklings and Rice au Lait

Second Course

2 Roasts
6 Quails & Barding
2 Chickens

Menu
Raspberries

Four Entremets
Mousses de Crème
Petites Omelettes aux Champignons
Gelée de Fruits
Les Bûches de Châtaignes

Side Board

22nd Loaf of Beef
2 Puddings
2 Chickens
Ham, Veal, Beef, Tongue

Equerry

10 Mutton Cutlets
2 Roast Cutlets
10 Tongues

Col. M. Mahon

9 Breasts of Veal stewed with Pear

M. Watier

8th Loaf of Mutton
Hash
Pastry

M. Evans

10th Loaf of Mutton
Pastry

Pages

11th Roast Beef
Hash
Pastry

Ministry

25 Roast Beef
1 Pair of Lamb
28th Fillets, Nicks of Veal
50th Legs, Nicks of Mutton

Mock

Veal 45th
Fowls 3

Manchets 3
Loaves 4
Soup 3
Milk 1-0
Cream 2-2
Butter 10
Rice 10-1
Merry 1

Friday June 8. 1815

His Royal Highness the Prince Regent's Dinner at Cottage

M. Watier

1 Leg of Lamb
Pastry
1 Salmon

M. Evans

1 Leg of Lamb
Pastry
3 Loaf

Pages

1 Pair of Lamb
Pastry
4 Salmon
4 Whiting

Ministry

27th Mock of Veal
50th Legs & Nicks of Mutton
Butter
Pastry
6 Salmon
6 Loaf
4 Whiting

Mock

Veal 45

Manchets 3
Loaves 4
Soup 2
Milk 1
Cream 1-2
Butter 4
Merry 1

Saturday June 10. 1845.

Prince Regent dined out

Mr. Watier
10 Rags Piece of Beef
Pudding.

Mr. Evans
11 Loins of Veal
Pudding.

Pages
13 1/2 Pies of Veal
Pudding
Pudding

Hamlets
46 Round of Beef
20 Neck of Breast of Veal
54 { 2 Shot } of Mutton
 { 2 Legs }
 { 2 Hens }
Pudding

For Cold
1 Ribs of Mutton
13 Sausages of Mutton
2 Pudding
2 Chickens
16 Holland Eggs.

Col. Mr. Mahon
9 1/2 Breast of Veal stewed with Peas

Stock
Beef 32
Veal 42
Lard 8
Hock 3

Marrowfat 6
Lard 8
Lard 14
Butter 2 Quarts
Butter 24
Lard 19 1/4
Milk 1 - 2
Cream 1 - 1
Butter 1

Sunday June 11. 1845.

His Royal Highness the Prince Regent Dinner

Two Soups
Chowder Soup
Soup Hollandaise

Fish
1 Turbot
14 Whiting
1 Lobster } Mr. Walker

Two Removes
1 Pudding au lait
10 Blanquette of Veal

Four Entrees
10 Lamb cutlets farce, gullion
10 Sausages a l'ancienne
3 Pudding of Chickens a la Maitre d'Hotel
10 Mince Pie Mutton and Cornucopia

Second Course
2 Roasts
2 Chickens
8 Quails & Pudding

Remove
Bouche
4 Entremets
Stewed Peas
Cauliflower
Les Petites de Chiquet
Gelée de Limon

Side Board
15 1/2 Loins of Beef
2 Neck of Mutton
2 Pudding
10 2 Chickens

Mr. Watier
10 Roast Beef
10 1/2 Pudding
Pudding Pudding

Mr. Evans
11 1/2 Roast Beef
10 1/2 Pudding
Pudding

Pages
11 1/2 Roast Beef
10 1/2 Pudding
Pudding

Hamlets
24 1/2 Roast Beef
2 Roast Pudding
Pudding
15 1/2 Mutton

1 Lamb of Lamb
80 2 Legs, 2 Mutton, 2 Neck of Mutton

Stock
Beef 10
Veal 21
Hock 1

Milk 1
Cream 1 - 1 1/2

Monday June 12 1815

His Royal Highness the Prince Regent's Dinner

Two Soups	M ^r Watier
Soup aux Choux	1 Pile of 4 Lamb
2 Chickens with Vermicelli	Pastey
Fish	M ^r Evans
5 Macaroni	4 Breast of Veal
	Pastey
Two Removes	Pages
2 Pudding boiled, sauce aux Concombres	25 Page Prime of Beef
10 Macaroni boiled a la Crème	Wash
Three Entrées	Pastey
10 th Harvest de Moutons aux Herbes	Trussing
2 Ducklings aux Rais au Vin	2 1/2 Pile of Veal
2 Blanquette of Pullet, au Supérieur	30 Recipe of Beef
2 Triceps of Chickens aux Champignons	26 1/2 Legs, 2 Mo ^{rs} 2 Neckes of Mutton
	Pastey
Second Course	
2 Roasts	
2 Chickens	
1 Goose	
Removes	
2 Pudding soufflé	
4 Entremets	
Artichokes aux fines herbes	
Panada Eggs	
Farfouilles de bonnet	
Blanquette	
4 Aspic de Volant	
Pâté de Citrouille	
Six Board	
1/2 Piece of Veal	
2 Pudding	
2 Chickens	

Tuesday June 13 1815

His Royal Highness the Prince Regent's Dinner

Two Soups	M ^r Watier
Potage of Potage aux Concombres	27 1/2 Page Prime of Beef
10 Macaroni de la Crème	Wash
Fish	Pastey
4 Soler	2 Soler
1 Macaroni	M ^r Evans
Two Removes	77 1/2 Piece of Mutton
1 Confit aux Herbes	Pastey
10 Beef Steak Eggs	2 Soler
Three Entrées	Pages
10 Lamb Cutlets au Capucine	1 Piece of Lamb
10 Potatoes of Veal a la Provençal	Pastey
3 Pile of Pullet, sauce with Cream	1/2 Salmon
10 Croquettes au vin, garnies d'un cresson	1/2 Soler
Second Course	Trussing
2 Roasts	
6 Pile of Pullet	
2 Chickens	
Removes	
Panada Eggs	
4 Entremets	
Appareil au jus	
1/2 Pudding	
10 th Pudding aux Herbes	
Farfouilles de bonnet	
Aspic de Volant	
Les Pâtés de Mutton	
Six Board	
2 Neckes of Mutton	
12 1/2 Neckes of Mutton	
2 Pullet	
2 Chickens	
Beef Steak, Ham, Tongue	
Miss House	
1 Pile of Mutton	
2 Soup a la Mère of Pullet	
2 Pullet	
2 Chickens	
10 1/2 Ham	
10 1/2 Tongue	
1 Turbot	
2 Lobster	
4 Macaroni	
Equerry	
10 Mutton cutlet	
2 Chickens	
1 Chicken for Butter	

Wednesday June 14. 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups
Rice of Barley
1 Puller, Parrot

Meats
1 Turkey
1 Lobster
1 Minced

Two Removers
8 Potage of Peas, 2 Sweet, 2 Mince
1 Baked Leg of Mutton & Mince

Four Entrées
10 Minced Puller as before
2 Chicken as good set
5 Potage of Mince, mussels, sauce brack
10 Mutton Cutlets, Baked, per Mince

Second Course

2 Roasts
2 Chicken
2 Duck

Remover
Bouillie au Citron
4 Embroidered
Mince Peas
2 Slices of Lobster
Bouillie of Mince
Gelée de Faisan

Assiette Volante
Le Paté au Jais

Side Board

14 Boiled Piece of Beef
8 Boiled of Mutton
2 Pullers
2 Chicken
Boiled Peas, Mince & Mince

Equerry

1 Puller
10 Chicken Pie

M^r Watier

1 Leg of Lamb
Hash
Potage
1 Turkey M^r Watier

M^r Evans

Hash of Veal
Bouillie
Potage

Pages

Leg of Veal
Bouillie
Potage

Family

1 Leg of Lamb
2 1/2 Chicken & Boiled of Veal
1 Leg of Lamb
50 2 Legs, 2 M^r & 2 M^r of Mutton
Potage

Stock

Beef - 24
Veal - 17
Lamb - 2

Manchets - 3

Lard - 4

Supper - 2

Butter - 6

Bacon - 10/6

Milk - 1 - 1

Cheese - 2 - 3

Honey - 1

Thursday June 15. 1815.

His Royal Highness the Prince Regent's Dinner

1 Turkey
1 Lobster
1 Minced
1 Whiting M^r Watier
1 Boiled Chicken
Choucroute à la Romaine
Cherry Jelly
Pot de Mince
Potage à la Mince

Side Board

1 1/2 Leg of Beef
1/2 Leg of Mutton
2 Pullers
2 Chicken

M^r Watier

1 Roast Beef
Potage
2 Pullers

M^r Evans

1 M^r of Lamb
Potage

Pages

1/2 Roast Beef
Hash
Potage

Family

20 Roast Beef
1/2 Leg of Mutton
50 Leg, M^r & M^r of Mutton
Potage

Meats
Veal - 23/4

Manchets - 3

Lard - 4

Supper - 2

Butter - 1

Bacon - 1 - 1

Beef - 10

Thursday June 15th 1715.

The Royal Highness of the Prince Regent Dinner

Soup
8th Minchion of Veal & Pommelle

Fish
14th Whiting
12th Minchion } M^r Walker

Two Removes
10th Breast of Veal with Mince & Rose
10th Plate of Chaud of Lamb

Four Entrees
4th Boiled Chickens a l'Anglaise
10th Lamb Cutlets with Sauce & Sweet
10th Pommelle de veau avec au brochet
2th Minced Pallets au Saffron

Second Course
1st Sweet
2nd Minchion } M^r Walker

Remove
Saffron a la Vanille

Four Entrees
Minchion avec fines herbes
Pommes d'Or a la Vanille
Bouillons a l'ancienne
Apicet Breton

Apicet Volante
Pate 1st Pallet a la Pommelle

Side Board
15th Lamb of Mutton
2nd Pallet
2nd Chickens

Equerry
2nd Whiting

M^r Watier
14th Minchion
9th Leg of Mutton
Patties

M^r Evans
1st Rib of Lamb
2nd Minchion
Patties

Pages
6th Salmon
6th Whiting
10th Leg of Veal
Patties
1st Leg of Lamb
10th Leg of Mutton
10th Leg of Mutton
Patties
10th Salmon
6th Sides

Stock
Veal - 7th
Beef - 3rd
Lamb - 6th
Pork - 3rd

Minchion - 3
Lamb - 4
Lamb 2nd - 2
Chick - 1 - 1
Cream - 2 - 1/2
Butter - 6
Bacon - 12 1/2
Mutton - 1

Saturday June 17th 1715.

The Royal Highness of the Prince Regent Dinner

Two Soups
Pommelle Soup
Chaud Soup

Fish
7th Leg of Salmon
1st Leg of Mutton
12th Minchion

Two Removes
1st Large Capon au gras sel
12th Veal cutlets avec fines herbes

Four Entrees
3rd Filler of Chickens en Papillote
4th Pommelle avec Sauce au Saffron
10th 2nd Minchion de Mutton a l'Anglaise
8th Pommelle de Whiting, sauce blanche

Second Course
2nd Chickens
2nd Minchion } roast & landing

Remove
Pommelle
Four Entrees
Mince & Rose
Cauliflowers au gratin
Cresson au Saffron
Apicet Pallets

Apicet Volante
Pommelle a la Mutton

Side Board
12th Leg of Veal
2nd Pallet
2nd Chickens

M^r Watier
1st Rib of Lamb
Patties

M^r Evans
8th Minchion
Patties

Pages
12th Filler of Veal
12th Lamb
Patties

Family
42nd Rib of Beef
15th Minchion
34th Leg, 1st & Neck of Mutton
10th Leg of Lamb
Patties

Stock
Pork - 4
Veal - 4 1/2

Minchion - 3
Lamb - 8
Lamb 2nd - 4
Mutton - 12th
Pork - 1 gal
Mutton - 12th
Bacon - 2 6th
Butter - 32
Eggs - 2 1/2
Cream - 59 1/2
Lard - 31
Mutton - 1

Sunday June 18. 1815

Prince Regent dined out.

M^r Watier
11³/₄ Roast Beef
Plum Pudding

M^{rs} Evans
8 Roast Beef
1 Birds Pullet
Plum Pudding

Pages
11¹/₂ Roast Beef
2 Roast Pullet
Plum Pudding

Manly
7³/₄ Roast Beef
1 Leg of Lamb
2 Pullet
3¹/₂ Legs, Nicks & M^t Suet
Plum Pudding

Hot Cold
1st Leg of Beef

Meat
Wool - 3¹/₂
Suet - 12

Cool. M^r Mahon
9 Roast of Veal stewed with Pease

Milk - 1
Cream - 1
Butter - 1
Sherry - 1

Monday June 19. 1815

72

M^r Royal Highness the Prince Regent Dinner

Two Soups
Parrots of Pullet
Soup au Chateau
Fish

Two Removes
2 Pullet a la givri
10¹/₂ Fillet of Beef, Poté chaud a la Coque
Three Entrées

2 Blauquette of Pullet au Supérieur
2 Ducklings with Rice
2 Escalopes of Veal and fine herbs
Nicks 2 House Lamb with lettuce, cucumbers and anchovy
Second Course

2 Roasts
2 Chickens
1 Parrot

Remove
Purée

4 Entrées
Purée de Potage
Purée de Potage
Purée de Potage
Purée de Potage

Apricot Sauce
Mutton Pate

Side Board

14¹/₂ Suet of Mutton
2 Pullet
2 Chickens

M^r Watier
1 Leg of Lamb
Fish
Pudding

M^{rs} Evans
8¹/₂ Nicks of Mutton
Pudding

Pages
1 Leg of Lamb
Fish
Pudding

Manly
1 Leg of Lamb
1 Nicks of Veal
1¹/₂ Leg, M^t & Nicks of Mutton
Pudding

Meat
Wool - 3
Wool - 4¹/₂
Suet - 5

Two Dishes - 4
Soup - 2
Purée - 3
Milk - 1
Cream - 1
Butter - 5
Purée - 4

Tuesday June 25. 1815.

Mrs. Royal Highness the Prince Regent's Dinner

Two Soups
Pavlova
Soup au Choux

Fish
1 Trout
1 Sole
1 Minnow

Two Remoues
10 Pate a la Givri
10 Pate a la Givri of fillets of Beef

Three Entrées
10 Blanquette of Potatoes au Supremes
10 Lamb Cutlets broiled and garnished with Mushrooms
10 Escalopes de Veau and garnished with
10 Ducklings with Minced Parsley

Second Course
4 Roasts
10 Pigeons
2 Chickens

Remoues
Garde-manger and garnage

4 Entremets
Mince Spinnage
Three Antichokes
Gelée de Citron
Fruit de la Saison

Café de Volante
Patis a la Mazarine

Side Board
14 Saddle of Mutton
1 Piece of H. Lamb
2 Potatoes
2 Chickens

M. Watier

4 Salmons
9 Breast of Veal
Pastry

M. Evans

2 Whiting
8 Mutton
Pastry

Pages

4 Whiting
4 Salmons
20 Edge Piece of Beef
4 Mutton Cutlets
Pastry

Family

23 1/2 Pounds of Beef
7 Mutton of Veal
32 Legs, Mutton and Mutton
1 Quail of Lamb
Pastry
10 Salmons
8 Mackerel

Stock
Veal - 24

Mackerel - 3
Lamb - 4
Soup & - 2
Milk - 2 - 2
Cream - 2 1/2 - 1
Butter - 4
Bacon - 4 1/2
Merry - 1

Wednesday June 26. 1815.

Prince Regent's Dinner

M. Watier
10 1/2 Beef Steak
Mutton
Pastry

M. Evans
10 1/2 Mutton of Veal
Pastry

Pages
9 Mutton of Mutton
10 1/2 Beef Steak & Pastry

Family
10 1/2 Mutton of Veal
10 1/2 Beef Steak & Pastry
27 Legs, Mutton and Mutton
Pastry

Stock
Veal - 25
Mutton
Merry

For Cold

14 Mutton of Mutton
2 Potatoes
2 Chickens

Mackerel - 3
Lamb - 4
Soup & - 2
Milk - 3 - 1 1/2
Cream - 1 - 1
Butter - 1 1/2
Eggs - 2 1/2
Flour - 10 lb
Pastry - 12
Potatoes - 1 Pa
Salt - 1 Bushel
Mutton - 1 1/2

Thursday June 22nd 1815

Prince Regent dined out

1 Turbot
1 Lobster
1 Mushrooms

M^r Watton
9 Lbs of Mutton
Pasty
100 Biscuits Puller

M^{rs} Evans
7 Mutton
Pasty

Pages
10 1/4 Roast Beef
21 Lbs. Nicks & M^r Mutton
16 1/2 M^r Veal
Plaster
Pasty
25 Roast Beef

Stock
Beef - 37
Veal - 10 1/4

For Cold

2 Puller
3 Chickens
100 Mutton
100 Beef
Hams & Tongues

Equerry

1 Puller

Manchets - 3
Lards - 4
Suet - 2
Butter - 4
Milk - 1
Cream - 1
Currants - 12
Hares - 12

Friday June 23rd 1815

M^{rs} Royal Highness for the Prince Regent Dinner

Two Soups
Turbot
Soup Hollandaise
Fish

1 Turbot
1 Lobster
1/2 Mushrooms

Two Removers
2 Biscuits Puller, sauce aux courcoubres
1/2 Soup of Beef stewed, garni de blanch

Four Entrées
2 Escalopes of Puller au supreme
2 Champignons au Champagne
2 Mutton Lamb cutlets with Pease
100 Papilla of Veal, sauce Hollandaise

Second Course

2 Roasts
2 Chickens
1/2 Quails & Poultry

Remove
Repas d'entrées

Four Entremets
Artichokes au beurre
2 Lobster au gratin
Cherry Jelly
Fruit d'abricot

A petite Volante
Lard blanc au beurre

Side Board

15 Lard of Veal
1 Rib of M^r Lamb
2 Puller
2 Chickens

Equerry

1 Biscuits Puller
Pasty
1 Roast Chicken

M^r Watton

20 Eggs Bone of Beef
Pasty
4 M^r

M^{rs} Evans
1 M^r Lamb
Pasty
2 M^r

Pages
1 Quail Lamb
1 Biscuits
Pasty

Remedy

13 1/2 Suet of Veal
1 Quail Lamb
20 Mutton
17 Salmon

Stock

Beef - 2
Veal - 4 1/2
Lard - 5

Manichets - 3
Lards - 4
Suet - 2
Butter - 2 - 3
Cream - 2 1/2 - 1
Butter - 10
Pepper - 0
Double Sugar - 44.2
Milk - 2 - 33
Sherry - 1

Saturday June 24, 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups
10 Branches of Veal Vermicelli
Sauce.

Fish
4 Mullet
1 Shrimps

Two Removes
1 Large Omelette au gratin set
2 Chicken Pigeons 2 Sweetbread.

Four Entrées
10 Piccadilly a la Reine 1 Sauté
10 Lamb Cutlets en Papillote.
3 Escalopes of Pullet and green herbs
2 Chickens braised and Glace sauce.

Second Course
2 Roasts

1 Goose
2 Chickens

4 Entremets.
Macedoine
1/2 Pudding
Creme de fraise
Cherry Tarts

Assiette Blanche
Pullet au gratin

Side Board
14 Slices of Mutton
2 Pudding
2 Chickens

Eggs
2 Pudding

Mr. Watton
8 1/2 Loin of Mutton
Flesh
Pasting

Mr. Evans
9 1/2 Neck of Mutton
Pasting

Pages
10 1/2 Leg of Mutton
Flesh
Pasting

Family
3 1/2 Roast of Beef
16 Loin of Veal
9 Breast of Veal
50 Legs Mutton & Necks of Mutton
Pasting

Mock
Veal - 1/2
Pork - 2

Branches - 5
Lanes - 8
Soup - 4
Milk - 1 - 1
Cress - 2 - 1
Doubt - 1
Butter - 24

Sunday June 25, 1815.

Prince Regent dined out.

Mr. Watton
11 1/2 Roast Beef
2 Birds Pullet
Breast & Bacon
Pasting

Mr. Evans
8 Roast Beef
1 Birds Pullet
Plum Pudding

Pages
11 Roast Beef
2 Birds Pullet
Plum Pudding

Family
17 1/2 Roast Beef
14 1/2 Fillet of Veal
8 1/2 Breast of Veal
2 Roast Pullet
30 Legs Mutton & Necks of Mutton
Plum Pudding

For Cold
2 Pullet
2 Chickens
25 1/2 Loin of Beef

Mock
Pork - 2
Veal - 25/2
Suet - 12

Branches - 3
Lanes - 4
Soup - 2
Milk - 1 - 2
Cress - 1/2
Sherry - 1

Monday June 28th 1815.

His Royal Highness the Prince Regent's Dinner

Hot Soups

- 1 Soup a la Reine of Pullets.
Fishes
0 Cold Salmon
2 Solon
1/2 Mushrooms

Two Removes

- 1 Boiled Leg of M^l Lamb & Spinage
2 Pullets a la Givri

Six Entrées

- 10th First Entrée en Papillote
2 Blanquette of Pullets au Supérieur
10th Second Entrée a la Supérieure
6 Fillets of Whiting a la Maitre d'Hotel
3 Fillets of Chicken a la Givri
10th Third Entrée of Legs of Chickens

Second Course

- 2 Roasts.
2 Guinea fowls skinned
2 Chickens

Entrées

- Three Artichokes
Baked Eggs au Jus
1/2 Prawns.

Side Board

- 13th Assortment of Mutton
1 Ribs of M^l Lamb
2 Pullets
2 Chickens

Equerry

- 1 Quails, & 10 Breadcrumbs

M^r Watier

- 7th Thick of Mutton
Pasty

M^r Evans

- 1 Leg of M^l Lamb
Pasty

Pages

- 1 Leg of M^l Lamb
Hash
Pasty

Family

- 24 Edge Piece of Beef
1 Leg of M^l Lamb
30 Leg & Neck of Veal
53 Leg, Rib & Neck of Mutton
Pasty

Stock

- Veal - 46
Beef - 34
Mutton - 6
Fowls - 2

- Butter - 12
Eggs - 2 1/2
Milk - 1 - 1/2
Cream - 1 1/2 - 2 1/2

Tuesday June 29th 1815

M^r Watier

- 10 Thick of Veal
Pasty
14 Salmon

M^r Evans

- 9 Breast of Veal
Pasty
2 Whiting

Pages

- 10th Leg of Veal
Pasty
4 Whiting

Family

- 8 Salmon
6 Mackerel
26th Piece of Beef
1 Leg of M^l Lamb
65 Leg, Neck & Mrs. Watier.
Pasty

- Stock
Veal - 48
Beef - 2

For Cold

- 15 Leg of Veal
1 Ribs of M^l Lamb
2 Pullets
2 Chickens

Equerry

- 2 Chickens

- Mackerel - 3
Lard - 4
Soup - 2
Milk - 1 - 1
Cream - 1 1/2 - 1
Butter - 12

Wednesday June 20th 1815.

His Royal Highness the Prince Regent's Dinner.

Two Soups.

Supper & Consommé
Pure of Consommé

Fish

- 1 Turbot
- 1 Lobster
- 1/2 Mussels

Two Removers.

- 20 Mince of Veal in Cream
- 1 Large Capon au Ries

Four Entrées

- 2 Blanquette of Pullets with Pars.
- 2 Envelopes of Pullets aux fines herbes.
- 1/2 Quinze Mutton avec Concombre.
- 5 Potatoes of Mutton a la Maitre d'Hotel

Second Course

2 Roasts

- 1 Parrot Stewing
- 2 Chickens

Remove

Pots de Mince

Four Entremets

- Three Antichokes
- Amulettes aux Champignons
- Gelée de girofle
- Tartlettes de beurre

Appetite Volante.

- 20 Pots de Mutton.

Side Board

- 2 Saddle of Mutton
- 2 Chunks of H. Lamb
- 2 Pullets
- 2 Chickens
- Plum
- Tongue
- Veal

Mr. Watier.

- 1 Leg of Lamb
- Pastey

Mr. Evans.

- 1 Sho^r Mutton
- Pastey.

Pages

- 10 Page Piece of Beef
- Hash
- Pastey

Family

- 35 Round of Beef
- 20 Sticks Breast of Veal
- Hash
- 20 Legs, Mince & Sho^r Mutton
- Pastey.

Stock

- Beef - 25
- Veal - 14
- Liver - 8
- Lamb - 3

- Manchets - 3
- Loaves - 4
- Supp. 2 - 2
- Milk - 1/2
- Cream - 3 - 1
- Butter - 8
- Concombre - 2
- Nieuchatel - 2
- Onion - 8
- Cressonnet - 8
- Mustard - 8
- Liver - 24
- Sherry - 1

Thursday June 21st 1815.

His Royal Highness the Prince Regent's Dinner.

dinner out.

Mr. Watier

- 4 Breast of Veal
- 2 Roasted Pullets
- Pastey
- 3 Sides.

Mr. Evans

- 1 Side
- 1 Roasted Pullets
- Pastey.

Pages

- 1 Quail of Lamb
- Hash
- Pastey
- 4 Sides
- 3 Salmon

Family

- 15 Sides of Veal
- 1 Quail of Lamb
- 10 Legs, Mince & Sho^r Mutton
- Pastey
- 7 Salmon
- 7 Sides.

For Cold

- 10 1/2 Roast Beef
- 2 Pullets
- 2 Chickens

Stock

- Beef - 25
- Veal - 24

- Manchets - 3
- Loaves - 4
- Supp. 2 - 2
- Milk - 1
- Cream - 1 - 2/4
- Butter - 4
- Mustard - 1

Thursday June 29 1815.

The Prince Regent dined out.

Mr Watier.
9 Nick of Mutton
Hash
Pastey.

Mr Evans.
8 Mutton Pie
Pastey.

Pages
9 Leg of Mutton
Hash
Pastey.

Family
12 Nick of Veal
1 Quail of Lamb.
4 1/2 Mutton.

Household
10 Leg of Mutton.
11 1/2 Mutton.

Porters
10 Leg of Mutton.

Stock
Lard - 2
Butter - 25

Manchets - 3
Loaves - 4
Soup - 2
Milk - 12
Butter - 12
Macedonia - 2

For Cold
10 1/2 Roast Beef
2 Pullets
2 Chickens

Saturday July 5 1815.

78

His Royal Highness the Prince Regent Dinner
at Hampton Court.

Soup a la Reine
Julienne Soup
Fish

1 Turbot.
2 Lobsters.
4 Solis
1 Mince Pie
10 1/2 Mince Pie
10 1/2 Mince Pie of Vinous
4 Chickens
5 Pullets.
1 Green goose.
6 Quails
10 1/2 Sweet.
2 Ducklings
10 1/2 Lamb Coddle
1 Pot of Pullets
1 Pot of H. Lamb
Potage de Savoy
Tranche of Mutton.
3 Chickens

Side Board
2 Pullets.
2 Chickens

Mr Watier
1 Leg of Lamb
Hash
Pastey.

Mr Evans
1 Pot of H. Lamb
Pastey.

Pages
10 1/2 Nick of Veal
10 1/2 Beef Mutton Pie
Hash
Pastey.

Family
4 1/2 Pot of Veal
4 1/2 Pot of H.
10 1/2 Lamb Head
5 1/2 Pot of Mutton & Mutton.

Stock
Wine - 20
Port - 25
Lard - 2

Manchets - 6
Loaves - 8
Soup - 4
Milk - 1/2
Butter - 2
Milk - 1
Butter - 1/2
Butter - 24
Eggs - 2 1/2

Sunday July 2nd 1815

His Royal Highness the Prince Regent's Dinner

Two Soups
Soup au Choux
Pommes de terre soup

Fish

1 Turbot 1 Sole
14 Whiting
1 Shrimps

Remove

100 Tongue with Cauliflower
2 Chickens

Four Entrees

4 Scallops Fillets of Sole
100 Scallops Fillets of Beef same Proportion
100 Fillets of Mutton
10 Quails & 10 Pigeons

Second Course

2 Roasts

2 Chickens
1 Green Goose

Four Entremets

Carrots
Onion
Fruit & Mincing
Pate de Foie au Citron

Assiette Volante

Repas de Pullet

Side Board

2 Pullet
2 Chickens
23/4 Page Piece of Beef
Flan, Tongue &c

To Hampton Court

4 Sals
1 Shrimps
2 Rice soup with Chickens
Pear Soup
1 Pate of Pullet
2 Ducklings
2 Chickens
Garnishes and Appurtenances
Appurtenances
Pate a la Richemond
2 Chickens
2 Pullet
1 Piece of H. Lamb

M^r Watier

1 Roast Beef
2 Pullet
Pudding

M^r Evans

1 Roast Beef
1 Pate Pullet
Pudding

Pages

10 Roast Beef
100 Fillets of Veal
2 Pullet
Pudding

Family

100 M^r West
27/4 Roast Beef
100 Leg of Mutton
4 Rabbits
2 Pullet
Pudding

Mock

Veal - 23/4
Lard - 10
Fruit - 1

Milk - 1 - 2
Cream - 1 - 1/2
Double - 1/2

Monday July 3rd 1815

79

His Royal Highness the Prince Regent's Dinner

Two Soups
Choux Soup
Pate of Pate

Fish

4 Sals
1 Shrimps

Two Removes

1 Leg of Mutton & 1 Calf
2 Chicken Eggs 2 Sweetbreads

Four Entrees

4 Fillets of Whiting on Papillote
100 Veal Cutlets glace, mixed sauce & laid
3 Fillets of Pullet & 3 Carrots
100 Mutton of Legs of Pullet

Second Course

2 Roasts

2 Chickens
8 Pigeons & 8 Barding

Four Entremets

Assiette de Pate
2 Lobsters au gratin
Veal au Vent Pommes de terre & sauce
Gelée de gelée

Assiette Volante

Pate a la Mazarine

Side Board

100 Veal
100 Pullet
100 Chickens
1 Leg of H. Lamb

M^r Watier

12 Much of Veal
Fruit
Pudding

M^r Evans

7 M^r Mutton
Fruit
Pudding

Pages

10 Leg of Mutton
100 Pigeon of Veal
Pudding

Family

100 Pigeon of Mutton
34 Round of Beef
100 Leg of Veal
1 Leg of H. Lamb
56 1/2 Leg of Mutton
Pudding

Mock

Veal - 40
Fruit - 2

Milk - 3

Lard - 4

Soup - 2

Milk - 1 - 7

Cream - 3 - 2

Double - 1

Butter - 10

Lard - 24 1/2

Tuesday July 4th 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups

10 Turtle
10 Consommé of Veal

Fish

1 Dory
4 Whiting 1/2 Mackerel
1/2 Turbot 1/2 Lobster

Two Removes

1 Large Capon with Cauliflower
1/2 Roast Beef a la flamande

Four Entrees

2 Ducklings with Peas
1/2 Mutton Cutlets a la sauce
1 Veal au Gratin
3 Fillets of Chicken a l'Esturgeon
1/2 Mutton Neck with Peas

Second Course

Two Roasts

2 Chickens
2 Quails 2 Partridges

Four Entremets

Artichokes
Crayfish

Side Board

14 Savants of Mutton
3 Potatoes
20 Chickens
Veal
Lamb
Tongue
1 Piece of M. Lamb

Equerry

1 Turbot
1 Lobster

Mr. Watier

5 Salmon
8 Veal
Pastry

Mr. Evans

2 Sals
4 Consommé
Pastry

Pages

100 Breads Beef
8 Roast Veal
Pastry
4 Sals
4 Salmon

Family

20 Breads Beef
16/2 Roast Veal
32/2 Legs, Neck & Mutton
1 Piece of Lamb
8 Salmon
6 Handkerchiefs

Meats

Beef - 50
Veal - 70
Lamb - 6
Pork - 2

Manchets - 3
Leaves - 4
Soup - 2
Milk - 2
Cream - 1-3
Doubles - 1
Butter - 10
Bacon - 11/4
Maiden - 5
Champagne - 1
Port - 1

Wednesday July 5th 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups

10 Turtle
10 Consommé of Veal & Vermicelli

Fish

4 Sals 1 Mackerel
3 Salmon

Two Removes

10 Large Head a la Crustacee
10 Veal au Vent of Turbot

Four Entrees

1/2 Consommé of Mutton with Cucumbers
10 Chicken of Legs of Chicken
10 Quail of Pullet au Gratin
3 Breads Chicken a la Tartar

Second Course

2 Guinea fowl 1/2 Turkey
2 Chickens 1/2 Roast

Four Entremets

Mutton Pie
fried Artichokes

Side Board

34 Round of Beef
8 Piece of Mutton
2 Pullet
10 Chickens
1/2 Beef, Veal, Mutton, Tongue
9 Pieces of Veal
13 Fillets of Veal

Wassington Court

1 Turbot
2 Sals
1 Lobster

Mr. Watier

10/2 Edge Bone of Beef
1 Breads Pullet
Pastry

Mr. Evans

1 Lamb of Lamb
10 B. Veal
Pastry

Pages

1 Piece of Lamb
10 Chicken of Mutton
Mutton
Pastry

Family

17/2 Edge Bone of Beef
1 Piece of Lamb
32 Leg, Neck & Mutton
Pastry
15/2 Lamb of Veal

Meats

30 Mutton

Stock

Feet - 2
Wet - 37
Salt - 6

Manchets - 3
Leaves - 4
Soup - 2
Milk - 1/2 - 1
Cream - 3 - 1/2
Butter - 10
Port - 1
Sherry - 1

Thursday July 6. 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups
Julienne
Mushrooms

Fish
7 Gills
4 Macaroni
1 Minicups

Two Removes
17 Fillets of Beef *peque* sauce *peque* *peque* *peque*
5 Poté Chaud of Potatoes, to serve

Four Entrées
1 Lamb cutlets with french Beans
1 Fillets of Capon with Cucumbers
2 Chickens with stewed Peas
3 Fillets of Sole & la Maitre d'Hotel

Second Course
2 Ducklings } Roast
2 Chickens }

Four Entremets
Cauliflowers with Parmesan
6 Croquettes
Petits Ode au fleur d'Orange
Velouté de Potatoes

Aspic de Volaille
Rigoles d'Aspic
1 Poté Chaud of Potatoes

Side Board
17 Roast Beef
2 Pullets
2 Chickens
Cold Mutton, Ham & Tongue

Equerry
Mush of Gorge Lamb
Ducklings
Pullets
Sole
Minicups

Col. Mr. Mahon
2 Chickens Pie

M^r Watier
9 Roast Beef
10 Mutton Chops
Pastry

M^r Evans
6 Roast Beef
10 Pullets
Pastry

Pages
10 Roast Beef
10 Liver & Bacon
Pastry

Family
20 Roast Beef
10 Mutton
1 Poté Chaud
33 Leg, Neck & Mutton
Pastry

Stock
Beef — 15
Mutton — 14
Lamb — 12
Pork — 1
Mushrooms — 3
Lentils — 4
Soup & — 1
Milk — 1
Capers — 3
Butter — 12
Flour — 10
Sugar — 12
Rice — 10
Pastry — 12
Mushrooms — 4
Parmesan — 13
Anchovies — 12
Red Lead — 30
Long Pepper — 1
Cinnamon — 1/2
Mustard — 8 Ode
Esp. Anchovies — 6 Ode
Oil — 12 Bottles
French Vinegar — 4 Ode
Tartar — 10
Capers — 8 Ode
Gelatine — 1
Pot — 1

Friday July 7. 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups
Mushrooms
Mushrooms of Mutton & Minicups

Fish
7 Gills
1 Lobster
6 Whiting
1 Minicups

Two Removes
10 Capon with Rice
10 Mutton with Lamb

Four Entrées
10 Mutton with Roasted Eggs
Lamb feet with Mushrooms
Purée of Chickens

Second Course
10 Potatoes } Roast
2 Chickens }
Four Entremets
Mashed Peas
6 Lobster au gratin

Side Board
15 Mutton of Mutton
2 Pullets
2 Chickens

Equerry
1 Lobster
8 Gills
4 Whiting
2 Lobsters

M^r Watier

1 Mutton of Lamb
Pastry
3 Sole

M^r Evans
1 Mutton of Lamb
10 Mutton of Beef
Pastry
2 Salmon

Pages
10 Mutton of Mutton
1 Pullets
Pastry
5 Sole
3 Salmon

Family
10 Mutton of Beef
27 Capon of Beef
10 Leg, Neck & Mutton
Pastry
1 Mutton of Lamb
10 Salmon

Stock
Mutton — 10

Mushrooms — 3
Lentils — 4
Soup & — 2
Milk — 1
Capers — 3
Butter — 12
Flour — 10
Sugar — 12
Rice — 10
Pastry — 12
Mushrooms — 4
Parmesan — 13
Anchovies — 12
Red Lead — 30
Long Pepper — 1
Cinnamon — 1/2
Mustard — 8 Ode
Esp. Anchovies — 6 Ode
Oil — 12 Bottles
French Vinegar — 4 Ode
Tartar — 10
Capers — 8 Ode
Gelatine — 1
Pot — 1

Saturday July 6. 1845

His Royal Highness the Prince Regent's Dinner

Two Soups.	M ^{rs} Watier
Turtle	Mutton Cutlets
Chowder of M ^o al & M ^o allically	Roast Pullet
Wish	Pasty
1 Turkey	M ^{rs} Evans
1 Lobster	100 Lbs of G. Lamb
1 Sturgeon	11 M ^o al & Bacon
Two Removers	Pasty
1 Soup 1 Crisp with Rice	Pages
100 M ^o al with Lamb	10 Briddle Beef
Four Entremets	6 M ^o al & Bacon
100 Muttons Lamb with Pouched Eggs	1 1/2 Lbs of Lamb
100 Lamb's feet with Mushrooms	Pasty
2 Truss of Chicken	Trinity
1/2 M ^o al & Salmon Col.	20 Briddle Beef
Apicote Blanche	1 1/2 Lbs of Lamb
Potage Patis au Lait	Brown
Second Course	1 1/2 Lbs of Lamb
2 Roasts	3 1/2 Lbs of M ^o al & Duck of Mutton
8 Quails 8 Boudoirs	Pasty
2 Chickens	Confectioner
Three Removers	1 1/2 Lbs of Lamb
Mutton Pate	Stock
1 Lobster au gratin	Poulets — 2
Galantine Parfite	Beef — 20
Filet de Veau	M ^o al — 22 1/2
Side Brand	Muttons — 6
100 Lbs of M ^o al	Lamb — 8
2 Potatoes	100 Lbs of M ^o al
2 Chickens	100 Lbs of M ^o al
1 Pick of M ^o al	100 Lbs of M ^o al
1 Cold Roast	100 Lbs of M ^o al
1 M ^o al Tongue	100 Lbs of M ^o al
Equerry	100 Lbs of M ^o al
100 Lbs of M ^o al with Rice	100 Lbs of M ^o al
2 Potatoes	100 Lbs of M ^o al
2 Chickens	100 Lbs of M ^o al
2 Ducklings	100 Lbs of M ^o al
8 Quails	100 Lbs of M ^o al
8 Boudoirs	100 Lbs of M ^o al

Sunday July 7. 1845

22

His Royal Highness the Prince Regent's Dinner

Two Soups.	M ^{rs} Watier
Turtle	100 Roast Beef
Chowder	100 Chicken Pie
Wish	100 M ^o al
1 Cold Salmon 2 Lobsters	Pasty
2 Sides	M ^{rs} Evans
Two Removers	6 Roast Beef
2 Chickens with Cucumbers	1 Roast Pullet
1 Leg of M ^o al with Piece of Mutton	Pasty
Four Entremets	Pages
100 Mutton Cutlets, parmesan gullery	100 Roast Beef
3 Sweetbreads a la Dauphine	2 Roast Pullet
3 Fillets of Pullets a la Dauphine	Flash
4 Fillets of Whiting, parmesan, sauce Regent	Bacon
Second Course	Pasty
2 Truss	Trinity
1 Parfait Standing	100 Roast Beef
2 Chickens	100 Fillets of M ^o al
Four Entremets	Bacon
100 Holland Eggs	Flash
100 M ^o al	24 Lbs. M ^o al & M ^o al
100 M ^o al	2 Pullets
100 M ^o al	Pasty
Apicote Blanche	Stock
Potage	Lait — 8
Side Brand	M ^o al — 14
21 Roast Beef	100 M ^o al
2 Potatoes	100 M ^o al
2 Chickens	100 M ^o al
1 M ^o al & M ^o al	100 M ^o al
Equerry	100 M ^o al
1 Horse	100 M ^o al

Monday July 16th 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups
1 Puller with Rice
Julienne Soup

Fish
1 Turbot
4 Whiting
1 Lobster
1 Salmon

Two Removes
8 Fillets of Mutton on Shiremont Sauce
2 Chicken Pie 3 Sweetbread

Four Entrees
2 Ducklings with Potage
10^{lb} Saddle of Veal and fine herbs
10^{lb} Lamb's feet fried
2 Pullets, sauce piquant

Apricot Veloute
Pates a la Margarine

Second Course
2 Roasts
10^{lb} Sweet 1 Sauce
2 Chickens

Four Entremets
Cauliflower
Garnish d'Alouet en Guillette
Cucumber Tart

Side Board
13 Saddle of Mutton
2 Pullets
2 Chickens
Cold Beef, Veal, Ham, Tongue

M^{rs} Walter
10^{lb} Cape Bone of Beef
1 Broiled Capon
Pastry

M^{rs} Evans
1 Piece of Gravy Lamb
Pastry

Pages
10^{lb} Leg of Mutton
Hash
Pastry

Family
36^{lb} Roast Beef
20^{lb} Mutton
1 Piece of Lamb
26^{lb} Leg, Neck, and Mutton
Hash
Pastry

Stock
Veal - 48
Lard - 6
Poult - 2

Manchets - 3
Lard - 4
Lard 3rd - 2
Butter - 14
Cucumers - 1 - 2 1/2
Milk - 1 - 2
Salt - 1 Bushel
Peas - 1
Merry - 1

Tuesday July 17th 1815

His Royal Highness the Prince Regent's Dinner

Two Soups
10^{lb} Saddle of Veal, Trimmings
Fish

6 Cold Salmon
1 Lobster
1 Salmon
1 Turbot
1 Lobster M^{rs} Walker

Two Removes
10^{lb} Trimmings of Veal with bone 12^{lb} Saddle
1 Large Capon au Gravy 1st Course

Four Entrees
10^{lb} 1 Lamb's head with French Dressing
2 Legs of Pullets stewed with roots
2 Cucumbers of Pullets with cucumbers
1st Cold Salmon a la Hollandaise M^{rs} Walker

Second Course
8 Quails & Barding
2 Chickens

Four Entremets
Pate
1st Crayfish
Apricot Tartlets
Cherry Jelly

Side Board
10^{lb} Saddle of Veal
1 Neck of Mutton
9^{lb} Saddle of Mutton
3 Pullets
3 Chickens

1st Beef for Pickling

M^{rs} Walter
3 Beef Heads
Pastry
2 Pullets
4 Whiting

M^{rs} Evans
10^{lb} Roast Veal
Pastry
2 Salmon

Pages
4 Roast Beef
10^{lb} Neck of Veal
Hash
Pastry

4 Beef Heads
8 Whiting

Family
14 Roast Beef
1 Piece of Lamb
31 Legs Mutton
17^{lb} Veal
Hash
8 Beef Heads
13 Salmon

Stock
Lard 1st 48
Beef - 24
Veal - 41
Lard - 6
Poult - 6

Manchets - 3
Lard - 4
Lard 3rd - 2
Butter - 16
Lard - 33 1/2
Cucumers - 3 1/2 - 2 1/2
Mushrooms - 12
Peas - 2

Wednesday July 12. 1815.

His Royal Highness the Prince Regent's Dinner

Dined out.

M^r Watier

2 Truss of Chicken
1 Leg of Lamb
Omelet
Pasta

M^r Evans

1 Leg of Lamb
1 Pullet
Pasta

Pages

10 Leg of Mutton
Hash
Pasta

Family

18 Pullets of Meat
1 Quail of Lamb
20 Eggs, Nests & 1/2 of Mutton
Hash
Pasta

Confectionary

8 1/2 Leg of Mutton
Hash
New

For Cold

2 Pullets
2 Chickens

Stock

Suet - 14

Troutmen

10 Leg of Mutton
Hash
18 1/2 Pullets of Meat

Stable People

27 1/2 Roast Beef
Ham

Porters

10 Leg of Mutton
Pasta

Manchets - 3

Lanes - 8

Scup 8 - 2

Butter - 12

Cream - 1 - 1/2

Medicines - 1

Port - 1

Champagne - 1

Thursday July 13. 1815.

His Royal Highness the Prince Regent's Dinner

New Soup

Trout
Chives

Fish

1 Dory
1 Lobster
1 Mackerel

Two Removes

4 Caparole au Jus of Pigeons
10 Pullets of Beef and Concombre & Larding

Four Entrées

8 1/2 Truss of Meat en Macaron
4 Pullets of Whiting en Capillote
3 Pullets of Pullets en Capillote
2 Chickens stewed with Prune

Apricot Volants

10 Mutton Patties

2nd Course

2 Roasts

1 Pigeon & Larding
2 Chickens

Four Entrées

Antichoke
Spinage
Creme en Marmelade
Volant Pies of Chicken

Side Board

15 Roast Beef

2 Pullets

2 Chickens

Cold Pies of Ham & Tongue

M^r Evans

10 1/2 Liver & Bacon
5 1/2 Roast Beef
Pasta

Pages

12 1/2 Roast Beef
10 1/2 Truss of Mutton
Hash
Pasta

Family

10 Roast Beef
16 1/2 Pullets of Meat
1 Quail of Lamb
48 1/2 Leg, Nests & 1/2 of Mutton
Hash
Pasta

Confectionary

8 Roast Beef

Stock

Beef - 27

Wool - 5 1/2

Suet - 8

Pork - 2

Manchets - 3

Lanes - 14

Scup 8 - 2

Butter - 10

Milk - 3

Cream - 1

Friday July 14 1815

The Royal Highness the Prince Regent's Dinner

Two Soups

10 Turbott
10 Potatoes

Fish

1 Turbot
1 Lobster
1 Shrimps

Two Removes

1 Leg of House Lamb
Large 2 Capers with Rice

Four Entrées

10 Portions of Veal en Maitre d'Hotel
2 Portions of Chicken
2 Portions of Mutton
3 Portions of Sole

Aspic de Volaille

Pate au Jus

Second Course

2 Roasts

8 Parrots & Barding
2 Chickens

Removes

Beignets à la Creme
Choux en Beignets

Three Entrées

1 Island of Lobster
House of Parrots
French Parrots
Truffles au Jus de Veau
Jelly & Marmalade
Tartlets de Beignets

Side Board

33 Portions of Beef
2 Pullets
2 Chickens
Cold Beef, Veal, Ham & Tongue
1 Port of Lamb

Luncheon

2 Roast Chickens

Equerry

1 Turbot
1 Lobster
2 Pullets

to Hampton Court

Col. Salomon
4 Waiters
1 Lobster
2 Shrimps
J. Walker

Mr. Watier

100 Mutton Cutlets

5 1/2 Roast Veal

Pastry

4 Sides

Mr. Evans

1 Leg of House Lamb

Pastry

2 Salmon

Pages

8 Legs of Veal

100 Mutton Cutlets

Pastry

4 Sides

6 Salmon

Manually

3 1/2 Roast Beef

1 1/2 Roast Veal

3 1/2 Legs, Neck & Sh. of Mutton

Pastry

8 Salmon

4 Haddock

Confectionary

Leg of House Lamb

Stock

Veal - 2 1/2

Ham - 2

Marmalade - 3

Lemon - 4

Soup - 2

Butter - 10

Wine - 4

Cress - 1/2

Madeira - 1

Port - 5

Sherry - 2

Saturday July 15 1815

The Royal Highness the Prince Regent's Dinner

Two Soups

10 Rice & Pullet
Spring Soup

Fish

4 Sides
1 Shrimps

Two Removes

6 Roast Beef
1 1/2 Roast Cutlets, parrot, gull, house, mutton

Four Entrées

2 Portions of Chicken
2 Ducklings with Pease
Large 1 Roast of Capon
1 Pigeon

Aspic de Volaille

Pigeons

Second Course

2 Roasts

2 Chickens
2 Wild Ducks

Three Entrées

1/2 Crayfish au Vin de Champagne
Meringue
Cherry Tart
Custard jelly

Side Board

15 1/2 Legs of Veal

3 Pullets

2 Chickens

Cold Beef, Veal, Ham & Tongue

Mr. Watier

7 1/2 Roast Veal
Mutton Chops

Pastry

Mr. Evans

2 Roast Beef

5 Roast

Pastry

Pages

4 1/2 Legs of Mutton

4 Roast Beef

Pastry

Manually

100 Beefsteaks

Beef

1 1/2 Veal

3 1/2 Legs, Neck & Sh. of Mutton

6 Roast Beef

1 Port of Lamb

Pastry

Confectionary

Port of Lamb

Stock

Beef - 19

Veal - 29

Ham - 2

Marmalade - 6

Lemon - 8

Soup - 14

Yeast - 1 1/2

Butter - 20

Eggs - 2 1/2

Single beavers - 2 - 1

Port - 1

Sherry - 1

Champagne - 1

Sunday July 16. 1815.

W.R.H. the Prince Regent dined out.

M^r Watier

1 Roast Puller.
Parsn.
Pudding

M^r Evans

5 $\frac{1}{2}$ Roast Beef
1 Puller.
Pudding

Pages

10 $\frac{1}{2}$ Roast Beef
2 Pullers.
Hash
Pudding

Family

22 $\frac{1}{2}$ Roast Beef
8 $\frac{1}{2}$ Boiled of Mutton
27 Legs, Necks & Sh^{ld} of Mutton.
Hash
2 Pullers.
Pudding
1 Tur^{key} of Lamb

Confectioner

to Beef

For Cold

1 Puller.
Cold Beef, Veal, Ham & Tongue

Stock

Just

Cream — 1 — $\frac{1}{2}$

Monday July 17. 1815.

W.R.H. the Prince Regent dined out.

M^r Watier

1 Sh^{ld} of Lamb.
Puller.
Pudding

M^r Evans

1 Sh^{ld} of Lamb.
Pudding

Pages

10 $\frac{1}{2}$ Mutton Boiled.
10 $\frac{1}{2}$ Leg of Mutton
Lamb's Head.
Pudding

Family

26 Edge Bone of Beef
16 Neck of Veal
33 Legs, Necks & Sh^{ld} of Mutton.
1 Tur^{key} of Lamb
Parsn.
Hash
Pudding

For Cold

22 $\frac{1}{2}$ Roast Beef
2 Pullers.
2 Chickens

Stock

Just — 2

Butter — 3

Lard — 4

Soup &c — 2

Butter — 12

Cream — 1 — 1

Thursday July 26th 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups.		M ^r Walter	
1 Collar with rice		2 Stewed Veal	
Turtle		12 Roast Beef	
		Pasty	
Fish		M ^r Evans	
1 Turbot 1 Lobster		12 Roast Beef	
5 Whiting		Pasty	
1/2 Minnows			
Two Removes.		Pages	
1 Leg of House Lamb with Spinage		8 Veal	
2 Chickens a la Chateaufort		11 Roast Beef	
Four Entrées		Family	
2 Ducklings with Prunes		23 1/2 Roast Beef	
4 Quenelles of Whiting		13 Veal	
100 Pellets of Potatoes and Supper		1 Quart of Lamb	
10 1/2 Puffs of Beef with Potatoes		37 Leg Mutton & 1/2 Mutton	
Aspic de Volante		Bacon	
Pigeons		Wash.	
Second Course		Stable Man	
2 Roasts		1 Whiting M ^r Walter	
1 Goose			
2 Chickens			
Four Entremets		Stock	
Artichokes a la Parisienne		Veal — 32	
Poussin Eggs au jus		Swiss — 4	
Cherry Tart		Truck — 4	
Requies d'Obéissance			
Side Board		Manchets — 3	
14 1/2 Loins of Beef		Lard — 4	
100 Mutton of Venison		Scrap 8 th — 2	
9 1/2 Mutton of Veal		Butter — 16	
2 Potatoes		Lard — 19 1/2	
2 Chickens		Corn — 2 — 1	
Lunches		Milk — 1	
1 Roast Chickens		Sherry — 1	
2 Chickens for Potatoes		Pot — 2	

Friday July 27th 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups		M ^r Walter	
7 Mutton Soup		4 Salmon	
Turtle Soup		2 Sole	
		16 1/2 Roast Veal	
Fish		Flam	
		Wash	
		Pasty	
Two Removes		M ^r Evans	
10 Pellets of Mutton in Chateaufort		2 Salmon	
12 1/2 Cakes of Veal Paris, grilling		100 Loins of Y. Lamb	
Four Entrées		Pasty	
1 Dore au Vin de Champagne		Pages	
2 Truss of Chickens		6 Sole	
Emulsion of Venison aux Concombres		1/2 Roast Veal	
5 Pigeons en Papillote		Bacon	
Aspic de Volante		Lamb's Head	
Pates of Mutton		Pasty	
Second Course		Family	
2 Roasts		9 Salmon	
2 Guinea fowl 1/2 Landing		5 Sole	
2 Chickens		11 Cod	
Four Entremets		17 1/2 Cakes of Beef	
Stewed Prunes		37 1/2 Leg Mutton & 1/2 Mutton	
Emulsion of Anchovies		14 Veal	
Veal au Vent de Paris		Bacon	
Muffin a la Vanille		Wash	
Side Board		1 Quart of Lamb	
30 Rounds of Beef		Pasty	
100 Neck of Mutton		Stock	
2 Potatoes		Truck — 1	
1 Chickens			
Lamb			
Butter Veal, Flam & Tongue			
Lunches		Manchets — 3	
1 Puff		Lard — 4	
Rafford		Scrap 8 th — 2	
1 Whiting M ^r Walter		Guts — 1 Gal	
		Mutton — 8	
		Mutton — 15 1/2	
		Cheese — 15	
		Anchovies — 12	
		Mustard Seed — 4	
		Butter — 12	
		Milk — 3 — 0	
		Corn — 1 — 2	
		Champagne — 1	
		Pot — 1	

Saturday July 22nd 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups	1 Leg of Lamb	M ^r Watier
Port of Brandy	Fish	
Turtle	Pastey	
Fish		
2 Sals	5 Veal	M ^{rs} Evans
1 Minicups	Bacon	
Two Removes	Wash	
4 Ribs of Beef a la Brochet, sauce herbier	Pastey	
Large 1/2 Caper with Cauliflower		
Four Entrees	Pages	
2 Ducklings with Stewed Potatoes	9 Roast Beef	
2 Sweetbread Larded a la Dauphinoise	12 Sausages	
1 Escallop of Potatoes of Pullets	10 Roast Leg of Mutton	
Aspic de Mouton	Family	
Pate a la Maitre	12 Roast Beef	
Second Course	12 Veal	
2 Roasts	Bacon	
2 Chickens	1 Leg of Lamb	
6 Ruffs, Potatoes, & Boudin	2 1/2 French Legs, M ^r Mutton	
Four Entremets	Wash	
French Beans a la Potatoes	Pastey	
Cauliflower & fine herbs	Raspberries	
	5 Bills Mutton	
	1 Whiting M ^r Walker	
Side Board	Stock	
1 1/2 Saddle of Mutton	Beef — 4	
2 Pullets	Wash — 55	
3 Chickens	Butter — 6	
Cold Beef	Carrots — 4	
Wine, Lamb, & Ham Tongue	Phoeb — 2	
Lunches	Manchets — 6	
1 Pullet	Lard — 0	
	Soup 2 ^d — 4	
	Butter — 20	
	Bacon — 20	
	Eggs — 2 1/2	
	Milk — 2 — 2 1/2	
	Bread — 2 — 2	
	Madras — 0	
	Black — 1	
	Pot — 1	

Sunday July 23rd 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups	1 1/2 Roast Beef	M ^r Watier
Turtle soup	2 Pullets	
Julienne &c	Pastey	
Fish		
Two Removes	6 1/2 Roast Beef	M ^{rs} Evans
2 Chickens a la Maitre, Mutton	1 Pullet	
1 Saddle of M. Lamb with French Beans	Pastey	
Four Entrees	Pages	
10 Legs of Pullets, fried, sauce Riquart	12 Roast Beef	
10 Potatoes of Maitre a la Dauphinoise	2 Pullets	
8 Mutton Cutlets, sauce Maitre	Bacon	
Second Course	Pastey	
2 Roasts	Family	
2 Chickens	22 Roast Beef	
2 Wild Ducks	2 Pullets	
4 Entremets	10 Veal	
Pate	27 Leg Mutton & M ^r Mutton	
Crayfish	Bacon	
	Wash	
	Plumb Pudding	
Side Board	Stock	
22 Roast Beef	But — 0	
1 Saddle of M. Lamb	Wash — 1	
2 Pullets		
2 Chickens	Cheese — 1 — 1/2	
Cold Beef, Veal, Ham, Tongue	Meat — 1	
1 Pullet for Breakfast	Brandy — 1	
Equerry		
Boiled Pullet		
Potatoes		
Pastey		
Sick People		
1 Chicken		
2 Pullets		

Monday July 24th 1815

His Royal Highness the Prince Regent's Dinner

Two Soups

Julienne
Truffle

Fish

1 Turbot
1 Lobster
1 Salmon

Two Removes

100 Chicken Oyes
100 Saddle of Mutton

Four Entrees

100 Potatoes of Vire
100 Saddle of Legs of Pullets
100 Mutton Chutney
100 Fillets of Wild Ducks a la Piquante

Appetite Volante

Pates de Mutton

Second Course

3 Roasts

2 Chickens
3 Partridges & Bantams
1 Pheasant 1 P.

Remove

Braised a la breuv

Four Entremets

1/2 Crayfish au Vin
1/2 Spiced on fire
Cherry jelly
Apple Tart

Side Board

100 Roast Beef
100 Saddle of Mutton
2 Pullets
2 Chickens
Wild. Ham & Tongue

Breakfast

1 Pullet

Equerry

1 Pullet

Sick Persons

1 Chicken

Mr. Watier

7 Muttons of Mutton
1 Quail of Lamb
20 Eggs Boiled of Beef
Pastry

Mr. Evans

6 Muttons of Mutton
1 Lamb
Pastry

Pages

8 1/2 Sides of Veal
100 Kidneys
Bacon
Pastry

Family

15 1/2 Muttons of Veal
1 Quail of Lamb
2 1/2 Legs, Neck & Shit of Mutton
Mutton
Lamb
Bacon
Pastry

Stock

Wine - 19

Muttons - 3
Lamb - 4
Soup 2^d - 2
Butter - 4
Lard - 3 1/2
Bacon - 2 1/2 - 1
Muttons - 2
Pate - 2

Thursday July 27th 1815

Mr. Evans dined out

Mr. Evans

7 Roast Beef
1 Lamb
Pastry

Pages

12 1/2 Roast Beef
100 Lamb's Head
Pastry

Family

22 Roast Beef
15 1/2 Veal
1 Quail of Lamb
33 Legs, Neck & Shit of Mutton
Lamb
Bacon
Pastry

Footmen

10 1/2 Legs & Shit of Mutton
Bacon

Stock

Wine - 47
Liquor - 8

For Cold

100 Roast Beef
1 Cold Leg of Lamb
3 Pullets
2 Chickens
Beef, Veal, Ham, Tongue

Princes Luncheon

1 Roast Pullet

Equerry

1 Pullet

Radford

1 Chicken

Muttons - 3
Lamb - 4
Soup 2^d - 2
Butter - 10
Eggs - 2 1/2
Bacon - 1 - 1
Pate - 8 Bot.
Lard - 1 Bot.
Pate - 4
Muttons - 6

Sunday July 30th 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups

Heath Soup
Chives &c

Fish

2 Soles
1/2 Shrimps

Two Removes

1 1/2 Saddle of Mutton with an Entrée
Large 1 Capon a la Broche and Cucumber

Four Entrées

1 Veal cutlets with French Dressing
2 Fillets of Wild Ducks, sauce bigarade
2 Chickens with Pease

Apricot Volante.

Patties au jus

Second Course

2 Roasts

2 Chickens
100 1 Sweet 1 Landing

Remove

Souffles & Orange

Four Entremets

Spinnage
Truffles au Vin
Cherry Tart
Pine jelly

Side Board

18 1/2 Roast Beef
Cold Veal, Ham & Tongue
2 Pullies
2 Chickens

Princes Luncheon

1 Roast Puller

Lord Yarmouth

100 1/2 Saddle of Veal
100 1/2 Tongue
2 Pullies
1 Pot of Pudding
5 1/2 Potatoes & Mutton

Mr. Marable

Cold Meat

Mr. Radford

1 Puller
1 Chicken

Mr. Watier

8 1/2 Roast Beef
1 Puller
Pastry

Mr. Evans

6 1/2 Roast Beef
1 Puller
Pastry

Pages

4 1/2 Roast Beef
2 Pullers
Pastry

Family

20 Roast Beef
100 Pullers
1 Saddle of Lamb
6 Veal
Bacon
1 1/2 Legs, Neck & Shoulder of Mutton
Hash
Pastry

Stock

Just - 8
Wine - 19 1/2
Fuel - 1

Cream - 1 - 6
Merry - 1 Bottle

Monday July 31st 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups

Heath
Chives

Fish

100 1/2 Roast Beef
Bacon
Pastry

Two Removes

1 Saddle of Mutton with an Entrée
100 Capons au Maitre d'Hotel

Four Entrées

100 Veal cutlets with French Dressing
100 Fillets of Wild Ducks, sauce bigarade
100 Chickens with Mashed Pease

Second Course

2 Roasts

2 Chickens
100 Sweet

Four Entremets

Spinnage
Pine

Side Board

10 Saddle of Veal
1 Ribs of Mutton
Cold Leg of Mutton, Beef, Ham & Tongue
1 Puller
Chickens
12 Fillets of Mutton &c

Princes Luncheon

1 Roast Puller

Equerry

100 Puller
Ham

Rev. Mr. Clark

100 Chicken
Beef

Radford

1 Puller

Mr. Watier

1 Leg of Lamb
100 Veal cutlets
Pastry

Mr. Evans

100 Roast Veal
Bacon
Pastry

Pages

4 1/2 Saddle of Veal
Bacon
100 Roast Beef
Hash
Pastry

Family

10 Roast Beef
13 1/2 Mutton
Bacon
30 Legs, Neck & Shoulder of Mutton
Hash
Pastry

Stock
Beef - 15 1/2
Veal - 14
Just - 8

Mutton - 3
Lamb - 4
Soup - 2
Yeast - 12
Butter - 10
Eggs - 2 1/2
Cream - 10 - 10

Tuesday Aug¹ 1815.

His Royal Highness the Prince Regent's Dinner

M^r Watier

10 Poullets Capons
10 Roast Veal
Pastry

M^r Evans.

1 Neck of G. Lamb.
Pastry

Pages.

1/2 Leg of Mutton
Hash
Pastry

Family

16 Loins of Veal
Bacon
21 Craggs Bone of Beef
100 Roullets Hash.
100 Kidneys
Hash.
33 Leg Mutton & M^r of Mutton.
Pastry

Dined out.

For Cold.

Cold Veal, Roast Lamb, Ham & Tongue
2 Puddings
2 Chickens.

Princes Luncheon

Roast Pudding

Raspberries

100 Pudding

Rev^d M^r Clark

Cold Mutton.

Equerry

100 Pudding
Ham.

Manchets — 3
Lanes — 4
Soup — 2
Butter — 2
Cream — 1 — 1

Wednesday Aug² 1815.

93

His Royal Highness the Prince Regent's Dinner

Two Soups

Twelve
Chans

Wish

M^r Watier

5 Roast Steaks
2 Rabbits
Pastry

M^r Evans

5 1/2 Loins of Mutton
3 1/2 Roast Steaks
Pastry

Two Removes

10 Roasts of G. Lamb with an Emulsion
10 Capons Poullets a la Tartar.

Four Entrées

8 1/2 Tricardian a la Oseille
8 1/2 Muttons, Lamblets, Muttons, Sauce
2 Follies of Chickens with Peas
2 Wild Ducks

Second Course

2 Roasts

2 Chickens
100 Loaves & Landings

Four Entrées

Spinage
Craggs

Pages

10 Loins of Veal
10 Muttons, Chops
Hash
Pastry

Family

16 M^r Veal.
1 Leg of Lamb
Bacon
Hash.
3 1/2 Leg Mutton & M^r Muttons.
Pastry

Stock

Beef — 2 1/2

Side Board

16 Loins of Veal.
2 Pudding
2 Chickens
Cold Ham & Tongue

Princes Luncheon

1 Pudding

Equerry

1 Pudding
Tongue

Rev^d M^r Clark

10 Chickens.

Raspberries

100 Chickens

Manchets — 3
Lanes — 4
Soup — 2
Butter — 16
Bacon — 19 3/4
Muttons — 1
Cream — 2 — 2
Cloves — 1
Mashed — 1
Post — 2

Thursday Aug³ 1815.

His Royal Highness the Prince Regent's Dinner

Two Soups

Turtle
Chowder

Fish

Two Removes.

7 Fillets of Beef ^{standing} ~~figuie~~ ^{concocted}
8 Pots Chaud of Quails.

Four Entrées

10⁰ Truicandaw of Veal a l'Orléans
10⁰ Fillets of Wild Ducks a la Régénade
10⁰ Mutton Cutlets, Maitre Sauce
10⁰ Chickens with Potatoes.

Second Course

Two Roasts.

2 Chickens
10⁰ Liver.

Four Entremets.

Spinage
Carryfish

Side Board

14¹/₂ Roast Beef
Plumch of Venison
3 Pullets
2 Chickens
Cold Veal Ham & Tongue

Lunch

1 Pullet

Equerry

1 Pullet

Plum

Rev. M. Clark

Plum

1 Pullet

Radford

1 Pullet

M^r Watier.

10⁰ Birds Beef
1 Roast Pullet
Pastry

M^{rs} Evans

7 Roast Beef
Plum
Pastry

Pages

12 Roast Beef
10⁰ Roasted Capons
Plum
Pastry

Family

22¹/₂ Roast Beef
10 Veal
Bacon
Plum
1 Duck of Lard
30¹/₂ Legs Mutton & M^r of Mutton

Stock

Suet — 4
Veal — 14

Mutton — 3
Lard — 4
Suet — 2
Bacon — 2 Bards
Butter — 12
Milk — 1 — $\frac{1}{2}$
Cream — 1 — 1
Sherry — 1
Madder — 1
Port — 1

Friday Aug⁴ 1815.

M^r M the Prince Regent's Dinner out

M^r Watier

10⁰ Veal's Bacon
10⁰ Mutton Cutlets
Pastry

M^{rs} Evans

5 Veal
Pastry

Pages

9¹/₂ Leg of Mutton
Plum
Pastry

Family

10¹/₂ M^r Veal
10⁰ Roasted Mutton
Plum
Duck of Lard
3¹/₂ Legs Mutton & M^r of Mutton
10⁰ Birds Beef

1 Capon Pige

Lunch

2 Pullets
5 Beef Mutton
8 Mutton Chops
1 Pullet

Radford

1 Pullet

Mutton — 3

Lard — 4

Suet — 2

Milk — 2

Cream — 1 — 1

Saturday Aug⁵ 1815

HRH the Prince Regent dined out.

M^r Walter

5 Roast Veal
Pastry

M^{rs} Evans

10 Mutton
10 Liver & Bacon
Pastry

Pages

1 Quat^r of Lamb
10 Liver & Bacon
Glass
Pastry

Family

30 Roast Beef
1 Quat^r of Lamb
10 Liver & Bacon
15 Lamb of Veal
27 Leg. Neck & Hat of Mutton
Pastry

Roast

1 Puller

Suet - 2

Marmalade - 6
Lard - 8
Suet - 4
Butter - 16
Eggs - 1
Cream - 1 - 1
Milk - 2
Madira - 2
Champagne - 1
Port - 1

Sunday 6 August 1815

95

M^r Walter

1 Puller

M^{rs} Evans

1/2 Roast Beef
1 Puller
Pastry

Pages

1/2 Roast Beef
2 Pullers
Glass
Pastry

Family

2 1/2 Roast Beef
19. Billot of Veal
26 1/2 Leg. & Hat of Mutton
Bacon
2 Pullers
Pastry

Roast

1 Puller

Butter - 12.

Bacon - 16.

Eggs - 2 1/2 Hand^d

Cream - 1 1/2 pint

Stick
Suet - 8

Port - 2 Bott^s

Sherry - 2 -

Madira - 2 -

Brandy - 1.

Monday 7th August 1815

Prince Regent

Supper.
21. Cold Roast Beef
1 P. Fillet of Veal
1 Leg of Lamb
1 Ribs of Roast Lamb
Ham, Tongue
2. Pullets
1 Black Duck
2 Chickens

M^{rs} Watier
1 P. Leg of Roast Lamb
Pasthy.
M^{rs} Evans
1 P. Leg of Roast Lamb
1 P. Liver & Bacon
Pasthy.
Pages
9. Leg of Mutton
8. Roast Beef
1 P. Calf's feet
Pasthy.

Family
17 1/4 Loin of Veal
29. Mutton
20. Roast Beef
1 P. Calf's feet
Kiddie
1. Leg of Lamb
Pasthy.

Madford
1 Pullet.

Stitch
Beef - 45
Veal - 72 1/2
Lard - 4
Calf's feet 12.
Fowls - 3.
Lard Loaves - 4
Soup & - 2.
Manchets - 3.
Hams - 188.
Tongues - 12.
French Vinegar 4. 25s
Anchovies - 12.
Peppers - 1.
Oil - 8. Bott.
Jamaica Peppers 2.
Onions - 4. Bolls
Cream - 2. pints
Madison - 18. Bott
Port - 2.

Tuesday 8th Aug 1815

96

Prince Regent's Dinner

Two Soups
2. Rice with Pullets
Purle
Fist

Two Removes
1. Capon Braised with Cucumbers
1 P. Breckanoe of Veal with Suet
Four Entrees
1. Lamb Cutlet with Italian Sauce
1 P. Sole of Beef and fine herbs
1 P. Duckling with Pease

Second Course 2. Veal
2. Partridges
2. Chickens

Four Entremets
Cray fish
Artichokes

Side Board
15 1/4 Saddle of Mutton
10. Roast Beef. Veal
Ham, Tongue
3. Pullets
Partridges
Chickens

Princes Lunch
1 Roast Pullet

M^{rs} Watier
2. Sticks
7. Veal
1 P. Beef Steak Pie
Pasthy

M^{rs} Evans
2. Whiting
1 P. Veal
Pasthy

Pages
3. Whiting
14. Salmon
10 1/2 Loin of Veal
1 P. Mutton Cutlets
Pasthy.

Family
10. Salmon
14. Partridges
6. Sticks
17 1/4 Loin of Veal
1. Leg of Roast Lamb
1 P. Beef Steak Pie
28 1/2 Leg, Sticks with Mutton
Pasthy

Madford
1 Pullet

Stitch
Beef - 23 1/2
Veal - 23 1/2
Port - 1.
Lard Loaves 14.
Soup & - 2.
Manchets 3.
Butter - 16.
Cream - 1 1/2 pints
Lisbon Sugar 36.

Wednesday 9. Aug^r 1815

Prince Regent's Supper

Side Board

- 1/2 Cold Beef
Hams, Seal
3. Pullets
2. Partridges
1/2 Black Cock
Lunch
1 Pullet.

M^r Watkin
1/2 Saddle of Mutton
1 Baked Capon
Pasty

M^r Evans
1 Lin of Grapd Lamb
Pasty

Pages
1 Lin Grapd Lamb
Bath

5 Veal
Pasty

Family
31. Baked Beef
1 Lin Grapd Lamb
1/2 Lamb's Head & a
24. Legs, Peas & The Mutton
Bath
9. Seal
Pasty

Platford
1 Pullet

2 Lin Loaves — 4.
Soup & — 2.
M^r — 14.
Beef — 14.
Manchets — 3.
Flower — 1/2 sack
Heart — 1. Lin
Butter — 16.
Lard — 36 1/4
Bacon — 20.
Milk — 1. 2.
Cream — 2 p^r

Thursday 10. Aug^r 1815

97

Prince Regent's Dinner

Two Soups
Turtle
1/2 Bunch of Seal with Wine
Fish
1 Piglet
1 Lobster Sauce
1/2 Shrimps

Two Removers
1/2 Bricandean of Seal a la Oseille 1. Larding
1. Large Capon a la Broche with Cucumbers

Four Entrees
2. Ducklings with Peas
1/2 Lamb Cutlets Italian Sauce
3. Sauté of Pullets
3. Fillets of Sole a la Maitre d'Hotel

Second Course
2. Chickens a larette Volants
1/2 Wheatcarr 1/2 Patties of Mutton

Four Entremets
1/2 Ham & Cragfish
Spinach.

Side Board
21. Roast Beef
14 1/4 Fillet of Seal
Cold Meat, Ham Tongue
2. Pullets
1/2 Chickens
1/2 Partridges
1/2 Wheatsalts

Lunch
1 Roast Pullet

M^r Watkin
1/2 Roast Beef
1/2 Tricasson of Seal
Pasty
M^r Evans
1/2 Roast Beef
1/2 Stewed Seal
Pasty

Pages
13 1/4 Roast Beef
1/2 Stewed Seal
Bath
2. Pullets
Pasty

Family
23. Roast Beef
13 1/4 Seal
1 Lin Grapd Lamb
Bacon
Bath
27 1/2 Mutton
Pasty

Platford
1. Pullet

2 Lin Loaves — 4.
Soup & — 2.
M^r — 14.
Beef — 14.
Manchets — 3.
Butter — 10.
Cream — 3 p^r
Currants — 2 1/2
Nuts — 2 1/2
Port — 1
Madira — 1
Sherry — 2
Brandy — 1

Friday 11th Aug^r 1815.

Prince Regent's Dinner

Two Soups

Butter
Chives &c

Fish

- 1 Turbot
- 1 Large Dover
- 1 Lobster Sauce
- 1 pr^s Shrimps

Two Removes

- 1 Leg of House Lamb with Spinach
- 2 Chicken Pie --- 2 Sweetbread

Four Entrees

- 1 Fillets of Pullets au d'artois
- 1 pr Livers Cake Maitre Sauce
- 1 Leg of Pullets Marinade
11. Woodcock with fine herbs

Second Course

6. Puffs --- 6 Barding
- 2 Roast Chickens

Four Entremets

1. Pate
2. Lobster au gratin

Side Board

- 14 3/4 Loins of Veal
- 9 Salted Sh of Mutton
- 1 Cold Beef, Veal, Ham Tongue
- 2 Chickens
- 2 Partridges
- 2 Pullets
- 1 Qu^a Grap Lamb

Lunch

- 1 Roast Pullet

M^r Martin

- 1 pr Big Bone of Beef
- 1 Roast Pullet
- Butter

M^r Evans

5. Neck of Mutton
- 1 pr Liver & Bacon
- Butter

Pages

- 9 1/2 Leg of Mutton
- 1 pr Calfs feet
- 1 pr Haricots of Mutton
- Butter

Family

- 2 3/4 Veal
- 1 pr Qu^a Grap Lamb
- 7 1/4 Haricots of Mutton
- Bacon
30. Mutton
- Butter

Madford

- 1 Pullet

Qu^a Leaves --- 4

Inf. D --- 2

Branchets --- 3

Butter --- 20

Eggs --- 2 1/2 Hard

Milk --- 13. qu^a

Cream --- 4 pr^s

Stock

Beef --- 24

Veal --- 22

Suet --- 25

Calfs feet 12

Bowl --- 1

Madira --- 6

Sherry --- 3

Champagne 1

Brandy --- 1

Saturday 12th Aug^r 1815

Prince Regent's Birthday

Epurric Dinner

Two Soups

Butter

- 1 pr Veal & Vermicelli

Fish

- 1 Turbot
- 6 Gills
- 6 Solis
- 3 Lobsters
- 1 pr Shrimps

Two Removes

1. Stew of Venison
12. Saddle of Mutton

Two Planks

- 1 pr Ham & Macaroni
- 1 Large Capon with Cucumbers

Eight Entrees

1. Grap Lamb Cutlets with French Beans
11. Piccadilly of Veal with Cori
1. Darding
1. Petit Pate a la Maitre
2. Legs of Pullets with Peas
- 1 pr Mutton Hache with Pork Eggs
1. Quenels a la Maitre d'hotel
- 14 Pigeon Pie --- 2 Sweetbread
- 3 Fillets of Pullets au Supreme, 6 darding

Second Course

- 2 Wild Ducks
- 2 Partridges
- 1 Large Capon
8. Quails --- 8. Barding

Eight Entremets

- French Beans
- Artichokes
- 1/2 Prawns
- Onion
- Butter & Gresselle
- Savoy Cake
- Wine Jelly
- Current Jelly

Side Board

21. Roast Beef
20. Loins of Veal
2. Qu^a Grap Lamb
2. Pullets
- 1 Cold Ham Tongue &c
- 1 Roast Pullet

Family Dinner

Three Soups

2. Turtle
- 1 pr. 1 Veal & Vermicelli

Fish

2. Turbot
9. Gills
3. Lobsters
14. Solis
- 1 pr Shrimps

Two Removes

- 2 Ham
2. Tongues
- 15 pr. Roast Beef
20. Edge Bone of Beef
13. Fillets of Veal
17. Loins of Veal

18. 2. P. d'artois
2. Petit Pate a la Maitre
14. Boiled Pullets

Qu^a Grap Lamb

- 1 pr 2. Haricots of Mutton

Four Planks

14. Ducks
14. Pullets

Macaroni

14. Vegetables

Savoy Cake

German Cake

14. Puffs

2 Wine Jelly

2 Current Jelly

Butter

36. Roast Beef

19. Edge Bone of Beef

23 1/2 Leg, Sh & Neck of Mutton

Butter

Stock

Beef --- 25

Veal --- 28

Suet --- 6

Butter --- 2

Butter

Butter

Butter

Butter

Butter

Butter

Continued

the 12th Aug^r 1814.

Family Dinner Continued

Lamp Lighters
8³/₄ Leg of Mutton
Pudding

Kitchen
16³/₄ Roast Beef
Pudding

Roast Pork
9¹/₄ Leg of Mutton
Pudding

Confectionary
1 Sho' Grap's Lamb

Porters at the Gates
15¹/₂ Roast Beef
9³/₄ Leg of Mutton
Pudding

Gardener
7¹/₂ Sho' of Mutton.
Bosford
1 Pullet

Two Loaves 40.

Soup 2 — 4.

Manchets — 6.

Salt — 1 Bush^d

Butter — 40

Milk — 1. Qu^r

Cream — 6¹/₂ pints

Claret — 2.

Port — 6

Sherry — 1

Madira — 2.

Sunday 13. Aug^r 1815

99

M^r Watier

11³/₄ Roast Beef
1. Pullet
Bacon
Pudding

M^{rs} Elam

6 Roast Beef
1. Pullet
Pudding

Pages

12. Roast Beef
1. Pullet
1¹/₂ Pigeon Pie
Pudding

Family

25. Roast Beef
19³/₄ Mutton
13. Veal
2. Pullets
Two Grap's Lamb
Cold Beef, Veal
Pudding.

Bosford

1 Pullet.

Stock
Veal — 8.

Cream — 1. p^r

Side Board

23. Roast Beef
8. Neck of Mutton
2. Pullets
Ham, Tongue &c

Lunch

1 Roast Pullet.

Monday 14 Aug^r 1815.

M^r Walter
 1 P Roast Beef
 1 Pullet
 Bacon
 Pudding
M^r Evans
 1 Rib of Grasp Lamb
 Bache
 Pudding
Pages
 2 Qu^a Grasp Lamb
 1 P Mutton Chops
 Bache
 Pudding
Family
 16 1/2 Loin of Veal
 2 1/2 Mutton
 1 P Roast Beef
 Bache
 Pudding
Radford
 1 Pullet
 Qu^a Leaves 1
 Soup 2
 Manchet 3
 Butter 4
 Cream 2 pints

Prince Regent's Dinner

Soup
 9 Knuckle of Veal & Vermicelli
Fish
 Turbot
 2 Lobsters
 2 Sole
 1/2 p^r Shrimps
Two Removes
 1 P Fillet of Beef au Chervil 1 Larding
 2 Pullett Braised With Wine
Four Entrees
 1 P Sauce of Veal and Green herbs
 1/2 p Mutton Cutlets ala Sobieski
 2 Chickens With Peas
 2 Roast Lenoise Lards
Second Course
 2 Chickens
 2 Wild Ducks
 1 P Mutton Patties
Four Entremets
 Spinach
 1/2 Crayfish
 1/2 p^r au Vent d'apricot
 Souffle ala Vanilla
Side Board
 13 1/2 Chines of Mutton
 1 P Rib of Grasp Lamb
 Cold Beef, Ham, Tongue
 2 Chickens
 2 Groute
 2 Pullett
Lunch
 1 Roast Pullet

Tuesday 15 Aug^r 1815.

M^r Walter

M^r Evans
 2 Salmon
 5 1/2 Veal
 Pudding
Pages
 9 Leg of Mutton
 1 P Beef Steak
 1 Salmon
 1 Sole
 Pudding
Family
 10 Salmon
 8 Flourdust
 1 Haddock
 14 1/2 Veal
 14 Bonilli Beef
 22 Mutton
 Lamb's Head &c
 1 Qu^a Grasp Lamb
Radford
 1 Pullet
 Qu^a Leaves 1
 Soup 2
 Manchet 3
 Butter 4
 Cream 2 pints
 Stock
 Beef 3 1/2
 Veal 18 1/2
 Eggs 2
 Milk 1 1/2
 Cream 4 1/2 p

Wednesday 16th Aug 1815

Prince's Lunch
1 Roast Pullet

Side Board
11^{1/4} Veal
12. Beef
2. Chickens
1/2 P. Grate
2 Pullets
1 Partridge
Ham, Tongue &c

M^r Walter
1 Leg of Grate Lamb
2. Chickens
2. Sots
1/2 P. Shrimps
Pasty

M^r Evans
1 Leg of Grate Lamb
Hash
Pasty

Pages
11. Fillet of Veal
Bacon
Hash
Pasty

Family
11^{3/4} Lbs of Veal
Bacon
1/2 P. Beef Steak Pie
Hash
35^{1/2} Mutton
2^{1/2} Grate Lamb
Pasty

Stock
1 Pullet
1/2 P. Veal 8^{1/2}

Confectioner
9 Leg of Mutton

2^{1/2} Loaves — 11.
Soup & — 2.
Manchets — 3.
Bacon — 2^{1/2} p.
Pullets — 12.
Cream — 2^{1/2} p.

Prince Regent's Dinner

Two soups
Solemn

Dish
3. Sots
1/2 P. Shrimps

Two Removes
11^{1/2} P. Fillet of Mutton 2 Landings
2. Chicken Pie

Four Entrees
2. Ducklings with Plate
1/2 P. Veal Cutlets w. Capirotte
2. Fillets of Capon au Veloute
1/2 P. Essence of Mutton with Cucumbers

Second Course
2. Chickens
5. Partridges — 5 Landings

a la Mode Veloute
2^{1/2} P. Pastet Spinach
Four Entremets
Artichokes a la Marigot
2. Salad of Potatoes
apricot Tart
Strawberry Jelly.

Side Board
23^{1/4} Roast Beef
11. Veal
2. Pullets
1/2 P. Chickens
1/2 P. Grate
Ham, Tongue &c

Lunch
1 Roast Pullet

Thursday 17th Aug 1815

M^r Walter
9. Roast Beef
9. Roast Veal & Bacon
Pasty

M^r Evans
5^{3/4} Roast Beef
1 Roast Pullet
Pasty

Pages
12^{1/2} Roast Beef
2 Pullets
Pasty

Family
25 Roast Beef
17 Veal
Bacon
2^{1/2} Grate Lamb
25^{1/4} Mutton
Hash
Pasty

Stafford
1 Pullet

2^{1/2} Loaves — 11.
Soup & — 2.
Manchets — 3.
Pullets — 11.
Eggs — 2^{1/2} p.
Bacon — 5^{1/2} p.
Milk — 4^{1/2} p.
Cream — 3. p.
Claret — 1. Bot
Port — 1. p.

Stock
Beef 27
Veal 22.
Lard 11
Fowl 2.

(102)

(102)

Prince Regent's Dinner

Sunday the 20th August 1815

Lunch for Broth
1 Pullet
2 1/2 Veal

Sideboard
Cold Beef, Ham, Veal, Tongue
2 Pulletts
1 Chickens

Mr. Watier
10 1/2 Roast Beef
1 Pullet
Pantry

Mr. Evans
6 1/2 Roast Beef
1 Pullet
Pantry

Pages
11 Roast Beef
Soup
1 Pork
Pantry

Family
23 1/2 Roast Beef
11 1/2 Veal
21 1/2 Mutton
2 Loin of Lamb
2 Roast Pulletts
Pantry

Madford
1 Pullet

Cream — 1/2 pint
Claret — 1. Bot
Madire — 1. "
Port — 2.
Sherry — 1.

Stock
Inet 4

Prince Regent's Dinner

Monday 21st Aug 1815

8 1/2 Mutton Soup
Fish
6 Sals
1 Shrimps

Two Venisons
1 1/2 Pulp of Beef au Gratin
1 Caper with Rice

Four Entremets
2 Ducklings with Sauce
1 1/2 Escalopes of Mutton aux fines herbes
1 1/2 Pulletts of Turbots au la Moutarde
1 Mashed Pullet

Second Course
2 Chickens
1 Partridge — 4 Cardus

Four Entremets
1/2 Crayfish
Spinach
Tastlets
Strawberry Jelly

Sideboard
Ham, Tongue, Cold Meat
2 Grapes
2 Pulletts

Lunch
9 1/2 1 Pullet

Stock
Veal 2 1/2
Pout 1

Mr. Watier
1 1/2 Veal & Bacon
1 Leg of Lamb
Pantry

Mr. Evans
1 Loin of Lamb
1 1/2 Roast Veal
Pantry

Pages
8 1/2 Leg of Mutton
1 1/2 Veal & Bacon
Pullet
Pantry

Family
17 1/2 Loin of Veal
29 1/2 Mutton
1 Loin of Lamb
25 1/2 Bone of Beef
Pantry

Madford
1 Pullet

Qua Loure. 1
Soup 2
Manchets 3

Butter 8
Lard 2 1/2
Milk 1/2 quart
Cream 2. pints

Prince Regent's Dinner

Tuesday 22 Aug 1815

1st. Knuckle of Veal with Vermicelli

Fish

1 Turbot
1/2 Cold Salmon
1 Lobster
1st Shrimps

Two Removes

1 Leg of House Lamb & Sprinach
1 Large Capon ala Cartou

Four Entrees

11/2 Veal Cutlets Pane
2 Princess of Chickens
2. Fillets of Sole ala Maitred Hotel
1st Mutton Haunch

Second Course

2 Roast Chickens
4. Pigeons - 4 Partridges

Four Entremets

Prase
1/2 Crayfish
Apricot Tart
Cream & Citron

Side Board

22. Roast Beef
1 Pilts of House Lamb
1 Pullet
2. Chickens

Lunch

1. Roast Pullet

Mr. Walter

2. Sole
7/2 Veal
1st Mutton Chops
Pashy

Mr. Evans

5/2 Veal
1 Chicken
2. Sole
Pashy

Pages

3. Sole
4. Salmon
1 Quia Graps Lamb
Rashy
Pashy

Family

4. Radishes
8. Salmon
8. Skate
11/2 Veal
1 Quia Graps Lamb
30. Mutton
Pashy

Radford

1 Pullet

Quia Loaves 4
Soup 2
Manchets 3

Butter 12

Milk 1/2 Quia
Cream 2. p^r
Port 1. Bell

Stock
Beef 37
Veal 21
Dowl 1

Prince Regent's Dinner

Wednesday 23 Aug 1815

104

Two Removes

1st. Turbot
8. Mutton & Barby
Fish

2. Sole
1st Shrimps

Two Removes

6. Pigeon Pie
1st. Veal & la Bourgeois. 1. Lambing

Four Entrees

1. House Lamb Cutlets with sprinach & butter
2. Chickens Braised with Rice
1st. Quenelles of Whiting & suprême
3. Sauce of Pullets au Veloute

Second Course

2 Roast Chickens
1st 2 Pheasants
2. p^r 1st Pullets

Four Entremets

Sprinach
Peeched Eggs au Jus
Coffee Cream
Mellons Tart

Side Board

13/2. Sole of Mutton
11/2. Pullet of Veal
2 Pullets
2 Chickens

1st. Gronds
1. Partridge
Cold Lamb, Ham, Tongue, Beef

Lunch & Broth

1 Pullet
6 3/4 Veal

Mr. Walter

1st. Pigeon Pie
8/2 Leg of Mutton
Pashy

Mr. Evans

7/2 Mutton
1 Rabbit
Pashy

Pages

8. Roiled Beef
10. Roast Lamb
Pashy

Family

16. Roiled Beef
1. Quia Graps Lamb
30. Mutton
15. Veal
Pashy

Radford

1 Pullet

Quia Loaves 4
Soup 2
Manchets 3

Butter 24
Eggs 2 1/2
Bacon 18 1/2

Milk 1/2 Quia
Cream 5. p^r
Stk 1

Madira 8
Port 2

Stock
Beef 34
Veal 16
Lut 4
Dowl 2

Prince Regent's Dinner

Thursday 24 Aug 1815.

Two soups
Turtle
1. Rice & Pullet
Bills
8. Whiting
1 P. Shrimps

Two Removes
1 P. Saddle of Stag a l'allemand
7/2 Neck of Mutton Braided, Piece of Turnips

Four Entrees
7/4 Serrons of Veal with Sorrel
2 Chickens with Pease
1 P. Fillets of Groute au fumet
4" Collettes of Cals Sauce Remoulade

Second Course
1 Capon
5. Partridges - - - 5. Wardings

Four Entremets
3/4 Drawn
Fried Potatoes
Pine Jelly
Glaze of Plumbs

Side Board
18/2 Roast Beef
1 P. Partridges
2 Grapes
1 P. Pheasant
2 Pullets
1 P. Chickens
Ham, Tongue &c.
Lunch
1. Pullet.

M. Watier
10/2 Roast Beef
2. Rabbits
Pulley
M. Evans
8/2 Roast Beef
1 Pullet
Pulley

Pages
13/2 Roast Beef
1 P. Haricots of Mutton
1 P. 1 Boiled Pullet
Kathie
Pudding

Family
25. Roast Beef
1 P. Veal
Bacon

Remove
Piffute 1 P. Haricots of Mutton
Kathie
Qua of Grapes Lamb
Pudding

Radford
1 Pullet

Stock
Veal - 29.
Suet - 4
Gowls. 2.
Qua Leaves - 4
Soup & - 2.
Manchets - 3
Bran - 2. Bulk
Butter - - - 18"
Milk - - - 5. 94
Cream - - - 6. pink
Madrira - - - 1.
Claret - - - 1.
Port - - - 2.

Prince Regent's Dinner

Friday 25 Aug 1815

105

Two soups
Turtle
8. Knuckle of Veal with Vermicelli
Fish
1 Turbot
1 Lobster
4 Soles
1 P. Shrimps

Two Removes
11/2 Rump of Beef a la Flamand
1 Large Capon Braided, Cress, Sauce & Spink

Four Entrees
2 Fillets of Wild Ducks with Sage
1 P. Poudins a la Richelieu
8/2 Pudding of Mutton
1 P. Escalopes of Pike

Second Course
2 Chickens
8 Quails - - - 8. Wardings

Four Entremets
Pease
1. Lobbs au gratin
Gateaux a la Vanille
Pine apple Jelly

Side Board
1 P. Haunch of Venison
12/2 Loin of Veal
1 Calf of House Lamb
2 Pullets
2. Chickens
Beef, Ham, Tongue &c.

Lunch
1 Pullet

M. Watier
2/2 Salmon
2. Soles
1 P. Rabbits with Onion Sauce
Pulley

M. Evans
6/2 Roast Veal
2. Calf
Pulley

Pages
4. Calf
4. Soles
11. Loin of Veal
Kathie
Pulley

Family
7. Calf
10. Salmon
13. Veal

Remove
Mutton Pullets
1 Qua of Grapes Lamb
Bacon
23/2 Mutton
21/4 Rump Bone of Beef
Pulley

Radford
1 Pullet

Stock
Veal - 20/2
Gowls - 1.
Qua Leaves - 4
Soup & - 2.
Manchets - 3.
Butter - - - 8
Milk - - - 1. 94
Cream - - - 4/2
Madrira - - - 2.
Port - - - 4

Monday 28th Aug^r 1815

Prince Regent's Dinner

Two Soups
Custard
1 P Mutton & Barley
Fish
1 Turbot
3 Soles
4 Potatoes
1 Lobster
1 P^t Shrimps
Two Removes
1 P Leg of House Lamb with Roast
1 P Fricandeau of Veal with Sorrell
Four Entrees
1 P Roasted Turtletail a la Dux
1 P Escalopes of Pike a la Provincial
1 P Fricassee of Chickens
1 P Mutton Haunch
Second Course
2 Pheasants
2 Chickens
Four Entremets
Pease
1/2 Crayfish
Petit Pots of Citron
Vol au Vent of Necklions

Side Board
1 P Roast Beef
1 Pile of House Lamb
2 Chickens
3 Pheasants
5 Partridges 5. Dardings

1 Pullet Lunch

M^r Walter
1 Leg of House Lamb
1 P Fricassee of Chickens
Pudding

M^r Pount
8 Mutton
1 P Pullet
Pudding

Pages
10 1/2 Leg of Mutton
1 P Mutton Pie
Pudding

Family
3 1/2 Round of Beef
1 Leg of House Lamb
21 Mutton
8 1/2 Veal
1 P Mutton Pie
Pudding

Radford
1 Pullet

Two Loaves - 4
Soup - 2
Manchets - 3
Flower - 1/2 sack
yeast - 1 lb
Milk - 1/2 2^d
Cream - 5 p^t
Butter - 32^d
Bacon - 28 1/2
Eggs - 2 1/2
Yard - 27
Port - 3 Bbl

Hock
Veal - 16
Dowl - 1

102

Tuesday 29th Aug^r 1815

Prince Regent's Dinner on the Marriage of the Duke of Cumberland

Four Soups
2 Pullet
1 Julienne
3. 1 a la Reine with Pullet
Fish
1 Turbot
10 Pile au Vin Champagne
1 P Pike a la Chambord 2 5^e Eals
6 Fried Soles
1 1/2 pint Shrimps
Four Removes
Ham au Gratin
Haunch of Venison a la Cordon
2 Hind Leg of House Lamb en Chervil Darding
2 Capons Roiled, with Sauce a la Pinte
Twenty Entrees
3. Frittan of Chickens Sauce Piquante
1 P. Fillets of Mutton en Papillote
Wicks. 2. House Lamb Pullet Darding
3. Fillets of Pullet a la Marechal
1 P. Fillets of Mutton en Chervil
1 P. Potatoes of Pullet, Sauce of Pullet a la Piquante
2. Chickens a la Maitre d'Hotel - 4. Sweetbread
Fricandeau of Veal a la Cellierine 1 Darding
8. Pate Chaud of Quails
Chartreuse of Vegetables - 6. Lamb Marechal
6. Pair of Whiting
6. Capote au Vin, Escalopes of Rabbit
2. Sauce of Pheasants aux truffes
3. Blanquette of Pullet and supreme
6. Fillets of Soles a la Triguette
1 P. Emince of Mutton with Cucumbers
2. Ducklings with Pease
1. Soups Breast with Fillets of Turbot
3. Partridges a la Piquante
3. Fillets of Large Capon a la Chambord 12 Darding
Eight assiettes Volants
2. Omelette Pullet 4 Pints
2. Maitre d'Hotel
2. Rissotto of Pullet
Four Gross Pieces
Nugget en Gilette
Pot d'herbe
Cent
Cuisse a la Romaine

Second Course
Eight Roasts
2 Black Cock
1 Pea fowl - 1 Darding
6. 2 Roast Chickens
1 Large Capon
2. Quails - 16 - 2 16 Darding
6. Partridges - 6 Darding
Eight Removes
Frittan a la Vanille
Frittan a la Madeline
Frittan d'herbe a la Cordon
Frittan d'herbe a la Cordon
Petit Frittan de Pêche
Apricot Tart
Pullet of Cherry
Petit Frittan d'herbe
Four Vegetables
Stewed Pease
Spinach
Turnips
Stewed Cucumbers
Four Salads
1/2 Crayfish
Brussels
2. Lobster Salad
5. Cold Eals
Simplest of Cream
Pine apple Jelly
Peach - 2
Almonds Cream
Coffee Cream

Side Board
2 1/2 p. Sir Loin of Beef
13 1/2. Saddle of Mutton
15. Loin of Veal
2 Pheasant & Soufflé
11. Roast Pullet
6. Chickens
2. Partridge
14 1/2. Fillet of Veal
24. Potted Beef
Ham, Tongue &c

Prince's Lunch
1 Pullet
Equerry
1 Pullet
2 Chickens

Prince Regent's Supper

Two soups
 Soup a la Reine
 Vermicelli
 Four Entrees
 Mutton 2. Gravy Lamb Cutlets
 1/2 Blauquet of Capon
 1/2 Salmi of Partridge
 1. Pulled Chickens, Legs Basted
 Two Roasts
 2 Chickens
 1 Pheasant
 Four Entremets
 1/2 Crayfish
 1/2 Potted Pheasant
 Peach Jelly
 Gateau a la Vanille
 Side Board
 Cold Beef, Veal, Ham, Tongue
 Roast Head
 Venison
 1 1/2 Potted offal
 Birds of Lamb
 2 Grouse
 2 Partridges
 1 Pheasant
 1/2 Prawn

Continued

Mr. Walter
 1/2 Mutton Chops
 1 Roast Capon
 Pastry
 Mr. Evans
 1/2 Roast Veal
 Bacon
 1 Pullet
 Pastry
 Pages
 13. Saddle of Mutton
 Ragout
 Pullet
 Pastry
 Family
 1/2 Roast Beef
 30 Veal
 Bacon
 2 Lard Gravy Lamb
 3/4 Mutton
 Pastry
 Postmen
 22 1/2 Roast Beef
 21 Mutton
 Porters at the Gates
 10. Mutton
 8 1/4 Veal
 Confectionary
 11 1/4 Veal
 Bacon
 15 1/4 Veal
 Bacon
 Housemaids
 12 1/2 Mutton
 Lamp lighters
 7 1/2 Mutton
 Coal Porters
 19 1/2 Mutton
 Labour in Court
 1/2 Mutton
 Gardeners
 10. Mutton
 Silver Stallery
 1/2 Mutton
 1 Pullet
 Wardford

Continued

The Band Dinner Supper
 1/2 Roast Beef
 1/2 Veal
 2 1/2 Mutton
 1 Lard Gravy Lamb
 3/4 Mutton
 1/2 Mutton
 Lard 10.
 Soap 1.
 Mince 2.
 Yeast 1. 2.
 Butter - 20.
 Milk 11 1/2
 Cream 18 1/2
 Lard 11.
 Port 6. Bott
 Cherry 3.
 Madeira 2.
 Champagne 2.
 Brandy 1.
 Stock
 Beef 61.
 Veal 84.
 Suet 8.
 Bowls 5.

Prince Regent's Dinner

Wednesday 30 Aug 1815

Lunch
1 Pullet

Cold
3 Pullets
1 Pheasant

M^r Watier
7/6 Roast Veal
1 Roasted Pullet
Bacon
4 Sides
Pastry

M^r Evans
4 Cod
1 Loin of Lamb
Bacon
1 Pullet
Pastry
Pages
Loin of Lamb
Hutch
4 Sides
6 Sides
Pastry

Family
24 Edge Bone of Beef
3 1/2 Mutton
8 Veal
Bacon
Loin of Lamb
20 Cod
Pastry

Radford
1 Pullet

Qua Loaves 4
Soup 2
Mantels 3
Butter 16
Eggs 1 1/2
Cream 2 1/2

Lisbon Sugar 12
Ginger 1/2

Stork
Veal 10 1/2
Fowl 1

Port 2
Sherry 1

Prince Regent's Dinner

Thursday 31 Aug 1815

M^r Watier
10/6 Roast Beef
1 Pullet
Pastry

M^r Evans
6/2 Roast Beef
1 Pullet
Pastry

Family
10 Roast Beef
Loin of Lamb
20 Veal
21 Mutton
Pastry

Kitchen People
13 Roast Beef

Radford
1 Pullet

Qua Loaves 4
Soup 2
Mantels 3
Butter 16
Cream 2 1/2
Madeira 2. Port

Stork
Calves feet 6

Port 2
Sherry 1

Friday 1st Sept. 1815

Prince Regent's Dinner

M^r. Walter
1st Leg of Grass Lamb
3rd Sticks
1st Cysters
Pastry.

M^r. Evans
3rd Sticks
Loin of Grass Lamb
Pastry.

Family
17th Roast Beef
29th Mutton
10th Veal
Loin of Grass Lamb
20th Beef
7th Salmon
Pastry

Radford
1 Puller

Loin Loaves — 4th
Mantichets — 3rd
Gravy — 1. 2nd
Butter — 8th
Lard — 10th
Cream — 1 1/2 p^{ts}

Saturday 2nd Sept. 1815

110

Prince Regent's Dinner

M^r. Walter
8th Roast Veal
2nd Piece of Chicken
Pastry
2nd Cysters for Supper

M^r. Evans
6th Roast Veal
Bacon
Pastry

Family
21st Veal
Bacon
Loin of Grass Lamb
27th Mutton
Pastry

for Supper
Loin of Grass Lamb
2nd Puller
Cysters.

Radford
1 Puller

Equerry
1 Turbot
2 Lobsters
4 Sticks
3rd Prawns
4 Partridges

Loin Loaves 8th
Mantichets — 6th
Butter — 14th
Bacon — 15th
Milk — 4 1/2 p^{ts}
Cream — 4 1/2 p^{ts}
Lard — 1.

Sunday 3rd Sept. 1815

Prince Regent's Dinner

M^{rs} Wallis
13. Roast Beef
Patty

M^{rs} Evans
11 1/2 Roast Beef
1 Pullet
Patty

Family
23 1/2 Beef
3 Pullets

15. Veal
Lia Grass Lamb
23 Mutton
Patty

Supper
7 1/2 Mutton

Radford
1 Pullet

Bacon — 8 3/4
Milk — 1/2 D
Cream — 1 1/2 p

Stock
Lard 8th

Monday 4th Sept. 1815

Prince Regent's Dinner

M^{rs} Wallis
10 Roast Mutton
1 Pullet
Patty

M^{rs} Evans
5th Veal
Bacon
Patty

Family
23 1/2 Edge bone of Beef

Lia Grass Lamb
31 Mutton
15. Veal
Patty

Supper
Pickled Salmon

Radford
1 Pullet

Lia Grass — 11
Manchets — 3

Butter — 6th
Milk — 1 D
Cream — 1 1/2 p

Prince Regent's Dinner

Tuesday 5th Sept. 1815

M^{rs} Walter
2nd Salmon
1 Leg of mutton Lamb
Pastry

M^{rs} Evans
2 Soles
8th Mutton
Pastry

Family
4th Salmon
6th Cod
4th Soles
18th Roast Beef
1st Boiled Beef
2nd Leg of mutton
28th Mutton
Pastry

2nd Loaves 4.
Marmalade - 3.

Butter - 4th
Milk - 1st 2nd
Cream - 2nd

Prince Regent's Dinner

Wednesday 6th Sept. 1815

Lunch
1 Pullet.

M^{rs} Walter
8th Mutton

Thursday 7th Sept. 1815.

M^{rs} Walter
6th Beef
1st Mutton
4th Whiting
1st Shrimps

Friday 8th Sept. 1815.

Prince's Lunch
1 Pullet.

M^{rs} Walter
7th Mutton
4th Beef.

Saturday the 9th Sept. 1815

Prince Regent's Dinner
The House

M^{rs} Walter
11th Beef.

1 Turbot
1 Lobster
4th Soles
1st Shrimps
2nd Pullet
2nd Chickens
2nd Pheasants
8th Quails & Hardings

Sunday the 10. Sept. 1815

None

Monday the 11. Sept. 1815

None

Tuesday the 12. Sept. 1815

M^r. Watier

7^h Veal

Wednesday 13. Sept. 1815

M^r. Watier

9^h Mutton

Thursday 14. Sept. 1815

7^h Mutton

Prince Regent's Dinner
Club House

4^h Crimped Cod
2^h Salmon
2^h Sole
2^h Micks of House Lamb
1 Large Capon
3. Pullets
1 Chickens
2 Partridges
2 Pheasants
20^h Veal

Friday 15 Sept. 1815

M^r. Watier

8^h Veal

Prince Regent's Dinner

Club House

4 Crimped Cod
2 Sole
1/2 Prawns
1/2 Oysters
1 Levret
1 Partridge
} J^r. Walker

Port - 2.
Sherry - 1.
Madeira 1.

Saturday 16. Sept. 1815

M^r. Watier

12^h Boiled Beef
1/2 Pump. Peas

M^r. Watier Monday 18. Sept. 1815
Picks of Grass Lamb.

Tuesday 19. Sept. 1815

M^r. Watier

7^h Mutton

Wednesday 20. Sept. 1815

M^r. Watier

10^h Veal

Port 1^h

Equerry

1 Large Capon

3 Sole
Scalloped Shells } J^r. Walker

Thursday 21. Sept. 1815

Prince Regent's Dinner

Side Board

1 Pick of House Lamb
8^h Mutton
23 See down of Beef
2 Chickens
1 Pullet
1 Partridge
1 Pheasant

M^r. Watier

8^h Mutton
1 Pick of Grass Lamb
Port 1^h

Qua' Louer - 2

Soup & - 2

Marchals - 3

Flour - 1/2 bush

Wheat - 1 Do

Pullets - 4^h

Pouques - 2

Stock

Beef 35.

Veal - 20.

Port - 1

Friday 22. Sept 1815

Prince Regent's Dinner

Two soups
7. Mutton & Ham & Vermicelli
Autienne

7. Grilled Cod
1/2 pt. of the sauce

Two Remoues
1 Large Capon au gratin
1 1/2 pt. of the sauce

Four Entrees
10. Mutton Cutlets a la Minute
3. Fillets of Partridges Grilled sauce fumet
2. Escalope of Chicken any Champignons
3. Fillets of Pullets any Truffe

Second Course
2. Pheasants
2. Chickens

a petite volaille
Patties a la Mazarine

Four Entremets
Spinach au jus
Artichokes au Beurre
Creme Chantrelle
Casslets d'oeufs

Side Board
14 Saddle of Mutton
Cold Beef, Veal Ham, Tongue
Game

Stock
Beef 35
Veal 21 1/2

7. Leg of Mutton
1 pt. Chicken Pie
Pudding

Two Soups - 2.
Soup & - 2.
Manchets - 3.

Butter - 6"
Cream - 3 1/2 pt
Eggs - 1

Sherry - 1

Saturday 23. Sept 1815

Prince Regent's Dinner

Two soups
16 Mutton & Ham
any Cheese

1. Turbot
1. Lobster sauce
1/2 pt. Shrimps

Two Remoues
2 1/2 pt. Mutton of Beef Sauce Hache
2. Pullets any sauce

Four Entrees
2. Escalopes of Sole a la provinciale
2. Fillets of Pheasants a la Papillote
1. Sauce of Chicken au supreme
2. Ducks Braised any Mireux

Second Course
1. Partridges
2. Chickens

2 pt. of the Patties

Four Entremets
Haricots Verts a la Poulette
2. Lobsters au gratin
Apricot Tart
Piquet de Pomme

Side Board
9 pt. Leg of Mutton
2. Pullets
2. Pasticcini
1. Pheasant

Cold Beef, Veal Ham, Tongue &c.

Pages
16. Leg of Veal
Sauce
Hache
Pudding

Two Soups - 5.
Soup - 4.
Manchets - 6.
Butter - 22"
Eggs - 1 1/2
Macaron - 2 1/2
Lard - 11.

Stock
Veal 21.
Lard 6.
Beef 35.
Treble Sugar 9. 6
Ibice 19.
Vinegar - 35. Gall
Salt - 1. Bushel
Ham - 46 1/2

Cream - 1 1/2 pt
Milk - 1/2 L.
Sherry - 1. Bottle
Brandy - 1. "

Sunday 24. Sept. 1815

Prince Regent's Dinner

Two Soups
1. Pigeon & Chicken
Cressy
Bills
6 Whiting
4 Sole
1/2 lb Shrimps
Two Premoves
1/2 Noix de veau en Surtout 1. Harding
3. Partridges aux Champignons
Four Entrees
Dicks 2. House Lamb Cullis Sauce pauvre homme
1/2 Blanquettes of Pullet a la maitre d'hotel
1/2 Escalopes of Veal a la Provincial
8 3/4 Minced Mutton aux Champignons
Second Course
2 Wild Ducks
2 Chickens
1/2 Mutton Patties
Four Entremets
Fried artichokes
Omelette
Souffle de Vanille
Gateaux a la Maitre
Side Board
17 Sir Loins of Beef
2 Pullet
Beef Veal Ham Tongue

M^r Waties
12. Mutton Beef
1/2 Mutton Broth
Patty.

Pages
12 1/2 Roast Beef
1 Pullet
Sauce
Hache
Patty

Family
22 1/2 Roast Beef
16. Veal
36 3/4 Mutton
Patty

Cream — 1/2 p^r
Milk — 1/2 q^t.

Stock
Veal 25 1/2
Calves feet 14.

Monday 25. Sept. 1815

115

Prince Regent's Dinner

Two Soups
2. Soup a la Reine with Pullet
Provencely Clear
Bills
1 Turbot
4 Sole
1 Lobster Sauce
1/2 Shrimps
Two Premoves
2 Chicken Pie 2. Sweetbread
11 1/2 Veal Cullis en Papilote
Four Entrees
5. Potage of Whiting
1/2 Beef Hache aux Croustons
2 Chickens Decoupe Sauce Estragon
4 Sauce of Pillets of Chickens au Supreme
Second Course
8. Quarts — 8 Purduys
2 Chickens
Four Entremets
Spinach
1/2 Prawns
Side Board
15. Table of Mutton
3. Pullet
2. Partridges
1 Pheasant
Beef Veal, Ham, Tongue &c

M^r Waties
9. Roast Veal
Bacon
Sauce
Patty

M^r Evans
1/2 Mutton
Patty
Pages

10 1/2 Mutton
Hache
Sauce
Harding
Family
16 1/2 Loins of Veal
20. Roast Beef
27. Mutton
7 1/2 Leg of Pork
Patty

Two Loaves 4
Soup 5 — 2
Branche 3
Grills — 1. gale
Butter — 16.
Eggs — 1
Cream — 3 1/2

Stock
Beef 36
Veal 49
Suet 6
Poultry 3.

Tuesday 26. Sept. 1815

Prince Regent's Dinner

Two Soups
1st Soup a la Reine
Vermicelli Soup
Fish
7 Crisped Cod
1/2 Shrimps
1 Pint oysters

Two Removes
1st Veal Culet
1st Chicken Pie

Four Entrees
1st Poulton of Whiting Sauce Chache
1st Beef Hack
1 Chicken Bonited
1st Sauce of Chickens

Second Course
1st Quails
1st Chickens
1st Puffins of Pullet

Four Entremets
Spinache au Jus
2 Petit Pots a la Contume of Partridges
Coffee Jelly
Apricot Tart

Side Board
10 Leg of Mutton
2 Partridges
2 Pullet
Cold Beef, Ham, Tongue

Stock
Veal 48 1/2
Butter 3

M. Watier
8 Mutton
Butter
1/2 Solis
Pastry M. Watier

9 3/4 Mutton
2 Solis
Pastry Pages

14 3/4 Mutton
7 Pork
5 Cod
4 Solis
Pastry Family

20 3/4 Roasted Beef
12 1/2 Veal
45 Mutton
6 Cod
6 Salmon
Pastry

Lard Leaves 4
Soup 2
Branches 3
Bran 2
Butter 8
Cream 2 1/2 p
Sherry 1 Pint

Ham 69
Tongues 6
White Ground Peppers 4
Whole 4
Oil 4
Vermicelli 3
Macaroni 3
Flat 3
Mustard 4
French Vinegar 2
Cayenne 2
Ess. of anchovies 2
Black Pepper 1
Red Lead 12
Anchovy 6
Parmesan Cheese 7

Wednesday 27. Sept. 1815

Prince Regent's Dinner

Two Soups
2 Brunswick au Contume of Partridges
2 Remouille with Chickens

Fish
1 Turbot
1 Lobster Sauce
1/2 p Shrimps

Two Removes
1 Pheasant a la Choux Croute
16 Haricot of Mutton and Navets

Four Entrees
6 Crisped Cod a la Maitre d'Hotel
11. Escalopes of Veal a la Vendicenne
2. Bricasque of Chickens with Truffles
4. Potlets of Chickens with a la Marechal

Second Course
2 Chickens
1 Partridges
2 Potlets of Partridges

Four Entremets
Colly Flour au fromage
2 Salad of Lobster
Tombal of apricot
Moutie

Side Board
10. Loin of Veal
1 1/2 Leg of Pork
3 Culet
2 Partridges
1 Pheasant
2 Chickens
3 Potlets
Ham Tongue

Eggs
1 Roast Chicken
1st Mutton Chops
Pastry

M. Watier
7 Mutton
Pastry
M. Evans

2 Veal
Pastry
Pages

10 3/4 Mutton
Butter
Pastry Family

14 3/4 Veal
28 1/2 Beef
38 Mutton
12 Pige
Pastry

Lard Leaves 4
Soup 2
Branches 3
Butter 12
Bacon 18
Lard 15

Stock
Beef 22 1/2
Veal 31
Lard 6
Butter 2
Milk 7 1/2
Cream 4 1/2
Madeira 4
Brandy 1

Thursday 28. Sept. 1815

Prince Regent's Dinner

Two soups
Turtle
Saignon

Fish
1 Large Sole
1/2 Shrimps

Two Removes
1 Turkey with Grapes - - 1 Sausages
2 House Lamb Cutlets Sauce aux Cucumbers

Four Entrees
6. Crimped Cod a la Creme
3. Escalopes of Partridges aux fines herbes
3. Sweetbread a la Chicore - - 3 Sardines
3. Fillets of Chickens in Papillotte

Second Course
2 Wild Ducks
2 Chickens
Bisque of Pullets

Four Entremets
Fried artichokes
Truffles au Vin d'Champagne
Apricot Cream
Vol au vent of Peach

Side Board
23 Sir Loins of Beef
3 Pullets
2 Partridges
1 Pheasant
1 Rib of House Lamb
Cold Veal, Ham, Tongue &c

M. Watier
1/2 Mutton Breth
1/2 Veal Cutlets
Pastry

M. Evans
7/8 Mutton
Pastry

Pages
8/8 Mutton
1/2 Pige
Pastry

Family
2 1/2 Breast Beef
12 1/2 Veal
5 3/4 Pork
26 Mutton
Pastry

Two Loaves - 4.
Soup - 2.
Manchets - 3.
Butter - 16.
Eggs - 2 1/2.
Cream - 3 1/2.
Milk - 1 2 1/2.

Currants - 12.
Raisins - 12.
Lisbon - 12.
Dble Sugar - 9. 3
Mace - 8. one
Cloves - 8. 1
Mulling - 4. "

Stock
Beef - 27.
Veal - 49 1/2.
Suet - 6.
Poultry - 2.

Friday 29. Sept. 1815

Prince Regent's Dinner

Two soups
1 Bare Soup
2 Chickens & Hare

Fish
8 Crimped Cod 1 1/2 p Oysters
2 Soles
1/2 p Shrimps

Two Removes
1/2 Pump Steak Pie
1 Large Capon with oyster sauce 1 p

Four Entrees
1 Escalopes of Turbot a la Provencale
3 Partridges aux Choux
1 1/2 Mutton Cutlets Grilled a la minute
2 Blanquette of Pullets with anchovy

Second Course
2 Chickens 1 1/2 p Pullets of oysters
2 Pheasants

Four Entremets
Croustade au fromage
1/2 Proust
Blanc de Pource
Piquet de Pêche

Side Board
15 Saddle of Mutton
1 Goose
2 Pullets
Cold Beef, Veal Ham, Tongue

Eggs
8 Trout
14 Cod
1 Lobster
1/2 Shrimps
1/2 Oysters
1/2 Soles - - 1/2 Mutton
2 Chickens
2 Pullets
1 Goose
2 Pheasant

M. Watier
1/2 Knuckle of Veal & Ham
2 Stewed Giblets
1 Goose
3/4 Salmon
1 Lobster
4 Soles
M. Evans

2 Cod
1/2 Chicken Pie
Pastry
Pages

3/4 Mutton
1 Goose
6 Salmon
1 Lobster
Pudding
Family

28 1/2 Mutton
2 Goose
9 Cod
6 Whittings
Pastry

Two Loaves 4.
Soup 2.
Manchets 3.
Butter - 12.
Bacon - 16.
Lard - 14.
Milk - 3.
Cream - 2 1/2.
Dble - 1.

Champagne 1
Port 1
Madeira 1

Stock
Beef - 35.
Veal - 40.
Poultry - 2.

Saturday 30. Sept. 1815

Prince Regent's Dinner

Two soups
1st Naze soup
2nd Giblet soup

Fish
1 Turbot
7 Crimped Cod
2 Lobsters
1/2 Shrimps

Two Removers
1st Casserole au Rôt, Crimped Cod
2. Chickens

Four Entrees
4. Fillets of Partridges en Papillote
3. Fillets of Pullets a la Chicore
1st Breasted of Chickens a la Espagnole
9th Escalopes of Mutton any fine herbs

Second Course
2 Chickens
4. Beals
Chicken Pudding

Four Entremets
French Beans a la Maitre
Oeufs Poches au jus
Petits Pots au Citron
Vol au Vent of Apples

Side Board
25. Edge Bone of Meat
8th Mutton
2 Pullets
2 Partridges
1 Pheasant
Ham, Tongue &c

Stock
Meat 48^{rs}
Dowls 2.

M. Walter
7th Spring of Pork
12. Veal
3. Solis
1st Shrimps

M. Evans
7th Mutton
Pudding

Pages
9th Veal
1st Pork
Mutton
Haché
Pudding

Family
12. Veal
6. Leg of Pork
3rd Mutton
2nd Sausages
Pudding

Two Loaves 8.
Soup 4
Manchets 6
Butter 32.
Milk 7. 2nd
Cream 4th

Sherry 1

Sunday 1st October 1815

112

Prince Regent's Dinner

Two soups
Soup a la Reine
Soup a la Chicore

Fish
4. Solis
7th Shrimps

Two Removers
15. Loins of Veal a la Richemelle
1. Large Capon boiled with oyster sauce 1st
Four Entrees
13th Roast Pork sauce Robert
3. Sauce of Pullets a la Escarlate
6. Whisking's fillets a la Maitre d'Hotel
2. Sauce of Pheasants any Dress

Second Course
2 Roast Chickens
8. Quails & Burdoughs

Four Entremets
Spinach au jus
Pot & Espagnole
Apricot Tart
Jelly of Champagne

Side Board
18. Sir Loins of Beef
2 Pullets
2 Partridges
1 Pheasant
Beef, Ham, Tongue &c

M. Walter
12th Roast Beef
1st Chicken Pie
Pudding

M. Evans
6. Roast Meat
1. Pullet
Pudding

Pages
12th Roast Beef
2. Pullets
Pudding

Family
22. Roast Beef
15. Veal
28. Mutton
Pudding

Milk 1 1/2
Cream 4 1/2
Sherry 1.

Stock
Butt 36
Meat 32
Dowls 10
Dowls 2.

Monday 2^d Octob 1815

Prince Regent's Dinner

Two Soups

16 Mutton Brothy
Chives.

Fifth

1 Carrot
1 Lettuce Sauce
1/2 Whiting
1/2 Shrimps

Two Removes

1 Large Oyster a la Paris
28. Mince of Beef and Choux

Four Entrees

4. Collets of Partridge, Sauce Pancrehemon
2 Blanquets of Pullett and Druff
3 Sole a la Maitre d'Hotel
1/2 P. Fillet of Veal a la Vierge 1. Larding

Second Course

2 Chickens
2 Wild Ducks
Pates of Partridge 1/2

Four Entremets

Artichokes
3/4 Prawns
Souffle d'Orange a la Terre
Pain a la Duchesse

Side Board

15. Table of Mutton
2 Pullett
1 Pheasant
2 Partridges
2 Chickens
Beef Veal Ham Tongue &c

M^{rs} Pans

7 Mutton
Pastry

Pages

1/2 Mutton Soup
8/4 Pork
Katie
Pastry

Family

13/4 Loin of Veal
7/4 Pork
26/4 Mutton
Katie
Pastry

Two Loaves - 4
Soup - 2
Mantels - 3
Peas - 1. 2
Patties - 8
Eggs - 2 1/2
Milk - 4 2
Cream - 4 1/2

Stock
Kale 5 1/2
Lentils 2.

String Beans - 2
Ground Rice - 1
Dried Figs 9. 10
Dole &c - 9
Wort - 2
Sherry - 1.

Tuesday 3^d Octob 1815

Prince Regent's Dinner

Two Soups

8 Mince of Veal & Vermicelli
Cabbage Soup

Fifth

11 Crisped Egg
1/2 Shrimps
Oyster Sauce 1/2

Two Removes

3 Partridges a la Choux Creole
2 Chickens aux Nouilles

Four Entrees

3 Fillets of Pullett, Sauce and Druff
8. Prince's Mutton aux Cornichon
1 Fillet of Veal a la Provencale
2 Fillets of Chickens aux Champignons

Second Course

2 Small Chickens
2 Pheasants
Mantels

Four Entremets

Spinach au Jus
2 Salads of Lettuce
Pot au Vent d'Orange
Caramel Cream

Side Board

8/4 Leg of Mutton
2 Pullett
2 Partridges
Ham, Tongue &c

M^{rs} Pans

6 Veal
2 Salmon
Pudding

Pages

9. Veal
8. Salmon
Pheasant
Pastry

Family

23. Eggs Bone of Veal
16/4 Veal
7/4 Pork
27. Mutton
10. Crisped Shrimp
11. Egg
Pastry

Two Loaves 4
Soup 2
Mantels 3
Lentils 1/2 sack

Stock
Beef 37
Kale 42 1/2
Lentils 11
Patties 12
Milk 3 2
Cream 8 1/2
Dole &c 1/2
Wort 1
Sherry 2

Friday 6 October 1815

Prince Regent's Dinner

Two Soups
Soubasse
Macaroni

Fish
4 Sole
1/2 Shrimps

Two Removes
1 Boiled Turkey with Sauce 4 parts
6 Pate Chaud of Shells 2 Sweetbread

Four Entrees
1/2 P. Fricandeau a la Creme 1 Larding
3. Culllets of Chickens in Papillotte
4. Sauce of Fillets of Partridge and Truff
2. Minced Pullet au Veloute

Second Course
2 Roast Chicken
2 Wild Ducks
Dressed Souffle

Four Entremets
Macedoine
2 Salad of Lobster
Gateau d'Oranges and Apricot
Coffee Jelly

Side Board
32/2 Round of Beef
8 Mutton
2 Pullets
4 Partridge
1 Chicken

Equerry
1 Large Capon
2 Pullets
4 Chickens
8 Partridge
2 Pheasant
5 Crimped Cod
6 Whiting
1/2 Prawns
1/2 Oysters
1/2 Shrimps

Mr. Evans
4/2 Veal
2 Salmon
Pasty

Pages
10/2 Mutton
3. Sole
2 Salmon
Pasty

Family
8 Salmon
4 Haddock
2 Sole
1/2 P. Stump Steak
16/2 Loin of Veal
39. Saddle of Mutton
Pasty

Two Loaves — 4
Soup — 2
Mashed — 3

Milk — 2. 2
Cream — 7 1/2
Port — 1
Sherry — 1

Stock
Beef — 35/2
Veal — 26 3/4
Lard — 6
Tallow — 2

Saturday 7 October 1815

120

Prince Regent's Dinner

Two Soups
2 Hare Soup
Purée of Parsley

Fish
2 Crimped Cod
1/2 Shrimps
1/2 Oysters

Two Removes
4 Culllets of Partridge in Papillotte
1 Large Capon au Gros sel

Four Entrees
1. Fillets of Chickens a la Courtaine
2. House Lamb Culllets panes grillées
3. Escalopes of Whiting a la Provençale
2. Blanquets of Pheasants and Truff

Second Course
1/2 Roast Hare — 1 Larding
2 Chickens
Rissole

Four Entremets
Spinach au Jus
2 Lobster Salad
Souffle d'Orange
Salade de Fruits et d'Oranges

Side Board
1/2 Leg of Mutton
2 Pullets
2 Pheasants
Beef and Ham Tongue &c

For a Cold Pie
2 Pheasants
4 Partridge

Mr. Evans
1/2 Mutton
2. Tripe
Pudding

Pages
10/2 Mutton
3. Tripe
Pudding

Family
1/2 Mutton
1/2 Veal
1/2 Cold Pie
7. Tripe
Pudding

Two Loaves — 8
Soup — 4
Mashed — 6

Butter — 24
Bacon — 10
Eggs — 2 1/2
Ham — 59 1/2
Mustard — 2 pots

Stock
Beef — 34
Veal — 54 1/2
Lard — 2
Milk — 4 1/2
Cream — 3
Port — 2

Sunday 8 Oct 1815.

Prince Regent's Dinner

Two Soups		M ^r Plant	
8 Mutton Marley		6 Roast Beef	
Chives		1 Boiled Pullet	
		Pudding	
Dish		Pages	
1 Turbot		10 Roast Beef	
2 Lobsters		2 Boiled Pullet	
1/2 Shrimps		Bacon	
		Pudding	
Two Removers		Family	
16. Leg of Veal a la Creme		24 Roast Beef	
2 Chicken Pie		12. Veal	
		4 Mutton	
		8 Pork	
		3. Rabbit Pie	
		2 Pullets	
Four Entrees		Milk — 1. 2.	
1/2 Grilled of Chicken Sauce Poirade		Cream — 1/4 pt	
2 Ducks aux Navets		Bole d' — 1/2	
2 Boudins of Partridges Maitienne			
5 Crimped Cod a la Moutarde			
Second Course		Stock	
3 Teal		Beef — 10	
2 Chickens	Palest and Espagnol	Veal — 4.6	
		Lard — 10.	
		Poultry — 2.	
Four Entremets		Port — 1.	
Spinage		Madeira — 4	
1/2 Prawns		Sherry — 1.	
Charlotte d' Pêche		Brandy — 1.	
Blancmange			
Side Board			
20. Leg of Mutton			
Ham of Venison			
1 Pigs of Wood Lamb			
2 Pullets			
2 1/2 Collard Eals			

Monday 9 Oct 1815

122

Prince Regent's Dinner

Two Soups		M ^r Plant	
2 Bare Soup		1/2 Mutton	
Hermicilly		Roast	
		Pudding	
Dish		Pages	
7 Crimped Cod	with Sauce	16. Leg of Veal	
4 Whelings		Roast	
1/2 Shrimps		Bacon	
		Pudding	
Two Removers		Family	
1/2 Pheasant aux Choux		19. Veal	
1 Turkey en robe broche with Truffe		1/2 Spring of Pork	
		Roast	
Four Entrees		Pudding	
13. Veal Calfs aux fines herbes			
2. Pirapae of Chicken aux Champignons 1. Sweetbread			
8. Minced Mutton aux Cornichon			
2. Blanquette of Pullets Sauce Maitre d'hotel			
Second Course			
2 Roast Chicken			
2 Wild Ducks			
Four Entremets			
1/2 Petit Pot of Pheasants			
French Beans			
Pice Souffle			
Pepoles of apricot			
Side Board			
9. Leg of Mutton			
1 Pullet			
2 Partridges			
Beef, Ham Tongue &c.			
Lunch			
1 Chicken			

Two Soups 1/2
 Soup — 2.
 Maitre d' — 3.
 Butter — 16
 Milk — 1/2
 Cream — 1/2
 Champagne 1.
 Port — 2.
 Stock
 Veal 52 1/2
 Lard 6.
 Poultry — 2.

W

Tuesday the 10. October 1815

Prince Regent's Dinner

Two Soups	M ^{rs} Evans
16. Mutton & Parsley	2 Sals
Chives	9/2 Veal
Fish	Bacon
4. Sole	Padding
1/2 Shrimps	
Two Removes	Pages
3. Pale Chaud of Partridge a 1/2 Potage	9/2 Leg of Mutton
1/2 Chickens a 1/2 Potage	2 Sals
Four Entrees	Sauce
1/2 Piccadilly a 1/2 Cotelette 1 Sarding	Pastey
6. Crimped Cod Escalopes ala Provençal	Family
1/2 Sauce of Fillets Mignon an Supreme	4 Sals
1/2 Fillets of Pullets a 1/2 Maitre	6 Sals
	8. Crimped Cod
Second Course	12/2 Veal
2 Chickens	8/2 Pork
6. Roast Quails - 6. Partridges	25. Mutton
1/2 Mutton Pastey	22. Roast Bone of Beef
Four Entrees	Pastey
Artichokes au beurre	
2 Lobsters au Gratin	
Solles d' Pomme	
Smallest Souffle	
Side Board	
14/2 Table of Mutton	Lia Loaves - 4
2 Partridges	Soup & - 2
2 Pullets	Manchets - 3
Ham, Tongue &c	Bran - 2. But
	Bakes - 22
	Lard - 9/2
	Bacon - 16
	Egg - 2/2 Wine
	Milk - 4
	Cream - 3/2
	Stock
	Veal - 15/2
	Pork - 2

Wednesday 11 October 1815

123

Prince Regent's Dinner

Two Soups	M ^{rs} Evans
Purgle	6/2 Mock of Mutton
Substance	Pastey
Fish	Pages
1. Turbot	1/2 Shrimps
9. Crimped Cod	1/2 Oysters
2. Sole	
Two Removes	Pages
1. Boiled Turkey, Celery Sauce	14. Chine of Mutton
Ham Braised and Spinache	1/2 Base Soup
Six Entrees	Pastey
Roast 2. Lamb Cutlets panes grillés	Family
2. Duckling aux Navets	15. Roast Beef
8. Pale Chaud of Quails. 3. Sweetbread	14/2 Loins of Veal
1. Large Capon with Truffles	53. Leg. Tho 2 Mocks of Mutton
3. Fillets of Pullets Sauce aux Champignons	Pastey
2. Escalopes of Pheasants au Jus	
Second Course	
2. Roast Chickens	Plane of fruit
1. Partridges	Boudoir
Six Entrees	
2. Lobster Gratin	Manichets - 3
Cream de Noyau	Loaves - 4
Pine apple Selly	Soup & - 2
Spinach au Jus	Pullets - 8
Apricot Pastels	Egg -
Saladie aux Confitures	Milk -
Side Board	Cream - 1.1.
29. Sir Loins of Beef	Sp. of Anchovies 1/2
1. Birds of Roast Lamb	
4. Pullets	
4. Partridges	Stock
2. Pheasants	Veal 46.
Ham, Tongue, Kidney	Pork 4-
Breakfast	
1. Pullet	

Thursday 12. October 1815

Prince Regent's Dinner

Two soups
12. Mutton & Parsley
Dessert
Fish
1. Dorce 2 Lobsters
10. Crimped Cod Shrimps 1/2
4 Solis Oysters 1/2

Two Removers
17. Turkey with Truffles
14. Loaf of Veal with Cream

Six Entrees
2. Escalope of Chickens a la Chevalier
4. Fillets of partridge, sauce aux truffes & hardy
3. Pullets of Pullets a la Marechal
2. Chicken Pye
17. Escalopes of Veal a la Provençal
17. Boudin a la Richelieu

Second Course
2. Veal Chickens
2. Pheasants
Removers
Desserts
Cheese cakes

Six Entremets
Condomme of game
Cauliflower
40. Prawns
Sally an Citron
Juncote
Quid d'Amour
a la Mille Blanche
Patties of game
Oysters Patties

Side Board
15 1/2 Chim of Mutton
3. Chickens
2. Partridge
Ham
Tongues

Equerry
1 Turbot
2 Lobsters
10. Crimped Cod
1 1/2 Oysters
3. Pullets

3 1/2 Rd
Soup
17. Mutton
Parsley

M^{rs} Evans
2 Rabbits
7 Beef
Parsley

Pages
13. Veal Mutton
Rabbit
Soup
Parsley

Family
25. Veal Beef
17. Mutton
17. The of Veal
7 1/2 Salt Pork
3 Rabbit
Parsley

Supper
6 1/2 Mutton of Pork

Manchets 3
Loaves 4
Soup d^e 2.

Puffes 14
Milk 3 1/2
Cream 2 1/2

Stock
Poult 2.

124

Friday 13. October 1815

Prince Regent's Dinner

Two soups
Patties 2. Soup a la Reine
Soup
Fish
1. Turbot 3. Lobsters
10. Crimped Cod Oysters 1 1/2
4 Solis Shrimps 1/2

Two Removers
17. Turkey a la Financier 3. Escalopes
15 1/2 Mutton Ragout Sauce poudrée

Six Entrees
3. Fillets of Pullets a la Chevalier 6. hardy
2. Fillets of Pullets a la Chevalier
2. Escalope of Chickens a la Chevalier
2. Lamb Cutlets a la Chevalier
2. Quenelle of game
3. Fillets of Solis a la Chevalier

Second Course
2. Veal Chickens
2. Wild Ducks
Cognac
Patties au jus

Six Entremets
Souffle au Caster
Spinach au jus
Ranc au jus
Archevêque au jus
Blanquette
Lemon Jelly

Side Board
13. Table of Mutton
4. Partridge
2. Pullets
Ham
Tongue

M^{rs} Evans
2 Solis
2. Chickens a la Reine
7. Mutton
Parsley

M^{rs} Evans
2 Solis
6 Mutton
Parsley

Pages & Family
6 Solis
7. Rd
2. Chickens
12. Mutton
32. Mutton of Beef
27. Mutton
18 1/2. Loaf of Veal
17. Pork
Parsley

Manchets 3
Loaves 4
Soup d^e 2.

Mutton 8 1/2
Lemon 16 1/4

Cream 2 1/2
Milk 1 1/2

Stock
Veal 24 1/2
Tongue 3.
Old Lead 2 1/2
Oil 4 Bott

Saturday 14 Oct 1815

Prince Regent's Dinner

Two Soups
1st Pure of game
1st Turtle

Fish
10. Crayfish Cod
4. Sole
6. Whiting
Oysters 1/2 pt
Shrimps 1/2 pt

Two Removes
1 Large Capon au gratin
30. Trump of Beef garnish

Six Entrees
1st Lamb Cutlets en Papillote
2. Pullets au la financier 2. Larding
3. Escalopes of sweetbread and Châmpignon
3. Fillets of Pullets saute aux truffes
2. Breteau of Chickens
1st Minced Mutton and Cornichon

Second Course
2. Chickens
4. Partridges
Remove
Choux en Pâté
Pommes

Six Entremets
Jelly flowers
2. Lobster au gratin
Noyau Jelly
Charlotte of apples
Marraschino Cream
Pommes à la Portugaise
apricots & claudes
Pâtés à la Richemond
Mutton Pâtés

Side Board
21. 1/2 Loin of Beef
2. Pullets
3. Partridges
Ham
Tongue

Stock
Wine 33.

Mr. Walter
1st Mutton Cutlets
O. Crayfish Cod
Pâté.

Mr. Evans
1/2 Veal
1st Pork
Pâté

Family
22. Roasted Beef
18. Roast Veal
13. Pork
32nd Mutton
Ketchup
Pâté

for Supper
5 1/2 Veal

Magnificent — 6
Larder — 9
Larder — 4

Pâtés — 20.
Cream — 2 1/2 pt.

Sunday 15 Oct 1815

125

Prince Regent's Dinner

Two Soups
Turtle
Brunoise

Fish
1. Dover
4. Sole
6. Whiting
1 Lobster sauce
1 Shrimps

Two Removes
1. Turkey with Truffles
16 1/2 Loin of Veal à la Maitre

Six Entrees
2. Escalopes of Chickens au la financier
12. Fillets of Beef sauce hache 1 Larding
1. Leg of Roast Lamb with Spinage
17. Mutton Cutlets en haricot
2. Sauce of Chickens au la Supreme
2. Blanquette of Pullets and Truffles

Second Course
2. Chickens
8. Quails — 8. Partridges
Remove
Larder
Crème Pâtée

Six Entremets
Pine apple Jelly
Crème Brûlée
Choux Pâtée
Artichokes and fried herbs
Pâtés of Peaches
2. Lobster Salade
Pâtés of Birds
Pâtés of Fishes

Side Board
1/2 Leg of Mutton
2. Pullets
2. Partridges
21 1/2 Loin of Beef
Ham
Tongue &c

Stock
Suet 10
Wine 55 1/2

Mr. Evans
8. Roast Beef
1. Roasted Pullets
Pudding

Family
17. Roast Beef
18. Fillet of Veal
25. Mutton
4. Pork
2. Pullets
Ketchup
Pudding

Supper
1 1/2 Beef

Cream — 1 1/2 pt

Prince Regent's Dinner at Hampton Court

Monday 16. Octob 1815.

Two Soups		
One Choux		
Turtle		
Fish		
1 Turbot	2 Lobster Sauce	
8 Trout	1/2 Shrimps	
2 Sole.		
Removes		
1/2 Beef & Veal en bignade		
1 Large Capon a la Chienne		
Six Entrees		
2 Duckling and Navels		
2 Chickens Coups a la Stragond		
2 Fillets of Pullets Sauce aux fines herbes		
1/2 Fillets of Chickens a la Chevalier		
1/2 Roast of Game a la Portugaise		
1/2 Cod fish Sauce a la Montarde		
Second Course		
2 Chickens	Removes	
2 Wild Ducks	Potage Choux a la Reine	
	Gateaux au fromage	
Six Entremets		
Beufs Roches a la Oseille		
Fruits aux Vin		
Strawberry Jelly		
Crème a la Vanille		
Hot and Tent of Peaches		
Apple fritters	Pastels of Mutton	
	Pastels of Sole.	
Side Board.		
2 Pullets		
2 Partridges		
1/2 Prawns		
Cold Beef		
Ham		
Tongue		

1/2 Roast Veal	M. M. Evans
1/2 Boiled Pork	
Pastry	
Family	
20. Roast Veal	
18. Boiled Pork	
Ham	
32. Mutton	
9 Roast Pork	
Pastry	
Supper	
9. Cold Meat	

Manchets 3.	
Loaves 4.	
Soup 2.	
Butter 12.	
Bayon 13.	
Lard 51.	
Cream 1/2 pt.	

Tuesday 17. Octob 1815

No Dinner

M. Evans

2 Sole	
1/2 Mutton	
Pastry	
Family	
7. Salmon	
4 Sole	
4 Black Ducks	
29. Mutton	
15. Loins of Mutton	
25. Edge Bone Beef	
7. Pork with Sauerkraut	
10. Mutton Pie	

Supper

Manchets 3.	
Loaves 4.	
Soup 2.	
Butter 12.	
Eggs 2 1/2	
Cream 1/2 pt.	
Milk 4. 2	
Double Sugar 9. 6.	
Sole 8. 11.	
Lard 12.	
Cinnamon 12.	
Peppercorns 12.	
Spice 4. 02.	
Claret 11.	
Cinnamon 11.	
Butter 11.	
Ham 68 1/2	
Tongues 6.	
Whitlaid 1/2 pot	
Parrot 6 1/2	
New Chatel 12.	
Salt 1. 1/2	
Oil 1. 2	
Rice 12. 48	
Barley 12.	
Verminicelli 11.	
Anchovies 11.	
Peppercorns 11.	
French Vinegar 2 1/2	
Sp. of Anchovies 1/2	

Wednesday 18. Oct 1815

Prince Regent's Dinner

Two soups
Sturgeon
Bunch of Peas with Vermicelli
With
1/2 Sole
1/2 Shrimps
Pommes
1 Turkey Bird, with sauce 2/2
Pheasant and Choux
Four Entrees
7. Essence of Mutton and Cucumbers
5. Fillets of Crimped Cod a la Reine
1/2 Sauce of Veal and green herbs
2 Partridges a la Tartar
Second Course
2 Chickens
2 Wild Ducks
Four Entremets
2 Lobsters au gratin
Spinache au jus
Apricot Tartlets
Souffle au Citron
Side Board
1 1/2 Saddle of Mutton
16. Roast Beef
12. Veal
1/2 Ribs of St. Lamb
2 Pullets
2 Chickens
3 Partridges
1 Pheasant

M. Waties
7. Mutton Cutlets
4 1/2 Roast Pork
Pastry
M. Evans
1 Pullet
3 1/2 Pork
Pastry
Pages
9 1/2 Leg of Mutton
1/2 Loin of Veal
Pastry
Family
1/2 Roast Beef
2 1/2 Mutton
2 1/2 Roast Veal
12. Pork
Pastry
M. Waties
Manchets — 3.
Loaves — 4.
Soup — 2.
Butter — 16
Cream — 5 1/2
Milk — 1/2
Stock
Pork — 2 Bolls

Beef 51
Veal 55.
Dough 2.

Thursday 19. Oct 1815

127

Prince Regent's Dinner

Two soups
7. Mutton and Barley
a la Chivory
With
1 Turbot
2 Lobsters
3 Whiting
5. Crimped Cod
1 1/2 Oysters
1/2 Shrimps
Two Removers
1. Turkey au pot with sauce 1 1/2
2. Chicken Pie 2 small breads
Four Entrees
10. Breeding of Veal & Lard
3. Fillets of Pullets
2. Sauce of Pheasant and Truffe
5. Mutton Cutlets a la Schiede
Second Course
2 Chickens
4 Partridges
Four Entremets
Macaroni au Parmesan
Truffe
Pomme au Beurre
Jelly au Caramel
Side Board
10. Saddle of Beef
1 Ribs of House Lamb
3 Pullets
Pheasant
Fillets of Veal
Ham
Langue
Cold Pies
3 Rabbits
2 Pheasant
3 Partridges
12. Liver

M. Waties
3. Sole
1/2 Roast Mutton
1/2 Roast Beef
Pastry
M. Evans
3 1/2 Pork
1/2 Mutton
5 1/2 Beef
Pastry
Pages
1/2 Roast Mutton
12. Beef
8 1/2 Milk
5. Oysters
Pastry
Family
2 1/2 Beef
22. Mutton
12 1/2 Loin of Veal
5. Skate
14. Cod
For Supper
3 1/2 Oysters
Manchets 3.
Loaves — 4.
Soup — 2.
Butter — 14
Bacon — 2 1/2
Cream — 3 1/2
Stock
Beef 15 1/2
Veal 14.
Lard 5.
Dough 1.
Pork — 1.
Sherry — 2.
Madeira 1.

Prince Regent's Dinner

Friday 20. Octob 1815

Supper
 1. Au Chien With Partridge
 Onion Soup
Boiled
 1. Turbot
 1. Lobster 2nd Port
 8th Crimped Cod
 1st Shrimp
Two Removers
 1st Pump of Beef ala Flamand
 2. Boiled Chickens
Four Entrees
 10. Mutton Cutlets a la Duboise
 2. Fillets of Wild Duck Orange Sauce
 1st Fillets of Turbot ala Bretonaise
 1st Crispnet of Pork Sauce Robert
Second Course
 1. Capon Roasted
 2. Pheasants 1st Oyster Sauce
Four Embellishments
 Sauce of Truffles
 Cauliflower au Parmesan
 Coquille de Poir
 Souffle au Riz.
Sideboard
 1st Stitch Bone of Beef
 1st Leg of Mutton
 1. Puller
 4. Partridge
 2. Pheasants
 Cold Meat
 Ham
 Tongue
 1. Chicken for Broth
 2. Puller for Luncheon
Eggs
 2. Chicken
 1. Puller
 8. Crimped Cod
 1st Oyster

M. Walter
 5th Roast Pork
 Pudding
M. Evans
 5. Roast Mutton
 Pudding
Pages
 5th Leg of Mutton
 Pudding.
Family
 10. Mutton
 1st Roast of Mutton
 2nd Mutton
 1st Pork
 Pudding

Manchets 3.
Leaves — 4.
Soup — 2.
Flowers — 1/2 each
Butter — 1.
Cream — 5th
Milk — 3rd

Stock
 Mutton 2nd
 Beef 10.
 Lamb 1.
 Curry Powder 2 Pott.
 Pork 2 Pott.

Saturday 21. Octob 1815

M. Walter
 4th Roast
 7. Roast of Mutton
 Pudding
M. Evans
 2. Roast
 5th Mutton
 Pudding
Pages
 1st Roast of Mutton
 8. Mutton
 Pudding
Family
 18th Roast Mutton
 2nd Mutton
 16. Mutton
 6. Roast
 Pudding
Supper
 2. Roast of Mutton

Manchets 6.
Leaves — 8.
Soup — 4.
Butter — 2nd
Pheasant — 2nd
Milk — 4th
Cream — 2nd
Mutton — 4 Pott.
Medicine — 8. Pott.

Prince's Luncheon
 1. Puller
Collops
 1st Cold Beef
 2. Puller
 1st Pheasant

Stock
 Beef — 4th
 Mutton 5th
 Lamb 5.
 Pork 2.

Sunday 22. October 1815

Mr. Walter
1 Boiled Pullet
10 Roast Beef
Pudding

Mr. Evans
1 Boiled Pullet
5 Roast Beef
Pudding

Pages
2 Pullets
12 Roast Beef
Pudding

Family
2 Pullets
24 Roast Beef
15 Boiled of Veal
32 1/2 Mutton
8 Boiled Pork
Pudding

Prince Regent's Supper
1 Pheasant
2 Partridges
2 Chickens
2 Pullets
Cold Meat
Ham
Sausage

Milk — 1/2 2^d
Cream — 3/4 2^d
Stock
Suet 8^{lb}
Maiden 1.
Butter 1.
Sausage 1

Monday 23 October 1815

Prince Regent's Dinner

Two Lamb
1/2 Pullet
1/2 Roast Beef
Bills

4 Sals
1/2 Shrimps

Norman
14 Long of Veal a la Maitre 1 Sausage
2 Partridges with Sweetbread & Sausage

Deux Entrees
1 Roast Lamb Calf
3. Blanquette of Pullets with Truffles
7. Pullets of Veal a la Maitre & Sals
1/2 Essence of Beef a la Bretonne

Second Course

1 Roast Chicken
2 Wild Ducks

Four Entremets
Sauce of Truffles
Spinage
Meredon d'Pommes
Petit Madeline

Side Board
20. In Lion of Beef
2 Pullets
1 Pheasant
2 Partridges
Cold meat
Ham
Sausage

Luncheon
1 Pullet

Equerry
2 Chicken Pie 2 Sweetbread

Mr. Walter
1/2 Roast Pullet
1/2 Mutton
Pudding

Mr. Evans
1 Pullet
1/2 Roast Pork
Pudding

Pages
1/2 Pork
1/2 Roast Mutton
Pudding

Family
36. Roast Beef
25. Mutton
19. Veal
1/2 Mutton Pie
Pudding

Mantels — 3.
Leaves — 4.
Suet — 2.

Pullets — 12.
Milk — 2 2^d
Cream — 4 1/2

Stock
Veal 15 3/4
Suet 1.
Ham 10 1/2
Sausage 6.
Sausage 4

Pot — 3.
Sausage — 6.
Champagne 1.
Whisky 2.
Brandy 1

Wednesday 25. Octob 1815

Prince Regent's Dinner

Two Soups
Grill.
Rice with Chicken
Fish

M^r. Waties
5 1/2 Roast Mutton
3^d Col.
1 1/2 Roast Chicken
Pastry.

M^r. Evans
1 1/2 Roast Mutton
Pastry

Two Removers
1 Leg of Lamb with Spinage
1 1/2 Beef Steak Pie

Pages.
4 Salmon
6 Solis.
9 1/2 Leg of Mutton
Rabbit
Pastry.

Four Entrees
2 Tricarpes of Chickens
1 1/2 Mutton Chop
1 1/2 Fillets of Solis a la Maitre d'Hotel
2 Escalops of Partridges

Family
12th Col.
15. Skate
4 1/2 Mutton

Second Course
2 Roast Chickens
2 Pheasants

19. Veal
8 Pork
Pastry

Four Entremets
1 1/2 Crayfish
Potatoes fried
Pommes au Beurre
Saladie d'abricot

Manchets 3.
Lard 4.
Soup 2.

Butter 20.
Cream 2 1/2

Side Board

15 1/2 Saddle of Mutton
2 Pullets
2 Pheasants
2 Partridges
Cold Beef
Ham
Tongue &c

Port 1. Bott
Madeira 2.

Trifle 18.
Dessert 25.
Almonds 6.
Bills 2.
Macaronie 8.
Oil 2. Bott
Preserved fruits 6. Bott

Prince's Breakfast

1 Pullet

Thursday 26. Octob 1815

131

Prince Regent's Dinner

Two Soups
Grill.
Rice with Chicken
Fish

M^r. Waties
7 1/2 Pork
10. Roast Beef
Pastry.

M^r. Evans
5 1/2 Roast Beef
Pastry

Two Removers
1 Large Capon
1 1/2 Loins of Beef a la Maitre d'Hotel

Pages
11 1/2 Roast Beef
Rabbit
Pastry

Four Entrees
8. Fillets of Whiting a la Papillote
1 1/2 Salmon of Partridges
1 1/2 Fillets of Chicken a la Chicore
1 1/2 Fillets of Pullets a la Deftine

Family
26 1/2 Roast Beef
8. Pork
40 1/2 Mutton
1 1/2 Rabbit
Pastry

Second Course
2 Roast Chickens
1 1/2 Crayfish
1 1/2 Partridges

Four Entremets
Candy flowers
1 1/2 Crayfish
Apricot Tart
Beignet d'Orange
1 1/2 Crayfish
1 1/2 Crayfish

Side Board
7 1/2 Leg of Pork
22. 1st Loins of Beef
2 Pullets
4. Partridges
2 Pheasants
2 Chickens
James Coint with Sausages 2.

Manchets 3.
Lard 4.
Soup 2.

Butter 10.
Eggs 2 1/2
Bacon 33.

Pork
Beef 40.
Veal 34.
Lard 6.
Sausages 3.

Milk 1 1/2
Cream 3 1/2

Breakfast

1 Pullet
4 Partridges

Port 1 Bott
Madeira 1.

Friday 27th Octob^r 1815

Prince Regent's Dinner

Turtle Two Soups
Any Phony

1 Turbot
4 Whiting
1 Lobster
1/2 Shrimps

Two Removers

27. *Mescalita Plamand*
1 Large Turkey entire d'Broche

Pour Entre

10 1/2 Porcelain of real alantella 1 Loring
8 1/2 Mined Mutton a la Polonoise
1 1/2 Picante of Pullet a la Daphine
2 1/2 Pumped Ed With Sweet Root

Second Course

2. Roast Chicken
2 Wild Ducks

a fifth Volume
2^d Part of Papers of Pitt Rivers

Sicle Board

15. Saddle of mutton
12. Loins of Veal
Pork Breast.

Ham
Tongue
Lamb
Pullets
Game

Breakfast
1 Pullt.

2 vols.
British Post
73 1/2 Seal
Pathy.

1/2 Gal
2 Solis.
Bacon
Pathy

2 Solist. Pages
4th Cod
1 Boiled Pullet
10th Soup of Veal
Pasty

Family

10' Bird
4 Haddock
5 Skate
20 lb Boiled Beef
34. Mutton
117 Veal
10 1/2 Pork
Butter

Manchets 3.
Qu'a' Louer 11
Soup &c — 2.

Butter — 2.
Cream — 3 ^{pts}/₄.
Milk — 4. and
Port — 1. Bott
Madeira 1 se.

Stock
Beef - 14
Veal 17
Poultry 11.

Cream — 3 p^t
 Milk — 4. ana.

Post — 1. Post
Madeira 1 se.

Saturday 20. Octob 1715

Sp. Kael
17. Pork
Patt.

5 1/2 Lial
6 1/4 Pork
2. Liles. 1/2 Shrimps
bushy

93^{1/2} Leg of Mutton
 2. Tripe
 12. Herring
 12. Butty

Family
24. Herrings
23 1/2 Eggs Bone of Bee.
38. Leg. Neck & Lbs.
12. 1/2 Meal
8. Tripe
9 1/4 Pork
Butter

Hide Board
2 Pullets
2 Chickens
2 Partridges
Cold Meat
Ham
Tongue &c

Breast

Eggs & Larvae

2	Chickens
2	P. l. l. s.
2	P. p. e. a. s.
4	Teals
5	Cox's Salmon
4	Sol. s.
2	Loft. s.
1	Shrimp

Manchets 6.
Qu-Auier 8.
Soup & 4

Stock
Butter 9.
Wool 15.
Butter 14"
Cream — 2 qt
Milk — 3.25.

Sunday 29. Octob 1815.

Prince Regent's Dinner

Two soups
Porte
2 Chickens with Rice
5^{lb} Cold Salmon
8. Crimped Cod
2. Lobster
1. Lobster
1^{lb} Shrimps

Two Removes
6^{lb} Leg of Pork
1 Large Capon a la Pouter

Four Entrees
9^{lb} Joint of Veal with herbs
9^{lb} Mutton Cutlets Stewed
4 Fillets of Whiting, same frill
3. Partridge entire Broche au fumet

Second Course
2 Roast Chickens
8. Luncheon - 3 Barding

Side Board
20^{lb} Sir Loim of Beef
Haunch of Venison
Cold Veal
Ham, Tongue
2 Chicken
2 Pullets
2 Partridges

For Travelling a la Pie
2 Pheasants
2 Partridges
2 Rabbits
12. Fat Levers

2 Pullets
2 Chicken
2 Pheasants
Ham, Tongue &c

1 Pullet Breakfast

Mr Evans
5^{lb} Roast Beef
1 Pullet
Pudding

Pages
13^{lb} Roast Beef
2 Pullets
Pudding

Family
25^{lb} Roast Beef
3^{lb} Mutton
3^{lb} Pork
1^{lb} Veal
2 Pullets
Pudding

Cream - 4¹/₂ p^{ts}

Madeira 1.
Sherry 1.
Port 1.

Stock
Veal - 19.
Lard - 8.
Pork - 1.

Monday 30. October 1815.

133

Prince Regent's Dinner

Two soups
2. Hare soup
Julienne
14 Crimped Cod
2. Lobster
1^{lb} Shrimps

Two Removes
1 Turkey on Chipolates
2. Partridge au Choux
2. Mutton
3. Mutton
1^{lb} Ragout
3^{lb} Mutton
1^{lb} Ragout
3^{lb} Mutton

Four Entrees
2. Mutton Cutlets, frillier poivrade
4. Saute de filets of Chicken and fines herbs
2. Casserole d'Or, Emence of Pullets
3. Fillets of Pheasants Saute aux truffes

Second Course
2 Roast Chickens
2 Wild Ducks
Remove
Rigole

Side Board
13^{lb} Leg of Veal
2 Pullets
2. Partridge
1 Pheasant

Four Entrées
Spinage
Petit Pote de Espagne
Pate de Gravel
apple Jelly
1^{lb} Mutton
1^{lb} Mutton
1^{lb} Mutton
1^{lb} Mutton

Equerry
14^{lb} Crimped Cod
2. Lobster
1^{lb} Shrimps
1. Shrimps

Mr Evans
6. Roast Veal
Venison
Pudding

Pages
18. Roast Beef
Venison
1^{lb} Mutton
1^{lb} Mutton
1^{lb} Mutton
1^{lb} Mutton

Family
18. Beef Steak Pie
Venison
1^{lb} Mutton
60. Legs Mutton & Tho. Mutton
Mutton

2. Mutton
4. Leg of Veal
2. Leg of Veal
15^{lb} Mutton
2. Mutton
1. Mutton
1. Mutton

4. Pott. Oil
2. Mutton
2. Mutton
12. Mutton
3^{lb} Mutton
1. Mutton
1. Mutton

Stock
Mutton 97
Veal 58
Pork 3.

Tuesday 31. Oct 1815.

Prince Regent's Dinner

Two Soups
14. Mutton a la George
Mutton Soup

Pith
4. Chicken Pie
1st Chicken Pie

Two Removers
1. Large Caper garni de quenelles d'Alcornoque blanche
10. Veal Cutlets en papillote

Four Entrees
1. Salami d'aperceaux aux truffes
3. Fillets of Mutton saute aux fines herbes
8. Essence de Mutton a la Chicorie
2. Chicken fricasse aux Champignons

Second Course
3. Wood Cocks
2. Chickens
2. Chicken Pudding

Four Entremets
Spinage au jus
Pommes de terre frites
Souffle d'Aspic
Cassoulet

Side Board
2. Hot Bone of Beef
7. Carree d'Mutton
2.4. Bouffal a la cartouche
2. Pullets
1. Pheasant

Equerry
2. Chickens
2. Wild Ducks
2. Partridges

Mr. Evans
7. Pie of Mutton
Pudding

Pages
1. Chicken Pie
13. Saddle of Mutton
Pudding

Family
10. Veal of Beef
10. Pie of Veal
27. Mutton
24. Cump of Beef
9. Neck of Pork
Pudding

3. Manchet
4. Lard Loaves
2. Soup d'
1. Such flower

16. Pullets
2. Lard Milk
4. Cream

1. Champagne
2. Port
2. Sherry

Stock
Beef - 23.
Mutton - 53.
Lard - 0.
Pork - 2.

Wednesday 1 November 1815

154

Prince Regent's Dinner

Two Soups
1. a la Hollandaise
2. a la Choux

Pith
1. Chicken
2. Chicken Pie
12. Saddle
2. Larders

Two Removers
2. Chicken Pie
1. Beef Steaks Sauce Hacke

Four Entrees
1. Veal Cutlets en papillote
1. Carcassonne a la gel
1. Sauté fillet d'aperceaux au supreme
2. Escalopes of Pullets aux truffes

Second Course
2. Chickens
2. Pheasants

Four Entremets
Les Pavets de Lard
2. Larders au gratin
Veal au vent d'oreane
Les Pies a la mode

Side Board
9. Leg of Mutton
2. Pullets
3. Partridges
2. Pheasants
2. Chickens
Ham
Dough

Equerry
6. Crisped Cud
1. Chicken
2. Larders

Mr. Evans
8. Mutton
Pudding

Pages
10. Leg of Mutton
Pudding

Family
10. Veal of Beef
15. Leg of Mutton

10. Leg of Mutton
10. Leg of Mutton
10. Leg of Mutton

3. Manchet
4. Lard Loaves
2. Soup d'
2. Bull's Head

16. Pullets
1. Lard Milk
4. Cream
2. Lard d'

2. Port
1. Sherry

Stock
Beef 38.
Mutton 10.
Lard 1.

Thursday 2 Nov. 1818

Prince Regent's Dinner

8. Soups
Punch of Mal. Vermicelli
Potage aux Cucumbers

4. Sole
1/2 Shrimps

Two Removers
1 Large Capon Braised au Gratin
2. Phœnix with Sweetbread 3. Sausages

Four Entrees
15. Mutton Cutlets with Sauce Maitre
3. Pullets fillets Sauce Piche
2. Emence of Pullets a la Chicore
7. Crimped Cod a la Maitre d'Hotel

Second Course
1. Pea Soup 1. Landing
2. Chickens

Four Pyrexies
Spizage au Jus
1/2 Ham & Sauce
Let Prime a la Duchesse
Cream au Coffee

Side Board
20/2 Loin of Beef
2 Pullets
2 Chickens
2 Partridges
Cold Beef, Ham, Tongue

6 Roast Veal
3/4 Pork
Bakery

Pages
8 1/2 Roast Beef
Lobster
Bakery
1/2 Cold Pullets
Bakery

Family
18/2 Loin of Veal
11/2 Neck D.
5 3/4 Pork
39. Mutton
Bakery

3. Mashed
4. Loin Loaves
2. Soup &c.

1/2 Prime Beef
2 - Sauce of Partridge
6/2 Prime Cream
10. Pullets

Stock
Wine 46.

Friday 3 Nov. 1818

Prince Regent's Dinner

2. Rice & Chickens
6. Crimped Cod 2. Oysters sauce 1/2. Spizage

Three Entrees
3. Fillets of Partridge with au Jus
1/2. Escalops d'Veau with au Jus
1/2. Mutton Cutlets

Second Course
2. Roast Chickens
Spinage
Bakery
Lobster

Side Board
1/2. Leg of Mutton
3. Pullets
2. Phœnix
2. Partridges

Equerry
1. Large Capon
2. Chickens
2. Pullets
2. Wild Ducks
7. Crimped Cod
4. Sole
4. Whiting
1/2. Shrimps
1/2. Oysters

1/2. Mutton
4. Sole
Bakery

Pages
1/2. Roast Beef
Bakery
4. Cod
6. Whiting
Bakery

Family
38. Roast Beef
Bakery
1/2. Mutton
Bakery
20. Cod
6. Crimped Kute

3. Mashed
4. Loin Loaves
2. Soup &c.
2. Gilt Grills
12. Pullets

Saturday 4 Nov. 1715

His Royal Highness
Gone to Brighton

3 Mince pies
1/2 Qu^a Loaves.
12. + B^akes
2 pk Cream

Sunday 5 Nov. 1715

136

Nothing

Monday 6. Nov. 1015.

For Minced Meat

68 1/2. Beef
200. Suit
61. Head
2lb. Ox Tongues
—
92. Currants
92. Raisins
92. Lisbon Sugar
2lb. 02. Mace
2lb. " Cloves
2lb. " Nutmegs
8. 02. Cinnamon
4. " Citron
1. " allspice

1/4 Hun. Eggs

2lb. Herring to Hampton Court, J. Walker

Tuesday 7 Nov. 1015.

Nothing

Wednesday 8. Nov. 1615

Nothing.

Thursday 9. Nov. 1615

Nothing

132

Friday 10 Nov. 1815

To Brighton
2 Barrels of Oysters.

Saturday the 11. Nov. 1815

139

For a Cold Pie

21 Vial
2 Pheasant
2 Large Capons
4 Partridges
3 Rabbits
18 Fat Suet.

Cold Py for the Country

2 Potatoes
2 Partridges
2 Pheasant. 4 Parsneps

Pyth

8 Crimped Cod
2 Sticks
1 lb Shrimps
1 lb Oysters

Querry

9 Crimped Cod
3 Sticks
6 Whitebait
1 lb Ham Brown
1 lb Shrimps
1 lb Oysters

4 1/2 Ham
3 Tongues

8 Potatoes
1 lb Ham Brown
6 lb Bacon

Sunday 12. Dec. 1815

For the Country

2 Pullets
2 Chateaux } 4 Basting
2 Pasties }

8 Crimped Cod

6 Whiting

1 1/2 Oysters

1 1/2 Shrimps

Monday 13. Dec. 1815

52. Round of Beef.

Tuesday 14 Nov. 1015

9¹/₂ Treble Sugar
6¹/₂ almond
8 oz. Nutmeg
8¹/₂ Cinnamon
8¹/₂ Cloves
8¹/₂ Mace
2⁺ Pepper
2 Whole Cayenne

Tuesday 15 Nov. 1015

1 Large Egger
1 Large Calf
2 Chickens
2 Pasties

15¹/₂ Ham
6 Tongues
2⁺ Butters

Wednesday 16. Nov. 1815

2^{lb} Butter
1/4 Eggs

Thursday 17. Nov. 1815

1/2 Beans

Friday 18. Nov. 1815

4 Crisped Pot
1/2 Turnips
1/2 of Short

Saturday 19. Nov. 1815

For Potting

49^{lb} Veal
27^{lb} Partridge
12^{lb} pheasant
12^{lb} Poultrie
72^{lb} Fatt Liver
24^{lb} Butter
24^{lb} Lard
99^{lb} Bacon

Sunday 20. Nov. 1815

Nothing

Monday 21. Nov. 1815

5³/₄ Meal
8¹/₄ Beef

2 Eggs
2 Pheasants
2 Partridges

1¹/₂ Crimped Cod
4 Sole
1¹/₂ Shrimps

8¹/₂ Butter
182³/₄ Bacon

Tuesday 22. Nov. 1815

Nothing

Wednesday 23. Nov. 1815

4¹/₂ Butter

Thursday 24. Nov. 1815

5³/₄ Ham
4 Tongues
4 Bott. Oil
3 Bott. Mustard
3¹/₂ Truffles
1 Bunch Salt

Yehund Eggs

Saturday 25. Dec. 1815

Prince Regent's Dinner

Two soups
8. Smoked of Seal & Mackerel
a Coignac

Fish
1 Turbot
6 Sole
1 Lobster
1/2 Shrimps

Two Venues
1 Large Capon au Gratin
Pheasant with Croust 2. Sandeggs

Four Entrees

1/2 2 Boiled Lamb Cutlets a la Maitre d'Hotel
7. Crimped Cod a la Maitre d'Hotel
1/2 Stewed Hare
4. Sauce of Chickens aux fines herbes

Second Course

2 Chickens
2 Wild Ducks
2. Sauce of Partridge

Four Entremets

Spinach au Jus
2 Salad of Lettuce
8 Mutton Cutlets
Parlets

Side Board

21. Pick Bone of Beef
8. Neck of Mutton
2 Pheasants
2 Partridges
20. Cold St. Loins of Beef
1/2 Boiled Gals
2 Pullets
2 Chickens
12. Fills of Veal
1 Pick of House Lamb

Stock
Beef - 1/2
Veal - 5/4
Lard - 6
Calfs feet 6
Bones - 4

Pages
10 Leg of Mutton
8 Stewed Seal
Parley

1/2 Lin Leaves
1/2 Soup Leaves
16. Bubbles
1/2 hard Eggs

3 St. Pudding
1/2 p Cream

Sunday 26. Nov. 1815

Prince Regent's Dinner

Two soups
4. Puree of Partridges
2. Chickens with Trice

Fish
13. Crimped Cod
1/2 p. Shrimps

Two Venues
1 Large Turkey with Truffles
1/2 Stewed Hare

Four Entrees

4. Fills of Chickens en Papillotte
1/2 Pork Cutlets Sauce Robert
12. Escalopes of Seal aux fines herbes
2 Chickens a la Maitre d'Hotel

Second Course

2 Chickens
8. Quails - 8 Partridges

af. M. Volante

18. Mutton Chops

Four Entremets

Colly flowers
Fritters of Potatoes
Meringue d'Ally
Charlotte of Apples

Side Board

30. St. Loins of Beef
12. Saddle of Mutton
2 Pullets
2 Partridges
1 Pheasant
Ham, Veal, Pigeon

Supper

2 Boiled Chickens

Equerry

8. Salmon
12. Cod
4 Whiting
2 Lobsters
1/2 oysters

Pages
1. Boiled Calfs Head
1/2 Boiled Beef
1/2 Stewed
Parley

1/2 St. Milk
2/2 Cream

Stock
Beef - 1/2
Lard - 6
Bones - 2

Monday 27 Nov. 1815

164

Pages
12 1/2 Muller
1 1/2 Butter
1 1/2 Soup
1 1/2 Pudding

2 1/2 Soup
2 1/2 Soup

12 1/2 Butter
8 1/2 Bacon
25 1/2 Lard

1 1/2 Milk
1 1/2 Cream

Side Board
12 Saddle of Mutton
2 Pulls
1 Pheasant
2 Turkeys
2 Chickens

Equerry
1/2 Soler
for 1 Shrimps

Stick
Beef 2 1/2
Veal 2 1/2

Sunday 20. Nov. 1815

Prince Regent's Dinner

Two Soups
Dustle
Vermicelli.

17 Stew'd Chas
2 Soles
1/2 Shrimps } *Pr. Mashed*
2 1/2 Salmon

Two Removers
1 Large Capon with Truff
2 Chicken Pie 2 Small Birds

Four Entrees
3. Billots of Pullets ala Pluche
17 Pork Cutlets Sauce Robert
2. Escalopes of Pullets ala Provençal
3. Princess of Partridges with Champignon

Second Course
2 Chickens
1/2 3 Grouts
2. Soups of Partridges

Four Pastremets
French Beans
2 Petit Pâté d'Indreany
Salade d'Apricot
Wine Jelly.

Side Board
9. Leg of Mutton
2. Partridges
2. Pullets
Cold Beef
Ham. Tongue &

Eggs
2 Chickens
2 Pullets
2 Wild Ducks
3 Partridges
4 Soles
1/2 Shrimps

Pages
12. Billots of Pullets
7. Petit Pâté
6. Cold
15. Partridges
Patties

For a Pie for the Dean of Christ Church

55 1/2 Pies
1 Ham
3 Tongues
1 Cold Turkey
1 Hen D.
6. Partridges
20 Fat Livers

2 Lard Loaves
2 Soups &
8. Pullets
3/4 Cream

Stock
Plat 25.
Fowl 3.
8 1/4 Parmesan
4 Tongues
12. Cold Lamb
2. Petit Pâté

Wednesday 29. Nov. 1815.

146

Thursday 20. Nov. 1815

To Brighton
9 Grouts
2. Partridges
3. Partridges
Hunting Beef
Cold Beef

3 Lard Loaves
2 Soups &
12. Pullets
1/2 Cream & Eggs
1. L. Milk
3. Cream

Pages Dinner
9. Mutton Soup
Ketchup
8. Roast Mutton
Patties

2 Lard Loaves
2 Soups &
8. Pullets
1/2 Cream

Friday 1st December 1815

Prince Regent's Dinner, returned from Brighton

Two Soups

4th Hare Soup
aux Choux

1st Turbot

2nd Lobster

8th Smelts

Two Removers

1st Pheasants a la Cordon. 2 Sweetbread 2nd Cardus

2nd Pump. Steaks With Spanish Onions

Four Entrees

1st Sauce of Pastries, au Fumet

7th Crimped Cod a la Maitre D'Hotel

1st Sauce of Chickens With French Beans

13th Real Cullis, With Italian Sauce. 6th Larders

Second Course

2 Chickens

2 Wild Ducks

Four Entremets

Spinach

1st Prawns

apricot Tart

Souffle of Citron

Side Board

24th Loin of Veal

1st Ribs of House Lamb

Real

2 Pullets

2 Chickens

2 Pastries

Ham

Tongue

Pages Family

18th Loin of Veal

8th Mutton

Pastries

2 Larders

2 Larders

8th Pullets

1st Eggs

11th Bacon

24th Ham

1st Lard

2nd Cream

Mock

But 27

Real 19

But 6

Lard 3

Saturday 2nd Dec. 1815

149

To the Household

2 Pullets

2 Chickens

2 Pheasants

3 Woodcocks 2nd Cardus

1 Larders Lamb

8th Eggs

6 Salmon

9 Crimped Cod

2 Lobsters

10 Smelts

1st Shrimps

1st Dishes

2 Larders

Princes Lunch

2 Chickens

Side Board

14th Ribs of Veal

2 Pullets

2 Pheasants

2 Pastries

Pages Family

14th Loin of Veal

7th Mutton Steaks

4th Skate

3rd Salmon

4th Whiting

4th Lard

Pastries

4 Larders

2 Larders

1st Larders

12th Pullets

1st Eggs

22th Bacon

18th Lard

2nd Cream

Sunday 3. Dec. 1715.

Prince Regent's Dinner

Two soups
7. Puree of orange, Mutton
Soup a la Hollandaise
Rice

Two Courses
1. Large Capon au Gratin
16. Loim of Veal a la Creme

Four Entrées
1. Blanquette of Pullet with Truffe
5. Mutton Rache aux Oignons perches
3. Partridge au Choux au Jus
2. Fillets of Veal a la Maitre D'Hotel

Second Course
2 Chickens
8. Quails — 8. Partridges

Four Entrées
Sea Calfe
1. Petit Pot of Pheasant
Cognille de Porc
Souffle au Ris

Fish Course
10. S. Loim of Beef
2. Racks of Mutton
2. Partridges
1. Pheasant
2. Pullets.

Stock
Beef — 10.
Veal — 20/2
Lard — 6.
Fowl — 4.

Pages
10. Roast Beef
Mutton
2. Roast Pullet
Bacon
Rabbit.

1.2. Milk
1.1. Cream

Monday 4 Dec 1715

148

St. Vallery
13.1/2 Veal
Bacon
Rabbit

Pages
9. Leg of Mutton
Rabbit.

Prince's Lunch
2 Pullets.

2 Quail Soups
2 Soups
2 Butcher's Bran

1.1. Mutton
1/2 Roast Eggs

Stock
Veal 44

3.1/2 Bacon

Tuesday 5. December 1814

Prince Regent's Dinner

Two Soups.

SP Bare. Soup
Soup. Hollan

9. Printed Ed. ^{Pt 1} 1798
6. Col. P. Sabnar
17. Shrimps
8. Howard Cast

Two Removers
1 Rock Turkey with Buffles
Namula edpagnolia

Six Entrées

1st Lamb Cutlets a la Maitre d'Hotel
2 Escalopes of Pheasant with Livore
3. Tricazee of Chicken a la Chevalier
1st Noix d'Yeu glace & Sauting
3. Blanquettes of Potlets
4. Boudin of Partridges with Gruffles

Second Course
2 Roasts Chickens
5 Wood Ducks

Six Entremets
French Beans
1/2 Crayfish
Souffles au Vin d'Champagne
Riguet de Pomme
Moyen Crem
Puffet.

13 1/2 Loin of Veal
 9 Neck of Mutton
 1 Ribs of House Lamb
 2 Chickens
 2 Poultry
 2 Bread and Butter
 3 Pullets
 Cold Beef, Ham, Tongue

Mr. Watrous
4 Neck of Mustang
Weather
2 1/2" Salmon
padding

10th Leg of Matthew
 2nd Nat Pier
 3rd Bod
 4th Solos
 Pathy

2 Qu' Loaves
2 Soup D.
1 Gall Griddle
2 Qu' Milk
2 1/2 pt Cream
1 1/2 Dth D.

18. 10. Dble Augar
9. 6. Treble 20

2. Robt. Pagan
2 Pops Marshall
32nd Name
2. Tongues.

Stock
Bal 33 1/2
P. B. Nov. 6. 5. Dec 2
18. Bell Post
3. Cherry
7 Madison Day
1 Rhine
Bot 40 Brandy Confessionary

Prince Regent's Dinner

Vermicilly Soup

Bill
6 Crimped Cod 18th by Mrs
4 Sole.
1/2 Shrimps.

Three Entries
 1/2 Mutton Cakes
 2 Sauté of Partridges au jus
 1 Escalop of Wild Duck

2 Roast Chickens

Three Embemets
Spinach
Pralley
Jelly.

Side Board
10. Pick
2 Puffet
Ham, Tongue &c

Paget Family

12. No of Vial
9. Mutton Chops
5 3/4. Vial Pie
2 1/2 Salmon
Buttery

Footman
g/r Tho' Mutton

2. Qua Soaves
2. Souk S.
1 2nd Yeatt.

20. Butter
1/2 Pound Eggs

Stock
Wool 22½
S. 18½
Livers 12.

12. out Mace
8. Cinnamon
8. Cloves
12. Mustangs
½ Ginger
¼ Clove
725 Prunes

25. 11. S. 1/2 lb. 1/2 gal
87. 2. Greble 24
16. Lithan
70. Currants
70. Raisons

Thursday 7th December 1814

2 Qu. Loaves
2 Soup &c.
9th Butter
8th Bacon

Friday the 8th December 1814

150

Prince Regent's Dinner

Two soups
Purée of Peas
2 Rice & Chicken

Fifth
1 Qu. Loaf
1 Lobster
1 Whiting
1st Thyme

Two Memours
1 Large Capon a la Duxat
1st Roast of Veal

Four Pastries
1st Mutton Cutlets a la Sobieski
3rd Fillets of Mutton a la pauvre homme
2nd Salami of Woodcock
2nd Chickens with Rice

Second Course
2 Chickens
8 Quails & Pudding

Side Board
10. Leg of Mutton
1st Fillet of Veal
1st Roast of Woodcock
4 Pastries
2 Pheasants
2 Pigeons
2 Green
Pres. Ham Tongue

Pages
1st Roast Mutton
6th Egg
Pudding

Cellarman
1st Roast of Mutton

Family
1st Mutton

2 Qu. Loaves
2 Soup &c.
10th Butter

Stock
Pres. 46.
But 42 1/2

Saturday the 9. Dec. 1716

Prince Regent's Dinner

Two soups
 Purse of Pease
 2 Chickens & Rice
 9 Grimped Eel
 1/2 Shrimps
 1/2 Potatoes
 Two Removers
 1/2 Beef Steak Pie
 1/2 Capon With Macaronie
 Four Entrees
 1/2 Mutton Cullet
 1/2 Cullet of Pullet
 1 Marinade of Pullet
 2 Pullets of Toles ala Provencal
 Second Course
 2 Chickens
 1/2 6 Quails
 6 Wards
 Four Entremets
 Ice Cake
 Spinage
 Pastry
 2 Slices Brawn
 Side Board
 Leg of Pork
 12. Neck of Veal
 2 Chickens
 1/2 Grouse
 1/2 Pheasant
 3 Partridges
 Beef, Ham, Tongue &c

Pages & Family
 24. Big Bone of Beef
 10. Leg of Mutton
 9. Beef Steak Pie
 Pastry.

Postmen
 3/4 Mutton
 6. Beef Steak

2 Sea Loaves
 2 Soup &c

12. Pullet
 1/2 Ham Eggs

Stock
 Beef 10.
 Veal 11 1/2
 Suet 4

Sunday 10. Dec. 1716

(151)

Pages & Family

1/2 Roast Beef
 1 Neck of Mutton
 10. Leg of Mutton
 Pastry
 1/2 Loaf of Veal

Prince Regent's Supper
 Cold Roast Beef
 Hal -
 Ham
 Tongue
 1 Neck of Mutton
 Pullet
 Pheasant
 Grouse
 Partridges

2 Sea Loaves
 2 Soup &c

Monday 11. Dec^r 1715

Prince Regent's Dinner

Verminally sent

5th

2 Loaves

2^d Salmon

1. Shrimps

1 Boiled Pullet.

Embroid

Sauce of Poultry

2 Chickens with Rice

8. Mutton Cakes

2 Roast Chicken

Sea Cake

Pastry

Side Board

Cold Roast Meat

Seal, Ham Tongue

Game

1 Pullet Equerry

2 Lard Loaves

2 Loaves

2 Pullets

33³/₄ Bacon

Tuesday 12. Dec^r 1715

152

20 Pullets

No Handkeeping

December 21. 1815.

Kitchen People
8 1/2 Beef.

Dec. 22. 1815.

10 1/2 Mutton
1 Lard Loaves
1 Jack Pudding

Dec. 23. 1815.

8 1/2 Mutton
2 Lard Loaves.

Dec. 24. 1815.

20 1/2 Beef.

Dec. 25. 1815.

9 1/2 Mutton
8 Lard Loaves

For Plum Pudding for Christmas

90. Beef
38 1/2 Veal
78 Currants
78 Raisins
12 oz Mace
8. Cinnamon
8. Cloves
12. Nutmegs
8. Ginger
4. Cockenile
72. Prunes
8. Lisbon Sugar
1/2 Ginger
50. Butter
1/2 hard Eggs

Dec. 29. 1815.

11 Mutton Kitchen People
15 Lard Loaves

Dec. 30. 1815.

14 1/2 Veal
3 Lard Loaves.

Dec. 31. 1815.

20 1/2 Beef Kitchen People

For Broth for New Year's Day

100. Beef
39 Veal
70. Butter
1/2 Eggs
8. Mince Sugar
1/2 Ginger

Wine for Broth

14 Port Port
4 Sherry
5 Madeira
3 Rusk
3 Jack
1 Rhinish
1 Claret
1 Brandy

1 Janry 1816.

10. Mutton Cooks.
1 Lard Loaves

Monday 8th January 1816.

Her Royal Highness The Princess Charlotte's Birthday. Family Dinner

16 1/2 2. Tarens of Mock Turtle Soup head & tail

1. Pot Head & Mutton
6. Sides.

1/2 Haunch of Venison & side

1 Turkey roasted
1 Ham

2 Boiled P. Mutton

Tongue

1/2 Haricots of Mutton

2. Lower Round & Lard Loaves

Mince Pies

2 Plum Pudding 11" each

Apple Tart

1/2 Perfect Jelly

Housemaids

10. Roast Beef

Plum Pudding

1/2 Roast Beef

Plum Pudding

Footmen

15 1/2 Roast Beef

16 1/2 Boiled P.

Plum Pudding

Porters at the Gates

12 1/2 Roast Beef

10 1/2 Leg of Mutton

Plum Pudding

1/2 Beef

Plum Pudding

1/2 Beef

Plum Pudding

1/2 Beef

Plum Pudding

1/2 Beef

Plum Pudding

1/2 Beef

Plum Pudding

1/2 Beef

Plum Pudding

1/2 Beef

Plum Pudding

1/2 Beef

Plum Pudding

1/2 Beef

Plum Pudding

9. Kitchen
9. Currants
8. Lisbon Sugar
2. In the kitchen
6. Lard Loaves for lunch
6. Lard Loaves

12. Mutton
11. Eggs
16. Plum Pudding

1/2 Pick Salt
1/2. App. Anchovies
1/2. Pickling

From all the kitchen

36. oranges
24. apples
36. Lemons
1. Sifted orange
2. Sifted Salads
12. Peas
1/2. Shallots
4. Mince Greens
4. Turnips
2. Carrots
1/2. Potatoes
1. Mince Leek

Stock
But. 17 1/2
Kial - 10 1/2

Mence Pres

25 Dec

Broth

1 Jan

(154)

Wed. May 27 March 1816.

Prince Regent's dinner, returned from Brighton

8 Munchie of Pot & Vermicelli	10 3/4 Lb of Mutton
2 Sals fried	2 Potatoes
1 Whiting	9 1/2 Mutton Cutlets
	Pasty
2 Duckling with Turnips	3 Lard Loaves
2 Chicken Pie	2 Soup D.
	3 Potatoes
	1 Bunch of Flowers
	1 Gall. Gravy
	2 Bunch of Beans
	1/2 quart Milk
	1/2 Cream
	12 Potatoes
	1/2 Lard & Eggs
	2 1/2 Bacon
	1 1/2 Lard
	19 2. Bk. Sugar
	1/2 oz. Mace
	4. Cloves
	1. Cinnamon
	4. Nutmegs
	6 Bladders
	2 1/2 Potatoes
	4 1/2 Anchovies
	4 1/2 Eggs
	1/2 Ground Pepper
	1/2 whole Pepper
	2 whole Cayenne
	2 1/2 old Ham
	10 3/4 New D.
	2 Tongues
	2 quarts Oil
	2 Potatoes Mashed
	6 1/2 Rice
	1 1/2 Concoction
	2 1/2 Vermicelli
	1 Bunch Salt
	12 1/2 Red Lead
	1 Bot. Port

Three Entrées
2 Blanche of Potatoes
1 Lamb Cutlets
Petit Pates au Jus

Second Course
2 Roast Chickens

Three Entremets
Sea Kale
Petit Pates a la D'Orange
Spinach & Potatoes

Side Board
31. 1/2 Loin of Beef
1/2 Potatoes of Beef
1 Ribs of Roasted Lamb
2 Chickens
2 Pheasants
1 Partridge
2 Potatoes
6 1/2 pickled Pork with Lemon Sauce.

Stock
Beef 36.
Veal 57.
Pork 6.
Mutton 8.

Thursday 28. March 1816

Prince Regent's Dinner

Vind out

Two Soups
2. Chickens with Rice
La Brunoite

Fish
1 Turbot
6 Smelts
1 Lobster for sauce
1/2 lb Shrimps

Two Removers
1 Large Capon au Grilled
1/4 Beef Steak a l'ecossaise

Four Entrees
11. Veal Cotelette, pane Grillee
2 Chicken fricassie
2 Emence of Pullets
1/4 Cod a la Maitre d'Hotel

Second Course
2 Chickens
6 Snipes - 6. Barding

Four Entremets
2 Lobsters au Gratin
Asparagus
Lemon Cream
Rogan Jelly

Side Board
30. Sir Loim of Beef
15. Loim of Veal
2. Pullets
2 Chickens
2 Groute
Ham, Tongue &c

Breakfast
1 Pullet

Pages
10. Leg of Mutton
8. Mutton Calfs
1 Pullet
Patching

M^{rs} Wans
8. Mutton
1 Pullet
Patching

Family
25. Roast Beef
19. Mutton
16. Loim of Veal
5. Pickled Pork
Patching

3. Loin of Beef
2 Soup &c
2 Roles

2 1/2 Cream

16. Buttes
1 hard Egg

1/4 Dutch Beef

1 Bott. Sherry

Stock
Beef - 36
Veal - 47
Lard - 0
Calves - 4
Sow - 2

Friday 29. March 1816

156

Prince Regent's Dinner

get the days Dinner served to Day

Two Soups
1. P. 2. Chickens with Rice
La Brunoite

Fish
1. P. Turbot
1. P. Smelts
1. P. Lobster
1/2 lb Shrimps

Two Removers
1. P. Large Capon a Grilled
1. P. Beef Steaks &c

Four Entrees
1. P. Veal Cotelette
1. P. Chicken fricassie
1. P. Emence of Pullets
1. P. Cod a la Maitre d'Hotel

Second Course
1. P. Roast Chickens
1. P. Snipes

Four Entremets
1. P. Lobsters au Gratin
Asparagus
Lemon Cream
Rogan Jelly

Side Board
1. P. Sir Loim of Beef
1. P. Loim of Veal
1. P. Pullets
1. P. Chickens
1. P. Groute
Ham, Tongue &c

Breakfast
1. Pullet hot
2. " Cold

Equerry
1. Turbot
8. Gilde
1/2 lb Ham & Prawns
2. Lobster
1/2 lb Shrimps
2. Pullets
2. Chickens
2. Ducklings
6. Pigeons
1. Pheasant

Pages & Family

17. Cod
6. Roles
22. Round of Beef
27. Mutton
16. Veal
6 1/2 Spring of Pork
2. Roast Pullets
Patching

3. Loin of Beef
2. Soup &c
2. Roles

1 1/2 Cream

1 Bott. Sherry

Saturday 30. March 1816

No Dinner

M^r Evans

7th Mutton
Pudding

Pages & Family

9. Port & Mutton
16. Roast Mutton
18. Loin of Veal
8. Sho of Mutton
10. Pork
Pudding

6. Lard & Lard
4. Soup &
6. Collet.

1st Cream

24. Butter

24. Currants
24. Raisins
24. Lisbon
26. Lard & Lard
6. Lard & Lard

Stock

Beef - 20th
Veal - 32th
Fowl - 2

4. Lard & Lard
1. Port & Port
1. Brandy

Side Board
2. Puller
2. Chicken
Cold Beef
Veal
Ham, Tongue

Breakfast
1. Puller

Sunday 31st March 1816

153

No Dinner

M^r Evans

8th Roast Beef
1. Puller
Plumb Pudding

Pages & Family

26. Roast Beef
2. Puller
9th Loin & Lard
41. Mutton
24. Sho & Breast of Veal
Plumb Pudding

1st Cream

Side Board
21. Loin of Beef
2. Puller
2. Chicken
2. Pheasant
Ham, Tongue &

Stock
Veal - 58th
Beef - 0.
Fowl - 2.

Monday 1st April 1816.

No Dinner

M^{rs} Wans
13. Neck of Veal
Pasty

Pages & Family
29³/₄ Leg Bone of Veal
12³/₄ Mutton Soup
15³/₄ Veal
8³/₄ Pork
27. Mutton
Pasty

3. Qu. Loaves
2. Soup &c.
3. Holes

M^{rs} Wans
1/2 Ham & Eggs
12³/₄ Bacon
16. Lard

1 Bott. Port
1. Sherry

Side Board
2 Neck of House Lamb
9³/₄ Leg of Mutton
2 Pulllets
2 Chickens
Ham. Tongue

Breakfast
1 Pulllet

Prince Regent's Dinner

Nominally Soup
Fish
1. Pick
6. Whisking

Two Nemoons
1 Large Capon an. Spiced
1/2 Veal Cutlets. Sauce

Four Entrees
2 Chicken à la Française
1/2 Lamb Cutlets
1/2 Escalopée de Pulllets
1/2 Poultry & Poultry

Second Course
2 Roast Chickens

Asparagus
Potée à la Mazarine

Breakfast
1 Pulllet

Side Board
1/2 Cold Neck of Lamb
1/2 Leg of Mutton
2 Pulllets
2 Chickens
Ham. Tongue &c

M^{rs} Wans
1. Roast Pulllet
7³/₄ Mutton
2. Whisking & P. Walker
Pasty

M^{rs} Wans
1/2 Veal Cutlets
Pasty
2. Cold
Pages & Family
4. Cold
10. Crimped Skate
16. Fillet of Veal
3. Sauce
1/2 Beef Steak
36. Mutton
Pasty

3. Qu. Loaves
2. Soup &c.
3. Holes

1/2 Cream
1/2 Pulllets

Meat
Beef - 30.
Veal - 36.
Poul - 1
2 Qu. oil
1 Bott Port

Wednesday 3 April 1816

No Dinner

M^r Walter

M^r Evans

1/2 Roast Veal
Patty

Pages & family

1/2 Roast Veal
4/9 Mutton
7/4 Spring of Pork
Patty

1/2 Lin. Loaves.
2 Soup &c
2 Cakes

1/2 Cream
1/2 Butter
1/2 Hard Eggs

3/4 Ham & Cold
5/3 New S.
6 Tongues
1 Bott. Port

Stock
Dewy 3.

Side Board
2 Pullets
2 Chickens
Ham, Tongue &c

Breakfast
1 Pullet

Supper
2 Pullets

Thursday 4 April 1816

159

No Dinner

M^r Walter

1/2 Roast Beef
1/2 Chicken Pie
3/4 Crimped Loaf
1/2 Spring of Pork
Patty

M^r Evans

1/2 Roast Beef
1 Boiled Pullet
2 Crimped Loaf
Patty

Pages & family

1/2 Crimped Loaf
2/6 Roast Beef
1 Lin. Sprig dard
2/4 Mutton
1/2 Ham & Cold
M^r Walter
Patty

Side Board
2/6 Roast Beef
3 Pullets
1 Pheasant
2 Chickens
Cold meat
Ham & Tongue

Breakfast
1 Pullet

1 Lin. Loaves
2 Soup &c
3 Cakes

1/2 Cream

Stock
Pies - 3/2
Veal - 2/3
6 Pullets
1 Hard Eggs
3/4 Bacon

1 Bott. Port

Friday 5. April 1816.

No Dinner

M. Walter
4. Sides
1/2 Cal. Collets
1 Loin of Lamb
Pastry

M. Pease
1/2 Salmon
1/2 Mutton
Ketchup
Pastry

Pages
1/2 Salmon
2 Sides
7 Roast Beef
8 Pickled Pork
Ketchup
Pastry

Family
17 Bt.
12 Roast Beef
12 Roast Beef
8 Pickled Pork
2 1/2 Mutton
2 Sausages
Pastry

5 Loin of Lamb
2 Soup &c.
3 Sides

1/2 Cream
1/2 Butter
1 Pot Port

Dick
Prof 11/6

Side Board
1/2 Cold Pullet of Meat
3 Pullet
2 Chickens
Ham, Tongue &c

2 Pullet Breakfast

Saturday 6. April 1816

160

No Dinner

M. Walter
4. White Soup
1/2 Sides
1 Roast Pullet
Pastry

M. Pease
1/2 Roast Beef
1/2 Pickled Pork
Pastry

Pages & Family
Soup
4. Round of Beef
14 Roast Beef
1 Loin of Lamb
3 1/2 Mutton
Ketchup

10 Loin of Lamb
4 Soup &c.
6 Sides

2 1/2 Cream
1 Pot Port

Side Board
1 Cold of Roast Lamb
2 Pullet
2 Chickens
Ham, Tongue &c

Breakfast
1 Wheat
1 Pullet

Prince Regent's Dinner

Sunday 7. April 1816.

Soupe a la Reine

Fish
1 Turbot
1 Lobster Sauce
6 Oysters
1st Shrimps

Two Removers
1 Large Capon a la Francisc
8th Mireux a la Neuchâtel
2 Sweetbread
1st Leg
1st Liver

Four Entrees
4 Fillets of Sole a la Maitre d'Hotel
1st Lamb Cutlets en papillotte
2 Chicken fricassée aux Champ
7th Essence of Mutton and Cucumbers
a Maitre d'Hotel
Sauté a la Provençal
3rd Pullets of oysters

Two Roast
1 Goose
1 Peafowl - 1 Larding

Four Entremets
24 Flowers Eggs
French Beans
Orange Jelly
Pastry

Side Board
20th Roast Beef
House Lamb
Cold Pie
Ham, Tongue
2 Chickens
4 Pullets

Breakfast
1 Pullet

M. Mahier
10. Roast Beef
2. Chicken fricassée
1st Lamb Cutlets
Pastry

M. Evans
6th Roast Beef
1 Boiled Pullet
Pastry

Pages & Family
2nd Roast Beef
12th Loim Veal
1st Quail
10th Leg of Pork
2 Pullets
1st Mutton

1st Cream
1st Port
1st Cherry

Stock
Beef 26.
Veal 25th
Fowl 2.
Lard 10.

Prince Regent's Dinner

Monday 8th April 1816.

Two Soups
1st Hare Soup
2 Chickens a la Maitre d'Hotel

Fish
6 Blackbills
2nd Lobster
6 Crimped Cod oyster sauce

Two Removers
2 Chicken Pie, 2 Sweetbread & 2nd Sausages
1 Leg of House Lamb & Spinach

Four Entrees
3 Fillets of Pullet a la Orange
7th Mutton Cutlets a la Maitre d'Hotel
6 Crimped Cod a la Creme
1st Beef Shakes with onions

Second Course
1 Large Capon a la Maitre d'Hotel
6 Pigeons. Petit Pullets
Sauté

Four Entremets
French Beans
1st Pleurs Eggs
apricot Tartlets
Cream Maresquans

Side Board
12th Leg of Mutton
8th Mireux of Veal
2 Pullets
2 Chickens
Beef
Ham, Tongue
Lamb
Sausages & 2nd Sausages

Breakfast
1 Pullet

M. Mahier

1 Maitre d'Hotel
4 Smelts - 3rd Maitre d'Hotel
1st Beef Shakes
1st Pork
Pastry

M. Evans
1st Veal
Huthe
Pastry

Pages & Family

Soup
24th Boiled Beef
20th Roast Veal
11th Pork
25th Mutton
Huthe
Pastry

5. Lard
2 Soup
2. Fowl

1st Cream
3rd Milk

Stock
Beef 25th
Veal 25th
Fowl 2.

1st Port

Tuesday April 10 1816.

Prince Regent's Dinner

Second Course

Two Soups
7/2 Mutton with Parsley
Chives.

Fish
7/2 Salmon
1/2 Shrimps sauce

Two Removers
1 Large Capon au Gratin with a Chicori
1/2 Care d'Veau a la ducelle

Four Entrees
2. Sauce of Chickens a la escalotte
1/2 Fillets of Mackerels a la Shittrid hotel
Duck 1 Lamb Cutlets en Papillote
1/2 Mutton Racks a la Polonoise

Second Course
2 Chickens
1 Pigeon 1. Sausage
a la Volante
Petit Patis a la Mazarine
2. Sauce of Chickens a la Sturgeon

Four Entremets
Spinach
Macaroni au fromage
Orange Cream
Mincelly.

Side Board
26 Roast Beef
2 Pullets
2 Chickens
Ham, Tongue
2^d Sweet Corn & Sausages

Breakfast
1 Pullet

McWalter
2 Mackerels
4 Potatoes
1/2 Roast Beef
1/2 Haricots & Mutton
1 Pullet
Pudding

McEvans
2 Whiting
3/4 Roast Pork
Mutton
Pudding

Pages & Family
5^d Brille
6 Whiting
1/2 Roast Beef
19^d Veal & Sausage
23 Mutton
Mutton Pie
Pudding

5^d Qu'Loaves
2 Soup &
3 Roles

1st Milk
1/2 Cream
12^d Butters
1 Bott Port

Wednesday 10 April 1816

162

Prince Regent's Dinner

Two Soups
1/2 Mutton & Parsley
Chives.

Fish
3^d Crimped Cod
1/2 Salmon
1/2^d Shrimps.

Two Removers
1/2 Capon a la Chicori
1/2 Care d'Veau a la ducelle

Four Entrees
1/2 Sauce of Chickens a la escalotte
1/2 Fillets of Mackerels a la Shittrid hotel
1/2 Lamb Cutlets en Papillote
7/2 Corned Mutton

Second Course
1/2 2 Chickens
1/2 Pigeon

a la Volante
Chickin Patis
Petit Patis a la Mazarine

Four Entremets
Spinage au jus
Macaroni au fromage
Orange Cream
Mincelly.

Side Board
13/2 Saddle of Mutton
2 Chickens
2 Pullets
Cold Beef
Ham, Tongue

Breakfast
1 Pullet

McWalter
1/2 Chicken & Rice
7. Roast Veal
Ham
Pudding

McEvans
6 Roast Veal
1 Boiled Rabbit
Pudding

Pages & Family
13/4 Loins of Veal
12. Leg of Pork
33. Mutton
Mutton
Pudding

5 Qu'Loaves
2 Soup &
3 Roles

8^d Butters
1/2 Cream

1 Bott Madeira
1 Bott Port

Stock
But - 8/2
Veal 16.
Calypso 8.

Saturday 13 April 1816.

Mr. Drives

1 Pullet. Breakfast

2 P. Loin of Lamb
2 Pullets
2 Chickens
Ham, Tongue &c

Mr. Walter
1 Boiled Pullet
2 Pickled Pork
Pudding

Mr. Evans
2 Boiled Pork
1 Loin of mutton
Pudding

Pages & Family
Soup
10th Meal
3rd Boiled Beef
8 Pork
1 Loin of mutton
3rd Mutton
Pudding

8 Loin of Lamb
4 Soup &
6 Sides
1st Loin of Lamb
8th Mutton
2 L. Milk
1st Cream
1 Boiled Pork

Sunday 14 April 1816

Prince Regent's Dinner

Two Soups
Roast Turkey
1st Knuckle of Veal & Vermicelli
Fish

1 Quail
2 Lobsters
1st Shrimps

Two Peas
1 Leg of Mutton & Spinach
1 Large Capon ala Chienne

Four Entrees
2 Tricafre of Chicken
12th Roast Pullets & Pine Griller
6th Cod ala Creme
10th Fillet of Beef

Second Course
1st Pheasant
2 Roast Chicken

Four Entremets
French Beans
2nd Mashed Eggs
2nd Oyster Patties
Orange Jelly

Side Board
2nd Loin of Beef
1st Leg of Mutton
2 Pullets
2 Chicken
3 Pastries
2nd Loin of Mutton & Sausages
Ham, Tongue &c

Mr. Walter
3rd Mutton
1 Loin
7th Roast Beef
1 Boiled Pullet
Pudding

Mr. Evans
4th Roast Beef
1 Pullet
Pudding

Pages & Family
2nd Roast Beef
2 Pullets
3rd Mutton
16th Loin of Veal
8th Pork
Pudding

6th Pullet
3rd Milk
3rd Cream

2 Boiled Pork
1 Madeira
1 Sherry

Turkey
Beef 12th
Veal 12th
Loin 10
Poul 1

Monday 15 April 1816

Prince Regent's Dinner

Two Soups
10 Hare Soup
10 Pullets with Rice

Fish
4 Soles
6 Crimped Cod
1/2 pint Shrimps

Two Pastries
2 Chicken Pie - 2 Sweetbread
10 Neck of Mutton Glaced

Four Entrees
14 Fillets of Whiting and Capillat
2 Chickens ala Pluche
10 Sauté of Veal and fine herbs
3 Fillets of Pullets au Supreme

Second Course
1 Goose
2 Chickens
Remore
1/2 pint of Malaga
David's

Four Entrees
Spinage
Sea Cabbage
Friture of apples
Wine Jelly

Breakfast
1 Pullet

Side Board
15/2 Saddle of Mutton
1 Rib of House Lamb
3 Chickens
10 2 Pullets
2 Partridge
Ham, Tongue &c

M. Walter
1 Turbot
1 Lobster
1 2nd grass lamb
Pastry

M. Evans
1/2 Seal
Pastry

Pages & family
Soup
26 Bonilli Beef
19 Veal
8 1/2 Pork
2 1/2 Mutton
Figs
Pastry

4 1/2 Loaves
2 Soup
3 Voles

8 Butter
2 1/2 Cream

1/2 doz French apples
100 Lemons

2 Bott Post
1 Cherry
2 Phenix

Stock
Beef - 14
Mutton - 15
Sow - 2

Tuesday 16 April 1816

165

Mr Dinner

M. Walter
10 Beef Steak
2nd grass lamb
1/2 pint Salmon
1/2 pint Shrimps
Pastry

M. Evans
7 Mutton
1/2 Cod
2 Soles
Pastry

Breakfast
1 Pullet

Side Board
10 1/2 Loaves of Meat
7 1/2 Neck of Mutton
10 Pullets
10 Chickens
Ham, Tongue
10 Cold Chicken Pie

Pages & family
26 1/2 Beef Steak of Beef
15 1/2 Veal
2 1/2 Mutton
7 1/2 Pickled Pork
17 1/2 Cod
4 Soles
Pastry

Stock
Beef 15
Mutton 20 1/2
Sow 6
Sow 3

1 Bott Post
1 Bott Cante

Wednesday 17 April 1816

Prince Regent's Dinner

Two soups
1st Mutton Chateau
2nd Béchamel
1st Béchamel
1st Béchamel
1st Béchamel

Two Pies
1st Mutton & Apple
1st Mutton & Apple

Four Entrées
1st Lamb Cutlets a la Maitre d'Hotel
1st Quiche d'Orléans a la Maitre d'Hotel
1st Mutton a la Maitre d'Hotel
1st Mutton a la Maitre d'Hotel

Second Course
2 Chickens
6 Pigeons
1st Mutton
1st Mutton

Four Entremets
1st Mutton
1st Mutton
1st Mutton
1st Mutton

Breakfast
2 Puddings
1st Mutton

Side Board
1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

Pages & Family
20. Soup & Béchamel
1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton

Thursday 18 April 1816

166

Prince Regent's Dinner

Two soups
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

Two Pies
1st Mutton & Apple
1st Mutton & Apple

Four Entrées
1st Lamb Cutlets a la Maitre d'Hotel
1st Quiche d'Orléans a la Maitre d'Hotel
1st Mutton a la Maitre d'Hotel
1st Mutton a la Maitre d'Hotel

Second Course
1st Mutton
1st Mutton

Four Entremets
1st Mutton
1st Mutton
1st Mutton
1st Mutton

Breakfast
1st Mutton
1st Mutton

Side Board
1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

Pages & Family
20. Soup & Béchamel
1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton
1st Mutton
1st Mutton
1st Mutton

1st Mutton

Friday 19 April 1816.

Prince Regent's Dinner

Dinner

Two soups
1st Pullet with rice
9th of Pump in ocheipot
Fish
7 Crimped Cod - 1st of oysters
1 Turbot
1 Lobster
1/2 Shrimps

Two Relishes
1st Loim of Veal ala Dumb
6th Pump Steak Pie

Four Entrees
5. Fillets of Mackerels
3. Sauce of Pullets and Cucumbers
1 Duckling with Turnips
1st Porticed Agnew ala St. Minutle

Second Course
1 Goose
2 Chickens

Four Entremets
Broccoli with Parmesan
Omelet
Charlotte of Apples
Coffee Jelly.

Breakfast
1 Pullet

Side Board
2nd Edge Bone of Beef
9th Neck of Mutton
2 Pullets
2 Chickens
Ribs of House Lamb
Ham, Tongue
Sausage 2nd Sausage

Mr. Waties
2 Mackerels
2 Lobsters
1 Boiled Pullet
1st Pickled Pork
Past.

Mr. Evans
2 Mackerels
6 Roast Pork
Pastry.

Pages & Family
8th Salmon
8 Whilings
4 Lobsters
29th Boiled Beef
13th Roast Veal
26th Mutton
Pastry.

4 Quia Loaves
2 Soup &
3 Potatoes

12th Pudding
2 Quia Milk
2nd Cream

Stock
Veal 11th
24 Apples
1 Bunch Turnips
Fennel
1 Bott Port
1st Madeira

Saturday 20 April 1816.

167

Prince Regent's Dinner

Two soups
1. Pullet with rice
1st of Pump in ocheipot
Fish
1st Crimped Cod - 1st of oysters
1st Turbot
1st Lobster
1/2 Shrimps

Two Relishes
1st Loim of Veal ala Dumb
1st Pump Steak Pie

Four Entrees
1st Fillets of Mackerels
1st Sauce of Pullets
1st Duckling with Turnips
1st Porticed Agnew ala St. Minutle

Second Course
1st 1 Goose
1st 2 Chickens

Four Entremets
Broccoli with Parmesan
Omelet and fine herbs
Charlotte of Apples
Coffee Jelly.

Breakfast
1 Pullet

Side Board
1st Edge Bone of Beef
1st Neck of Mutton
1 Pullet
2 Chickens
1st Ribs of House Lamb
Ham, Tongue &

Mr. Waties
1st Bonilli Beef
1st Ho of Lamb
1 Small Turbot
1 Lobster
Pudding.

Mr. Evans
1st Roast Mutton
6th Veal
Pudding

Pages & Family
26. Bonilli Beef
10th Veal
32. Mutton
1 Quia Grass Lamb
Pudding

8. Quia Loaves
4 Soup &
6 Potatoes

3. Quia Milk
3rd pint Cream

2 Bott. Port
1st Cherry

Sunday 21. April 1816

Prince Regent's Dinner

Ambassadors & Ministers at 11

Two soups
2. Soup a la Reine, Pullet
Primaire Clair

With
1 Turbot 1. Lobster
1/2 Pouch au Vin d'Champagne
1/2 Shrimps

Two Melons
Ham a la Portogaise
2 1/2 Loins of Veal a la Maitre

Two Planks
1 Large Capon a la Givret
15 1/2 Dux Carce du Mouton en Brebis, 2 Lardings

Eight Entrees
2. Sweetbread a la Daphnie 3 Lardings
1 Lamb Rullet pane-griller
2 Chickens a l'estragon Clair 2 Lardings
Casseroles aux Herbes a la Francaise 2 Ragouts
1 Escaloppes of Large Capon aux truffes
2. Ducklings decoupe With Turnips
6. Fillet of Pastries au feuillet
4. Crimped Cod en feuille a la Creme

a l'etienne Volant
Pate a la Maitre
6. Pate of Machuile Soft Brown

Second Course
2 Chickens en feuille
1. Goose
1. Pea Soup
1. Secret 1 Larding

Four Entremets
2. Lobster au Gratin
French Beans
Salade Maitre 2 1/2 Pouch Eggs 1 1/2 Salmon
Asparagus

Four Pudding & Jelly
Pudding d' Raisin
Pudding d' Choux
Orange Jelly
Bogus Cream

La Buba
Souffle d'Orange
2. Gaspes a l'Almande

Sideboard
Ham & Chicken
2 1/2 Loins of Beef
4 Pullet
2 Chickens
1 Wheatant
Cold Pie
Lamb
Ham, Tongue
Loin & Croust 2 1/2 Lardings

Breakfast
1. Pullet
For Mocha
1 Pullet

Stock
Beef 26.
Veal 53 1/4
Pulps 8.
Suet 10
Poultry 3.

Continued

Mr. Watier
3. Joles
1/2 Pouch of Chicken
10 1/2 Loins of Beef
Pudding

Mr. Evans
7 1/2 Loins of Beef
1 Pullet
Pudding

Pages & Family
29 1/2 Loins of Beef
24. Mutton
1 Quail & Lamb
2 Pullet
10 Boiled Pork
Pudding

22. Pullet
200. Eggs
1/2 Milk
9 1/2 Cream

1 quart Cat-grass
2 1/2 Pullet Onions
2 Bunches Sweet herbs
12 Eggs & Thues
24. Apples
2 Andives
8. Cabbage & Mince

Monday 22 April 1816

Prince Regent's Dinner

Served out

Two soups
à la diable
Ris au naturel
Roth

Two Relieve
Lamb 1 House Lamb
2 Pullets à la Tartare

Four Entrees
1/2 P. Tendrons of Veal with oysters
1/2 P. Emence of Partridge with Truffles
1/2 P. Ballon d'Volaille aux Conserve
1/2 P. Mutton Collets à la Minute

Second Course
2 Chickens
6 Pigeons

Four Entremets
French Beans
Truffs à la serviette
Apricot Tart
Mince Jelly

Side Board
1 1/2 Saddle of Mutton
2 Pullets
2 Chickens
Cold Beef
Lamb
Ham, Tongue

Breakfast
1 Pullet

M^r Watkin
5. Whiting
1/2 P. Shrimps
1/2 P. Quail
1/2 P. Haricots of Mutton
Patty

M^r Evans
1/2 P. Lamb
Roth
Patty

Pages & Family
26 1/2 Bonilla Beef
27. Mutton
9 Pork
21 1/2 Veal
Roth
Patty

4 Quail
2 Lamb &
3 Cakes
10. Mutton

Stock
1/2 P. Cream
But 22"
Kial - 20"
Fruit 2.

Tuesday 23 April 1816

169

Prince Regent's Dinner

Two soups
à la diable
Ris au naturel

Roth
1/2 P. Cold Salmon
2 Lobster
1/2 P. Shrimps

Two Relieve
1/2 P. House Lamb
1/2 P. Pullets à la Tartare

Four Entrees
1/2 P. Tendrons of Veal with oysters
1/2 P. Emence of Partridge with Truffs
1/2 P. Ballon d'Volaille aux Conserve
1/2 P. Mutton Collets à la Minute

Second Course
2 Chickens
6 Pigeons

Four Entremets
French Beans
Truffs à la serviette
Orange Jelly
Gateaux d'Apricot

Side Board
1/2 P. Saddle of Mutton
2 Pullets
2 Chickens
Cold Beef
Ham, Tongue
1 P. of House Lamb
10 1/2 Saddle of Veal

Breakfast
1 Pullet

M^r Watkin

3. Lobster
1/2 P. Veal Pie
1/2 P. Roast Pullet
Pudding

M^r Evans
4. Cold
1/2 P. Veal Pie
1/2 P. Mutton
Pudding

Pages & Family
12. Cold
8. Skate
5. Lobster
1/2 P. Round of Beef
3 1/2. Mutton
16. Veal Pie
Beef Steak
Pudding

Croquette
Volaille

Pommes au Ris
Choux en Pilgrimage

4 Quail
2 Lamb &
3 Cakes

12 Pullets

Stock
But 12"
Kial 6"
Lard 4"

5 Bell Port

Wednesday 24. April 1816.

Prince Regent's Dinner

Two Soups
1st Mutton Soup, Clear
1st. Base Soup

Fish.
1 Turbot
2 Lobsters
1st Shrimps

Two Velees
1st Grandmère's Veau Pique 2 Hardings
1st Plate Chaud of Rheumat

Four Entrees
7/2 Mutton Kache a la Polonoise
4. Chickens Fillets en Papillotte
4. Pigeons en Compotte 2 Sweetbread
6. Fillets of Whiting

Second Course
2 Chickens
1 Pen Roast 1 Harding
Gardeau's Potage
Moyau Souffle

Four Entremets
French Roast a la Veine
Macarony with Parmesan
Grape Tart
Creme Fritte

Side Board
2 1/2 Eggs Bone of Beef
7/2 Neck of Mutton
2 Pulllets
2 Chickens
Beef, Veal, Ham Tongue

Breakfast
1 Puller
1 Partridge

Mr Campbell
1 Boiled Puller
Dart.

Mr. Watkin
2 Crimped Pot
1st Roast Veal
2 1/2 Crisped Pork
Pudding

Mr. Evans
5th Roast Veal
Bacon
Pudding

Pages 2 Family
2 1/2 Soup & Bouilli
18. Roast Veal
2 1/2 Mutton
Bacon
Pudding

4 Larders
2 Soup &
3 Colles.

1 1/2 Puller
1 1/2 Milk
3 1/2 Cream

Stock
Beef 2 1/2
Veal - 2 1/2
Fowls 2
2 1/2 Apples
1 Boiled Pot
1.0 Cherry

Thursday 25. April 1816.

170

Prince Regent Dinner at Windsor

No Dinner

Breakfast
1 Puller.

Side Board
2 Pullers
2 Chickens
Cold Beef
Veal
Ham, Tongue

Mr Campbell
1 Chicken
Pudding

Mr. Watkin
1 Small Duck
1 Potage
1 Chicken Pie
9. Pen 11 Beef
Pudding

Mr. Evans
7 Roast Beef
Bacon
Pudding

Pages 2 Family
1 Larders
2 1/2 Roast Veal
3 1/2 Beef
2 1/2 Mutton
Bacon
Pudding

4 Larders
2 Soup &
3 Colles

1 1/2 Puller
3 1/2 Milk
1 1/2 Cream

1 Boiled Pot

Friday 26. April 1816

Prince Regent's Dinner

Two soups
2nd. 2. Lobsters
7/4th Bunch of Peas & Vermicelli
Rice
9th Crimped Cod 2 1/2 pt of stock
4 Whiting
1/2 pt Shrimps

Two Relishes
15th Pump of Beef broiled
1. Large Capon with Cucumbers Entree & Broche

Four Entrees
5/4th Joint of Veal a la Grandmère
2. Escalope of Chicken
1st Joint of Lamb Cutlets en Matraque
6. Boudin of Whiting a la Richelieu

Second Course
2 Roast Chickens
1 Goose
Removes
1/2nd Mutton Pie

Four Entremets
1/4th Joint of Crayfish au Vin & Madeira
Asparagus
Wine Jelly
Apricot Tart

Side Board
10/4th Sir Loins of Beef
2 Pullets
2 Chickens
Cold Meat
Ham, Tongues

Breakfast
1 Pullet.

Mr Campbell
1 Pullet
Jelly
Tart

Mr Watson
8th Brill
1 Roast Pullet
5/4th Veal Cutlets
Pastry.

Mr Evans
2 Sole
4th Roast Veal
Pastry.

Pages & Family
6. Sole
8. Whiting
4/4th Salmon
4/4th Roast Veal
6th Leg of Pork
20/4th Mutton
Pastry

10. Quail
2. Soup &c
3. Veal
2. Baked Potatoes

12th Pullet
1/2nd Milk
2 1/2^{pt} Cream

Stock
Beef 14.
Veal 11.
Pork 1.
60. Lemons
6. Sweet oranges
1. Bott. Madeira
1. Port
2. Whisky
1. Brandy

Saturday 27. April 1816

Prince Regent's Dinner

Served out

Two soups
Pintanier
1/4th Bare Soup
Rice
1. Turbot
1. Lobster
1/4th Shrimps

Two Relishes
2. Chicken Pie
1/4th Table of Hares
2. Larding

Four Entrees
11. Veal Cutlets pane grillée
1. Large Capon Filled & C. L. L.
1/4th French & Breussaux Panned Horse
6th Crimped Cod a la Maîtresse d'Hotel

Second Course
2 Roast Chickens
1. Livets
Removes
Pates au Jus

Four Entremets
Spinache au Consommé
24. Plover Eggs
Cream au Coffee
Vol au Vent d'Orangers
Brioche
Soufflé à Vanille

Side Board
14. Loins of Veal
6. Leg of Boiled Pork
2. Pullets
2. Chickens
Ham, Tongue
Four Breast 2nd Sausages

Breakfast
1 Pullet

Mr Watson
2 Crimped Cod
1. Pates of Grap Lamb
1. Pullet
Pastry

Mr Evans
1. The Grap Lamb
Soup
Pastry

Pages & Family
23/4th Soup & Soufflé
1. Quail Grap Lamb
20/4th Veal
8. Pork
24/4th Mutton
Pastry

10. Quail
4. Soup &c
6. Veal
1/2nd Lard
1. Quail
1. Quail

14th Pullet
1/2nd Milk
2 1/2^{pt} Cream

Stock
Beef 33.
Veal 35 1/4
Pork 2.
6. Bott. Madeira
1. Port
1. Brandy

Sunday 28. April 1816

Prince Regent's Dinner

Two Soups
 Bare Soup
 Hollandaise
 Fish
 1 Turbot
 1 Lobster
 5^{lb} Crimped Cod - 3^{lb} 1/2 Bitter
 1/2^{lb} Shrimps
 Two to leave
 10^{lb} Fillets of Beef
 10^{lb} Chicken Pie
 Four Entrees
 1^{lb} Lamb Cutlets a la Maitre d'Hotel
 1^{lb} Fillets of Pullets
 1^{lb} Crimped Cod a la Maitre d'Hotel
 1^{lb} Merited d'Bois Sauce Ancho
 Second Course
 2 Roast Chicken
 1^{lb} 1 Devet - 1 Carving
 Four Entremets
 Spinach
 1^{lb} Flowers Egg
 1/2 Head Bracken
 Cream a la Vanille
 Side Board
 1^{lb} Loim of Beef
 1^{lb} Leg of Pork
 2 Pullets
 2 Chickens
 Beef
 Veal
 Ham Tongue
 23^{lb} 1/2 Loim of Beef
 Breakfast
 1 Pullet
 Broth
 1 Pullet
 M^{rs} Campbell
 9 Mutton
 1 Pullet
 1/2 Leg

Mad House
 1 Loim of Lamb
 2 Pullets
 2 Chickens
 1 Large Capon
 1 Goose
 1 Turbot
 1/2^{lb} Lobster
 6 Whiting
 2 Lobsters
 1/2^{lb} 1/2^{lb} Prawns
 1^{lb} 1/2^{lb} Shrimps

M^{rs} Wallis
 1/2^{lb} Roast Beef
 1 Pullet
 2^{lb} Crimped Cod
 Pathy

M^{rs} Grant
 1/2^{lb} Beef
 1 Pullet
 Pudding

Pages & Family
 26^{lb} 1/2^{lb} Beef
 1^{lb} 1/2^{lb} Veal
 23^{lb} 1/2^{lb} Mutton
 2 Pullets
 Bacon
 Pudding

Stock
 Beef 14
 Veal 16 1/2
 Suet 10
 3^{lb} 1/2^{lb} Milk
 5^{lb} 1/2^{lb} Cream
 1^{lb} 1/2^{lb} Mutton
 1^{lb} 1/2^{lb} Beef
 1^{lb} 1/2^{lb} Spinach
 Sweet herbs
 4^{lb} 1/2^{lb} Mutton
 1^{lb} 1/2^{lb} Mutton
 6^{lb} 1/2^{lb} Port
 3^{lb} 1/2^{lb} Sherry

Monday 29. April 1816

172

Prince Regent's Dinner

Two Soups
 Turbot
 2 Pullets with Omelette
 Fish
 1 Turbot
 1 Lobster
 1^{lb} 1/2^{lb} Shrimps
 Two Removers
 1 Large Capon a la Charentaise
 1 Leg of House Lamb a la Maitre d'Hotel
 Four Entrees
 6 Fillets of Whiting a la Maitre d'Hotel
 2 Dressed of Chickens with Champignon
 1^{lb} 1/2^{lb} Embroid d'Neuf a la Potemkine
 1/2^{lb} 1/2^{lb} Sauce of Veal
 Second Course
 2 Chickens
 1 Goose
 Four Entremets
 Sea Bait
 1/2^{lb} Crayfish
 Pudding d'Orange
 Wine Jelly
 Souffle d'Orange
 Side Board
 1^{lb} 1/2^{lb} Saddle of Mutton
 3 Pullets
 2 Chickens
 1 Neck of House Lamb
 Cold Beef
 Veal
 Ham Tongue &c
 Breakfast & Broth
 2 Pullets
 Prince Charles's attendants
 12^{lb} 1/2^{lb} Mutton
 1 Shoulder House Lamb
 2 Chickens
 1 Leg of House Lamb

M^{rs} Wallis
 2^{lb} 1/2^{lb} Crimped Cod
 2 Lobsters
 1^{lb} 1/2^{lb} Veal
 1 Leg of House Lamb
 Pathy

M^{rs} Grant
 1 Leg of House Lamb
 Pullets
 Pathy

Pages & Family
 23^{lb} 1/2^{lb} Soup a la Maitre d'Hotel
 21^{lb} 1/2^{lb} Veal
 25^{lb} 1/2^{lb} Mutton
 1 Leg of House Lamb
 Bacon
 Pathy

Porters
 10 Leg of Mutton

Footmen
 10 Leg of Mutton
 10 Leg of Veal

Stock
 Beef 6
 Veal 1
 Suet 1
 1^{lb} 1/2^{lb} Cream
 1^{lb} 1/2^{lb} Port
 1^{lb} 1/2^{lb} Sherry

Continued the 29. April 1816.

Prince Charles & Ladies
Lunch

- 1/2 Mutton Cutlets
- 1 Roast Chicken
- 1 The Roast Lamb
- Ham, Seal, Carrots

Prince Charles Dinner

- 1 Soup, Pig & Chicken
- 1 Small Turbot
- 2 Whiting
- 1 Lobster
- 2 Solis.

Removes

- 1 Leg of Lamb & Spinach
- 2 Chicken & Carrots
- Mutton Cutlets
- 1 Roast Goose
- Spargan
- Pottery

Family

- 7/8 Meat
- Vegetables
- Pottery

Wednesday 30 April 1816.

Prince Charles Lunch

- 8. Mutton Chops
- 1 Roast Chicken
- 1 Mock of Roast Lamb
- Ham, Carrots
- 1 Puller

Dinner

- 1 Soup, a la reine Puller
- 2 Macarons
- 1 Solis
- 3/4 Shrimps

Removes

- 1 Blanquette of Puller
- 1 Sweetbread Larded & a la Reine
- 1 Large Capon
- French Beans
- Pottery

Family

- 1 Leg of Lamb
- 1/2 Mutton Soup
- 3/4 Mutton
- Pottery

Prince Regent's Dinner

No Dinner

Side Board

- 4 Puller for Luncheon & Sandwiches
- 2 Chickens
- Ham
- Beal
- Tongues
- Beef &c

Breakfast

- 1 Puller

Thursday 30 April 1816

(173)

M^{rs} Walcott

- 2 Solis
- 2 Salmon
- 1 Picaque of Chicken
- 1 Leg of Lamb
- Pottery

M^{rs} Davis

- 1 Solis
- 5/8 Roast Lamb
- Pottery

Pages & Family

- 4 Solis
- 4 Haddock
- 4 Salmon
- 6 Cod
- 38. Roast Beef
- 20. Mutton
- 1 Leg of Lamb
- 10. Pork
- Pottery

Produce &c

- 52. Eggs, 1/2 Chicken, Mutton
- 15 3/4 The Seal

- 10. Leg of Lamb
- 2 Soup &c
- 2 Solis
- 1 Quat yeast

Shorts

- 14 Puller
- 3 qt. Milk
- 1 qt. Cream

- 100 Lemons
- Garlick

- 2 Bott. Port

SP { Best
Mutton
Veal

Thursday 2 May 1816.

Prince Regent's Dinner in the Wellington of Prince Charlotte

Two Soups		Supper	
Turk's		Vermicelli Soup	
Chick		Turk's Entrée	
1 Quail		2 Capons Roasted	
6 Macarons		1 Quail Roasted Lamb	
2 Lettuce		11 Mutton Cutlets	
1 1/2 Shrimps		1 Roasted Capon Sauce Maitre d'Hotel	
Two Premices		2 Pullets Fricassee au Champagne	
14 1/2 Lbs of Mutton		2 Slices of Capon legs broiled	
17 Ham & Spinach		14 Lettuce for salad	
Six Entrées		200 Prawns	
3 Red Mullet a la Maitre		Potatoes a la Maitre d'Hotel	
2 Chickens decoupe a la Maitre		Sea Cakes	
17 Ducklings with Sparagut		Strawberry Jelly	
8 Sweetbread with Cucumbers & Sausages		Pivoche	
1 Large Capon au Gratin		Sandwiches	
16 Roast Cutlets en Papillote		19 Cold Beef	
Aspic de Volante		19 1/2 Fillet of Veal	
Capon 2 Sauté d'Escalotte		8 Capons	
17 Sauté of Beef		6 Pullets	
Second Course		Side Board	
Long 1 Capon Roasted		3 Pullets	
1 Potage		Cold Veal	
17 Guinea Fowl		Beef	
2 Chickens		Ham, Tongue	
Eight Entrées		Lamb, Potatoes	
Asparagus		Stock	
French Beans		Beef 7 1/2	
24 Blauvelt Eggs		Veal 66	
14 Salad of Lettuce		Lent 30	
Jelly of fruit		Calves 12	
Cream a la Gene		Side Board	
Fruit d'orange		13 Fillet of Veal	
Cherry Custards		1 Quail Roasted Lamb	
Side Board		26 1/2 Beef	
13 Fillet of Veal		4 Pullets	
1 Quail Roasted Lamb		2 Chickens	
26 1/2 Beef		2 Capons	
4 Pullets		Ham, Tongue &c	
2 Chickens		Breakfast	
2 Capons		1 Pullet	
Ham, Tongue &c		Duke of Clarence	
Breakfast		1 Pullet	
Duke of Clarence		Ham	
1 Pullet			
Ham			

Family Dinner

St. Hubert		Coal Porters	
2 Roasted Beef		12 1/2 Lbs of Mutton	
2 Potatoes		13 1/2 Lbs of Mutton	
2 Roast Chicken		14 1/2 Lbs of Mutton	
17 Roast Beef		15 1/2 Lbs of Mutton	
17 Roast Beef		16 1/2 Lbs of Mutton	
17 Roast Beef		17 1/2 Lbs of Mutton	
17 Roast Beef		18 1/2 Lbs of Mutton	
17 Roast Beef		19 1/2 Lbs of Mutton	
17 Roast Beef		20 1/2 Lbs of Mutton	
17 Roast Beef		21 1/2 Lbs of Mutton	
17 Roast Beef		22 1/2 Lbs of Mutton	
17 Roast Beef		23 1/2 Lbs of Mutton	
17 Roast Beef		24 1/2 Lbs of Mutton	
17 Roast Beef		25 1/2 Lbs of Mutton	
17 Roast Beef		26 1/2 Lbs of Mutton	
17 Roast Beef		27 1/2 Lbs of Mutton	
17 Roast Beef		28 1/2 Lbs of Mutton	
17 Roast Beef		29 1/2 Lbs of Mutton	
17 Roast Beef		30 1/2 Lbs of Mutton	
17 Roast Beef		31 1/2 Lbs of Mutton	
17 Roast Beef		32 1/2 Lbs of Mutton	
17 Roast Beef		33 1/2 Lbs of Mutton	
17 Roast Beef		34 1/2 Lbs of Mutton	
17 Roast Beef		35 1/2 Lbs of Mutton	
17 Roast Beef		36 1/2 Lbs of Mutton	
17 Roast Beef		37 1/2 Lbs of Mutton	
17 Roast Beef		38 1/2 Lbs of Mutton	
17 Roast Beef		39 1/2 Lbs of Mutton	
17 Roast Beef		40 1/2 Lbs of Mutton	
17 Roast Beef		41 1/2 Lbs of Mutton	
17 Roast Beef		42 1/2 Lbs of Mutton	
17 Roast Beef		43 1/2 Lbs of Mutton	
17 Roast Beef		44 1/2 Lbs of Mutton	
17 Roast Beef		45 1/2 Lbs of Mutton	
17 Roast Beef		46 1/2 Lbs of Mutton	
17 Roast Beef		47 1/2 Lbs of Mutton	
17 Roast Beef		48 1/2 Lbs of Mutton	
17 Roast Beef		49 1/2 Lbs of Mutton	
17 Roast Beef		50 1/2 Lbs of Mutton	
17 Roast Beef		51 1/2 Lbs of Mutton	
17 Roast Beef		52 1/2 Lbs of Mutton	
17 Roast Beef		53 1/2 Lbs of Mutton	
17 Roast Beef		54 1/2 Lbs of Mutton	
17 Roast Beef		55 1/2 Lbs of Mutton	
17 Roast Beef		56 1/2 Lbs of Mutton	
17 Roast Beef		57 1/2 Lbs of Mutton	
17 Roast Beef		58 1/2 Lbs of Mutton	
17 Roast Beef		59 1/2 Lbs of Mutton	
17 Roast Beef		60 1/2 Lbs of Mutton	
17 Roast Beef		61 1/2 Lbs of Mutton	
17 Roast Beef		62 1/2 Lbs of Mutton	
17 Roast Beef		63 1/2 Lbs of Mutton	
17 Roast Beef		64 1/2 Lbs of Mutton	
17 Roast Beef		65 1/2 Lbs of Mutton	
17 Roast Beef		66 1/2 Lbs of Mutton	
17 Roast Beef		67 1/2 Lbs of Mutton	
17 Roast Beef		68 1/2 Lbs of Mutton	
17 Roast Beef		69 1/2 Lbs of Mutton	
17 Roast Beef		70 1/2 Lbs of Mutton	
17 Roast Beef		71 1/2 Lbs of Mutton	
17 Roast Beef		72 1/2 Lbs of Mutton	
17 Roast Beef		73 1/2 Lbs of Mutton	
17 Roast Beef		74 1/2 Lbs of Mutton	
17 Roast Beef		75 1/2 Lbs of Mutton	
17 Roast Beef		76 1/2 Lbs of Mutton	
17 Roast Beef		77 1/2 Lbs of Mutton	
17 Roast Beef		78 1/2 Lbs of Mutton	
17 Roast Beef		79 1/2 Lbs of Mutton	
17 Roast Beef		80 1/2 Lbs of Mutton	
17 Roast Beef		81 1/2 Lbs of Mutton	
17 Roast Beef		82 1/2 Lbs of Mutton	
17 Roast Beef		83 1/2 Lbs of Mutton	
17 Roast Beef		84 1/2 Lbs of Mutton	
17 Roast Beef		85 1/2 Lbs of Mutton	
17 Roast Beef		86 1/2 Lbs of Mutton	
17 Roast Beef		87 1/2 Lbs of Mutton	
17 Roast Beef		88 1/2 Lbs of Mutton	
17 Roast Beef		89 1/2 Lbs of Mutton	
17 Roast Beef		90 1/2 Lbs of Mutton	
17 Roast Beef		91 1/2 Lbs of Mutton	
17 Roast Beef		92 1/2 Lbs of Mutton	
17 Roast Beef		93 1/2 Lbs of Mutton	
17 Roast Beef		94 1/2 Lbs of Mutton	
17 Roast Beef		95 1/2 Lbs of Mutton	
17 Roast Beef		96 1/2 Lbs of Mutton	
17 Roast Beef		97 1/2 Lbs of Mutton	
17 Roast Beef		98 1/2 Lbs of Mutton	
17 Roast Beef		99 1/2 Lbs of Mutton	
17 Roast Beef		100 1/2 Lbs of Mutton	

Friday 3rd May 1816.

No Dinner

Mr. Walter
2nd Crimped Cod 1st Oysters
2nd Sole
1st Chicken

Mr. Pinner
5th Goat & Veal
Bacon
Katie
Pudding

Pages Family
Soup
22nd Roasted Beef
15th Veal
5th Mutton
1st Leg of Lamb
Pudding

Side Board
1 Pullet
2 Chickens
Beef
Veal
Ham
Tongue

Breakfast
1 Pullet

Duke of Clarence
1st Pullet
Ham

Stock
Souls 2

5th Leg of Lamb
2nd Soup &
3rd Sole
8th Pullets
1st Leg of Mutton
1st Cream

Saturday 4 May 1816.

176

Prince Regent's Dinner

Two Soups
Turtle
Prestonians

Fish
1 Turbot — 3rd Mackerel
1st Lobster — 3rd Mackerel
5th Mackerels

Two Removers
1st Pot of Mutton a la Oseille 1st Larding
1st Large Capon Broiled a la Pastos

Four Entrees
8th Mutton Cutlets Sauce Maitre
1st Large Capon Potlets aux Cucumbers
5th Crimped Cod a la Maitre d'Hotel 1st Oysters
1st Potlets of Mutton Sauce Piquant 2nd Larding

Second Course
2 Chickens 1st Mutton Cutlets
2 Ducklings

Four Entremets
Asparagus
Potatoes au Gratin
Gelée d'Orange
Vol au Vent d'Oranges

Side Board
1st Ladle of Mutton
2 Pullets
2 Chickens
Ham Tongue
Lamb &c

Breakfast
1 Pullet

Duke of Clarence
1 Pullet
Ham Tongue

Mr. Walter
1st Leg of Lamb
1st Mutton Chickens
Pudding

Mr. Pinner
1st Leg of Lamb
Katie
Pudding

Pages Family
23rd Edge Bone of Beef
20th Veal
28th Mutton
1st Leg of Lamb
6th Leg of Pork
Katie
Pudding

10th Leg of Lamb
4th Soup &
6th Sole

1st Mutton
3rd Mutton
1st Cream

Stock
Souls 1. 1st Pot of Mutton
1st Pot

Sunday 5 May 1816

Prince Regent's Dinner

Two soups
1 Pullet with rice
Sartie

Fish
1 Turbot
3 Macarels
1 Lobster
1/2 Shrimps

Two Roast
16. Roast of Beef a la carlisle au saucisson
1 Large Capon au gratin

Four Entrees
12 1/2 Roast Calf
1/2 Mutton Haunch with Cucumbers
2 Chicken Enchilade
2 Suck of Pullets aux fines herbes

Second Course
2 Chickens
1 Goose
3. Pudding of Macarels
Court

Four Entremets
French Mince
2 1/2 Plover Eggs
Howled Pear
Pate a l'Anglais

Side Board
23 1/2 Roast Beef
2 Pullets
2 Chickens
Ham Tongue

Breakfast
1 Pullet

Stoke
Beef 26.
Veal - 20
Suck - 6
Poul - 1

Mr. Walter
Soup
2 Toads
1/2 Whiting
1/2 Chicken Pie
12 1/2 Roast Beef
Pastry

Mr. Evans
3 1/2 Roast Beef
10 Pullet
Pastry

Pages & Family
3 1/2 Roast Beef
18. Mutton
12 1/2 Roast
2 Pullets
5 1/2 Leg of Pork
1 Lard & grass lamb
2 Caulages
Pudding

Pudding 12"
1/2 Lard Milk
2 1/2 Cream
1 Bott. Port
1 Bott. Madeira

Monday the 6 May 1816

(177)

Prince Regent's Dinner

No Dinner

Mr. Walter
Soup
3 1/2 Roast Beef - 1 1/2 Roast
7. Roast Beef
1/2 Chicken Pie
Pastry

Mr. Evans
5 1/2 Roast Beef
Omelette
Pastry

Pages & Family
Soup
22. Roast Beef
26. Mutton
10 1/2 Roast
1/2 Lamb
Butter
Pastry

4 1/2 Pullets
1/2 Lard Milk
1 1/2 Cream
1/2 Lard & Leaver
2 Soup
2 Toads
1/2 Jack flowers
1 1/2 yeast

203. Ham
24. Tongue
36. Rice
6 Vermicelli
8. Beef Oil
6 Pots Mutton
12. Anchovies
14. Parmesan

3 1/2 Lard Sugar
40. 14. Treble &
1/2 Nutmeg
26. Currants
24. Raisins
24. Lobster

Side Board
2 Pullets
1 Piece of Roast Lamb
Cold Beef
Ham. Tongue &

Breakfast
1 Pullet.
1 Pullet.
Jen. Bloomfield

Eggs
1 Boiled Capon
1 Roast
1/2 Mutton Calf
asparagus
Potatoes
Pastry

Tuesday 7 May 1816
Prince Regent's Dinner
Dined out

Two soups
Turtle
Pommes
Fish

Two Noctes
2 Pullets ala Chivie Sauce Porceade
1 1/2 Mutton Cutlets with French Beans

Four Entrees
2 Blankets of Pullets with Cucumbers
Boudins ala Richelieu
2 Canetons de caille ala Pluche Ducklings
4 Fillets of Chickens en Papillote

Second Course
2 Roast Chickens
1 Pea Fowl 1 Sausage

Four Entremets
Asparagus
Petit Potts au Consomme d'Volaille

Side Board
14 Table of Mutton
13 Fillet of Veal
1 Neck of House Lamb
2 Pullets
2 Chickens

Breakfast
1 Pullet
1 Pullet
2 Chickens
2 Pullets
1 Green Goose
1 Large Capon

1 Turbot
4 Cold Salmon
12 Small Prawns
1 Lobster
1/2 lb Shrimps

M^r Watier
1 Lb of Grap Lamb
Pastry

M^r Evans
1/2 Loin of Mutton
Pastry

Pages
1 Loin of Grap Lamb
Dish of
Pastry

Family
2 1/2 Egg bone of Beef
4 1/2 Leg 1/2 2 Mutton
14 Loin of Veal
1/2 1/2 1/2
Pastry

12 Butter
4 Loin Milk
1 1/2 Cream
5 Loin Loaves
2 Soup &
3 Rolls
1 Gate Sprits

Stork
Beef 72
Veal 77
Lard 6
Poultry 2
2 Tongues

Wednesday 8 May 1816
Prince Regent's Dinner of yesterday

Soup
Turtle
Printanier

Fish
4 1/2 Crimped Cod 1 1/2 Oysters

Two Noctes
1/2 Pullets ala Chivie
1/2 Mutton Cutlets

Four Entrees
1/2 Blanquette of Pullets
1/2 Boudins ala Richelieu
1/2 Ducklings
1/2 Fillets of Chickens

Two Roasts
1/2 Chickens
Pea fowl

Four Entremets
Asparagus
Petit Potts au Consomme

Side Board
1/2 Table of Mutton
1/2 Fillet of Veal
1/2 Neck of House Lamb
2 Pullets
4 Chickens
Hare, Tongue

Breakfast
1 Pullet
1 Pullet
Equerry

M^r Watier
1/2 Mutton
1 Chicken
4 1/2 Crimped Cod 1 1/2 Oysters
Pastry

M^r Evans
1 Lb Grap Lamb
Pastry

Pages
1 1/2 Loin of Veal
1/2 Mutton Cutlets
Pastry

Family
1 Loin Grap Lamb
1/2 Mutton Pie
4 1/2 Leg 1/2 Mutton
1 1/2 Veal
Pastry

8 Butter
43 Lard
1 1/2 Milk
4 1/2 Cream
1 1/2 1/2
Stork
5 Loin Loaves
2 Soup &
3 Rolls
3 Bread & Bran
4 Petit Whinitz

Thursday 9th May 1816

Prince Regent's Dinner

Two Soups
1 Turbot
2 Lobsters
8 Macarons
6 Whiting 1st Shrimps

Two Melons
1st Fillets of Venison Pique
1st Potage au Potage

Six Entrees
1st Boudin a la Richelieu
1st Blanquette d'Ortolan aux Cucumbers
1st Lamb Cutlets pique sauce pauvre homme
1st Sauce de Poulet aux fines herbes
1st Carrelons aux points d'asperges
2 Chickens Pie

Second Course
1st Pen d'oeil
2 Chickens

Six Entremets
Asparagus
Espumack
Pots au Consommé d'Ortolan
Meringues a la Creme
Pate de Groseille
Gelée de Vin

Side Board
Beet
Veal
Hare, Tongue
2 Pullets
2 Chickens

1 Pullet Breakfast

Eggs
3 Sals
1st Shrimps
1 Pullet

Mr. Walter
11th Roast Beef
1 Turbot
1 Lobster
Pasty

Mrs. Evans
5th Roast Beef
Pasty

Pages
12th Roast Beef
1st Veal
Omelette
Pasty

Family
28th Roast Beef
2nd Fillets of Veal
1st Leg of Pork
4th Mutton
1st Lamb
Pasty

16th Wallis
3rd Hard Eggs

4th Milk
6th Cream
1st Dole
7th Lard
2nd Soup
3rd Pot

2nd Potage
6th Mutton
1st Pot

2nd Potage apricot
4th Bunchy Sweet herbs
1st pint Cut Asparagus

Friday 10th May 1816

Prince Regent's Dinner

Two Soups
2 Pullets
2 Soup a la Reine Pullets
Printanier

Four Melons
1st Pullets au surprise
2nd Sweet bread
2nd Sago
2nd Larding

Fillets of Beef Lardé sauce Riche 1 larding

Twenty Entrees

3rd Fillets of Pullets a la Marshall sauce Italienne
2nd Sauce Pullets aux Poules Emence
2nd Charbon d'Agneau garni d'Endroit d'Agneau
7th Emence d'Ortolan aux Champignons Emence
6th Boudin de Whiting a la Duchesse
4th Fillets of Pullets pique sauce a la Reine 1 larding
2nd Chickens a la Pique garni
Casseroles au Ris a la Toulouse
3rd Chickens a la Madrilaine Blanche
3rd Mutton au papillote sauce Italienne

Four Soups

3rd Chickens
1st Grouse

Après Dîner
La Paba

2nd Chickens Mayonnaise
Cherry Tart
3rd Lobsters au gratin
Gelée d'orange
Asparagus
Palmiers d'Ortolan
Cucumbers pique
Pear Cream
36th Plovers Eggs
Gâteau d'Ortolan
L'anguille en Maitre

Après Dîner
Le Regard a la Parisienne

Les Savarins

Souffle a l'huile d'orange

Side Board

1st Haunch of Venison
2nd 1st Leg of Beef
1st Saddle of Mutton
1st Hagg
1st Hagg
12th Leg of Veal
4th Pullets
4th Chickens
Hare, Tongue &c

4th Fish
1st Turbot
1st Doree
9th Cold Salmon
8th Macarons

2nd Carrelons Maitre d'Ortolan
Lamb au Ris au Volant

3rd Pullets a la Charlotte Haricots Verts

10th Escalope d'Ortolan a la Provençal

2nd Blanquette d'Ortolan garni d'Emence

2nd Blanquette d'Ortolan aux Cucumbers

6th Sweet bread pique sauce a la Reine 1 larding

2nd Epigramme d'Agneau avec Blanquette 2 pich.

1st Fillets of Chickens sauce aux fines herbes

2nd Pate Chaud de Pullets a la anglaise

8th Pigeons a la Fausse a la Livernoise

2nd Emence d'Ortolan a la fermiere

1st Pen d'oeil 1 larding

1st Capon

3rd Fillets of Solis en aspic

Gâteau a la Parisienne

Pate d'Ortolan

Cream a la Marasquine

French Beans

Le Castolet en Cudade

Bonte aux Champignons

Coffee Jelly

1st pint Crayfish

Vol au Vent d'apricot

2nd Fillets of Capon a la gelée

Après Dîner
Le Regard a la Parisienne

Après Dîner
Le Regard a la Parisienne

Après Dîner
Le Regard a la Parisienne

Après Dîner
Le Regard a la Parisienne

Après Dîner
Le Regard a la Parisienne

Après Dîner
Le Regard a la Parisienne

Après Dîner
Le Regard a la Parisienne

Après Dîner
Le Regard a la Parisienne

Après Dîner
Le Regard a la Parisienne

Après Dîner
Le Regard a la Parisienne

Continued

Continued

M. Watier
8/2 Roast Veal
Knuckle of Ham
1/2 Crimped Cod
Pastry

M. Evans
6 Loins of Veal
Haché
Pastry

Pages
1 Loin of Beef
1/2 Stewed Beef
Haché
Pastry

Family
42. Round of Beef
21. Sho of Veal
1 Loin of Lamb
46. Legs of Mutton & Sho of Mutton
Haché
Pastry

Confectionary
1/2 Leg of Mutton
Haché
Pastry

Lamp. Lighter &
2 1/2 Beef.

Stock
Beef 89
Veal 110 1/2
Suet 10.
1 Ham Boiled
2 1/2 for Cutting
4 Tongues
10 Fowls.
8 Bott. Port
5 Sherry
1 Madeira
1 Champagne

40 Bottles
6 Loin Milk
11 pints Cream
5 Able
15 Loin Loaves
2 Soup
3 Meals

10 Pipet Macaroni
1 1/2 all Spice
1/2 Long Pepper

50 Lemons
6 Loin Orange
4 Bunch Sweetbush
3 1/2 Cut Asparagus
2 Potte Munkroon

Prince Regent's Dinner

Two Soups
Hollandaise
Purée

1/2 Sole
1/2 Truffle
1/2 Oyster

Two Relishes
1 Leg of Roast Lamb
1 Large Capon a la Chèvre

Four Potatoes
1/2 Escaloped Potatoes aux Courmelles
1/2 Emence de Mouton aux fines Herbes
1/2 Potatoes de Coupe a la Chèvre
10. Céléstins de Veau Sauce Panvre homme

Second Course
2 Roast Chickens
2 Ducklets
Pate a la Maitre d'Hotel

Four Entremets
French Beans
Asparagus
Mince Celery
Cherry Tartlette
1/2 Pound Orange

Side Board
1 1/2 Loin of Mutton
2 Pullet
2 Chickens
Ham
Tongue
Cold Beef

Breakfast
1 Pullet

Equerry
1 Pullet

M. Watier

10 Neck of Mutton
Haché
2 Chickens
3 Crimped Cod
Pastry

M. Evans
1/2 Haché
Pastry

Pages
9 Neck of Mutton
1/2 Beef
2 Mackerels
Pastry

Family
20 Boiled Beef
29 Beef

Haché
27 Legs Neck & Sho of Mutton
14 Mackerels
6 Sole
Pastry

16 Bottles
3 Loin Milk
1 1/2 Cream

12 Loin Loaves
4 Soup
6 Potatoes
1 1/2 Yeast
Stock
Beef 47
Veal 38.

1 Bott. Sherry

Saturday 11. May 1816

180

Sunday 12. May 1816

Prince Regent's Dinner

Two Soups
Creamed Tripe
Printaniere aux Croûtons
Rice

10 Roast Beef
1 Boiled Pullets
3/4 Crisped Cod 1/2 Cylinders
Pudding

M^{rs} Evans
Charlotte's Beef
1/2 Boiled Pullets
Pudding

Two Relishes
Large 1. Chapon en entre d'broche aux Truffes
11. Le Veau d'eau pique aux Cressons Standing

Four Entrees
Duck 2. Lamb Cutlets ala Stationne
Pullet 3. Sauté de Volaille ala Reine
8. Mutton Chops aux Champignons
Duckling 3. Canelons ala Bigarade

Pages
10 3/4 Roast Beef
2 Pullets
Butter
Pudding

Second Course
2 Chickens
1 Goose
Remore
1/2 Mutton Patties

Family
2 1/2 Roast Beef
10. Spring of Pork
4 1/2 Leg of Mutton & 1/2 Mutton
2 Pullets
Butter
Pudding

Four Entremets
Spinach
2 Lobsters au Gratin
Rognon de Pomme
Les Pain ala Duchesse

Side Board
21. Sir Loim of Beef
1 Pils of House Lamb
3 Pullets
2 Chickens
10. Cold Loim of Head
Ham, Tongue

Stock
12. Butter
1/2 Cream
Veal 9.
Duck 10.
Duck 3.

4 Bott Madeira
1 L. Cherry
1 Lobster Pudding

Breakfast
1 Pullet

Equerry
1 Pullet

Monday 13. May 1816

Prince Regent's Dinner

Two Soups
1/2 Roast Beef & Pork
Printaniere aux Croûtons

Rice
1 Turbot 1 Lobster
2 Red Mullet
1/2 Shrimps

Two Relishes
1/2 Roast Beef en entre Broche
1/2 Veau de Veau pique

Four Entrees
1/2 Lamb Cutlets
1/2 Sauté de Volaille
1/2 Mutton Chops
1/2 Canelons ala Bigarade

Second Course
1/2 Chickens
1/2 Cook
1/2 Mutton Patties

Four Entremets
Spinach
Lobsters au Gratin
18. Flowers Eggs
Wine Jelly

Side Board
1/2 Loim of Beef
1/2 Leg of Pork
1 Pullet
2 Chickens
Cold Beef
Ham, Tongue &

1 Pullet for Broth

1 Pullet Breakfast

2 Pullets Equerry

M^{rs} Watier

1 1/2 Roast Lamb
1 Turbot - 1/2 Mutton
1 Lobster - 1/2 Mutton
Pudding

M^{rs} Evans
1 Loim of Roast Lamb
Butter
Pudding

Pages
11 1/2 Sauté of Mutton
9 Spring of Pork
Pudding

Family
1 Loim of Roast Lamb
15. 1/2 of Veal
8 1/2 Leg of Pork
31. Leg, Mutton & 1/2 Mutton
Pudding

Footmen
11 1/2 of Veal
12. Leg of Mutton

Porters
12. Leg of Mutton

Stock
Beef 20.
Veal 10.
11 1/2 Butter
2 Hard Eggs
1/2 Milk
1/2 Cream
9 Loim Loaves
2 Soup &
3 Cakes

Continued

Equerries Dinner

Turtle Soup

1/2 1 Turbot. Lobster Sauce

Removes

1 Large Capon

1 Tongue

Two Entrees

Week 1 House Lamb Cutlets

2. Piss d'Neau a l'oseille shortbread

Second Course

1 Goose

Four Entremets

Asparagus

Omelet

Wine Jelly

Pastry

Side Board

14 3/4 Saddle of Mutton

Prince Regent's Dinner

Tuesday 14 May 1816

192

Two Soups

Turtle

1/2 1/2 Veal & Vermicelli

Fish

2 Mackerels

2 Mulllets

Two Roasts

1/2 1/2 Veal au Vent au Dinandier

1/2 1/2 Loim of Veal en Blanquet

Four Entrees

1/2 1/2 Essence de Volaille au Veloute

1/2 1/2 Piss de Neau pique a l'oseille

1/2 1/2 Escalopes de Poulard aux Fruits du Piedmont

1/2 1/2 Escalopes of House Lamb with Cucumbers

Second Course

2 Chickens

1 Pea Soup 1 hanging

Four Entremets

French Beans

2 Lobsters au gratin

Side Board

9 1/2 Leg of Mutton

1/2 1/2 Veal

2 Pulletts

2 Chickens

1/2 1/2 Tongue

Breakfast

1 Pullet

Equerry

1 Pullet

Dinner out

M^r Watkin

1 Pullet

1 Lobster

2 Pulletts

Pastry

M^r Evans

1/2 1/2 Roast Veal

1 Pullet

2 Mackerels

Pastry

Pages

1/2 1/2 Salmon

1/2 1/2 Loim of Veal

Pastry

Pastry

Famish

8 Mackerels

1/2 1/2 Egg

8 1/2 hanging

1 1/2 1/2 Grass Lamb

20 1/2 1/2 Rutch Bone of Veal

3 1/2 1/2 Leg, Mutton & 1/2 1/2 Mutton

1/2 1/2 Veal

Pastry

Footmen

25 1/2 1/2 Roast Veal

7 Mutton

Butlers

16 1/2 1/2 Veal

Bacon

Stock 30

Veal 51

Poultry 11

16 1/2 1/2 Butlers

39 Bacon

3 1/2 1/2 Milk

1/2 1/2 Cream

8 1/2 1/2 Loaves

2 Soup

3 1/2 1/2 Cakes

Wednesday 15 May 1816

Prince Regent's Dinner

Two Soups
1st Turtle
1st Veal & Vermicelli
Fish
3 Mockrels

Two Relishes
1st Vol au Vent au Financier
1st Loin of Veal en Blanquette

Four Entrees
1st Emence de Volaille au Veloute
1st Ris de Veau pique
1st Escalopes d. Poulet
1st Collets of Lamb

Second Course
1st Chicken
1st Pea soup
Relish
Souffle au Ris

Four Entremets
Haricots Verts
1st Lobster au gratin
Jelly d. Fraise
Cherry Tart
appetit Volaille
Pipote

Side Board
1st Leg of Mutton
1st Pullet
1st Chicken
Ham
Tongue

Breakfast
1 Pullet
Equerry
1 Pullet
Ham

M^{rs} Walter
8 Mutton
3 Crimped Cod 1st by John
Pastry

M^{rs} Evans
6 Mutton
Pastry

Pages
9th Leg of Mutton
Wash
Pastry

Family
1st Leg of Lamb
2nd 1st of Mutton
3rd 1st of Mutton
Wash
Pastry

10 Butter
1st Quail Milk
3rd Cream

8 Quail Loaves
2 Soup
3 Foles

Thursday 16 May 1816

Prince Regent's Dinner

Dinner

Two Soups
2 Chicken with Rice
Hollandaise
Fish

Two Relishes
2 Chicken Pie, 2 Sweetbread
10. Pith Collette d'bois Sauce hache

Four Entrees
2. Blanquette d. Pullett Sauce Veloute
1st Filled of Soler au gratin
8th Mutton Cutlets en papilot
9th Escalopes d'Veau ala Provençal

Second Course
2 Chicken
2 Duckling

Four Entremets
Apparagus au jus
Pith Foles au Consomme

Side Board
Ladle of Mutton
2 Pullett
2 Chicken
Ham, Tongue
2nd Sir Loin of Beef

Breakfast
1 Pullet
Equerry
1 Pullet

M^{rs} Walter
6th Roast Veal
2 Soler - 1st of Shrimp
2 Whiting
Pastry

M^{rs} Evans
6 Roast Beef
Pastry

Pages
11 Roast Beef
Wash
Ombel
Pastry

Family
2nd Roast Beef
1st of Soler
2nd 1st of Mutton
Wash
Pastry

14 Butter
200 hard Eggs
4 Quail Milk
1st Cream

Stock
Beef 46.
Veal 49 3/4
Lard 6.
Poultry 4

1 Ham for Culling
4 Bunches Sweet herbs

Prince Regent's Dinner

Friday 17. May 1816

Two Soups
Dessert
Hollandaise
1 Turbot 2. Lobster
1 Dorset
2 Whiting
1/2 p' Shrimps

Two Pates
1/2 P. Cote de Boeuf aux Choux
1/2 P. Chicken Pie

Six Entrees
1. Filet of Ducklings a la Begarade
4. Fillets of Chickens aux Truff.
1/2 P. Mutton Cutlets a la Papillote
1/2 P. Potatoes Pates
1/2 P. Blanquette aux Petits Poir
1/2 P. Escalopes d'Veau a la Prevost

Second Course
1/2 P. Chickens
1/2 P. Port
1/2 P. Chicken
1/2 P. Port

Six Entremets
1/2 P. Petits Poir au Consommé Volaille
1/2 P. Crayfish
French Beans
Cream au Caramel
Cherry Tartlets
La Tourte aux Fraises

Side Board
1/2 P. Leg of Beef
1/2 P. Loaf of Meat
2 Pullet
2 Chickens

Breakfast
1 Pullet
1/2 P. Beef
1 Pullet
1/2 P. Beef

Equerry
Nervicilly Souk
1 Turbot 1. Lobster
1 Capon
1 Leg of Grap Lamb
6. Pigeons 3. Pigeons
French Beans
Wine Jelly
Pastry.

Mr. Watier
1 Leg of Grap Lamb
1 Turbot
1. Lobster
Pastry

Mr. Evans
1. Leg of Grap Lamb
2. Mackerels
Pastry

Pages
1/2 P. Table of Mutton
6. Lobster
6. Whiting
Pastry

Family
1/2 P. Leg of Beef
1/2 P. Port
1/2 P. Chicken
1/2 P. Port
1/2 P. Chicken
1/2 P. Port
1/2 P. Chicken
1/2 P. Port

8. P. Mutton
2. Leg of Beef
6. P. Cream
1/2 P. Beef

5. Qu. Loaf
2. Soup
3. Boles
1/2 P. Beef

1. P. Champagne
1. Madeira
2. Port

Prince Regent's Dinner

Saturday 18. May 1816

Two Soups
Dessert
Hollandaise
1 Turbot 2. Lobster
1 Dorset
2 Whiting
1/2 p' Shrimps

Two Pates
1/2 P. Cote de Boeuf aux Choux
1/2 P. Chicken Pie

Six Entrees
1. Filet of Ducklings a la Begarade
4. Fillets of Chickens aux Truff.
1/2 P. Mutton Cutlets a la Papillote
1/2 P. Potatoes Pates
1/2 P. Blanquette aux Petits Poir
1/2 P. Escalopes d'Veau a la Prevost

Second Course
1/2 P. Chickens
1/2 P. Port
1/2 P. Chicken
1/2 P. Port
1/2 P. Chicken
1/2 P. Port
1/2 P. Chicken
1/2 P. Port

Side Board
1/2 P. Leg of Beef
1/2 P. Loaf of Meat
2 Pullet
2 Chickens
1/2 P. Beef
1/2 P. Beef
1/2 P. Beef
1/2 P. Beef

Breakfast
1 Pullet
1/2 P. Beef
1 Pullet
1/2 P. Beef

Equerry
Nervicilly Souk
1 Turbot 1. Lobster
1 Capon
1 Leg of Grap Lamb
6. Pigeons 3. Pigeons
French Beans
Wine Jelly
Pastry.

Mr. Watier
1 Leg of Grap Lamb
1 Turbot
1. Lobster
Pastry

Mr. Evans
1. Leg of Grap Lamb
2. Mackerels
Pastry

Pages
1/2 P. Table of Mutton
6. Lobster
6. Whiting
Pastry

Family
1/2 P. Leg of Beef
1/2 P. Port
1/2 P. Chicken
1/2 P. Port
1/2 P. Chicken
1/2 P. Port
1/2 P. Chicken
1/2 P. Port

12. P. Mutton
6. Qu. Milk
4. P. Cream
10. Qu. Loaf
4. Soup
6. Boles

Port
33.
1/2 P. Beef
3.

Equerry
Nervicilly Souk
1 Turbot 1. Lobster
1 Capon
1 Leg of Grap Lamb
6. Pigeons 3. Pigeons
French Beans
Wine Jelly
Pastry.

Tuesday 21. May 1816

Prince Regent's Dinner His Majesty's Family

Theriac
Turtle
Pullet 2. Soup a la Reine
Puritanism

Pith
10 Cold Salmon 1 Lobster Sauce
6 Red Mullet au Vin d'Champagne
1/2 pt Shrimps

Two Melons
14 Fillet de Boeuf pique sauce hache 1 Larding
Large 1. Chapon en Robe Broche a la Financiere 2 Larding
2 Hazards 1/2 Poullet au Pil
2 Cured Birds 1/2 Canard aux petits Poirs

Four Entrees
Duckling 2 Fillets d'Canards seches aux Petits Poirs
Pullet 2 Sauce de Poullet aux Truffes
5 - 4 Escaloppes de Volaille a la Provencale
5 - 2 Blanquets de Soudard aux Cucumbers
Beef 9" Pate Chaud d'Escalop d'Ecailles au Beef Steaks
Chicken 2 Poullet Braises au Choufleur
Veal 12 1/2 Cotelettes de Veau fume sauce pauvre homme
3 Fillets de sole en papillote
12 Noix de Veau pique a la Vieilles. 1 Larding
O. 1 Tondron et 1/2 Fillet d'argente en Macedoine

Second Course

2 Chickens
8 Quails 8 Wardings
1 Pea Soup 1 Larding 4 D. de Sauterne. Mahan
1 Green Goose

Eight Entremets
Petit Poir
Lemonade
2 Lobsters au Gratin
Asparagus
Fillet de Boeuf
Cream Plambisee
Pot au Vent d'abricot
Cherry Tart

Four a la Pate Plante
Pommes Meringues aux Pistaches
Bonille
Gateaux en Pate a Breche
Boudes au Fromage

1 Pullet Breakfast

Side Board
1/2 Haunch of Venison a la Leman
15 1/2 Saddle of Mutton
4 Pullets
4 Chickens
Ham 1/2

Supper
1/2 Soup d'ante
1/2 a la Reine
2 Roasts Pullet
1/2 1/2 D'Veau aux Truffes
1/2 Blanquet d'Orseille aux Cucumbers
1/2 Poullet au Pil
1/2 Canard aux petits Poirs

Asperges
Epinards
Pommes Meringues
Salade d'Herbe

Side Board Sandwiches
10 Pullets
2 Chickens
13 1/2 Fillets of Veal
1 Ribs of House Lamb
2 Ham
4 Tongues
24. a la Reine d'Herbe
36. Jelly.

Eggs
1 Capon
8 1/2 Roasts Mutton
Pudding

Stock
Beef - 55.
Veal - 64
Suet - 6.
Ham for Culling
Tongues 2.
Bones 1.

Continued

M. Walter
1/2 Leg of Mutton
1/2 Pullet
4 Mackerels
Pudding

M. Deane
1/2 of Mutton
2 1/2 Salmon
Pudding

Pages
10 1/2 Leg of Veal
Bacon
4 Mackerels
5 Salmon
Pudding

Family
1 Leg of Lamb
59. Leg of Mutton
13. Egg
4 Crimped Skate
Pudding

Supper
1 Leg of Lamb
53 1/2 Mutton
5 1/2 pickled Salmon

Geomen of the Guard
20 Roasts of Beef
16 1/2 Veal
Bacon

Supper
45. Beef.

24 Pullets
6 Lard Mith
3 1/2 Cream
2 1/2 Lard

32. Lard Lard
2 Lard
3 Roasts
1 1/2 Yeast

1 1/2 Champagne
4 1/2 Port
2 1/2 Cherry

6 1/2 Whole Pepper
6 1/2 Ground

5. Lard Oranges
2 1/2 Apples
3 1/2 Apricot
16. Pommes d'Herbe
1 1/2 Cut d'Herbe
2 1/2 1/2 Green Peas
1. Bunch Bay Leaf
50. Lardons

Wednesday 22 May 1816.

Prince Regent's Dinner Small party

Two soups
Porte
8/2 Muller & barley.
Fish
1 Turbot - 2 Lobster
1/2 Shrimps
Two Pellets
1/2 Baked Pullett Italian Sauce
1/2 Culet de Boeuf garnie
Four Entrees
12/2 Veal Culetts en papillotte
2 Filets of Pullett ala Begarade
Pullett 2. Emince de poulard & supreme
1/2 Filets of Sole en gratin
Second Course
2 Chickens
2 Ducklings
Four Entremets
Stewed Lettuce
Potatoes
Jelly
Petit Pates
Side Board
1/2 Loin of Veal
Ham
Tongue
2 Pullett
2 Chickens
Breakfast
2 Pullett
1 Pullett
Equerries Dinner
1 Turbot 2 Lobster
1 Sole
1/2 Prawns
1 Large Lemon
2 Chickens
2 Pullett
2 Ducklings
1 Loin of Veal

Mr. Walter
1/2 Roast Veal
1 Turbot 1 Lobster
Patty
Mr. Evans
1 Loin of Veal Lamb
Patty
Pages
Loin of Veal Lamb
Hatch
Patty
Family
2/2 Veal Bone of Beef
3/2 Legs of the 2 Week Mutton
Hatch
Pudding
12 Pullett
2 Hard Eggs
2 Loin of Milk
1/2 Cream
5 Loin of Veal
2 Soup &
3 Potes
2 Baked Beans
1 Pullett Champagne
1 Cherry
1. Singlapp

Thursday 23 May 1816

Prince Regent Dined out

Mr. Walter
11 Roast Beef
3 Crimped Steak
4 Whiting
1/2 Shrimps
Patty
Mr. Evans
7/2 Roast Beef
Patty
Pages
12/2 Roast Beef
Hatch
Patty
Family
22 Roast Beef
12/2 Veal
38 Legs of the 2 Week Mutton
Loin of Veal Lamb
Hatch
Patty
Side Board
22 Roast Beef
1 Rib of Roast Lamb
2 Pullett
2 Chickens
Ham
Tongue
Stock
10 Loin of Milk
2/2 Cream
1/2 Baked Beans
5 Loin of Veal
2 Soup &
2 Potes.

Prince Regent

Send out

Friday 24 May 1816

M^{rs} Watson
 1/2 Chicken Pie
 8/2 Bick of Mutton
 1 Turbot
 1 Lot of
 Pastry

M^{rs} Evans
 1/2 Veal
 2 Splees
 Pastry

Pages
 2 Qu^o Grap Lamb
 4 Splees
 1/2 Salmon
 Pastry

Family
 10/2 Veal
 9/2 Pickle Pork
 25/2 Bick Bone of Beef
 45/2 Mutton
 6 Splees
 10 Salmon
 Pastry

8th Puller
 2 Qu^o Milk
 1/2 Cream

5 Qu^o Loaves
 2 Soup
 3 Males

Breakfast
 1 Puller

Equerry
 1/2 Puller

Sideboard
 12 Neck of Veal
 2 Puller
 2 Chicken
 Ham
 Piques

Prince Regent's Dinner

Two Soups
 Turtle
 Aux Cucumbers

Fish
 1 Turbot
 1 Lot of
 1/2 Shrimps

Two Melons
 1/2 Neck of Veal Pique en Macedoine 1 Larding
 2 Puller aux Mouilles

Four Entrees
 1 Escalope of Turbot a la provencale
 2 Saute de Puller aux Cucumbers
 1 Cotelette d'agneau pane grillee sautee hache
 1/2 Petit Poulard of Puller sautee de Champignon

Second Course
 2 Chickens
 2 Ducklings
 1/2 Mutton Pastry

Four Entremets
 Champignon grillee
 French Beans
 Cherry Tart
 Pique au Ris

Sideboard
 12 Edge Bone of Beef
 1/2 Neck of Mutton
 2 Puller
 2 Chickens
 Ham
 Piques

Breakfast
 1 Puller
 1/2 Beef
 Ribs of House Lamb

Equerry
 1/2 Puller
 2 Lobster
 1/2 Prawns
 4 Puller
 4 Chickens
 2 Ducklings
 2 Rabbits
 6 Pigeons
 1 Ham

M^{rs} Watson
 4/2 Chicken
 1/2 Shrimps
 4/2 Veal
 1 Lot of
 Pastry

M^{rs} Evans
 1/2 Mutton Chop
 Pastry

Pages
 1/2 Mutton
 Pastry
 1/2 Mutton
 Pastry

Family
 22/2 Mutton
 14 1/2 of Veal
 1 Qu^o Grap Lamb
 38 Mutton
 Pastry

10 Puller
 4 1/2 Lard

7 Qu^o Milk
 2 1/2 Cream
 1/2 Dbl. 1/2

Stock
 Beef 52
 Veal 40 1/2
 Porks 3
 10 Qu^o Loaves
 4 Soup
 6 Males

6 Lobster for Pastry

Sunday 26 May 1816

Prince Regent's Dinner Dined out

Two Soups

1 Turtle
8 Mutton & Parsley

Fish

4 Mackerels
3 Whiting
1/2 lb Shrimps

Two Melons
1 Duckling Braised en Macdoine
12 Veal Cotelets en papillotte

Four Entrees
2 Blanquette of Pullets with Champignon
1/2 Wings of Pullets Braised en oiepot
8 Lamb Sweetbread Poche a la Ravigot Bird
4 Fillets of Whiting ala Orléans

Second Course
2 Chickens
1 Goose

Four Entremets
Epinard
haricots verts

Side Board
21. Sir Loim of Beef
3. Pullets
2 Chickens
Ham Tongue &

Breakfast
1 Pullet

Equerry
1 Turbot
1 Lobster
1 Pullet
from Walker

McMurtrei

3 Solos
1/2 Shrimps
11 Beef
pudding

Mr Evans
5 3/4 Roast Beef
1 Pullet
pudding

Pages
12 Roast Beef
2 Pullet
Bacon
pudding

Family
23 1/4 Roast Beef
1 Leg of Grap Lamb
30 1/2 Mutton
13 1/2 Veal
2 Pullets
Bacon
pudding

10 1/2 Pullets
1 Lard Milk
1 1/2 Cream

Stock
Suet 10
1 Bott Port
2 1/2 Cherry

Monday 27 May 1816

Prince Regent's Dinner

Two Soups

1 Turtle
11 Mutton & Parsley

Fish

3 Trout
2 Solos
1/2 3 Whiting
1/2 lb Shrimps

Two Melons
1/2 Duckling Braised
1/2 Veal Cotelets

Four Entrees
1/2 Blanquette of Pullets
1/2 Wings of Pullets
1/2 Sweetbread
1/2 Fillets of Whiting

Second Course
1/2 Chicken
1/2 Goose

Four Entremets
Asparagus
French Beans
Jelly
Cherry Tart

Side Board
1/2 Roast Beef
1/2 1/2 Saddle of Mutton
12 1/2 Fillets of Veal

2 Pullets
2 Chickens
Ham
Tongue

Breakfast
1 Pullet
1 Pullet
from Bloomfield

Equerry
1 Turbot
1 Lobster
1/2 1 Pullet
from Walker

McMurtrei

1 Turbot
1 Lobster
1 Leg of Grap Lamb
pudding

Mr Evans
5 3/4 Roast Beef
pudding

Pages
1 Leg of Grap Lamb
pudding
pudding

Family
2 Leg of Grap Lamb
18 Roast Beef
38 1/2 Mutton
pudding

10 1/2 Pullets
2 1/2 Hard Eggs

2 1/2 Lard Milk
3 1/2 Cream
1 1/2 Suet

Stock
Kial 8 1/4
Transfer Cutting

1 Bott Port
1 1/2 Champagne
1 1/2 Sherry

Prince Regent's Dinner

Tuesday 28 May 1816

Two Soups		M ^r Watin	
Onion Soup		1 Sole	M ^r Watin
Pulley 2 ala Reine		3 Whiting	
Fish		1/2 lb Shrimps	
8 Whiting		1/2 lb Hal	M ^r Watin
1/2 lb Shrimps		1/2 lb Patry	
Two Relishes		1/2 lb Patry	
17 Pullets grillées sauce Poivre		1/2 lb Patry	M ^r Watin
12 Bricandean d'Veau al'oiseille 1. Larding		1/2 lb Patry	
Four Entrees		1/2 lb Patry	
11 Escaloppes d'Veau aux fines herbes		1/2 lb Patry	M ^r Watin
7/2 Mutton Cutlets ala Minute		1/2 lb Patry	
Chicken 2. Tricaes of Chickens aux Champignons		1/2 lb Patry	
2. Emment d'Pullet ala Reine		1/2 lb Patry	M ^r Watin
Second Course		1/2 lb Patry	
2 Chickens		1/2 lb Patry	
6 Quails -- 6 Barding		1/2 lb Patry	M ^r Watin
Four Entremets		1/2 lb Patry	
Poulet farcies		1/2 lb Patry	
Asperges		1/2 lb Patry	M ^r Watin
2. Lobster au gratin		1/2 lb Patry	
Lelly.		1/2 lb Patry	
Side Board		1/2 lb Patry	M ^r Watin
13/2 Loin of Veal		1/2 lb Patry	
17 Cudde of Mutton		1/2 lb Patry	
2 Pullets		1/2 lb Patry	M ^r Watin
2 Chickens		1/2 lb Patry	
Qua' House Lamb		1/2 lb Patry	
Ham, Tongue		1/2 lb Patry	M ^r Watin
Breakfast		1/2 lb Patry	
1 Pullet		1/2 lb Patry	
1 Pullet		1/2 lb Patry	M ^r Watin
Mud House		1/2 lb Patry	
Turtle Soup		1/2 lb Patry	
2 Pigeons		1/2 lb Patry	M ^r Watin
2 Pigeons		1/2 lb Patry	
2 Ham		1/2 lb Patry	
Patty		1/2 lb Patry	M ^r Watin
Petit Pâté		1/2 lb Patry	
1 Quail		1/2 lb Patry	
7 Fillets		1/2 lb Patry	M ^r Watin
2 Sole		1/2 lb Patry	
1/2 Prawns		1/2 lb Patry	
1/2 Shrimps		1/2 lb Patry	M ^r Watin
		1/2 lb Patry	
		1/2 lb Patry	

Prince Regent's Dinner

Wednesday 29 May 1816

Two Soups		M ^r Watin	
2. Pige & Chickens		1 Quail	M ^r Watin
ala Chivette		1/2 lb of grass Lamb	
Fish		1/2 lb of grass Lamb	
Two Relishes		1/2 lb of grass Lamb	M ^r Watin
Caparotte au Pils al'afinancier 1. Magre		1/2 lb of grass Lamb	
13/2 Veal Cutlets sauce pauvre homme		1/2 lb of grass Lamb	
Four Entrees		1/2 lb of grass Lamb	M ^r Watin
2. Poulet au Gratin		1/2 lb of grass Lamb	
7/2 Emment d'Veau aux Coriandres		1/2 lb of grass Lamb	
5. Fillets of Whiting au Gratin		1/2 lb of grass Lamb	M ^r Watin
2. Cudde de Poulet aux truffes al'ail		1/2 lb of grass Lamb	
Second Course		1/2 lb of grass Lamb	
2 Chickens		1/2 lb of grass Lamb	M ^r Watin
2 Ducklings		1/2 lb of grass Lamb	
Four Entremets		1/2 lb of grass Lamb	
French Beans		1/2 lb of grass Lamb	M ^r Watin
1/2 Prawns		1/2 lb of grass Lamb	
Lelly		1/2 lb of grass Lamb	
Tart		1/2 lb of grass Lamb	M ^r Watin
Side Board		1/2 lb of grass Lamb	
9. Leg of Mutton		1/2 lb of grass Lamb	
2 Pullets		1/2 lb of grass Lamb	M ^r Watin
2 Chickens		1/2 lb of grass Lamb	
Cudde de Veau		1/2 lb of grass Lamb	
Ham, Tongue		1/2 lb of grass Lamb	M ^r Watin
Breakfast		1/2 lb of grass Lamb	
1 Pullet		1/2 lb of grass Lamb	
1 Pullet		1/2 lb of grass Lamb	M ^r Watin
Mud House		1/2 lb of grass Lamb	
1 Quail		1/2 lb of grass Lamb	
4 Sole		1/2 lb of grass Lamb	M ^r Watin
2 Lobsters		1/2 lb of grass Lamb	
1/2 Crayfish		1/2 lb of grass Lamb	
1 Mutton of House Lamb		1/2 lb of grass Lamb	M ^r Watin
2 Sweetbread 2. Larding		1/2 lb of grass Lamb	
2 Ducklings		1/2 lb of grass Lamb	
2 Pullets		1/2 lb of grass Lamb	M ^r Watin
2 Quene de Veau 1. Larding		1/2 lb of grass Lamb	
1 Large Capon		1/2 lb of grass Lamb	
1 Tongue		1/2 lb of grass Lamb	M ^r Watin
		1/2 lb of grass Lamb	
		1/2 lb of grass Lamb	

Prince Regent's Dinner

Thursday 30 May 1816

Two Soups
1 P. Hare & Chickens
Chivell
3 Lobster
1/2 p. Shrimps
Two Relishes
1. Capparotte a la Chapon 1 Page
1/2 Heat Culllets

Four Entremets
1/2 Chickens au Gratin
1/2 Emme de Montou
5. Fillets of Mackerel from Walker
1/2 Sauté of Pullets

Second Course
1/2 Roast Chickens
1/2 Duckling

Four Entremets
French Beans
1/2 Turned Potatoes from Walker
Cherry Tart
Cherry Cream 1/2 P. Sweetbread

Side Board
2 3/4 Loaves of Bread
2. Pullets
2 Chickens
Ham, Tongue &c

Breakfast
1 Pullet
Gen. Bloomfield
1 P. Pullet

Stud House
1 Turbot
6 Grout
2 Lobsters
1/2 p. Prawn
1/2 p. Shrimps
8 Mac
2 Pullets
1 Chickens
2 Pullets
2 Ducklings

M. Watier
9/2 Roast Beef
1 Capon
1 Sole
4 Whiting
1/2 p. Shrimps
Pasty
M. Evans
8 3/4 Roast Beef
Pasty

Pages
1 1/2 Roast Beef
Bacon & Greens
Pasty

Family
2 3/4 Beef
12 3/4 Veal
10 1/2 Pickled Pork
32 Mutton
1 Qua Grap Lamb
Pasty

1 1/2 Mutton
1 1/2 Quail
2 3/4 Cream
8 Quail
2 Soup
3 Mutton
1 Qua Grap Lamb

Stork
Fowl, 2.
2 Poultry Sweetbreads
1 Bottle Port
1 Madeira

Prince Regent's Dinner

Friday 31 May 1816

Dined Out

Two Soups
Turbot
Hollandaise
Fishes
1 Turbot
1 Lobster
4 Mackerels
1/2 p. Shrimps

Two Relishes
8. Beef Steak Pie
2 Pullets a la Financiere 2 Sweetbreads

Four Entrees
3. Fillets of Chicken aux fines herbes
1. House Lamb Culllets a la Paillette
8. Tendrons d'Oie aux Cucumbers
2. Fillet of Duckling a la Bigarade

Second Course
1 Large Capon
1 Goose

Four Entremets
Green Peas
Mushrooms
Strawberry Pudding
Pasty

Side Board
1/2 Loaves of Bread
2 Pullets
2 Chickens
1 1/2 of House Lamb
Ham, Tongue &c

Breakfast
1 Pullet
Stud House

2 Soups
1 Turbot
4 1/2 Cold Salmon
6 Whiting
2 Lobsters
2 Ducklings
1 Large Capon
1 Goose

M. Watier
1 Turbot
1 Lobster
1 Capon
Pudding

M. Evans
1 1/2 Grap Lamb
2 1/2 Salmon
Pasty

Pages
6 Salmon
9 3/4 Mutton
Pasty

Family
20 Pound of Beef
19 1/2 of Veal
1 Qua Grap Lamb
38 Mutton
10 Crimped Skate
6 Salmon

Stock
Beef 22.
Veal 29 1/2
Fowl 3.
Ham for cutting

12 Butter
1 1/2 Milk
1 1/2 Cream
1 1/2 Dole de
5 Quail
2 Soup
3 Mutton
1 Qua Grap Lamb
6 Bott. Oil
1 Bottle Salt

1 Bottle Sherry
1 1/2 Port

Monday 3^d June 1816

Prince Regent, Rome

Two Soup.
Turtle
SP Real Rice
Fish
Macaroni.

Two Pelons
Sp Poulet a la Manalais
Sp Culotte d'Orneuf aux Choux

Four Entrees
 1^{re} Escalopes d'outlets aux truffes
 1^{re} Empanade d'utton aux Cornichons
 1^{re} Ris d'Neur pane
 1^{re} Boudins d'gande Neur

Second Course.
Sp Roast Chicken
Sp Quails. Pate au Jus

Your Entreats
 Please
 French Beans
 Cherry Tart
 Strawberry Jelly

100 Lst Board
 100 Lst Lim of Bus
 100 Ctd Mac
 100 Pullets
 100 Chickens
 Kani, Pange

1 Pullet Breakfast

9 Publet & Tongue

M. Hatter

2 Mackrell
g^la Vials
Patty

M. Evans

5th Nat
Hatch
Pattay

Pages

9³/₄ Vial
Natter
Omelet
Bacon
Patty

Family

28. Dutch Bone of But

1 lb Meal
35 Mutton
1 Lard
9 3/4 Pickled Pork
Ketchup
Pasty

14' Boston

1/2 L. Milk
3/4 Cream

5. Qu^{er} Louver
2 Soup D
3. Water.
1/2 sack flower

1 Bott. Port
1 " Madeira

Tuesday 4th June 1816.

M. Waties

Sp Beattine
Turbot
Lotus
Paddy

N^o 1

4th Mutton
3rd Salmon
Rashy

Page 1

1 Luc Graft Lamb
4 Muckins
4 Whiting
Ratke
Ratky

Family

12 $\frac{1}{2}$ Fillet of Beef
1 Qu. Grap. Lamb
22 $\frac{1}{2}$ Boiled Beef
35 $\frac{1}{2}$ Mutton
8. Macaroni
8. White Wine

Side Board

3 Pullets
2 Chickens
1 Potted Lobster

Breakfast

1 Pullit

Equerry

1 Parrot — } for Walker
1 Lophus — }
1 Birds of House Lark
1 Capon Parrot
2 Duckling

12 Biscuits
2 Hard Eggs
—
3/4 quart Milk
2 T^{bs} Cream
1 Oble or

Stock
Vial 16

5. Quil Lowry
2. Towh
3. Nohes

50. *demare*

1 Both Port

Prince Regent's Dinner

Wednesday 5. June 1816

Two soups
Purée
Purée

Fish
3 Whiting
1/2 Sprouts

Two Relishes
1 Leg of Mutton & Sprouts
2 Chicken Pie 2 Sweetbread

Four Entrees
1 1/2 Neat Calfs in Madeira
2 Ducklings with Green Peas
1 1/2 Escalopes of Turbot a la Provençal
2 Sauté of Pullets aux Cucumbers

Second Course
2 Chickens
1 Pheasant 1 Larding

Four Entremets
1/2 Crayfish in Madeira
Asparagus
Cherry Tartlets
Jelly.

Side Board
15 1/2 Table of Mutton
14 Dishes of Meat
2 Pullets
2 Chickens
Ham, Tongues

Breakfast
1 Pullet

Genl Bloomfield
1 Pullet

M. Watier
1 1/2 Neat
1 Roast Pullet
Patty

M. Evans
5 1/2 Neat
Patty

Pages
10 Leg of Mutton
1 1/2 Escalopes of Veal
Patty

Family
2 1/2 Neat
1 1/2 Leg of Mutton
Patty
3 1/2 Mutton
Patty

For a sick man
1 Pullet

Stock
Beef - 30 1/2
Veal 50.
Calfs feet 4
Dough 2.

1 Mutton

16 Pullets
1 1/2 Leg Mutton
1 1/2 Cream
5 1/2 Loaves
2 Loaves
3 Cakes
6 Bunches Sweet Herbs
5 Madeira
1 Port

1816
Dinner Meat, distributed to Prince Regent's House on the 25 April 7. May 17. May
22 May the 14 & 5. June 1816.

	Beef	Mutton	Veal	Prince's Man
2 Clerk of the Kitchen Loin of Veal 15 each day			90	Duchess of York
3 " " " "			90	Prince of Wales
Greens of the Chamber Mutton 10 "		60.		Prince of Wales
Gentlemen Porters " "		60.		the King
Stewards Loin of Veal 15 "			90.	Duke of Cumberland
Housekeeper " "			90	
Stewards Scullery " "			90	
2 Scullery Men Mutton 10 "		120.		
2 " Women " 8 "		96.		
Every Woman " 10 "		60		
4 Watchmen Mutton 10 " & Veal 15 "		60.	90	
Armory " 8 "		48.		
1 1/2 Mutton Cook Loin of Veal 15 "			90	
2 " " " "			90	
2 Under Cooks Mutton 10 "		120.		
Pastory Cook Loin of Veal 15 "			90.	
Woman Cook Mutton 10 "		60		
Roasting " " "		60.		
Kitchen Maid Beef 8 "	48.			
2 Scullery Men Mutton 8 "		96		
1 1/2 Wine Cellar Loin of Veal 15 "			90.	
2 Larder Lighter Mutton 8 "		96.		
4 Porters at the Gate Mutton 10 "		240.		
Chairman " 10 "		60.		
Footmen Mutton 10. Veal 15 "		240.	180.	
Labour in Front Veal 15 "			90	
Gardener Mutton 10 "		60.		
3 Coal Porters " "		144.		
Housemaid " 10 "		120.		
2 Confectioners Veal 15 "			90.	
1 1/2 Woman Mutton 8 "		48		
Lapier " " "		60		
Pages " " "		60		
Table Deckers Veal 15 "			90.	
Yeoman of the Cellar " "			90	
Footmen Women Mutton 8 "		40		
1 1/2 Table Deckers " "		40		
2 Pages Men " "		96		
Chaplain " " "		40		
3 Police Officers Veal 15 "			270.	
	48.	2208.	1710.	
Pullet				72.
Chicken				24.
Pullet				260.

Prince Regent's Dinner

Thursday 6 June 1816

Send out

For the College

10¹/₂ Leg of Mutton
1 Loin of Grap Lamb
18³/₄ Ham
24¹/₂ Tongues — 4 Dried Tongues
12 Butter Oil
12¹/₂ Anchovies
4 Vials Cyren
4 Loin French Kingfish
8 Loin Fishkins
12¹/₂ Parmesan
8¹/₂ Cold Sugar
24 Mince &
24¹/₂ Cakes
24¹/₂ Currants
12¹/₂ Almonds
1¹/₂ Eggs
1¹/₂ Mince

Side Board

22¹/₂ Cold set Loin of Beef
2 Pullets
2 Chickens
Ham, Tongue &c

Breakfast

1 Pullet
Cold Beef

Liquor

12 Mackerel
1 Pullet
Tongue

M^r Walter

1 Lobster
1 Turbot
1¹/₂ Leg of Grap Lamb
Butter

M^r Evans

4 Cold Beef
Butter
Asparagus
Butter

Pages

12 Cold Beef
1¹/₂ Vial Butter
Butter
Pancakes
Butter

Family

23¹/₂ Beef
1 Loin of Grap Lamb
30¹/₂ Mutton
15¹/₂ Loin of Vial
Pancakes
Butter

Roast

Lent. O. 8¹/₂ Pullets
60¹/₂ Bacon
95¹/₂ Fat &c

For Pie

4 Loin Milk
1¹/₂ Cream
Vial — 3¹/₂ — 5 Loin Loaves
Large Capon 4 2 Soup &
Lent. — 11 3 Vials

Prince Regent

Friday 7 June 1816

195

M^r Walter

4 Lobsters
1¹/₂ Turbot
2¹/₂ Vial
1¹/₂ Mutton Chops
Butter

M^r Evans

2¹/₂ Salmon
4¹/₂ Vial
Butter

Pages

6¹/₂ Salmon
11¹/₂ Vial
Butter
Pancakes
Butter

Family

10¹/₂ Salmon
4¹/₂ Haddock
10¹/₂ Vial
1 Loin of Grap Lamb
46¹/₂ Mutton
25¹/₂ Cold Beef
Butter

Sick Room in the Stable

1 Chicken

6¹/₂ Pullets

1 Loin Milk
1¹/₂ Cream

5 Loin Loaves
2 Soup &
3 Vials
1¹/₂ Suck Flour

For the College

27¹/₂ Round of Beef
30¹/₂ Mince Beef
8¹/₂ Vial

Saturday 8 June 1816

Prince Regent's Dinner

Two Soups
Pluies
8. Mutton Soup Hollandaise

Fish
1 Turbot
1 Lobster
1/2 Shrimps

Two Melons
1 Large Capon au Grapes

Four Entrees
2. Fricassee of Chickens aux Champignons & Tagout
12. Real Cullens Bone Grilled
2 Ducklings with Peas
3 Fillets of Sole a la Maitre d'Hotel

Second Course
2 Chickens
6 Quails - 6 Partridges

Four Entremets
Asparagus
50. Prawns
Jelly de Fraise
Canelons d'abricot

Side Board
22 1/2 Roast Beef
1/2 Quail Lamb
2 Pullets
2 Chickens
Ham
Tongue

Breakfast
1 Pullet
1 Pullet
Genl. Bloomfield

Mr. Walter
1 Turbot
1 Lobster
1/2 Leg of Lamb
1/2 Real Cullens
Butter
Pastry

Mr. Evans
1 1/2 Grap Lamb
Butter
Pastry

Pages
1/2 Bonille Beef
1 1/2 Grap Lamb
Butter
Pastry

Family
12 1/2 Bonille Beef
1 1/2 Grap Lamb
27. Mutton
16 Veal
Butter
Pastry

8. Butter
98. Bacon
4 1/2 Lard

1 1/2 Milk
1 1/2 Cream

Stock
Fowl 1.
10. Quail Lard
4 Soup v.
6 Holes.

Sunday 9 June 1816

196

Prince Regent's Dinner

Two Soups
1 Pullet with Rice
Hollandaise

Fish
7. Mackerels

Two Pastries
1. Large Capon fowre
14. Fricassee of real at aspect 1. Lard

Four Entrees
1/2 Escaloppe & Veal any fines herbs
2 Fillets of Pullets a la Orange
2 Chickens with Peas
4 Fillets of Whiting a la Estragon

Second Course
2 Chickens
1 Gorge
Butter of oysters

Four Entremets
Asparagus
1/2 Cray fish
Gooseberry Tart
Souffle of Rice

Side Board
1/2 Roast Beef
2 Pullets
2 Chickens
Ham
Tongue

Breakfast
1 Pullet
10 1 Pullet
Genl. Bloomfield

Mr. Walter
3 Mackerels
9 1/2 Roast Beef
Pastry

Mr. Evans
1/2 Roast Beef
1 Pullet
Pastry

Pages
10. Roast Beef
2 Pullets
1 1/2 Grap Lamb
Pastry

Family
19. Roast Beef
15 1/2 Veal
2 Pullets
25 1/2 Mutton
Butter
Pastry

12. Butter
2 1/2 Cream

Stock
1 Port. Port
Veal 28 1/2
Lard 6.
Fowl 2.

Prince Regent's Dinner

Monday 10 June 1816

Two Soups
Lobster
Pommes
Fish
5 Whiting
1/2 Shrimps
Two Melons
10 Chicken Pie
10 Neat ala Richemelle
Four Entrees
1/2 Lamb Cutlets Pan Grilled
10 1/2 Emence of Mutton With Cucumbers
1/2 Portion of Chicken
1 Escalopes of Parrot
Second Course
2 Chicken
6 Pigeons
6 Barlings
Pate a la Maitre
Four Entremets
Spinach
Omelet
Cherry Tart
Cream & Citron
Side Board
1 1/2 Saddle of Mutton
2 Puller
2 Chickens
Beef
Ham
Sausages
Breakfast
1 Puller
Genl Bloomfield
1 Puller

McWaters
8 1/2 Mutton
Patty
M. Evans
1/2 of Grap Lamb
Patty
Pigeon
1 Qu' Grap Lamb
1/2 Bonilli Pie
Patty
Pommes
20 Bonilli West
15 Neat
3 1/2 Mutton
Patty
For the Cottage
1 Pot
1 Large Boore
3 Lobsters
6 Whiting
3/4 Prawns
12 Chicken
6 Large Capons
2 Ducklings
12 Quails
1 Pea fowl
3 Puller
20 Lardings
1/2 Tagout
2 Leberet
1 1/2 Ham
1 Qu' oil
8 Puller
2 Hard Eggs
3 1/2 Cream
5 Qu' Leaven
2 Soup
3 Poter

Prince Regent's Dinner

Tuesday 11 June 1816

Two soups
Butter
Chives
Fish
6 Mackrels
2 1/2 Perwick Trout
1 Saddle
1/2 Shrimps
2 Chicken Pie
One Gemme
1. Mutton
Four Entrees
2 Fillets of Puller in Papillotte
1/2 Escalopes of Mutton ala Provencale
2 Ducklings With Pars
2 Sweetbread Braided With Cucumbers & Pars
Second Course
2 Chicken
1 Goose
Four Entremets
Asparagus
1 Lobster au Gratin
Apricot Tart
Jellie & Fruit
Side Board
17 1/2 Loaf of Neat
2 Puller
8 1/2 Neck of Mutton
1 Bits of House Lamb
Ham
Tongue
Breakfast
1 Puller
Genl Bloomfield
1 Puller

M. Evans
5 1/2 Neat
Bacon
2 1/2 Salmon
Patty
Pigeon
5 Salmon
11 Toast Neat
Bacon
Patty
Pommes
12 Mackrels
1 Qu' Grap Lamb
13 1/2 Neat
Bacon
20 Mutton
Patty
For the Cottage
1 Pot
8 1/2 Cote Salmon
7 Perwick Trout
6 Mackrels
4 Whiting
1/2 Crayfish
4 Lobsters
Stock
Beef - 31
Neat 33 1/2
Calves feet 1
Suet - 3
2 Guenon Tenders
6 Quails
1 Large Capon
1 Goose
1 Larding Neat
10 Puller
3 Qu' Milk
2 1/2 pint Cream
5 Qu' Leaven
2 Soup
3 Poter
5 Poter Madeira

Prince Regent's Dinner

Wednesday 12. June 1846

Two Soups
Bottle
8^{lb} Mutton a Large
Fish
5. Loaves
1/2 Shrimps
Remove
1 Large Capon With Cucumbers

Four Entries.

11. Vial Culture same Griller
2. Crickets with Peas
17. Sauter of Pellets of Beet
17. Salmon Trout Sauce heroise

2 Chickens
2 Guinea Poultry — 1 Larding

Two Extraneous
French Men,
Crayfish
Footling Tort
Orange Jelly

Side Board
83 1/2 Lbs of Mutton
2 Pullets
2 Chickens
167 mts Loin of Beef
Rau
Tongue &c

Breakfast
1 Puller
For Broth
1 Puller

1 Acre of Grass Land
Near Cattle
Pasture.

Pages
1 Dai Group Lunch
Kathe
Patty

Family
15. Mo' of Year
Bacon
93. Mutton
Butter
Pudding

1 Pulley Ark. Man

12. *Proth.*
2^d *Cran.*

5 Qu'Loavy
2 Soup &
3 rolls.

1 Bott Madeira
1 Clarit

Moore
Real 20th
Fourth 2.

Prince Regent, Berlin

Tuesday 13 June 1816

to serve A. B. H. in the Country

Two ships
Bottle
No three bottles
Bottle
Bottle — } J. Walker

Memor.
Ragwort. Lamb & Spinach

Four Entries
 Bucklings with Peas
 1/2 p Tenters of wool 2 1/2 weight each
 1/2 p Legs of pullets in Marinade
 1/2 p Biscuits of Macarons any other herbs

Second Part
Puckers
Quails.

Pour l'Inventaire
 d'Alphonse
 comme d'aller à la Maîtrise d'Hotel

Side Board
Roast Beef
Pudding
Chicken
Side of House Lamb
Rice
Sauce

Breakfast
Pallet

M^r. Evans

11 Contr. West
Hatch
Past. 7

Family
14. Goat & Beef
15. Mice
Cacoon
26. Mutton
Hake
Pudding

for the Cottage

8. Old Alman
9. Whiting?
4. Soler.
1. Quilbet
2. Lobothr
10. Shrink

6 Large Caper,
10 Chickens,
1 Goat
2 Leverets
6 Quail,
1/2 Combs.

Stock	1 1/2 Combs.
Wal 12.	6 Butter
Eat 4	2 1/2 Cream.
Powd - 1.	
	5 Candies
	2 Soup 2 1/2
	3 Nuts

12. Orange
1st Peat

Friday 14 June 1816

M^{rs} Evans
2 Mackerels
4¹/₂ lb Meal
Bacon
Pudding

Family.
6 Mackerels
7¹/₂ Skate
5 Salmon
11¹/₂ lb Meal
1 Qua Grass Lamb
Bacon
16¹/₂ Mutton
Hash
Pudding

For the Cottage
3 Large Cakes
4 Chickens
Combs.

2¹/₂ Milk
1¹/₂ Cream

3. Qua Loaves
2 Bunch Bran

Saturday 15 June 1816

M^{rs} Evans
The Grass Lamb
Pastry

Pages & Family
13 Meal
Bacon
25 Mutton
21¹/₂ Bunch Beef
Qua Grass Lamb
Hash
Pastry

3¹/₂ Bunch
1 Bunch Eggs
1¹/₂ lb Cream
5 Qua Loaves
11 Lard
6 Holes.

1 Bunch Salt
2 Bunch Oil

Stock
Bread 33.
Meal 62¹/₂
Lard 6.
Calves feet 6.
Dowle 2.
1 Bunch Mutton
1 Bunch Bacon
8. Savoy
1 Bunch Margerum

8 Bunch Madeira

Prince Regent's

Sunday 16
return from the College

M^{rs} Evans
5/2 Roast Beef
1 Pullet
Pudding

Pages
6 Roast
2 Pullet
Pudding

Family
2 3/4 Beef
1 1/2 Veal
Dessert
Loin of Grasp Lamb
2 Pullets
2 1/2 Mutton
Pudding

Side Board
2 1/2 Sir Loin of Beef
1 1/2 Fillets of Veal
Loin of House Lamb
3 Pullets
8 Neck of Mutton
Ham
Tongue

8 1/2 Butters
1/2 Cream

Prince Regent's Dinner

Monday 17 June 1816

Two Soups
Turtle
ala Hollandaise

Fish
4 Macarons

Two Pies
1 Large Capon au Gratin
1 3/4 Roast Cutlets au Papillotte

Four Entrees
2 Ducklings with Peas
1 Escaloppe of Turbot ala Bretonne
4 Emme's Maitre aux Cucumbers
3 Sauts of Pullets ala Bechamel

Second Course
2 Roast Chicken
1 Goose
Petit Pot au Chien
ala Madame

Four Entremets
Plate
1/2 Prawns
Petit Pot au Chien
Faisand d'abricot

Side Board
1 1/2 Neck of Mutton
2 Pullets
2 Chicken
Cold Beef
Veal
Lamb
Ham
Tongue

Breakfast
1 Pullet
Genl Bloomfield
1 Pullet

M^{rs} Evans
Loin of Grasp Lamb
Hatch
Pudding

Pages
6 Roast Beef
Loin of Grasp Lamb
Hatch
Pudding

Family
1 1/2 Roast Beef
Loin of Grasp Lamb
2 1/2 Veal
3 1/2 Leg of Mutton
Hatch
Pudding

10 Butters
1 1/2 Milk
1/2 Cream
3 Loin Loaves
2 Chap. &c
3 Butters

Stock
Beef 33
Veal 45
Duck 3
50 Lemons
1 Bott Spring

Tuesday 18. June 1816.

Prince Regent's Dinner

Dinner

Two Soups
Bottle
a laignon
Turbot
1 Lobster
1/2 1st Crabs
Two Melons
2 Pullets grill'd sauce-provençal
10. Tramp of Beef aux Choux
Four Entrees
6. Quails aux Lettues
1 Lamb Cutlets with peas
2 Blanquette of Pullets
2 Fillets of Pullets a la plucke
Second Course
2 Roast Chicken
2 Ducklings
Four Entremets
Pate
Cucumbers farcie
Wine Jelly
Apple Tart
Side Board
17. Dishes of Meat
Ribs of House Lamb
2 Pullets
2 Chickens
Ham Tongue &c.
1 Pullet Breakfast
1 Pullet Gen Bloomfield
Equerry
Turbot
3 Trout
2 Lobsters
2 Pullets
2 Chickens
1 Goose
6. Pigeons
1 Larding Veal

M. Walter
1/2 Mutton
Pastry
M. Evans
2 Macarons
6/2 Mutton
Pastry
Pages
4 Macarons
7. Salmon
9/2 Mutton
Pastry
Family
6 Macarons
10. Salmon
38. Boiled Beef
12. Loin of Veal
29. Mutton
Loin of Lamb
Pastry
10. Butter
1. Hens Eggs
1/2 Milk
1/2 Cream
3 Lard Loaves
2 Soup
3 Cakes
1. Mutton Gravy

Stork
Bus - 17.
3. Lobsters for Potage

Wednesday 19. June 1816

Prince Regent's Dinner

Two Soups
Bottle
a laignon
Turbot
1 Lobster
1/2 1st Crabs
Two Melons
2 Pullets grill'd
10. Tramp of Beef aux Choux
Four Entrees
6. Quails aux Lettues
1 Lamb Cutlets
2 Blanquette of Pullets
2 Fillets of Pullets
Second Course
2 Roast Chicken
2 Ducklings
Four Entremets
Pate
Cucumbers farcie
Petit Pot au Citron
Lardons & apricot
Side Board
10. Dishes of Meat
10. Ribs of House Lamb
2 Pullets
2 Chickens
Ham, Tongue &c.
1 Pullet Breakfast
1 Pullet Gen Bloomfield
Equerry
2 Pullets
2 Chickens
1 Large Capon
2 Ducklings
6 Macarons
1 Lobster

M. Walter
1 Turbot
1 Lobster
1/2 Mutton
Pastry
M. Evans
7 Roast Veal
Pastry
Pages
13 Loin of Veal
Pate
Pastry
Family
16. Meat
Lard Loaves
2. Soup
2. Cakes
10. Pullets
1/2 Milk
2. Cream
5 Lard Loaves
2 Soup
3 Cakes
2. Mutton
Pot

Thursday 20 June 1816

Prince Regent's Dinner

Two soups
Turtle
Aux Champignons
Fish
4 Sals
1/2 lb Shrimps
Two Relishes
3 Chicken Pie
2 Sweetbread
12 lb Cold Cullis with herbs
Four Entrees
3 Fillets of Sole a la Maitre d'Hotel
2 Fillets of Chicken en Papillotte
1/2 lb Mutton of the Venise a la Francaise
2 Carrots avec Mirepoix
Second Course
1 Goose
2 Chickens
Pate de Mouton
Four Entrees
French Beans
Cauliflower
Pot au Vent d'apricot
Creme d'Vanille
Side Board
23. 1/2 lb of Beef
2 Chickens
2 Pullets
1/2 lb of Mutton
Ham, Tongue
1 Pullet
Breakfast
Huddell
1 Turbot
1 Dogfish
1/2 lb of Mutton
6 Whiting
2 lb of Mutton
4 Chicken
2 Pullets
6 Potatoes
1 Large Capon
6 Quails
2 Hens

M. Mathias
Leg of Mutton
2 Macarons
Pudding
M. Evans
The Mutton
Pudding
12. Roast Beef
1/2 lb Mutton
Pudding
Family
2 1/2 lb Beef
1/2 lb Mutton
Pudding
27. Mutton
Leg of Mutton
Pudding
16. Mutton
2 lb of Eggs
1/2 lb Milk
2 1/2 lb Cream
5. 1/2 lb of Mutton
2 Soup
3. 1/2 lb of Mutton
1/2 lb of Mutton
203 3/4 lb of Mutton
8. 1/2 lb of Mutton
12. 1/2 lb of Mutton
6. 1/2 lb of Mutton
8. 1/2 lb of Mutton
6. 1/2 lb of Mutton
1. 1/2 lb of Mutton
1. 1/2 lb of Mutton

Friday 21 June 1816

202

Prince Regent's Dinner

Two soups
Pullet 2. Soup a la Reine
Turtle
Fish
4 Macarons
3 Sals
1/2 lb Shrimps
Two Relishes
1/2 lb Pat. Chaud d'Carottes
13 1/2 lb Mutton Cullis with French Beans
Four Entrees
1/2 lb Mutton of Pullets
2. Escalops of Pullets aux Pommes
1/2 lb Fillets of Sole a la Maitre d'Hotel
2. Pudding of Mutton Sauce blanche
Second Course
2 Chickens
1 Pullet
1. 1/2 lb of Mutton
Four Entrees
Pommes d'Orange
Stewed Peas
Cherry Tart
Pudding au Raisin
Side Board
12. 1/2 lb of Mutton
2 Pullets
2 Chickens
Ham, Tongue
1 Pullet
Breakfast
Equerry
2 Chickens
2 Pullets
2 Large Capons
2 Potatoes
1 Goose

M. Mathias
8 1/2 lb of Mutton
1. 1/2 lb of Mutton
4. 1/2 lb of Mutton
1/2 lb of Mutton
M. Evans
3. 1/2 lb of Mutton
7 1/2 lb of Mutton
Pudding
Pages
11 1/2 lb of Mutton
8. 1/2 lb of Mutton
Pudding
Family
22 1/2 lb of Mutton
2. 1/2 lb of Mutton
14 1/2 lb of Mutton
29. 1/2 lb of Mutton
13. 1/2 lb of Mutton
1. 1/2 lb of Mutton
Pudding
14. 1/2 lb of Mutton
8 1/2 lb of Mutton
2 1/2 lb of Mutton
1. 1/2 lb of Mutton
5. 1/2 lb of Mutton
2. 1/2 lb of Mutton
3. 1/2 lb of Mutton
1/2 lb of Mutton
Stock
Beef 35 1/2
Mutton 110
Ham for Culling

Saturday 22 June 1816

No Dinner

Mr. Walter
2¹/₂ Grap Lamb
3¹/₂ Veal
4 Mackerel
Butter

Mr. Evans
4¹/₂ Veal
Bacon
Butter

Pages
12¹/₂ Loin of veal
Bacon & Speck
Butter
Butter

Family
15¹/₂ Lbs of veal
2¹/₂ Grap Lamb
4¹/₂ Mutton
11¹/₂ Beef
Butter

Supper
2¹/₂ Grap Lamb

8¹/₂ Butts

8¹/₂ Lbs Milk
1¹/₂ Cream
1 Egg &c

10 Lbs Lard
4 Soup &c
6 Eggs

Side Board
1 Pils of House Lamb
2 Pudding
2 Chicken

Breakfast
1 Pudding

For Collard Beef 2¹/₂

Sunday 23 June 1816

265

Prince Regent's Dinner

Two Soups
Turtle
ala Hollandaise

With
3¹/₂ Cold Salmon
4 Mackerel
4 Mackerel
1 Lobster

Two Relishes
2 Pudding au gratin
Lamb Cutlets pane grillé sauce Roubinhomme

Four Entrees
2 Escalope of Chicken with Pease
1¹/₂ Emulsion de Menton aux Cressons
1¹/₂ Blanquette d'Oiseau au Volant
1¹/₂ Veal Escalopes ala provencale

Second Course
2 Roast Chicken
1 Goose

Four Entremets
2 Lobsters au gratin Mr. Walter
Pease

Side Board
2¹/₂ Loin of Beef
2 Pudding
2 Chicken
Ham & Tongue

Breakfast
1 Pudding

Mr. Walter
9 Eggs
1¹/₂ Cream
8¹/₂ Beef
Pudding

Mr. Evans
4¹/₂ Beef
1 Pudding
Pudding

Pages
9³/₄ Beef
2 Pudding
Pudding
Bacon

Family
25¹/₂ Beef
1 Loin Grap Lamb
9³/₄ Grap of veal
2 Pudding
Bacon
2¹/₂ Mutton
Pudding

1¹/₂ Qu of Milk
9³/₄ Cream

1 Pudding Mutton
15¹/₂ New Potatoes
4 Cabbage & Lettuce
Stock
Veal 12¹/₂
Lard 10¹/₂

1 Pudding Port

Prince Regent's Dinner

Monday 24 June 1816

Two soups
Turtle
7. Head & Vermicelli
Fish
4. Sole
1/2 Shrimps
Two Melons
1 Large Capon with Wine
1/2 Cotelets de Veau en Papillote
Four Entrees
2. Soups of Pullets and Grapes
1/2 Blanquette of Grapes Lamb and Poullet
1. Bitter of Carrot and Maître d'Hotel
1/2 Boudin and Micheline
Second Course
2. Chicken
2. Duckling
Four Entremets
French Beans
Petite Pote de Volaille
Apricot Tart
Lolly
Side Board
31. Pick Bone of Beef
1/2 Neck of Mutton
1. Bitter of Ham and Lamb
2. Pullets
2. Chicken
Ham, Tongue
1. Pullet
Pickled
1. Pullet

Mr. Wans
1/2 of Grap Lamb
Pashy
Pages
9. Soup of Beef
Bacon & Pease
8. Apples
Pashy
Family
10. Head
Bacon & Pease
1. Quail Grap Lamb
36. Mutton
23. Boudin and Beef
Pashy

1/2 Bolls
1/2 qu Milk
3/4 Cream
5. Quail
2. Soup &
3. Bolls

Stock
Beef 28.
Head 45/4
Tongue 2
1. Ham
2. Tongues
1. Ham
2. Tongues
30. Gall & Mince
12. Hot Lead

Prince Regent's Dinner

Tuesday 25 June 1816

Two soups
Turtle
1. Pice & Chicken
Fish
1. Turbot
1. Lobster
1/2 Shrimps
Two Melons
2. Chicken, Grilled Sauce Riche
3/4 Mutton Harico.
Four Entrees
2. Chicken a la Bretonne
2. Cotelets & Poullets en Papillote
6. Bitter of Whiting and Carrots
11/4 Papillote de Veau Sauce Maitre d'Hotel

Second Course
2. Chicken
2. Quince Pate
Four Entremets
Spinach au Jus
Stewed Peas
Cherry Tart
Blancmange

Side Board
10. Leg of Mutton
1. Bitter of Ham and Lamb
2. Pullets
2. Chicken
Ham, Tongue &

1. Pullet
Breakfast

Equerry
1. Turbot
5. Salmon
2. Lobsters
1/2 Ham & Beans

Mr. Wans
2. Bolls
5. Head
Pashy
Pages
2. Sole
4. Salmon
9/4 Mutton
Bitter
Pashy
Family
13. Bolls
4. Sole
4. Salmon
22. Boudin of Beef
10. Head
31. Mutton
Bacon
Pashy

16. Bolls
2. Ham & Eggs
17. Bacon
1/2 Milk
2/4 Cream
1/2 Bolls &

Stock
Beef 9
Tongue 5
5. Quail
2. Soup &
3. Bolls
1. Bitter of Mutton
1. Bitter of Carrot
1/2 Vermicelli

1. Bitter
1. Cherry

Wednesday 26 June 1816

Prince Regent's Dinner

dined out

Two Soups
Turtle
10 Chickens with Rice
Fish
10 Potatoes
10 Lettuce
10 1/2 Strimbs
Two Melons
10 Chickens with Spiced Sauce & Breadcrumbs
10 Haricots of Mutton
Four Endives
10 Chickens with Potatoes
10 Potatoes & Pullets in Paprikotta
10 Lettuce of Whiting
10 Parsnips & Nees

Second Course

10 2 Chickens
10 Green Peas
Pate de Mouton

Four Endives
Spinach au Jus
Stewed Peas
Salade
Jelly & Fruit

Side Board
10 Leg of Mutton
10 Birds of Blank Lamb
2 Pullets
2 Chickens
Ham, Conque
1 Pullet
Breakfast

M^{rs} Wans
The Grap Lamb
Pasty

Pages
Qua Grap Lamb
Pasty
Pasty

Family
Qua Grap Lamb
20 Nees
Bacon
30 1/2 Mutton
Pasty

10 Butter
10 1/2 Lard
1 1/2 qua Milk
1 1/2 Cream

5 Qua Lard
2 Soup &
3 Bites

Stock
Beef 12 1/2
1/2 Mutton
24 Pice
4 1/2 Spring Salt
1 1/2 Long pepper

Thursday 27 June 1816

207

Prince Regent

dined out

M^{rs} Wans
6 1/2 Beef
Pasty

Pages
12 1/2 Qua Beef
10 Nees
Pasty

Family
26 1/2 Beef
10 Nees
32 Mutton
Bacon
Pasty

8 Butter
1 1/2 qua Milk
1 Cream

5 Qua Lard
2 Soup &
3 Bites

Side Board
12 Fills of Nees
2 Pullets
1 Chicken
Ham
Conque

Breakfast
1 Pullet

Equerry
2 Duckling
6 Pigeons

Pitcher Meat
Stock
Inet 8
2500 1/4 Nees
3535 1/2 Mutton
81 1/2 Beef
36 Chickens
100 Pullets
225 Butter

Saturday 29 June 1716

Dinner Continued

- 7th Mutton ^{11th Ward}
 Pasty.
 Confectionary
 10th Mutton
 Pasty
 Pages
 15th Mutton
 Pasty
 Purvey
 30. Artich. Pome of Peet
 43 Mutton
 23. Mac
 1. Lina Grap Lamb
 Pasty
 Pasty.

50th Pasts
 20th Lard
 200 Eggs

1/4 Milk
 6th Cream
 2 Dbl. v.

26. Lina Lovers
 4. Soup &
 6. Lard
 1/2 Lard Flowers

100 Lessons
 24 Orange

1 Bott. Madeira
 1 Wheriff
 1 Brandy

Stock
 Beef 59th
 Seal 92 -
 Lard 12
 Calf feet 8.
 Lard - 8.
 Ham for Culling
 1 Tongue

Sunday 30 June 1716

Prince Regent's Dinner

Four Soups
 2 Turtle
 2. a la Romaine Pullets
 Orchop.

Fish
 1. Turbot 1 do. & Mts
 8. Whiting 1st & 2nd
 3. Mackerels
 Puffe ala Chambont
 Tench aux fines herbes

Petit Pâtés aux Jus
 Petit Pâtés d. Monton

Four Gros Pieces
 12. Filet de Boeuf pique de lard sauce bache 1 larduy
 2. Pullets Braisés garni d'une Macedoine
 3. Pate Chaud de file of Chicken a l'Anglais
 2. Pullets en Supremie garni d'un Touloute
 4 larduy, 2 Sweetbread

Sixteen Entrees
 Duck 1. Colletelle d'agneau pance sauce Maitre
 2. Gratia d. Pullets en fromage
 1st Escalops d. Pât d'oeuf au blanc sauce
 1st Petit Simbals en Brioche garni d'une purée
 2. Blanquet d. pullet au Petit Poir
 2. Escalops d. Chapon aux Truffes
 2. Emme d. pullets aux Corumbers
 1st Pât d'agneau sauce au Supremie
 2. Chicken a la Sardienne
 3. Sauce of Pullets a l'Escalope harnicoied
 3. Filets of Pât d'oeuf a la Mergotte Verte
 2. Chicken aux Nouilles a l'Voloute
 8. Quails aux Lettuces, Sauce Espagnole
 12. Picandieu a l'oeil avec legume 1 larduy
 1 Pol au vent of Turbot a la Creme
 3. Filets of Duckling with Peas

Second Course 4 Poutt
 2. Queneca Fools 1 larduy
 2. Chicken
 2. Duckling
 8. Quails 8. Darduy

Four Vegetables
 Pute
 Spinach
 French Beans
 Stewed Cucumbers

Four Salads
 Mayonnaise
 2 aspice of Salads
 Confit au Vin
 Petit Pate d'Voloute

Four Gros Pieces
 La Chausserie
 de l'au de Montfat
 Petit Pâtés
 La Fontaine
 Four Pasts
 Le blanc d'oeuf
 Pol au vent d'Emme
 Pât d'oeuf
 Obeise a la Chausserie

Four Sallies
 Mine d'oeuf
 Sallie d'oeuf
 Creme aux Cofes
 Pât au manch

Four Remore
 Les Choux a la Cuillier
 La Pouille Glace
 Sarrade a la fleur d'orange
 Nanquiers de fromage

Four Boards
 Hamock of Remiton
 28. Dearth Peas
 5 Pullets
 4 Chicken
 12th Pât of Meat
 5. Pasterides
 Ham. Tongue &

Sandwiches
 2. Tongues
 1 Ham
 6 Pullets
 4 Chicken
 1 Pullet

Sunday 20. June 1816

Continued

M^r Evans
 7. Roast Beef
 1. Pullet
 Pudding
 Pages
 11 1/2 Roast Beef
 2. Pullet
 Pudding
 Confectionary
 10. Roast Beef
 Pudding
 Family
 2 1/2 Roast Beef
 2 1/2 Loins of Veal
 2. Pullet
 4 1/2 Mutton
 2 1/2 Grapes Lamb
 Pudding
 Silver Sullay
 9. Mutton
 Servants Hall
 15 1/2 Beef
 20. Mutton
 Poters
 10. Mutton
 Lamp Lighters
 8. Mutton.

Stock
 Beef 50.
 Veal 92.
 Lard 15
 Butter 2.
 Ham for Culling

30. Butter
 4 Loins of Milk
 9 1/2 Cream
 3 1/2 Eggs &c.
 2. Loins of Veal
 2 Potatoes Mushrooms
 3 1/2 Currant
 200 French Beans
 1. Bottle Champagne
 1 Claret
 3 Sherry
 4 Port.

Monday 1 July 1816.

(208)

M^r Evans
 10. Grapes Lamb
 Pudding
 Pages
 2 1/2 Grapes Lamb
 Pudding
 Family
 1 1/2 Loins of Veal
 1. Loins of Grapes Lamb
 5 1/2 Mutton
 Pudding

10. Butter
 12. Non-Charitable Cheese
 1/2 quarts Milk
 1 1/2 Cream
 5. Loins of Veal
 2 Soup &c.
 3. Eggs

Side Board
 1 1/2 Saddle Mutton
 Cold Beef
 Veal
 2. Pullet
 Ham, Tongue
 Breakfast
 1 Pullet
 Gen. Bloomfield
 1 Pullet

Stock
 Beef 108 1/2
 Cattle 8
 2. Bottle Claret
 2 Port
 3. Sherry

Prince Regent's Dinner

Tuesday 2. July 1816

Four soups
Purée
Pauvres
Rice
4 Solé
2 Macarons
2¹/₂ Champs
Two Relishes
1¹/₂ Pate d'Oie de Cailles - 2¹/₂ Macarons
Bûche de Chèvreux - 2 Lamb
Four Entrees
1¹/₂ Poulet de Cour aux petits pois
1¹/₂ Perdreaux braisés aux légumes
1¹/₂ Collettes d'agneau frites
1¹/₂ Blanquet d'Orléans

Second Course
6 Quails - 6 Woodcock
2 Chickens

Four Entremets
Custard Paris
Pâté
Jelly d'Orléans
Caramel d'Orléans

Side Board
1¹/₂ Cakes of Mutton
2 Pullets
Lard House Lamb
2 Chickens
Hams, Tongues

Breakfast
1 Pullet
Genl Bloomfield
1 Pullet

M^{rs} Davis
5¹/₂ Roast Beef
2¹/₂ Mutton
Pudding

Pages
10¹/₂ Joint of Beef
5¹/₂ Salmon
Butter
Pudding

Family
10¹/₂ Joint of Beef
1¹/₂ Roast Beef
Bacon
1¹/₂ Mutton
Lard House Lamb
10¹/₂ Mutton
6 Solé
Pudding

Stable People
38¹/₂ Pound of Beef
Footmen
18¹/₂ Beef
Bacon
10¹/₂ Mutton

Porters
1¹/₂ Mutton
Bacon

Stock
Kial 35.
5¹/₂ gal Milk
2¹/₂ Cream
5 Lard Loaves
2 Soup D.
3 Cakes
2 Butter Bran
1 Pot Cherry

Prince Regent's Dinner

Wednesday 3. July 1816

M^{rs} Davis
1 Leg of Lamb
Butter
Pudding

M^{rs} Davis
5¹/₂ Mutton
Pudding

Pages
14¹/₂ Mutton
Pâté & Bacon
Pudding

Family
9¹/₂ Roast Beef
10¹/₂ Beef
33¹/₂ Mutton
Butter
Pudding

14¹/₂ Mutton
9¹/₂ Bacon
200 Eggs
18¹/₂ Lard

1 Lard Milk
1¹/₂ Cream
5 Lard Loaves
2 Soup D.
3 Cakes
1 Lard yeast

Stock
Kial 19.

Side Board
1¹/₂ Joint of Beef
Butter of House Lamb
2 Pullets
2 Chickens
Hams
Tongues

Breakfast
1 Pullet
Genl Bloomfield
1 Pullet

Prince Regent's Dinner

Thursday 4 July 1816

Two Soup	5 1/2 Beef	M ^{rs} Wans
Quart	Pasty	
Minicilly		
Fish	10 1/2 Beef	Pages
6 Whiting	Kapke	
2 Macrel	Saute	
1/2 Shrimps	Pasty	
Two Relish		
1 Leg of Mutton & Spinach	15 1/2 Beef	Family
1 Large Capon au Gratin	27 Beef	
	42 Mutton	
Four Entrees	Bacon Meat	
3. Fillets of Volaille toute aux Truffes	1 Leg of Lamb	
2. Fillets of Sole a la Maitre d'Hotel	Pasty	
2. Essence of Poulard au Veloute		
10. Poudrons d'Veau aux petit Poix & Mustard		
Second Course		
2 Chickens	14 1/2 Pullets	
1 Goose	58 1/2 Ham	
Four Entremets	4 Bott of	
Haricot Vert	2 Qu of	
Oeuf a la Coque		
Selle de Ven		
apricot Castlette		
Side Board		
17. Boim of M	6 1/2 Qu Milk	
1 Ribs of Mutton	3 1/2 of Cream	
2 Pullets	5 Qu Lard	
2 Chickens	2 Soup &	
Ham, Tongue	3 Cakes	
Breakfast		
1 Pullet		

Prince Regent's Dinner

Friday 5 July 1816

Four Soup	2 of Quille	Second Course & Dessert
	1 Truillonne	2 Chickens
	10. Escalopes d'Veau en arcepois	1 Sweet Lamb
		1 Goose
		8 Quills & Birding
		Eggs & Truillonne
		Petit Poix
		Cucumbers & Truillonne
		Haricots & Truillonne
		Whiskies a la Carigale
		Truffes au Vin
		2 Lettuce Salad
		Macaroni au Veloute
		Choux fleur au Gratin
		Four Great Pieces
		Nugat du Amant
		Le Bache
		Poudrons a la Chantille
		Corbelle d' Meringue
		Four Great Pieces
		Figues & Jelly
		Jelly d'praise
		Jelly d' fleurs d'orange
		Creme d'abricot
		Creme au Caromelle
		Four Pasty
		Pot au Vent d' Pêche
		Pastlette d' Chouise
		Pain a la Duchesse
		Fateau d'abricot
		Cremes
		Scuffed Pomme d'Orre
		Crust of
		Fondue d'fromage
		Meringue a la Creme
		Side Board
		15. Sir Loin of Beef
		Ham & Pemmican
		4 Pullets
		2 Chickens
		1 Ribs of Mutton
		Ham, Tongue
		Coke Meat &c
		Breakfast
		1 Pullet

Continued

Continued

M. Waters
 13. Boiled Beef
 1 Turkey
 1 Lobster
 Pastry
 M. Evans
 1 Sho' Grass Lamb
 2 Mackerels
 Pastry
 Pages
 9 1/2 Mutton
 Pastry
 Apple
 Pastry
 4 Mackerels Confectionary
 10 1/2 Veal
 Pastry
 Family
 1 Lamb Grass Lamb
 21 Boiled Beef
 23 Fillets of Veal
 51 Mutton
 Pastry
 Portman
 14 1/2 Boiled Beef
 17 Mutton
 Porters
 17 Mutton
 Silver Canby
 8 1/2 Sho' of Mutton
 Lamplighter
 10 Sho' of Mutton
 Housemaid
 16 1/2 Mutton

30 Butter
 2 Quail Milk
 10 1/2 Cream
 3 1/2 Lbs. Su
 11. Quail Eggs
 2 Soup
 3 Voles
 Stock
 Beef 65.
 Veal 57
 Lard 16.
 Calf Feet 8.
 Fowls - 11
 2 Potatoes Mashed
 2 " Cherry
 1 Parsnip
 1 " Peas
 2 Potatoes
 2 " Cherry
 3 " Pot
 1 " Mashed

2 Hams for Cullings

Saturday 6th July 1816

No Dinner

M. Waters
 10 1/2 Loin of Veal
 4 Whiting
 1/2 Lbs. Mince
 Pastry

M. Evans
 5 1/2 Veal
 2 Whiting
 Pastry

Pages
 11 Veal
 Pastry
 1/2 Whiting
 Pastry

Family
 32 1/2 Loin of Veal
 21. Veal
 40 Mutton
 8. Salmon
 Pastry

Side Board

2 Potatoes
 2 Spiced
 Ham. Tongue

Breakfast

1 Pullet

Equerry

1 Pullet
 2 Chickens
 1 Tongue

10 Potatoes
 1 Quail Milk
 1 1/2 Cream

100 1/2 old Ham
 18 3/4 New S.
 12. Tongues
 12 hot Mustard
 6 W. to Sugar
 8 Maccaroni
 6 White Pepperc
 1/2 Shingled
 2 Bott. W. S. Pickles

24 Currants
 24 Raisins
 24 Lisbon
 8 oz. Mace
 8 " Clove
 8 " Nutmeg
 8 " Cinnamon
 37 3/4 Lbs. Sugar
 20 1/2 Bottle S.

Potatoes that omitted in April

81 Beef
 2535 1/2 Mutton
 2508 1/2 Veal

Sunday 7. July 1816

No Dinner

Mr. Walter
2 Solis
1/2 lb Shrimps
2 Pullets
7/8 Roast Beef
Plum Pudding

Mr. Evans
4/8 Roast Beef
1 Pullet
Pudding

Pages
12/8 Beef
2 Pullets
Pudding

Family
23 Roast Beef
2 Pullets
Bacon
Lard of Grass Lamb
27 Mutton
16/8 Beef
Pudding

Side Board
17/8 Roast Beef
2 Pullets
2 Chickens

Breakfast
1 Pullet

Gen Bloomfield
1 Pullet
Mick of Grass Lamb

Stork
Suit 8.

10 Pullets
1 lb Milk
1/2 Cream

Monday 8. July 1816.

No Dinner

Mr. Walter
1 Turbot
4 Wigs
1 Lobster
Lard of Grass Lamb
Bacon
Pudding

Mr. Evans
7 Roast Mutton
Pudding

Pages
Lard of Grass Lamb
Bacon & Pease
Pudding

Family
18/8 Roast of Beef
18/8 Beef
Bacon & Pease
19 Mutton
Pudding

Side Board
17 Pullets of Mutton
2 Pullets
Bacon & Tongue
Cold Beef

Breakfast
1 Pullet

1 Pullets
5/8 Lard Milk
1/2 Cream

Tuesday 9 July 1816

Prince Regent's Dinner

Two Soups
Buttle
Purce of Peas
Fifth
2 Macarrels
18 Pike
Two Melons
2 Chicken Pie
17 Cotelette of Beef with Salluces
Four Entrées
2 Blanquette of Pullet's with Pease
1 Fillets of Turbot a la Maitre d'Hotel
2 Chickens au Gratin
Meat 1 Lamb Cotelette a la Maitre
Second Course
2 Chickens
1 Servet — 1 Sundry
Four Entremets
Artichokes
1/2 Prawns
Cream a la Vanille
Sally.
Side Board
13. Saddle of Mutton
2 Pullets
2 Chickens
Ham, Tongue
Breakfast
1 Pullet
Equerry
Meat of Grass Lamb
5 Salmon
1 Lobster
2 Pullets

M. Waties
5 Salmon
1/2 Shrimp
10. Kial
Purce of Peas
Pantry
M. Evans
2 Salmon
Loins of Grass Lamb
Pantry
Pages
3 Salmon
2 Lobster
10. Beef
8. Mutton Cullis
Pantry
Family
12. Salmon
6 Lobster
24. Kial
Loins of Grass Lamb
38. Mutton
22. Beef
Pantry
Cooks
1/2 Mutton

Stock
Beef 40.
Kial 20/2
Suet 6.
16. Butter
1 1/2 Milk
1 1/2 Cream.
2 Botts Madeira
2 Sherry

Wednesday 10 July 1816

(213)

No Dinner

M. Waties
15. Satch Bone of Beef
2 Pullets
1 Turbot 1 Lobster
Pantry
M. Evans
67/2 Kial
Bacon
Pantry
Pages
17 Mutton
19/2 Beef
Pantry
Family
23/2 Roasted Beef
Loins of Grass Lamb
27/2 Kial
58/2 Mutton
Pantry
Confectionary
17 Kial
Bacon
Loins of Grass Lamb
Pantry
Cooks
17 Mutton
Loins of Grass Lamb
17 Kial
Kitchen
10/2 Beef
17 Mutton
Silver Pantry
17 Mutton
Carpenters
17 Mutton
14/2 Pullets
67/2 Bacon
42. fat L.
2 Duc Milk
3/2 Cream
3 Bott Sherry

Side Board
15/2 Loins of Beef
6 Pullets
2 Chickens
Ham, Tongue

Breakfast
1 Pullet
Genl Blomfield
1 Pullet
Ham

Thursday 11. July 1816.

Side Board
20^l Veal Breast
Butter of House Lamb
4^l Pullets
4^l Chickens
Ham, Tongue &c

Breakfast
1^l Pullet
Gen Bloomfield
1^l Pullet
Ham
1^l Pullet
M^r Watson
Tongue

1^l Pullet
Side Board

M^r Watson
11^l Roast Beef
Veal Cutlets
4^l Whiting
1^l Beef
Patty

M^r Evans
7^l Roast Beef
Wattle
Patty

Pages
12^l Roast Beef
8^l Mutton
Patty

Family
30^l Roast Beef
45^l Mutton
Lard Gravy Lamb
23^l Veal
Patty

Confectionary
13^l Beef
7^l Mutton

Cooks
17^l Beef

Kitchen
9^l Mutton
13^l Veal

Silver Partry
9^l Mutton

Carpenters
6^l Mutton

Table Dishes
7^l Mutton

2^l Lard
1^l Cream

Friday 12. July 1816.

Prince Regent's Dinner

Soup
Wattle
Marmalade
1^l Large Capon a Gravy Sauce

1^l Mutton Cutlets
1^l Tricasse of Chicken

2^l Roast Pullets
2^l Chickens

Spinach
Cress with
Patties
Jelly

Side Board
10^l Leg of Mutton
1^l Tricasse of Chicken
6^l Pullets
Lard Gravy Lamb
Ham
Tongue

Breakfast
1^l Pullet

Gen Bloomfield
Large Capon
Ham

M^r Watson
1^l Chicken
Tongue

Dr Clarke
1^l Chicken
Tongue

M^r Watson
1^l Roast Beef
1^l Pullet
2^l Pullets
Patty

M^r Evans
2^l Salmon
1^l Tricasse of Chicken
5^l Veal
Patty

Pages
2^l Salmon
Lard Gravy Lamb
1^l Veal
Patty

Family
12^l Salmon
25^l Beef
Lard Gravy Lamb
15^l Veal
Patty

Cooks
17^l Beef
Lard Gravy Lamb
Patty

Kitchen
1^l Tricasse of Chicken
10^l Veal

Silver Partry
10^l Mutton

Table Dishes
1^l Mutton

Confectionary
1^l Veal
Patty

Carpenters
1^l Tricasse of Chicken
10^l Mutton

Cellars
1^l Mutton

2^l Lard
1^l Cream

N^o 1

Book of the

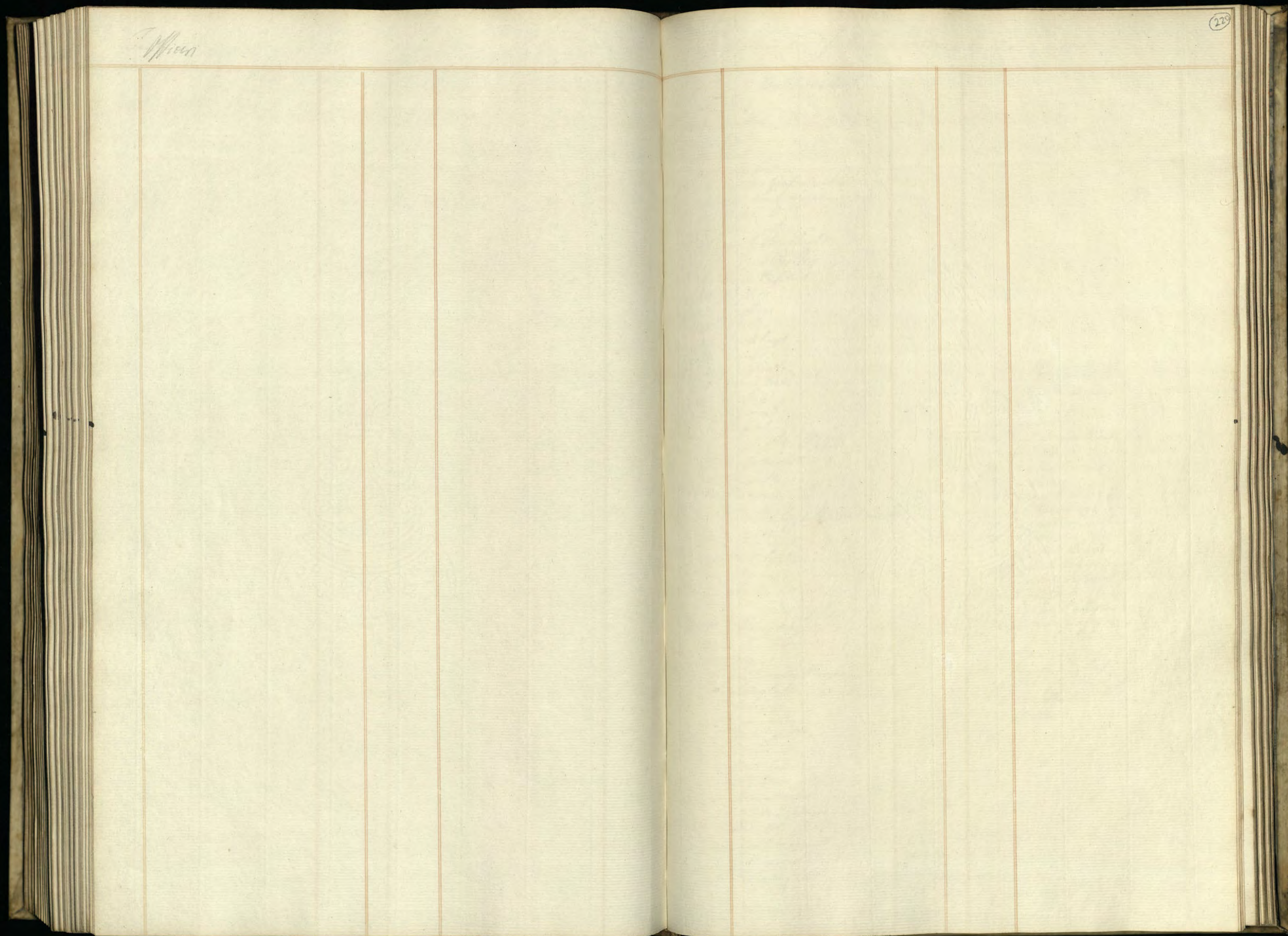
N^o 2

A number of blank pages follow
and have not been photographed.

End of the highway

End of the highway

219



Provisions down for the Hall Supper on the 12th July 1816

Butchers Meat

77¹/₂ Beef
118. Mutton
607¹/₂ Veal
20. Suet
88. Calfs Feet
6. Quarter Grasp Lamb
16. 1/2nd Round Lamb
14. Racks 2nd
12. Ribs 2nd
24. Lamb Sweetbread

Poultry

91. Large Capons
83. Pullets
312. Chickens
48. Poultry
49. Ducklings
54. Quails
4. Pea Fowls
10. Guinea Fowls
48. Larders
12. Partridges
5. Pigeons

Shell Fish

33. Large Lobsters
230. Crayfish
700. Prawns

Butter, Eggs, Bacon & Lard

132. Butter
10. Hard Eggs
74. Bacon
31. Lard

Oylery &c

322¹/₂ Hams new
197¹/₂ Hams old
60. Tongues
4. 2nd Caravan Venison
8. Singlase
8. Barley
5. Vermicelli
5. Butter Salt
1. 1/2 Vanilla
4. Wall Paper
1. Salt Spice
1. 1/2 Fine Mustard
2. White Pepper
8. 2nd Oil
24. Baskets of Salt
2. Galt Lump Shirts
1. Carraway Seed

Vegetables &c

7. Bells Mushrooms
124. Oranges
172. Lemons
10. 2nd French Beans
12. 2nd Peas
10. French Turnips
8. Carrots
2. 1/2 young Potatoes
2. 1/2 Green Peas
4. Cucumbers
25. Cherries
54. Baskets Strawberry
4. Baskets Cherries
12. Baskets Imperial Strawberries
14. 2nd Grapes
4. Baskets Radishes
20. 1/2 Spinach
1. Bunch Garlic
6. Beet Root
1. Bunch Bayleaf
6. 1/2 Onions
1. 1/2 Potatoes
2. 1/2

Saturday 13. July 1816.

276

Milk & Cream

4 1/2 Pints Cream
40. " Sblt. do } Confectionary

Kitchen

6. Quarts Milk
24. pints Cream } Kitchen
24. " Sblt. do

Coffee Room

13. Quarts Milk
21. p. Cream } Coffee Room

Wine for the Kitchen

10. Bottle Port

10. " Cherry

14. " Madeira

3. " Claret

" Rhemish

Champagne

Portwine

Mr. Daines

Breakfast
1. Butter

Family Dinner served from what
was left the day before

10. Butter

1. Qu. Milk

1 p. Cream

Sunday 14 July 1816

Mr Dinner

Her Majesty's Dinner
2 Chicken
Ham
Dessert

Sideboard
17 1/2 Loin of Beef
2 Pullets
4 Chickens
Ham, Tongue

Breakfast
1 Pullet
1 Pullet
Genl. Bloomfield

Stock
Sheet 6.

M. Waties
9 1/4 Roast Beef
10 Bitch
10 Haricot of Mutton
Pudding
M. Evans
1 1/2 Beef
1 Pullet
Pudding
Pages
12 Beef
2 Pullet
Haddock
Pudding
Family
27 1/2 Roast Beef
2 Pullets
39 1/2 Mutton
20. Veal
2 1/2 Grass Lamb
Pudding

1 Lard Milk
1 1/2 Cream

Monday 15 July 1816

Mr Dinner

M. Waties
Leg of Grass Lamb
Haddock
Pudding
M. Evans
1 1/2 of Grass Lamb
Pudding

Pages
2 1/2 Grass Lamb
8 1/2 Beef
Haddock
Pudding

Family
23. Veal
18 1/2 Beef
48. Mutton
2 1/2 Grass Lamb
Pudding
Haddock
Pudding

8. Pullets
5. Lard Milk
2 1/2 Cream

Sideboard
1 1/2 Bitch of Veal
2 Ribs of House Lamb
2 Pullets
2 Chickens
1 Neck of House Lamb
Ham, Tongue

Breakfast
1 Pullet
Genl. Bloomfield
1 Pullet
1 Neck of Grass Lamb
M. Waties
1 Chicken

Stock
2 Bott. Sherry
Beef 38.
Veal 62.
Forth 2.

Prince Regent's Dinner
Tuesday 16. July 1816

Two Soups
Turtle
Julienne

Fish
1 Turbot 1 Lobster Sauce
1/2 Pike Sauce a la Espagnole
4 Macarels
1/2 Shrimps

Remove to Gros Pieces
1. Chapon a la Chambor 2 Sweetbread
Lambon Garni d'Jus de Marais
12. Gate Chaud de Callies a l'Espagnol
19. Cotes d'Boeuf larde a la Royale

Eight Entrees
Pullett 3. Spatin de Volailles au Lard
Duck 2. Lamb Collets sauce pauvre homme
14. Picardie au Veau a la Creme 1 Lard
Pullett 3. Petits d'Volailles a la Pluche
2. Petits d'Jotes a la Maistre d'Hotel
Pullett 3. Escalopes d'Volailles aux Truffes
2. Canards aux Petits Pois
1/2 Blanquette de Veau aux Cucumbers

Four Roasts
8. Callies, 8 Wards
2. Chickens
1 Secret - 1 Larding
1 Large Capon

Four Entremets
Ginard
Petit Poir
Mayonnaise d'Volailles
1/2 Prawns.

Side Board
1/2 Haunch of Venison
23. S. Loins of Beef
3. Pullett
2. Chickens
1 1/2 Loins of Veal
Ham, Tongue &c

Breakfast
1. Pullett
Equerry
1/2 Mutton Collets
1 Roast Pullet
Potatoes

Mr. Waties
3 Whiskies
7/2 Mutton
Paddy

Mr. Evans
5/2 Veal
3. Salmon
Paddy

Pages
1/2 Mutton
1/2 Salmon
3 Whiskies
Paddy

Family
18. Veal
1 Lard
25. Mutton
36. a la Dame of Beef
8. Salmon
1/2 Ham
Paddy

Remain
La Brioche
Souffle
Bouquet de
Lard Choux a la Creme

Paste d'Cherries
Creme a la Creme
Lily d'Cherries
Creme aux Petites
1 Bunch of Salt
12. Anchovies
13/4 Parmesan Cheese
7/2 Dutch Beef

1 Bott. Madeira
2. Port
1. Sherry

Stock
Veal 70"
Ham for Cutting

Stud House Hampton Court

Two Soups
Turtle
Hermicilly.

1 Lamb Cutlets
2 Escalope of Chicken
Petit Pates of Chicken
3. Petits d'Jotes a la Maistre d'Hotel

Side Board
33/4 Roast Beef
2 Bits of House Lamb
2 Large Capons
Ham
Tongues
2 Lobsters
Gateau d'Jalousie

Wednesday 17 July 1816

Side Board
1 1/2 Lbs of mutton
2 Pullets
2 Chickens
1 1/2 Lbs of Roast Lamb
Ham & Tongue &c

Breakfast
1 Pullet
Gen & Bloomfield
1 Pullet

And House
1 Turbot
6 Salmon
1 Lobster
1 Large Capon
2 Pullets
2 Chickens
2 Ducklings

M. Walter
1 Rib of Roast Lamb
Mutton
Pasty

M. Evans
1 1/2 Rib of Roast Lamb
Mutton
Pasty

Pages
1 1/2 Rib of Mutton
Mutton Cullis
Pasty

Family
1 1/2 Rib of Mutton
1 1/2 Rib of Roast Lamb
1 1/2 Rib of Mutton
Mutton
Pasty

Bliss Partry
1 1/2 Rib of Mutton

1 1/2 Rib of Mutton

1 1/2 Cream

Stock
1 1/2 Rib of Mutton

Prince Regent's Dinner

Two Soups
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

1 1/2 Rib of Mutton
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

Two Beloues
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

Four Entrees
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

Second Course
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

Four Entrees
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

1 1/2 Rib of Mutton
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

1 1/2 Rib of Mutton
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

Side Board
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

1 1/2 Rib of Mutton
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

Breakfast
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

Gen & Bloomfield
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

M. Walter
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

Thursday 18 July 1816

M. Walter
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

M. Evans
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

Pages
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

Family
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

1 1/2 Rib of Mutton
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

1 1/2 Rib of Mutton
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

1 1/2 Rib of Mutton
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

1 1/2 Rib of Mutton
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

1 1/2 Rib of Mutton
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

1 1/2 Rib of Mutton
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

1 1/2 Rib of Mutton
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

1 1/2 Rib of Mutton
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

1 1/2 Rib of Mutton
1 1/2 Rib of Mutton
1 1/2 Rib of Mutton

Prince Regent's Dinner

Friday 19 July 1816

Two Soups	7 1/2 Mutton	M. Waties
Puree d'Poire Verte	14 Chicken	
Portue	Pastry	
Fish	5 1/2 Beef	M. Evans
2 Cold Salmon	Pastry	
2 Soles	9 3/4 Veal	Pages
1 Lobster	Butter	
1 1/2 Shrimps	Macaron	
Two Relishes	Pastry	
1 Chopin au Gratin	19 3/4 Veal	Family
Petit Lambon aux frites de Marais	20 Mutton	
Four Entrees	20 Beef	
12 1/2 Cotelettes de Veau Sauce pauvre homme	Macaron	
2 Grapes de Poulets aux petit Poire	Butter	
1 Escalope de Turbot ala provencale	Pastry	
1 1/2 Les Cailles aux Salades		
Second Course		
2 Toast Chicken	16 Mutton	
1 Goose	2 1/2 Cream	
Four Entremets	1 Dole	
Les Cucumbers	1 1/2 Milk	
Artichaud frit		
Veal au Vent d'Cherise		
Cream au Pistache		
Side Board		
2 1/2 Beef		
2 Pullets		
2 Chicken		
Ham Tongue		
Breakfast		
1 Pullet		
Gen. Bloomfield		
1 Pullet		
For Broth		
1 Pullet		
M. Waties		
1 1/2 Pullet		

Prince Regent's Dinner

Saturday 20 July 1816

226

Two Soups	1 Leg of Lamb	M. Waties
ala Portue	Butter	
2 ala Reine	1 1/2 Chicken	M. Evans
Butter		
1 Turbot	2 1/2 Beef	
1 Dole		
1 1/2 Shrimps		
Two Relishes		
1 1/2 Pale d'Poulet ala Anglais		
1 1/2 Cotelettes de Mouton ala Minute		
Four Entrees		
1 1/2 Filets de Poulets au Papiloth		
2 1/2 Rind de Veau Rote Sauce Italienne		
1 1/2 Whangnet d'Orseille aux Truffes		
2 1/2 Filets de Soles ala Maitre d'Hotel		
Second Course		
1 1/2 Paon		
2 1/2 Poulet		
Four Entremets		
Les Petit Poire		
Primaire		
Sally d'Frais		
Canelon d'apricot		
Side Board		
8 1/2 Leg of Mutton		
12 1/2 Fillet of Beef		
2 Pullets		
2 Chicken		
Ham Tongue		
Breakfast		
1 Pullet		
Gen. Bloomfield		
1 Pullet		
M. Waties		
1 Pullet		

Sunday 21st July 1816

Her Majesty's Lunch

Worcestershire Soup
Dessert
2 Chickens & Rice
2 Roast Chickens
Duck 1 Lamb Colchetter Grilled
Pomme d'Inde

10³/₄ Roast Beef
2 Pullets
Plum Pudding
Dessert

7³/₄ Mutton
Pastry

8. Mutton
12. Veal
Roast & Bacon
10³/₄ Bonillet Beef
Pastry

17³/₄ Veal
Lent Soup Lamb
Family

13. Mutton
20³/₄ Bonillet Beef
Bacon & Roast
Pastry

Side Board
10. Sir Loin of Beef
10. Ribs of Roast Lamb
3 Pullets
2 Chickens

1 Pullet
Breakfast

Stock
Veal 7.
Suet 8.
12. Butter
1³/₄ Milk
2³/₄ Cream

Monday 22nd July 1816

Prince Regent's Dinner

Two Soups
Dessert
Pullets 1 Ribs & Poulets

1 Turbot
1 Lobster
1³/₄ Shrimps
1³/₄ French ala Genevoise

Two Roasters
1 Leg of Roast Lamb with Spinach
1 Capon a la Chivoir

Four Entrées
2. Pate d'Ortolan
16. Cotelette de Mouton ala Mirepoix
2. Blanquet d'Ortolan aux Truffes
4. Filets de Sole ala Maitre d'Hotel
10³/₄ Escalope d'Veau fines herbes
Les Quenelles ala Authier aux Concommes

Second Course
3. Chicken
1³/₄ 2 Wild Ducks

Four Entremets
Petit Poir
1³/₄ Breise
Artichokes
Onion
Selly d'Ortolan
Canope d'abricot

Side Board
9³/₄ Leg of Mutton
Haunch of Venison
2 Pullets
2 Chicken
Ham Tongue &c

Breakfast
1 Pullet
1 Turbot
1 Lobster
1 Pullet

1³/₄ 1 Pullet
1³/₄ 1 Pullet
1 Turbot
1 Lobster
1³/₄ Mutton Colchetter
1 Capon
1 Pigeon
2 Chicken

1³/₄ Beef
Hamico
1³/₄ Pastry
1³/₄ Beef
1³/₄ Lobster

1³/₄ Roast Beef
1 Pullet
Pastry

12³/₄ Roast Beef
2 Pullets
Pastry

20³/₄ Beef
17. Veal
1³/₄ Quail Grapes Lamb
9³/₄ Mutton
2 Pullets
Pastry

20³/₄ Pullets
16³/₄ Bacon
3 Lard Milk
3³/₄ Cream
1³/₄ Double &c

1 Port Plant
1 Port

Stock
Beef 20³/₄
Veal 20³/₄
Suet 4

Tuesday 23 July 1816

Wednesday 24 July 1816

Thursday 25 July 1816

M^r. Wallis
8^{lb} Mutton
Bacon & Cheese
4 Eggs
Pastry

M^r. Evans
3^{lb} Grap Lamb
2 Eggs
Pastry

Pages
2^{lb} Grap Lamb
7 Salmon
2 Eggs
Pastry

Family
2^{lb} Grap Lamb
25. Veal
39. Mutton
12. Salmon
Pastry

16. Butter
7^{lb} Lard
1^{lb} Cream

24^{lb} Lisbon Sugar
4 Madeira

Stock
Wool 27.
Lard 4
Lard 2.

Side Board
Pills of House Lamb
2 Chickens
2 Pullet
Ham
Tongue

1 Pullet Breakfast

SP 1. Pullet Gen^l. Bloomfield

SP 1 Pullet M^r. Wallis

SP 1 Pullet M^r. Clark
Ham

No Dinner

Side Board
15^{lb} Fillet of Veal
2. Pullet
2. Chicken
Ham. Tongue

Breakfast
1 Pullet.

M^r. Wallis
15^{lb} Fillet of Veal
4^{lb} Pullet
1 Porbet. 1 Lobster
Pastry

M^r. Evans
4^{lb} Beef Steak
Pastry

Pages
12. Leg of Mutton
Pastry

Family
2^{lb} Grap Lamb
25. Veal
47. Mutton
38^{lb} Beef
Pastry

21. Veal Stock

10. Butter
200 Eggs
4^{lb} Lard
1^{lb} Cream

No Dinner

Side Board
19. Roast Beef
17. Pick House Lamb
1. Pie Fowl
4. Chicken
Ham. Tongue, Hunting Beef

Breakfast
1 Pullet

Gen^l. Bloomfield
1 Pullet

M^r. Wallis
1^{lb} Pullet.

M^r. Wallis
2 Small Capons
5^{lb} Veal
Pastry

M^r. Evans
6 Roast Beef
1 Rabbit
Pastry

Pages
11^{lb} Roast Beef
1^{lb} Mutton
Pastry

Family
27. Roast Beef
24^{lb} Veal
37^{lb} Mutton
2^{lb} Grap Lamb
Pastry

Stock
5^{lb} Suet
23^{lb} Beef for Potting

6. Butter
2^{lb} Cream
3 quarts Milk
50. Lemons

Prince Regent's Dinner

Friday 26 July 1816.

Two soups
ala Hollandaise
Pommes
Fish
8 P. Maitellotes & Carpes
1 Turbot
1 Lobster
1/2 Shrimps
Two Melons
1. Haricots & L'agneau aux Navets
1. Chapon & la Belleme 1. Pigeon 1. Lard
Four Entrees
Pullet 2. Escalops de Poulet aux Truffes
2. Filets de Canards aux petit pois en lard
1 P. Emence de Mouton aux Champignons
1 P. 3. Pâté de Veau Rôté Sauce Ducelles
Second Course
2 Roast Chicken
1 P. Pea Soufflé & Lardings
Four Entremets
Petit Pâté à l'Anglais
Pullet 1. Mayonnaise de Poulet
Jelly de Chénide
Petit au lait d'aspic
Pudding
Pudding
Side Board
1 P. Loin of Veal
1 P. Ribs of House Lamb
2 Chickens
Ham, Tongue &c
Breakfast
1 Pullet
1 Pullet Genl Bloomfield
1 Pullet M. Watson
1 Pullet

M. Watier
Leg of Lamb
3 Salmon
Patty
M. Evans
6 Mutton
2 Eggs
Patty
Pages
13 1/2 Real
2 Eggs
1 P. Beef Steak
Patty
Parsley
16 1/2 Loin of Veal
1 P. Beef Steak
Loin of Lamb
4 1/2 Mutton
23 1/2 Beef
7 Salmon
14 Eggs
Patty
14 Pullet
1 1/2 Lard Milk
2 Fruit Cream
1/2 Bottle Madeira
2 Pott Post
1 Cherry
1 Claret

Stork
Beef 36.

Prince Regent's Dinner

Saturday 27 July 1816

Two soups
ala Piquant
Pommes
Fish
3 1/2 P. Salmon
1 Lobster
1/2 Shrimps
Two Melons
1. Canard aux Navets entiers
2. Poulet ala Chèvre & Lard
Four Entrees
Pullet 1. Escalops de Veau Sauce française
3. Filets de Boeuf ala Maitre d'Hotel
9 1/2 Escalops de Veau
2. Sprigues de Poulet aux Cucumbers
Second Course
2 Chickens
6 Quails
6 Warrings
Petit Pâté de Mouton
Four Entremets
Pullet 1. Petit Pâté
Pâté de Serice
Pigeon de Perche
Pudding
Pudding
Side Board
1 1/2 Lard of Mutton
4 Pullet
2 Chickens
1 P. Ribs of House Lamb
Ham, Tongue &c
Breakfast
1 Pullet
1 Pullet Genl Bloomfield
1 Pullet M. Watson
1 Pullet

M. Watier
1 P. Mutton Chops
4 Salmon
1/2 Shrimps
Patty
M. Evans
6 1/2 Roast Veal
Patty
Pages
10 1/2 Mutton
1 P. Beef
Patty
Family
24 Veal
1 Lard of Mutton
5 1/2 Mutton
Pudding
Patty

16 Pullet
200 Eggs

5 Lard Milk
2 Spots Cream

Stork
Veal 69
Beef 2.

Sunday 20. July 1816

Prince Regent's Dinner

ala Salsiccia	12 1/2 Beef	M. Watson
La Tortue	Pastry	
1 Turbot	5 1/2 Beef	M. Evans
4 Sole's head	1 Puller	
2 Lobsters	Pastry	
1 1/2 Prawns		
Two Melons	13 Beef	Pages
	2 Puller	
	Apple	
	Pudding	
2. Pale Chaud & poulet a l'Anglais 2 sweetbread		Family
Lambon aux Epices		
Eight Entrees	26 1/2 Beef	
1. Le marinade de volaille a l'ancienne	21. Meat	
2. Pullet's dante aux fines herbes	5 1/2 Mutton	
1. Pilet d'urbot ala Provençal	2 Puller	
17. Haricots de Montou aux Maïs	Pudding	
2. Petit Poulet aux Grotes		
3/4 Blanquet d'Veau aux Cucumbers	14 1/2 Puller	
17. Escandane a l'huile 1 darding	45 1/2 Lard	
12. Collette d'Veau sans sauce Italienne	3 1/2 Lard	
	2 1/2 Milk	
	2 1/2 Cream	
Second Course		
1. Goose	1 Bunch Onion	
2. Chickens	1 Puller Mutton	
1. Capon	1/2 Bunch Green Onion	
	1 Bunch Garlic	
Eight Entremets.		
Petit Poir		
1/2 Crevettes		
Haricot Vert		
Petite Omelette		
Saute of Drift		
Macarons		
Cherry Tart		
Strawberry Jelly		
Side Board		
23 1/2 Loin of Beef		
Haunch of Venison		
2 Puller		
2 Chickens		
Ham, Tongue &c		
Breakfast		
1 Puller		
1 Large Capon		
1 Puller		
M. Watson		

Monday 21. July 1816.

Prince Regent's Dinner

ala Salsiccia	12 1/2 Beef	M. Watson
La Tortue	Pastry	
1 Turbot	5 1/2 Beef	M. Evans
4 Sole's head	1 Puller	
2 Lobsters	Pastry	
1 1/2 Prawns		
Two Melons	13 Beef	Pages
	2 Puller	
	Apple	
	Pudding	
2. Pale Chaud & poulet a l'Anglais 2 sweetbread		Family
Lambon aux Epices		
Eight Entrees	26 1/2 Beef	
1. Le marinade de volaille a l'ancienne	21. Meat	
2. Pullet's dante aux fines herbes	5 1/2 Mutton	
1. Pilet d'urbot ala Provençal	2 Puller	
17. Haricots de Montou aux Maïs	Pudding	
2. Petit Poulet aux Grotes		
3/4 Blanquet d'Veau aux Cucumbers	14 1/2 Puller	
17. Escandane a l'huile 1 darding	45 1/2 Lard	
12. Collette d'Veau sans sauce Italienne	3 1/2 Lard	
	3 1/2 Milk	
	2 1/2 Cream	
Second Course		
1. Goose	1 Bunch Onion	
2. Chickens	1 Puller Mutton	
1. Capon	1/2 Bunch Green Onion	
	1 Bunch Garlic	
Eight Entremets.		
Petit Poir		
1/2 Crevettes		
Haricot Vert		
Petite Omelette		
Saute of Drift		
Macarons		
Cherry Tart		
Strawberry Jelly		
Side Board		
23 1/2 Loin of Beef		
Haunch of Venison		
2 Puller		
2 Chickens		
Ham, Tongue &c		
Breakfast		
1 Puller		
1 Large Capon		
1 Puller		
M. Watson		

Tuesday 30. July 1816.

Wednesday 31. July 1816

Thursday 1. Aug 1816

(23)

No Dinner

No Dinner

No Dinner

Side Board
1st Chop of Mutton
2 Chickens
2 Pullets
Ham. Tongue &c
Breakfast
1 Pullet
Equerry -
1 Quot
1 Lobster
2 Soles.
2 Pullets
M^r Walter
1st Neck Grap Lamb
1st Harico of Mutton
2 Soles.
Patty
M^r Evans
7th Mutton
2 Soles
Patty
Pages
12 Loin of Veal
4 Soles
2 Salmon
Buck
Patty
Family
24. Veal
36th Pick Bone of Mutton
1st Quia Grap Lamb
42th Mutton
10. Salmon
9 Skate
Patty

12. Pudding
1/2 hard Eggs

2 1/2 Quia Milk
1st Cream

Side Board
12 1/2 Veal
1 Pick of House Lamb
2 Pullets
2 Chickens
Ham. Tongue
Breakfast
1 Pullet
M^r Watson
2 P 1 Pullet

M^r Walter
Quia Grap Lamb
2 Pullets
Patty
M^r Evans
Loin of Grap Lamb
Patty
Pages
13 Mutton
Mutton
Patty
Family
23. Veal
44 Mutton
Quia Grap Lamb
5th Beef Steaks
Patty
Confectionary
10th Veal

16. Mutton
1/2 Eggs
5. Quia Milk
1st Cream

Stock
4th Sweet

Side Board
19. 1st Loin of Beef
Pick of House Lamb
2 Pullets
2 Chickens
1 Partridge
Ham. Tongue &c
Breakfast
1 Pullet
Gen^l Bloomfield
M^r Watson
1st 1 Pullet
1st 1 Pullet

M^r Walter
7th Beef
2 Soles
1 Lobster
Patty
M^r Evans
4th Beef
Patty
Pages
13. Beef
1st Mutton
Patty
Family
22 1/2 Beef
22. Veal
44 Mutton
Quia Grap Lamb
Patty
Confectionary
Quia Grap Lamb
Patty
14. Mutton
16 3/4 Bacon
1/2 Quia Milk
1st Cream
4 bunches Sweet herbs
24. Lisbon Sugar
Stock
Poultry 3.
Hamp. Cabbages

Prince Regent's Dinner

Friday 2nd Aug 1816.

Supper
A laiguan
Portwine

Fifth

Two Relishes
Chapond a la mode
Pate Chaud & Cakes

Four Entrees
Blanquettes d'Volailles au Cresson
Cotelettes de Veau en Papillotte
Fricassee de Poulets aux Poires
Escalope d'Ortolan a la Maitre d'Hotel

Second Course
2 Chickens
2 Ducklings

Four Entremets
Epinards
Les Artichauts frits

Side Board
12 3/4 Sals of Mutton
2 Puddings
2 Chickens
Ham & Tongue

Breakfast
1 Pullet

Genl Bloomfield
1 Pullet

M^r Watson
1 Pullet

M^r Watkin
2 Sals
1 1/2 Shrimps
1 1/2 House Lamb
1 Pullet
Pastry

M^r Evans
1 1/2 Mutton Chops
5 1/2 Veal
2 Sals
Pastry

Pages
1 1/2 Mutton Chops
13 1/2 Veal
Bacon
8 Salmon
1 Lobster
Pastry

Family
10 Salmon
5 Sals
3 Haddock
1 1/2 Beef
23 1/2 Veal
40 Mutton
Bacon & Beans
Lard & Grass Lamb
Pastry

Stock
Beef 24 1/2
Veal - 32
4 1/2 Lard Milk
1 1/2 Cream

2 Botts Madeira

Saturday 3rd Aug 1816

Mr Simms

Side Board

1 1/2 Sals of House Lamb
2 Puddings
2 Chickens
Ham & Tongue

Breakfast
1 Pullet
Genl Bloomfield
1 Pullet
M^r Watson
1 Pullet

M^r Watkin
1 1/2 Mutton Chops
2 Puddings
Pastry

M^r Evans
1 1/2 Veal
Pastry
8 Veal
Lard
Pastry

Pages
23 1/2 Sals of Bone of Beef
18 1/2 Veal
45 Mutton
Lard & Grass Lamb
Pastry

Side Board
1 Haddock

Stock
5 Sals

12 Puddings
5 1/2 Lard Milk
2 1/2 Cream

25 Lemon

1 Butth^r Salt
24 Old Oke

Sunday 4th Aug 1816

Mr Simms

Side Board

23 Sals of Beef
4 Pullet
2 Chickens
Sals of House Lamb

Breakfast
1 Pullet
Genl Bloomfield
1 Pullet
M^r Watson
1 Pullet

M^r Watkin
8 Beef
2 Puddings
Pastry

M^r Evans
4 1/2 Beef
1 Pullet
Pastry

Pages
13 Beef
2 Puddings
Pastry

Family
21 1/2 Beef
18 Veal
45 Mutton
Lard & Grass Lamb
2 Puddings
Pastry

Side Board
1 Sole

Stock
18 Sals

12 Puddings
1 Lard Milk
2 Sals Cream

Prince Regent's Dinner

Monday 5. Aug 1816

Two Soups
 La Tortue
 L'Oignon
 Fish
 1 Turbot 2 Lobster
 6 Fillets
 4 Whiting 14 Prawns
 Two Pickles
 10 1/2 lb. Saucé de Veau ala Maitre d'Hotel
 2 Potatoes garnis d'herbes
 Ten Entrees
 2. Escalopes d'Isles ala provençale
 3. Saute d'Poulardes au cresson
 2. Fricassée d'Poulardes au cresson
 6. Sauté Grand d'Calves au papagotte
 17. Collets d'Agneau au Perme d'Herbe
 17. Saumon au jus de Mare
 2. Blanquette de Volaille aux Cucumbers
 2. Canard aux Haricots
 12. Collets de Veau sauté
 3. Fillets de Volaille pique 6 Haricots 2 Lentils
 Second Course
 1. Sea Bore 1. Larding
 1. Potage 4. Cresson
 2. Chickens 2. Soufflé de fromage
 1. Large Capon 2. Vol-au-vent en Cuisse
 Eight Entremets
 Haricots verts
 Cucumbers farce
 2. Mayonnaise d'Anchoard
 Artichauts aux Beurre
 Tart d'Herbe
 Vol au vent d'Herbe
 Sallée d'Herbe
 Creme aux Caramelles
 Appétit Volante
 9. Mutton Pates
 Macaron
 Side Board
 17. Loin of Veal
 Haunch of Venison
 2. Pudding
 2. Chicken
 Ham Tongues
 Breakfast
 1. Pudding

St. Malt
 7 1/2 Mutton
 Pudding
 1. Leg of Lamb
 Pudding
 Pages
 2. Leg of Lamb
 10. Beef
 Pudding
 Family
 16 1/2 Mutton
 36 1/2 Mutton
 2. Leg of Lamb
 19. Beef
 8. Head of Veal
 Pudding
 2. Sops
 12. Mutton
 100 Eggs
 5. Lard
 7 1/2 Cream
 2. Sops
 25. Lemons
 1. Bottle Mustard
 1. Bottle Claret
 1. Bottle Sherry
 1. Bottle Port
 1. Bottle Brandy
 1. Bottle Vinegar
 1. Bottle Oil
 1. Bottle Sugar
 1. Bottle Salt
 1. Bottle Pepper
 1. Bottle Mustard
 1. Bottle Claret
 1. Bottle Sherry
 1. Bottle Port
 1. Bottle Brandy
 1. Bottle Vinegar
 1. Bottle Oil
 1. Bottle Sugar
 1. Bottle Salt
 1. Bottle Pepper

Tuesday the 6 Aug 1816

No Dinner
 Side Board
 2. Mutton
 2. Chicken
 Lunch
 17. Mutton & Lamb
 2. Chicken
 1. Pudding
 Epermy
 1. Turbot
 1. Lobster
 3 1/2. Beef for Potting
 For a Cold Pie
 28 1/2. Veal
 2. Large Capons
 2. Pudding
 Stock
 22 1/2. Veal
 1. Pudding
 17 1/2. Ham
 12. Tongues
 6. Anchovies
 6. Pickled Eggs
 8. Bott. Oil
 6. Bott. Mustard
 24. Pice
 12. Pearl Barley
 4. Vermicelli
 6. Pickled Capers
 4. Sausages
 1. Large Pudding
 6. White
 1. Jamaica Pepper

St. Malt
 1. Turbot
 1. Lobster
 2. Sops
 1. Capon
 Pudding
 2. Sops
 6 1/2. Veal
 Pudding
 Pages
 2. Sops
 4. Sausages
 13 1/2. Veal
 Chicken Pie
 Pudding
 Family
 14. Veal
 26. Mutton
 2. Leg of Lamb
 6. Sausages
 4. Head of Veal
 Pudding
 10. Veal
 Confectionary
 10. Mutton
 300 Eggs
 80 1/2. Bacon
 76. Lard
 1 1/2. Lard
 1 1/2. Lard
 1 1/2. Lard
 8. Lard
 2. Lard
 3. Lard

Wednesday 7th Aug 1816.

Thursday 8th Aug 1816

Friday 9th Aug 1816.

(254)

McWaters
Bits of Grass Lamb
Pastry.

McEwan
Two Grass Lamb
Pastry.

Pages
Two Grass Lamb
Pastry.

Family
24. Dutch Mince of Beef
18. Beef
41. Mutton
Two Grass Lamb
Beans & Bacon
Pastry.

Confectionary
10. Mutton

Lunch
2 Cold Pullets.

Stock
5. Lamb.

6. Mutton

1. Quail
1. Cream

6. Quail
2. Soup
3. Cold

McWaters
12. Beef
3. Salmon
1. Shrimps
Pastry.

McEwan
5. Beef
1. Rabbit
Pastry.

Family
25. Beef
30. Mutton
23. Beef
Two Grass Lamb
3. Pullets
Pastry.

Sick Man
1. Sole
Confectionary
11. Mutton
Pastry.

Stock
18. Beef
3. Calves feet

10. Butter

4. Quail
1. Cream

6. Quail
2. Soup
3. Cold
1/2 black flower

2. Cold Cherry

McEwan

McEwan
18. Beef
15. Beef
1. Bits of House Lamb
4. Pullets
2. Chickens

Equerry

1. Dove
1. Lamb
6. Whiting
1. Shrimps

2. Large Lobsters for Potting.

To the Mud House
2. Quail
1. Beef
27. Pump of Beef
14. Lamb of Mutton
28. Lamb of Mutton
8. Lamb of Mutton
6. Chickens
3. Pullets
1. Large Capon
2. Ducklings

McWaters
1. Rabbit
1. Lamb
8. Beef
Pastry.

McEwan
3. Salmon
2. Whiting
Two Grass Lamb
Pastry.

Family
10. Salmon
4. Whiting
4. Sole
14. Beef
18. Beef
34. Mutton
18. Beef
1. Quail
Beans & Bacon
Pastry.

Sick Man
1. Haddock

Confectionary
9. Beef

Stock
14. Mutton
1. Quail
1. Cream
6. Quail
2. Soup
3. Cold
2. Cold Cherry

Saturday 10. Aug^r 1816

No Dinner

Side Board
 1/2 Pints of House Lamb
 3. Pallets
 2 Chickens
 1 Partridge

1 pallet Breakfast

1 Pallet
Genl. Bloomfield

Ap 1 Pullet
 Ap 1. Pullet

Equerry

1 Turbot
1 Lobster
1/2 lb Shrimps

20 Praun!
3 1/2 ft Oyster of Muckins

1 Large Capon
8¹/₄ Mutton
2 Ducklings

Stock	5 Quarts Milk
Bat 3/4 #	1 1/2 Cream
Quilt 6.	18 Lin. Leaves

18. Lin. Leaves
4. Soup. &c.
6. Folio.
2. Qua. Yeast

50. *Simons*
2 *Pollia Mustroca*

4 Bott. Phenix
6. Madeira
2 Sherry
1 Port

Prince Regent's Dinner
Four Soups.

2. of Turtle
1 ala Sardines
1 al alemane

Bill

1. Turbot	2. Sole
8. Ruffed Grouse	1/2 Chick
4. Bird Eggs	
1 Dove au Vin	1 Champagne

[illegible]

7. 1/2 d'Ann. Marston & Coe 7. 1/2 d'Ann. Marston & Coe
 2. Blanche de la Vallée aux Six
 1/2 d'Ann. Marston & Coe 7. 1/2 d'Ann. Marston & Coe
 2. Blanche de la Vallée aux Six
 1/2 d'Ann. Marston & Coe 7. 1/2 d'Ann. Marston & Coe

Chartreux d'Epaves garnie d'Alouettes
 Tel au vent de Quenelles ala melle
 Poulets 2. Poulets au. Bis au beurre
 6. Pate Chaud d'Pailles ala pagnole 2' Rayons
 Souple d'petite manne haute Halben
 Soute d'Volaille au Supremie
 Brigade d'poulets vierge
 2. Bislets de Carottes sauvage sauce Wigand

Pour Gros Preces
 1^{re} La Culette d'Or / abalumeane
 1. Large Chapend a la Financiere
 2. Clistons de Soies garnie d'Or
 Culettes d'Or / garnie d'Legumes.

Four Roast

2. Pintade
2. Poulets
2. Canard sauvage
8. Delicatess & Barding

Entremets

Les Guinards
Petit Doy
Les Artichauts frits
Haricots Verts
Pommes 3/4 Les Huîtres au Gratin
La Macaron
La Mayonnaise de Salade
2. Salade d' Houmous
Pommes 5. Cote Cythere
2. Rôtes à la Maitre d'Hotel
2. d' Huîtres

Four Gros Pieces,

Le Mougat — Le Paire
Le Temple — Le Vallée

Four Jellies
Jelly d'Orange ———— White Jelly
Cream au fleur d'Orange — Chocolate Cream

Vol au Kent d'Orléans - Cherry Pastilles.
 Gateau d'Orléans - Canelon d'Orléans

Four Relevés
La Brioche Soufflé à la Bûche
Bouding d'Abines Pâté Mon frit

Side Board

22. *Sir Loim of Meel*
Haunt of Peniden
Pollid Bus
Pollid Lotthe

6 Puller
6 Chicken
Ham
Dangue

Breakfast
1 Puller

1 Capon 3 Steamers, 2 Lots

Mr. Watson
2 Bullets

Sandwich, in the Evening

Continued

Continued

M^r Walter
10 1/2 Beef
2 Pullets
1 Turkey
1 Litter
Pudding

M^r Coart
7 1/2 Beef
1 Pullets
Pudding

Pages
12 1/2 Beef
2 Pullets
Lamb Grasp Lamb
Katie
Pudding

Family
17 Bonilly Beef
25. Goat Meat
36. Mutton
15 1/4 Veal
Lamb Grasp Lamb
2 Pullets
Pudding

Confessionary
Lamb Grasp Lamb
Pudding

Two Ark Men in the Stable
2 Haddock
2 Soley

40. Butter
9 1/2. Lard Milk
11. Fresh Cream
2 1. Litter
2 Pottle Mutton
1 Bunch Onion
4 1/2 Morella Cherry
4 1/2 Rindite

Shoe
Veal 62.
Lard 12.
Calves feet 6.
Marrowbones 4
Pork - 0.
4 Bott Port
3 1/2 Sherry
1 1/2 Champagne
1 1/2 Claret

28. Peron.

Monday 12. Aug 1716.

Lord Sturards & Company's Dinner

Four Soups
2. Pullets with Shire
2 of Turtle
1. Aux Choux

Fish
1. Turbot 2. Litter
10. Salmon Culi 1 1/2 Shrimps
4. Fried Sole
6. Whiting

Four Gros Pieces
Culotte d'Boeuf garni d'legume
Pilette d'Cherz figne Sauce Poivrade
2. Branches of Venison

Twenty Entrees
1 1/2 Culotte de Veau panee Sauce Maitre
17. La Mariniere au L'Encienne
Cherz 2. Trucafes de Poulx a la financer
Pullets 3. Pilette d'Veuille a l'ecarlate
17. Blanquet d'Veau aux Courmbers
Pullets 2. Sauce d'Veuille aux fines herbes
17. Pilette of Whiting a la Maitre d'Hotel
17. Emence de Boeuf aux Cornichons
17. Pate Chaud d'Calles a la Espagnole
17. Boiz d'Veau a l'ordelle 1. Lardons
Chicken 2. Poulx a l'estragon
Lambon a l'estence
17. Pile de Veau figne a la toubise
9. Tondrons de Veau aux Lethices
17. Les Poulxins a la Breckien
4. Les Pigeons aux Petit Poir
14. Petit Pate de Mouton
17. Petit Pate a la Richamelle
Large 1. Chapon a la financer 2. Nagout
17. Condon au Maitre

Two Pates
1. Richamelle
1. d Mouton
Two Sallies
Two Creams

Four Pastries
2. Vol au Vent d'Cherz 2. Corrant Tart
Four Removet
2. Condus 2. Bisquit a la Cuiller
Four Gros Pieces
Pate d'Ypid La Baba
Le Temple La Paine

Four Rous
17. Wheatears
2. Quence Culi 1 Lard
1. Large Rous
2. Turkey Poulx

Entremets
Epineard Les poiz
Haricot Verts Chaux fieurs
1/2 Corniches 1/2 Brown
Mavets Place Richamelle fite

Side Board
13. Lard of Mutton
4. Pullets
4. Chickens
3. Grouse
16. Lard of Veal
Ham Tongue

Her Majesty's Lunch
Pice Soup
2. Blanquet of Pullets
1. Lamb Culet
Petit Pates
2. Veal Chicken
Vegetables
Pudding
Jelly

Physic's Breakfast
1. Pullets

12. Tongue
2. Poulx d'Veau
10. Poulx
36 1/2 Bacon
27 1/2 Lard
200 Eggs
1 1/2 Lard Milk
6 1/2 Cream
2 1/2 Cold Cream
56. Lard Lard
2. Soup
3. Soley
2 Pottle Mutton
4 1/2 Rindite
1 Bunch Onions
1 Bott Claret
4 1/2 Sherry
4 1/2 Port
1 1/2 Brandy

Continued

Family Dinner

Monday 12 Aug 1816

Supper 1 Mock Turtle
12 Real & Vermicelli
Fish
2 Turbot 4 Lobster
12 Salmon
4 Soles 1/2 Shrimps
Remover
2 Hare
2 Tongues
10 Roast Beef
26 With Bone of Beef
14 Fillet of Veal
12 2 Pigeon Pie
2 Petit Pates au Jus
4 Boiled Potatoes
4 Bread
Lug Grasp Lamb
2 Haunches of Venison
Roast
2 Ducks
1 Goose
2 Macaroni
4 Vegetables
Swiss Cake
German D.
4 Sausages
2 Wine Jelly
2 Currant Jelly
Pages
Lamb
1 Turbot 1 Lobster
2 Potatoes
Lug Grasp Lamb
Pastry
3 Potatoes for Supper
Pages Man
12 Beef Pudding
16 Beef Silver Scallops
10 Mutton
Pudding
Cellars
Lug Grasp Lamb
Pudding
Confectionary
Lug Grasp Lamb
2 Potatoes
Lamp Lighters
10 3/4 Mutton
Pudding

Kitchen
14 Beef
12 Potatoes
15 3/4 Beef
Pudding
13 Mutton
Pudding
Coffee Room
Lug of Grasp Lamb
2 Potatoes
Roast
33 1/2 Beef
35 With Bone of Beef
26 1/2 Mutton
Pudding
Housemaid
14 Beef
11 Mutton
Pudding
Porter at the Gate
16 Roast Beef
10 Mutton
Pudding
Garden
9 Mutton
Lug of Grasp Lamb
Lug of Grasp Lamb
Kathie People
85 1/2 Beef
82 1/2 Mutton
Garden Man
9 Mutton
Sickman
2 Haddock

Stock
Beef 95/-
Lug 20/-
Pastry 4/-

Tuesday 13 Aug 1816

Sp. Water
12 Escaloped & Lean
Pastry
Lug of Grasp Lamb
Pastry
Pages
9 1/2 Beef
12 Beef
Kathie
Pastry
Dinner
29 1/2 The Beef
Lug of Grasp Lamb
42 Mutton
Kathie
Lug
Pastry
Sickman
1 Sole
4 Potatoes
1 1/2 quarts Milk
2 1/2 Cream
6 Lug Lamb
2 Lamb
3 Sides
2 With Mutton
1 Punch Rabbit
1 D. Mutton
1 D. Sausage
6 With Mutton
Breakfast
1 Potatoes
Lug of Grasp Lamb
1 Potatoes
Mutton
1 Potatoes
for Supper { 50 Beef
52 Beef
2 Potatoes
6 Sides

Wednesday 14 Aug 1816

Princes Breakfast
1 Pullet
10 1/2 Puffs
1 Leg of Grass Lamb

Side Board
11 1/2 Bits of House Lamb
2 Pullets
2 Chickens
1 Grate
Ham, Tongue &c

To the Stud House
1 Turbot
6 Gills
3 Soles
2 Lobsters
2 Pints of this
22 1/2 Slices of Beef
1 Bit of House Lamb
13 1/2 Slices of Mutton
43 1/2 Veal
6 Calves feet
2 1/2 Grass Lamb
1 Large Capon
6 Quails
3 Pullets
3 Grates
2 Chickens
4 Ducks
2 Ducklings Braised
2 Pullets for Boiling
3 1/2 Puffs
2 Chickens for Boiling
2 Slices of Pullets
2 Chickens cold
2 Chickens
8 Quails & Boiling
3 Pullets

To the Vicar Mr. Walter
1/2 Veal
1/2 Ham
1/2 Puff
1/2 Sole
1/2 1/2 Shrimps

Mr. Evans
5 1/2 Veal
1/2 Ham
1/2 Puff
4 1/2 Small Beef
1/2 Ham
1/2 Puff
1/2 1/2

Family
15 1/2 Veal
2 1/2 Grass Lamb
17 1/2 Bonille Beef
38 Mutton
1/2 Ham
1/2 Puff

8 1/2 Butter
6 1/2
2 1/2 Quail Milk
1 1/2 Cream
6 Quail Leaves
2 Soup &
3 Soles
1/2 Jack flower
2 1/2 Potatoes
1/2 1/2 Mushrooms
1/2 1/2

Thursday 15 Aug 1816

To the Stud House
2 Slices
6 1/2 Cobs of Salmon
6 1/2 Puffs
1 1/2 Lobster
1/2 Bay fish

23 1/2 Slices of Beef
18 1/2 Slices of Mutton
4 1/2 Leg
10 1/2 Slices of Veal
12 1/2 Butter
2 1/2 Ham Eggs
1 Capon
1/2 Ham
1/2 Puff

Mr. Walter
2 Chicken Pie
1 1/2 Ham
10 1/2 Beef
1/2 Puff

Mr. Evans
4 1/2 Beef
1/2 Ham
1/2 Puff
26 1/2 Beef
20 1/2 Veal
26 1/2 Mutton
2 1/2 Grass Lamb
1/2 Ham
1/2 Puff

8 1/2 Butter
2 1/2 Ham Eggs
6 1/2 Quail Leaves
2 Soup &
3 Soles
1/2 Potatoes
1/2 1/2 Mushrooms
1/2 1/2
1/2 1/2 Milk
2 1/2 Cream

3 1/2 Suit Stock

Friday 16 Aug 1816

To the Stud House
1 Turbot
7 1/2 Slices
3 Soles
2 1/2 Puffs
2 1/2 Lobster
1/2 1/2 Shrimps

1 Large Capon
7 1/2 Pullets
2 Ducklings
4 Chickens
1/2 Ham
1/2 Puff
43 1/2 Veal
2 1/2 Grass Lamb
2 1/2 Puffs
6 1/2 Calves feet
20 1/2 Butter
2 1/2 Potatoes

Equerry
7 1/2 Mutton Cakes
1 Pullet
1/2 Ham
1/2 Puff
1 Capon
1/2 Ham
1/2 Puff

Mr. Walter
8 Slices of Mutton
10 1/2 Beef
1 Turbot 1 1/2 Lobster

Mr. Evans
6 1/2 Mutton
3 1/2 Salmon
1/2 Ham
1/2 Puff
10 1/2 Bonille Beef
25 1/2 Veal
1 1/2 Grass Lamb
39 1/2 Mutton
1/2 Ham
10 1/2 Salmon
13 1/2 Soles

1 1/2 Suit Stock
8 1/2 Butter
1/2 1/2 Milk
1 1/2 Cream
6 1/2 Quail Leaves
2 Soup &
3 Soles
2 1/2 Puff

Saturday 17 Aug 1816.

To the Stude House
 1 Turbot 2 Potatoes
 6 Cold Salmon 1 1/2 Shrimps
 12 Fillets of Beef
 8 Sweetbread
 14 Saddle of mutton
 16 1/2 Neck D.
 12 Veal
 53 1/2 Do
 26 1/2 Leg of Beef
 6 Calf's feet
 6 Suet
 3 Capons
 6 Large D.
 3 Grouse
 1 Black Cock
 2 Ducklings
 2 Turkeys
 12 Puffs 12 Buns
 2 1/2 Ragout
 8 Potatoes
 6 Quails
 14 Pullets
 10 Chickens
 7 Darning
 5 Bottle Mushroom
 12 Butter
 Gen. Thompson
 Leg of House Lamb
 9 1/2 Veal
 1/2 Ham
 1/2 Buttry M. Evans
 5 Veal
 1/2 Buttry Family
 26 Stitch Bone of Beef
 25 1/2 Veal
 2 1/2 Leg of Lamb
 30 1/2 Mutton
 1/2 Buttry
 3 1/2 Qu Milk
 1 1/2 Cream
 12 Qu Loaves
 4 Soup
 6 Potatoes
 4 Bunches Mushrooms
 6 Bottle Madeira
 1 1/2 Sherry
 1/2 1/2 Mace
 1 1/2 all Spice
 1 1/2 Long pepper
 24 1/2 Lemon Slices
 1/2 1/2 Veal
 2 1/2 Do
 32 1/2 Beef

Sunday 18 Aug 1816.

To the Stude House
 20 1/2 Leg of Beef
 1 Neck of House Lamb
 12 1/2 Buttry
 50 1/2 Bacon fat
 17 1/2 Lean D.
 Gen. Thompson
 1 Neck of House Lamb
 1 Large Capon
 1/2 Buttry
 2 Pullets Head of
 M. Evans
 9 1/2 Beef
 10 Escallops of Veal
 1/2 Buttry
 M. Evans
 7 Beef
 1 Pullet
 1/2 Buttry
 Family
 26 Beef
 1 Leg of House Lamb
 36 Mutton
 11 1/2 Veal
 2 Pullet
 1/2 Buttry
 Stock
 1/2 1/2 Qu Milk
 1 1/2 Cream

Monday 19 Aug 1816

To the Stude House
 1 Turbot
 2 Potatoes
 50 1/2 Leg of Beef
 16 1/2 Leg of Beef
 11 1/2 Neck D.
 13 Saddle of mutton
 15 1/2 Neck D.
 1 1/2 Fillets of House Lamb
 2 Neck D.
 12 1/2 Beef
 4 Large Capons
 8 Pullets
 3 Chickens
 2 1/2 Ragout
 2 Ducklings
 2 Bottle Mushroom
 25 Lemon
 2 Suet crans
 Equerry
 1 Capon
 10 1/2 Qu Milk
 1/2 Buttry
 M. Evans
 1 Turbot
 1 Potatoes
 1 Leg of House Lamb
 1/2 Buttry
 M. Evans
 7 Mutton
 1/2 Buttry
 Family
 19 Bonilly Beef
 22 1/2 Veal
 30 1/2 Mutton
 1 Leg of House Lamb
 1/2 Buttry
 1 Qu Milk
 1 1/2 Cream
 6 Qu Loaves
 2 Soup
 3 Potatoes
 2 Bottle Wine

Tuesday 20 Aug 1816

To the Stude House
 1/2 Cold Salmon
 1 Doree
 6 Chickens
 1/2 1/2 Shrimps
 4 Chickens
 2 Pullets
 1 Large Capon
 2 Duck Wild
 2 Pheasants
 12 1/2 Buttry
 Equerry
 1 Leg of House Lamb
 1/2 Buttry
 1 Cold Phi of House Lamb
 2 Cold
 M. Evans
 1/2 1/2 Veal
 1 Large Capon
 2 Potatoes
 1/2 Buttry
 M. Evans
 5 Veal
 2 Potatoes
 1/2 Buttry
 Family
 31 Stitch Bone of Beef
 18 Veal
 2 1/2 Leg of House Lamb
 38 Mutton
 1/2 Buttry
 1/2 Buttry
 23 Salmon
 12 1/2 Buttry
 1/2 1/2 Qu Milk
 1 1/2 Cream
 6 Qu Loaves
 2 Soup
 3 Potatoes

Wednesday 21 Aug 1816.

To the Stud House
1 Turbot
2 Lobster
1 Hand Eggs

Equerry
2 Chicken Pie 1 Swathead
1 Neck of Grass Lamb.
2 Pullets Roast of
1 Partridge

Mr. Waties
1/2 Mutton Cutlets
1 Haddock
1 1/2 Shrimps
Pastry

Mr. Evans
1/2 Grass Lamb
Hutch
Pastry

Family
13 1/2 Bonilli Beef
2 1/2 Grass Lamb
2 1/2 Veal
39 Mutton
Hutch
Pastry

4 Butter Eggs
1 Hand Eggs
5 quarts Milk
1 1/2 Cream
6 Lin Loaves
2 Soup &
3 Coler.

90 Ham
2 1/2 Slinglet
4 1/2 Vermicelli
2 1/2 Lemons

For the Sickman
5 1/2 Veal

Thursday 22 August 1816.

To the Stud House
6 1/2 Cold Salmon
1 Turbot
2 Lobster
50 Prawns
1 1/2 Shrimps

1 Large Capon
8 Chickens
12 Pullets
2 Duckling
3 Pheasants
1 Partridge
2 Pouts
5 1/2 Legs of Veal
2 Neck of Grass Lamb
1 Puffs &
1 1/2 Saddle of Mutton
1 1/2 Mutton &
2 1/2 For Lamb of Veal

1/2 2 Ham
2 Potte Muttons

Equerry
2 Pullets
Ham
Pastry

Mr. Waties
2 Chicken Pie
10 Beef
1 Turbot
1 Lobster
Pastry

Mr. Evans
7 1/2 Beef
1 Pullet
Pastry

Family
24 1/2 Beef
16 1/2 Veal
Hutch
39 1/2 Mutton
Hutch
Pastry

10 Butter
1 1/2 Milk
1 1/2 Cream

6 Lin Loaves
2 Soup &
3 Coler.
1 Gate frits

Stock
1 1/2 Beef
1 1/2 Veal
5 1/2 Suet

Friday 23 Aug 1816.

Equerry
1 Leg of Grass Lamb
7 1/2 Mutton Cutlets
Pastry

2 Pullets Breakfast

Mr. Waties
1 Capon
3 Haddock
Pastry

Mr. Evans
2 Solis.
6 Veal
Pastry

Family
11 1/2 Salmon
4 Solis.
20 1/2 Veal
2 1/2 Grass Lamb
3 1/2 Mutton
Hutch
Pastry

Mr. Evans
1 Pullet
Sickman

12 1/2 Butter
1 1/2 Milk
1 1/2 Cream
6 Lin Loaves
2 Soup &
3 Coler.
1 1/2 Yeast

Stock
7 1/2 Veal
3 1/2 Suet

Saturday 24 Aug 1816.

To the Stud House
1 Turbot
6 1/2 Cold Salmon
3 Solis.
3 Mutton

2 Large Capon
8 Chickens
12 Pullets
4 Ground
1 Pheasant
2 1/2 Duckling
3 Puffs & Barding
2 Duckling
1 Black Cock
6 Pullets

2 1/2 Legs of Veal 1 Suet
16 1/2 Butter
1 Hand Eggs
1 Ham

Equerry
2 1/2 Salmon 1 1/2 Shrimps
1 Capon
6 1/2 Mutton Cutlets
Pastry

2 Pullets Roast of

Mr. Waties
16 1/2 Suet Bone of Beef
5 1/2 Mutton
1 1/2 Shrimps
Pastry

Mr. Evans
1 Leg of Grass Lamb
2 Mutton
Pastry

Family
22 1/2 Boiled Beef
15 1/2 Veal
10 1/2 Mutton
2 1/2 Grass Lamb
Pastry

Stock
26 Beef

10 1/2 Butter
30 1/2 Lard
2 Hand Eggs
1 1/2 Milk
1 1/2 Cream

12 1/2 Lin Loaves
4 1/2 Soup &
6 Coler.
1 1/2 Butter Salt
4 1/2 White Pepper

Sunday 25 Aug 1816.

Thud House
1 Turbot
1 Lobster

Equerry
1 Neck of Grass Lamb
1 Large Capon
Pudding
2 Pullets Roast off

M^r Waties
1 Large Capon
Pouge
4. Stew Beef
Pudding

M^r Evans
8¹/₂ Roast Beef
1 Pullet
Pudding

Family
24³/₄ Roast Beef
16³/₄ Head
39. Mutton
2 Pullets
2¹/₂ Grass Lamb
Pudding

Stock
5¹/₂ Head
6 Suet.

8¹/₂ Butter
1 Qu¹/₂ Milk
1¹/₂ Cream

1¹/₂ Bottle Mushroom

Monday 26 Aug 1816

Thud House
1 Turbot
9¹/₂ Salmon
6 Whiting
50 Crayfish
2 Lobster

4 Sweetbread & dressing
1 Kid of House Lamb
2 Neck &
1 Leg of Grass Lamb
1 Large Capon
6 Pullets w¹/₂
4 Chicken Pudding
2 for Roast
4 Pheasant
6 Partridge
6 Quails & Pudding
2 Bottle Mushroom

Equerry
7¹/₂ Head
1 Pullet
Pudding
1 Leg of Grass Lamb
2 Pullets Roast off

M^r Waties
7. Mutton
2 Pullets
Pudding

M^r Evans
6 Head
8¹/₂ Mutton
Pudding

Family
22. Bonilla Beef
18¹/₂ Head
1 Qu¹/₂ Grass Lamb
37. Mutton
Pudding

Stock
6 Head

4¹/₂ Butter
1¹/₂ Qu¹/₂ Milk
1¹/₂ Cream

5 Qu¹/₂ Loaves
2 Soup &
3 Gales.

Tuesday 27 Aug 1816.

Thud House
1 Turbot
4 Soler
3¹/₂ Mullet
2 Lobster
1¹/₂ Shrimp

2 Large Capon
2 Chicken
4 Pullets
2 Partridge
4 Pullets
3 Pheasant

1 Ham
2 Tongue
1 Good
2 Pullets Roast off
Equerry
1 Leg of House Lamb
2 for Leg
1¹/₂ Shrimp
Pudding

M^r Waties
Pullets 2 Pie
1¹/₂ Grass Lamb
4 Soler
Pudding
M^r Evans
2 Whiting
7 Mutton
Pudding

Family
10 Salmon
6 Whiting
19 Head
37 Mutton
18¹/₂ Beef
1 Qu¹/₂ Grass Lamb
Pudding

Stock
8¹/₂ Head

8¹/₂ Butter
33¹/₄ Bacon
19³/₄ Fat &

1¹/₂ Qu¹/₂ Milk
2¹/₂ Cream

5 Qu¹/₂ Loaves
2 Soup &
3 Gales.

25. Lemons

Wednesday 28 Aug 1816.

Thud House
1 Turbot
2 Lobster
50 Prawn
6 Whiting
1¹/₂ Shrimp

4 Pheasant
6 Pullets
4 Grapes
1 Pheasant
2 Pullets
2 Chicken

1¹/₂ Leg of Ham
25¹/₂ Leg of Beef
Equerry
10³/₄ Leg of Ham
Pudding

M^r Waties
1¹/₂ Chicken Pie
Ham
8. Head
Pudding
M^r Evans
1¹/₂ Leg of Grass Lamb
Pudding

Family
18 Head
35. Round of Beef
34. Mutton
2¹/₂ Grass Lamb
1¹/₂ Beef Steak Pie
Pudding

Stock
6¹/₂ Head

4¹/₂ Butter
1¹/₂ Qu¹/₂ Milk
1¹/₂ Cream

5 Qu¹/₂ Loaves
2 Soup &
3 Gales.

Thursday 29. Aug 1816

Stud House
 2 Large Dorce
 4 Sols
 2 Lotties
 1/2 pt Shrimps
 6 Partridges Boiled
 1 Large Capon for Boiling
 2 Chickens for Boiling
 4 Pullets felled
 2 Bagels
 4 Chickens Cut
 1 Large Capon
 6 Truffs & 6 Barding
 4 Chickens
 1 Black Cock } for Boiling
 2 Pullets
 22 1/2 lb Leg of Mutton
 2 Potatoes Mushrooms
 1 Civil Orange

Warwick House
 1 Large Capon
 7 Teal Cullets
 Pudding

M. Watier
 10 lb Beef
 1 1/2 Collaps of Sea
 Pudding

M. Evans
 7 lb Beef
 Pudding

Family
 23 1/2 Beef
 20 Neat
 33 Mutton
 Bacon
 Ham
 Pudding
 6 Potatoes

1/2 pint Milk
 1 1/2 Cream

5 Quin Loaves
 2 Soup
 3 Sols
 1/2 sack Flour

24 L. Shrimps

Friday 30. Aug 1816

Stud House
 4 Pullets felled
 4 Chickens Cut
 6 Truffs & 6 Barding
 2 Chickens
 4 Pullets
 3 Fowls
 2 Pullets
 2 Bunches of House Lamb
 1 Pickle
 1 Turbot
 2 Pullets
 2 Lotties
 1/2 pt Shrimps

Warwick House
 4 lb Salmon
 10 Neat
 1 Pullet
 Pudding

M. Watier
 4 lb Salmon
 2 Sols
 1 Quin Grass Lamb
 3 1/2 Beef Steak Pie
 Pudding

M. Evans
 2 Sols
 6 Neat
 Pudding

Family
 10 lb Salmon
 18 C&D
 19 Beef
 25 Mutton
 18 1/2 Neat
 1 Quin Grass Lamb
 Pudding

8 Potatoes
 4 Quin Milk
 1 1/2 Cream

7 Quin Loaves
 2 Soup
 3 Sols

4 Ham
 6 Tongues
 1 1/2 pt. of Anchovies

Stock
 20 Beef
 4 Sols

Saturday 31. Aug 1816

Stud House
 1 Turbot
 8 Sols
 3 Sols
 1/2 Crayfish
 2 Lotties
 1 pt Shrimps
 4 Pullets felled
 2 Large Capon
 8 Chickens
 4 Pullets
 4 Sals
 1 Pudding
 15 Neck of Mutton
 22 1/2 lb Leg of Mutton

Warwick House
 3 Sols
 1/2 pt Shrimps
 1 Capon
 1 Pullet
 Pudding

M. Watier
 8 lb Neat
 1 1/2 Harvest of Mutton
 Pudding

M. Evans
 7 Neck of Mutton
 Pudding

Family
 25 Beef Bone of Mutton
 28 1/2 Mutton
 18 Neat
 1 Quin Grass Lamb
 Ham
 Pudding

Stock
 6 Neat

10 Potatoes
 2 Hard Eggs
 8 Quin Milk
 1 1/2 Cream

10 Quin Loaves
 4 Soup
 3 Sols

4 Bott Oil

Sunday 1st Sept 1816

Warwick House
 1 Neck of Mutton
 2 Pullets
 7 1/2 Neat
 Pudding
 1 Quin Grass Lamb

M. Watier
 4 Neat
 2 Pullets
 Pudding

M. Evans
 5 Neat
 1 Pullet
 Pudding

Family
 25 1/2 Beef Bone of Mutton
 17 1/2 Neat
 32 Mutton
 1 Quin Grass Lamb
 2 Pullets
 Pudding

Stock
 1 Pullet

Stock
 8 Neat
 15 Neat
 6 Sols

10 Potatoes
 1 Quin Milk
 1 1/2 Cream

Monday 2 Sept. 1816.

Warwick House
1 Leg of Grap Lamb
8 $\frac{1}{2}$ Boiled Mutton
Pudding

for Mr. Evans
1 Leg of Grap Lamb

Mr. Evans
1 Leg of Grap Lamb
Bath
Pudding

Family
30. Round of Beef
33. Mutton

16 $\frac{1}{2}$ Beef
Loin Grap Lamb
Bath
Pudding

1 Chicken Sick Man

8 $\frac{1}{2}$ Butter

2 $\frac{1}{2}$ quarts Milk
2 $\frac{1}{2}$ Cream

5 Quarts
2 Soup
3 Cakes

Tuesday 3 Sept. 1816

Warwick House
10 $\frac{1}{2}$ Beef
1 Pork
Bath
Pudding

Mr. Evans
1 Leg of Grap Lamb
Pudding

Family
Loin Grap Lamb
4 $\frac{1}{2}$ Mutton
22 $\frac{1}{2}$ Beef
14 Beef
Bath
Pudding

1 Chicken Sick Man

17 $\frac{3}{4}$ Beef for Hunting Beef
9 $\frac{3}{4}$ D. for Potting

5 Butter Eggs
1 Mutton

5 Quarts
3 Cakes

1 Bunch Turnips

Wednesday 4 Sept. 1816

Warwick House
12 $\frac{3}{4}$ Beef
2 Chicken
Bath

Mr. Evans
6 $\frac{1}{2}$ Boiled Beef
Bath
Pudding Family

10 Beef
40 Mutton
Loin Grap Lamb
9 $\frac{1}{2}$ Mutton Pie
Pudding

5 Quarts
3 Cakes

Thursday 5 Sept 1816

Warwick House
5 Beef
5 Salmon
2 Chicken
Bath

Mr. Evans
2 Salmon
10 Beef
Bath Family

16 $\frac{1}{2}$ Beef
22 $\frac{1}{2}$ Beef
Loin Grap Lamb
5 $\frac{1}{2}$ Mutton
15. Beef
3. Haddock
1 Chicken Sick Man

5 Quarts
3 Cakes

1 Bunch Turnips

Friday the 6th Sept. 1816

Warwick House
3^{lb} Beef
1^{lb} Whiting
1^{lb} 1/2^{lb} Shrimps
6^{lb} 1/2^{lb} Beef Cattle
Butter
1^{lb} Butter

Saturday 7th Sept 1816.
8^{lb} Beef
Butter
2^{lb} Butter

Sunday 8th Sept 1816.
6^{lb} Whiting
1 Capon
1^{lb} 1/2^{lb} Gravy Meat
Butter
Butter
1^{lb} 1/2^{lb} Cherry

Monday 9th Sept 1816.
1 Neck of Gravy Lamb
5^{lb} 1/2^{lb} Beef Cattle
Butter
1^{lb} Butter

Tuesday 10th Sept 1816.
2 Sides
7^{lb} 1/2^{lb} Mutton
9^{lb} 1/2^{lb} Beef
Butter
1^{lb} Butter

Wednesday 11th Sept 1816
1 Roast Capon
10^{lb} 1/2^{lb} Beef
Butter
Butter

Thursday 12th Sept 1816
3^{lb} Salmon
1/2^{lb} 1/2^{lb} Shrimps
6^{lb} 1/2^{lb} Beef
Butter
2^{lb} 1/2^{lb} Butter
1/4^{lb} Eggs

Warwick House
Friday 13th Sept. 1816

3^{lb} Beef
1^{lb} Whiting
1^{lb} 1/2^{lb} Shrimps
1^{lb} 1/2^{lb} Beef Cattle
Butter
1^{lb} Butter

Stud House
17^{lb} 1/2^{lb} Beef
27^{lb} 1/2^{lb} Beef
58^{lb} 1/2^{lb} Beef
40^{lb} 1/2^{lb} Mutton
36^{lb} 1/2^{lb} Beef
27^{lb} 1/2^{lb} Beef
2^{lb} 1/2^{lb} Beef
2^{lb} 1/2^{lb} Beef
2^{lb} 1/2^{lb} Beef
2^{lb} 1/2^{lb} Beef
1^{lb} 1/2^{lb} Beef
13^{lb} 1/2^{lb} Beef
14^{lb} 1/2^{lb} Beef
6^{lb} 1/2^{lb} Beef
6^{lb} 1/2^{lb} Beef
6^{lb} 1/2^{lb} Beef

6^{lb} 1/2^{lb} Beef

Warwick House

Saturday 14th Sept. 1816
5^{lb} 1/2^{lb} Beef
Butter
Butter
1^{lb} 1/2^{lb} Beef
25^{lb} 1/2^{lb} Beef
1^{lb} 1/2^{lb} Beef

Stud House
9^{lb} 1/2^{lb} Beef
4^{lb} 1/2^{lb} Beef
1/2^{lb} 1/2^{lb} Beef
1/2^{lb} 1/2^{lb} Beef
1^{lb} 1/2^{lb} Beef
2^{lb} 1/2^{lb} Beef
1^{lb} 1/2^{lb} Beef
9^{lb} 1/2^{lb} Beef
4^{lb} 1/2^{lb} Beef
9^{lb} 1/2^{lb} Beef
9^{lb} 1/2^{lb} Beef
2^{lb} 1/2^{lb} Beef
6^{lb} 1/2^{lb} Beef
8^{lb} 1/2^{lb} Beef

12^{lb} 1/2^{lb} Beef
3^{lb} 1/2^{lb} Beef
25^{lb} 1/2^{lb} Beef

24^{lb} 1/2^{lb} Beef
1^{lb} 1/2^{lb} Beef
4^{lb} 1/2^{lb} Beef

Warwick House

Sunday the 15th Sept 1816.
3^{lb} Salmon
1/2^{lb} 1/2^{lb} Shrimps
8^{lb} 1/2^{lb} Beef
Butter

Stud House
1^{lb} 1/2^{lb} Beef
4^{lb} 1/2^{lb} Beef
7^{lb} 1/2^{lb} Beef
3^{lb} 1/2^{lb} Beef
1^{lb} 1/2^{lb} Beef

Monday 16th Sept 1816.
Warwick House
1^{lb} 1/2^{lb} Beef
2^{lb} 1/2^{lb} Beef
Macaroni
Butter

4^{lb} 1/2^{lb} Beef

Stud House
1^{lb} 1/2^{lb} Beef
4^{lb} 1/2^{lb} Beef
2^{lb} 1/2^{lb} Beef
1^{lb} 1/2^{lb} Beef
4^{lb} 1/2^{lb} Beef
3^{lb} 1/2^{lb} Beef
4^{lb} 1/2^{lb} Beef
6^{lb} 1/2^{lb} Beef
4^{lb} 1/2^{lb} Beef
2^{lb} 1/2^{lb} Beef

8^{lb} 1/2^{lb} Beef
6^{lb} 1/2^{lb} Beef
1^{lb} 1/2^{lb} Beef

Warwick House Tuesday 17th Sept 1816

3/4 Salmon
1 Large Capon
Pudding

1 Sole
Lickman

Ind House

4 Pullets
4 Chickens
3 Pullets
4 Partridges
2 Chickens
4 Partridges
2 "Cans
6 Bladders
22 "Bees
1 Pick of House Lamb

10 Crimped Cod
7 "Salmon
6 Whiting
1/2 Brawn
1/2 Oysters
1/2 Shrimp
1 Lobster

Stock
Beef 25.
Lard 36.

Warwick House
Wednesday 18th Sept 1816

2 Sides
1/2 "Shrimps
9 "Fial
Pudding

Prince Regent's Dinner

Two Soups
a laignon
a la poule

4 Sides
1/2 "Shrimps

Two Relishes
1 Chop on au Pot
4 Potatoes aux Choux

Four Entremets
Chicken 2 Blankets of Pullets and Truffles
Crimp Cod 4 Cabbages a la Breuvée
Pork 3 Truffles of Pullets
Beef 2 Cabbages of Lamb Sprilla Sauce Poudre hennin

Second Course
1/2 Wheatons
1/2 2 Chickens

Four Entrees
Grouse au Pot
2 Lobsters au Gratin
Poullets d' "Pêche
Sallie de Groselle

Side Board
22 "Sir Loim of Beef
7 "Meat of Mutton
15 "Fillet of Veal
1 Pick of House Lamb
3 "Wheatons
4 Pullets
2 Partridges
Old Pie
Ham, Tongue

Pages
9 "Lay of Mutton

2 Lard Loaves
2 Soup &
3 Toles
12 "Pudding
1 Round Egg
1 Lard Milk
2 pink Cream

Prince Regent's Dinner

Two Soups
8/2 Mutton & Porky
Pudding

10 Crimped Cod
1/2 Shrimps

Two Relishes
Chicken 2 Poullets aux Moules
13 Cabbages d' "Moules en Papilote

Four Entrees
Chicken 3 Sauté d' Poullets aux Truffles
Pork 2 Escalopes de Poulard au Supreme
4 Sauté d' "Poulard aux Truffles
3 Truffles d' Sides a la Maitre d' Hotel

Second Course
2 Roast Chicken
2 Ducklings

Four Entremets
Pork 2 artichokes
Pork 2 Petit Pot de "Gros
Gelle d' "Pêche
apricot Tart

Side Board
15 Sauté of Mutton
21 "Artichoke of Beef
1 Pick of House Lamb
4 Pullets
4 Partridges
2 Pheasants

Breakfast
1 Pullet
1 Pheasant

8 3/4 Lard
Pudding

Thursday 19th Sept 1816

Pages
14 Lard of Veal
7 Mutton Chops
Sauté
Pudding

2 Lard Loaves
3 Toles
2 Soup &
1/2 Lard Flour

8 "Pudding
17 1/2 Fat Bacon

3 1/2 "Cream

1 Bottle Sherry

Stock
Lard 29.
Butter 6
Pork 3.
Beef for Pudding 12.

Prince Regent's Dinner

Wednesday 20. Sept. 1816

Two Soups
 Ala Crêpe
 7/2 Bunch of Real & Vermicelli
 Fish
 1 Turbot
 4/2 Crimped Cod
 2 Lobsters

Two Relishes
 1 Chapon ala Chicore
 2 Wheatants any Dress

Four Entrees
 1 Cotelets of House Lamb any Cucumbers
 2 Poullets Grillés Sauce Poirrade
 5-2 Tricarpie d'Poullets any Petit Poir
 2 Gratin d'Volaille aux Truffes 1. Page

Second Course
 6 Quails
 2 Chickens
 1. Barding
 1. Remore
 1. Soufflé au Pommes

Four Entremets
 Choux fleur au Gratin
 Salade
 Crème au Coffee Meringue
 Mayonnaise d'Volaille

Side Board
 10/2 Leg of Real
 7/2 The Mutton Roasted
 1 Bits of Gravy Lamb
 1 Grout
 1 Black Cock
 2 Pylles
 2 Partridges
 Ham, Beef Tongue

Breakfast
 1 Pullet

Stock
 Beef 25/2
 Veal 50
 Suet 6
 Bones 4

Pages
 16 Mutton
 1/2 Real Culet
 3/2 Salmon
 6 Whiting
 1. Pasty
 3 Sols
 1/2 Shrimps
 1 Capon
 1. Pasty
 3 Sols
 1/2 Shrimps
 1 Capon
 1. Pasty

2. Lard
 2 Soap
 3 Sols

12 Puff
 15 Lard

1/2 Lard
 3/2 Cream
 1. Dble

1/2 White pepper
 8 oz Mace
 8 " Cloves
 8 " Nutmegs

1 Bush Salt
 1 Concassia

Prince Regent's Dinner

Thursday 21. Sept 1816

Two Soups
 Hollandaise
 1 Chicken & Rice
 4 Sols
 1/2 Shrimps

Two Relishes
 6 Pate Chaud de Cailles a l'Espagnole
 2. Poullets au Gratin
 2. Poullets au Gratin

Four Entrees
 2 Poullets d'Coupe a l'Espagnole
 1/2 Gratin de Volaille au Lard
 12/2 Veal Cotelets a la Minute 6. Lard
 5. Escalopes de Moutons a l'Allemande

Second Course
 2 Roast Chicken
 4 Partridges
 1. Remore
 1. Choux a la Caillee

Four Entremets
 Epinard au Jus
 1/2 Prawns
 1/2 Gelle d'Ananas
 1/2 Goutte d'abricot
 1/2 Mouton Pâté
 1/2 Pates aux huîtres

Side Board
 10 Leg of Mutton
 12 Kidneys
 2 Pullet
 2 Grout
 1 Black Cock

Breakfast
 1 Pullet

8 Grout
 1/2 Potting

Pages
 11 Bits of Gravy Lamb
 12/2 Real
 1. Pasty

Warwick House
 1 Leg of Gravy Lamb
 1. Pasty
 1. Pasty

12 Mutton
 1/2 Lard
 23/2 Fat Bacon

1 Lard
 3/2 Cream
 1/2 Dble

1 Lard
 1/2 Lard
 6 Sols

1 Mutton
 1. Mutton

Stock
 Beef 2

Prince Regent's Dinner

Sunday 22. Sept. 1817

Monday 23. Sept. 1817

Two Soups
Purée de pois Verts
au Choux

Fish
1/2 Crimped Cod
1/2 Crimped Shrimps

Two Relishes
1/2 Minced V. Menton aux Navets
1/2 Boiz d'Veau en sauce au V. Mille

Four Entrees
Pullet 2. Scalopes d'Volaille aux Truffes
Poultry 4. Filets de perdreaux au Papillotte
Poultry 1. Cotelette d'agneau grillée aux Oignons
Chicken 3. Filets de Volaille à l'Indienne

Second Course
2 Roast Chicken
2 Pheasants

Four Entremets
Articokes frit
Pâtlets d'Pêche
Crème à la fleur d'orange
1/2 Petit Pât d'Perdreux

Side Board
1/2 Lard Spin of Beef
1 Lard Lamb
2 Poultry
1 Black Cuck
2 Poultry
12 Kidneys

Breakfast
1 Pullet

Pages
16 Roast Beef
2 Boiled Chicken
Hachis
Pudding

Stickman
1 Chicken

12. Butter
2 Qu. Milk
3 Qu. Cream
1. Bott. Sherry

Two Soups
Pullet 2. alachine
Sublime
1 Pullet - 1 Lard
8 Whiting 1/2 Crimped
Two Relishes
Poultry 2. Lard d'Veau à l'Anglaise 1. Minced V. Menton
11. Beef Steak aux Pommes de Terre frites

Four Entrees
Pullet 2. Emence de Volaille alachine
Pullet d'Veau alachine
9. Emence de Menton aux Cornichons
Pullet 3. Lard d'Veau aux Truffes

Second Course
6 Poultry
2 Chicken
Pât d'Veau alachine

Four Entremets
Haricots verts
Fleur d'orange
Salade aux fines herbes
1 Lard au gratin
1/2 Petit Pât d'Perdreux

Side Board
1/2 Lard
8/2 Lard d'Veau Broiled & haché
2 Poultry
2 Pullet
Hachis de Veau à l'Allemande
2 Lard d'Veau aux Truffes

Breakfast
1 Pullet

6 Grands for Potting
Pages
1/2 Lard d'Veau
Poultry
1/2 Lard d'Veau

Stock
Beef - 33.
Veal - 20.
Lard - 6.
Butter - 2.
12. Butter
1 Lard d'Veau
1 Lard
12 1/4 Lard
1/2 Qu. Milk
2 1/2 Qu. Cream

2 Qu. Lard
2 Qu. Milk
3 Qu. Cream
1 Bott. Sherry
2 " Port

Stock
2 1/2 Qu. Lard
3 Qu. Milk

Prince Regent's Dinner

Wednesday 25. Sept. 1817

Two Soups
Pullet 3. Light Soup
Purée d'Navets & Choux

Fish
1/2 Lard
1/2 Crimped Shrimps

Two Relishes
1/2 Beef Steak Pie
Pullet 2. Poultry alachine

Four Entrees
Chicken 2. Poultry d'Veau aux Truffes
Poultry 3. Lard d'Veau à la Maitre d'Hotel
Pullet 2. Lard d'Veau à la Maitre d'Hotel
Poultry 1. Lard d'Veau aux Truffes

Second Course
6. Lard
2. Chicken
Lard alachine

Four Entremets
Poultry
Fleur d'orange
Poultry
1/2 Lard d'Veau

Side Board
1/2 Lard d'Veau
1/2 Lard d'Veau
1/2 Lard d'Veau
1/2 Lard d'Veau

Breakfast
1 Pullet

Pages
10/2 Lard d'Veau
1/2 Lard d'Veau
1/2 Lard d'Veau
1/2 Lard d'Veau

1/2 Butter
1/2 Qu. Milk
3 Qu. Cream
2 Qu. Lard
2 Qu. Milk
3 Qu. Cream
1 Gate Spitz

1/2 Lard d'Veau
2 Qu. Lard
12. Lard
12. Lard
12. Lard
12. Lard
12. Lard
12. Lard
12. Lard

8. Lard
12. Lard
2. Lard
6. Lard
12. Lard
12. Lard
12. Lard
12. Lard
12. Lard
12. Lard

Stock
Beef 24 1/2
Veal 24
Lard 6
Butter 2

Thursday 26th Sept. 1816

Friday 27th Sept 1816

Prince Regent's Dinner

Two soups
Pauvres
Pauvres

8th Cresset Red
1st Shrimps

Large 1 Chopard a la Creme
16th Longe d'Heure a la Creme

Four Entrees

1st Picandean a la Ville
2nd Poulet d'Inde a la Creme
3rd 6th Escalops d'Herminette a la Provencale
4th 2nd Blangnet d'Herminette aux Cucumbers

Second Course

4th Partridge
2nd Chicken

Four Entremets
Artichauts a la Parisienne
Sauté d'Herminette
Gelée d'Herminette
Coute d'Herminette

Side Board

20th 1st Loin Beef
2nd Pullets
1st Black Cock
3rd Partridge
3rd 1st Pullets

Breakfast

14th Roast Beef
14th 1st Beef
Pastry

12th 1st Pullets
2nd 2nd Milk
1st 1st Cream
2nd 2nd Loin
2nd 2nd Loin
3rd 3rd Loin

1st 1st Sherry

22th 1st Veal
2nd 2nd Veal

Two soups
Pauvres
Pauvres

1st 1st Chicken
2nd 2nd Chicken
1st 1st Chicken

Two Melons
1st 1st Melon
2nd 2nd Melon

Four Entrees
1st 1st Chicken
2nd 2nd Chicken
3rd 3rd Chicken
4th 4th Chicken

Second Course

6th 6th Chicken
2nd 2nd Chicken
1st 1st Chicken

Four Entremets
Petit Omelette aux Crust
Cucumbers farcie
Bignettes d'Herminette
Le plan de fruits
8th 1st Petit Pate d'Herminette

Side Board

16th 1st Leg of Mutton
1st 1st Chicken
2nd 2nd Chicken
2nd 2nd Chicken
2nd 2nd Chicken

Breakfast

1st 1st Pullets
1st 1st Pullets
12th 1st Beef
4th 4th Loin
4th 4th Loin
Pastry

12th 1st Pullets
1st 1st Cream d'Herminette

2nd 2nd Loin
2nd 2nd Loin
3rd 3rd Loin

Stock
24th 1st Beef
22th 1st Beef
3rd 3rd Beef

Saturday 28th Sept. 1816

Sunday 29th Sept 1816

248

Prince Regent's Dinner

Two soups
1st 1st Chicken
2nd 2nd Chicken

3rd 3rd Chicken
4th 4th Chicken
1st 1st Chicken

Two Melons
1st 1st Melon
2nd 2nd Melon

Four Entrees
1st 1st Chicken
2nd 2nd Chicken
3rd 3rd Chicken
4th 4th Chicken

Second Course

6th 6th Chicken
2nd 2nd Chicken
1st 1st Chicken

Four Entremets
1st 1st Chicken
2nd 2nd Chicken
3rd 3rd Chicken
4th 4th Chicken

Side Board

14th 1st Leg of Mutton
1st 1st Chicken
1st 1st Chicken
2nd 2nd Chicken
2nd 2nd Chicken

Breakfast

16th 1st Loin of Beef
1st 1st Chicken
1st 1st Chicken

10th 1st Pullets
12th 1st Loin

2nd 2nd Milk
1st 1st Cream
1st 1st Cream

1st 1st Loin
4th 4th Loin
2nd 2nd Loin
2nd 2nd Loin

Stock
24th 1st Beef
22th 1st Beef
3rd 3rd Beef

1st 1st Sherry

Two soups
1st 1st Chicken
2nd 2nd Chicken

3rd 3rd Chicken
4th 4th Chicken
1st 1st Chicken

Two Melons
1st 1st Melon
2nd 2nd Melon

Four Entrees
1st 1st Chicken
2nd 2nd Chicken
3rd 3rd Chicken
4th 4th Chicken

Second Course

6th 6th Chicken
2nd 2nd Chicken
1st 1st Chicken

Four Entremets
1st 1st Chicken
2nd 2nd Chicken
3rd 3rd Chicken
4th 4th Chicken

Side Board

22th 1st Leg of Beef
1st 1st Chicken
2nd 2nd Chicken
2nd 2nd Chicken
2nd 2nd Chicken

Breakfast

1st 1st Pullets
14th 1st Loin of Beef
1st 1st Chicken
1st 1st Chicken

12th 1st Pullets
1st 1st Loin

1st 1st Milk
1st 1st Cream
1st 1st Cream

1st 1st Loin
4th 4th Loin
2nd 2nd Loin
2nd 2nd Loin

Stock
24th 1st Beef
22th 1st Beef
3rd 3rd Beef

Monday 30th Sept. 1816

Prince Regent's Dinner

Two soups
1. a la Reine
2. a la Hollandaise
Fish
3. Crimped Cod
4. Shrimps

Two Relishes
1. Chapon aux truffes
2. Haricots & Monton aux navets

Four Entrees
1. Escalope de veau a l'Allemande
2. Tricardes de poulet aux champignons
3. Filet de sole a la maitre d'hotel
4. Ris de veau pique a la Chievre
5. Lardons

Second Course
2 Chickens
2 Milk Ducks
2 Sollets au gratin
Roux & points
Orange gelée
Barricots Vert

Sideboard
17. Ham of Stag
14. Chine of Mutton
2 Pullets
2 Partridges
2 Game

Breakfast
1 Pullet

Pages
10 1/2 Leg of Mutton
Lard
Pudding

2 Buns
18 1/2 Bacon
2 Lard Loaves
2 Soup
3 Cakes
5 1/2 Cream
6 Buns

1. Port Sherry
2. Port

Stock
31. Beef
23 1/2 Pork
2 Bows

Tuesday 1st Octob 1816

Two soups
1. Mutton a l'orange
2. Lucullus & Mordrem

Fish
8. Crimped Cod a la Provençal
3. Sole
1/2 Shrimps

Two Relishes
6. Pale Chaud & Cailles
1. Chapon au ris au Deure

Four Entrees
Pullet 2. Emme d'orland au supreme
13 1/2 Collets de veau pique grillés au beurre
2. Carottes aux navets
Pullet 3. Filet de Poullet a l'indienne

Second Course
4 Partridges
2 Chickens
2 Sollets au gratin
Roux & points
Orange gelée
Barricots Vert

Sideboard
17. Ham of Stag
14. Chine of Mutton
2 Pullets
2 Partridges
2 Game

Breakfast
1 Pullet
3 Partridges
10 1/2 Leg of Mutton
Lard
Pudding

Pages
10 1/2 Leg of Mutton
Lard
Pudding
2 Buns
18 1/2 Bacon
2 Lard Loaves
2 Soup
3 Cakes
5 1/2 Cream
6 Buns

1. Port Sherry
2. Port

Stock
31. Beef
23 1/2 Pork
2 Bows

Wednesday 2nd Octob 1816

Prince Regent's Dinner

Two soups
1. a la Reine
2. a la Hollandaise
Fish
3. Crimped Cod
4. Shrimps

Two Relishes
1. Chapon aux truffes
2. Haricots & Monton aux navets

Four Entrees
1. Escalope de veau a l'Allemande
2. Tricardes de poulet aux champignons
3. Filet de sole a la maitre d'hotel
4. Ris de veau pique a la Chievre
5. Lardons

Second Course
2 Chickens
2 Milk Ducks
2 Sollets au gratin
Roux & points
Orange gelée
Barricots Vert

Sideboard
17. Ham of Stag
14. Chine of Mutton
2 Pullets
2 Partridges
2 Game

Breakfast
1 Pullet

Pages
10 1/2 Leg of Mutton
Lard
Pudding

2 Buns
18 1/2 Bacon
2 Lard Loaves
2 Soup
3 Cakes
5 1/2 Cream
6 Buns

1. Port Sherry
2. Port

Stock
31. Beef
23 1/2 Pork
2 Bows

Thursday 3rd Octob 1816

Prince Regent's Dinner

Two soups
1. a la Reine
2. a la Hollandaise
Fish
3. Crimped Cod
4. Shrimps

Two Relishes
1. Chapon aux truffes
2. Haricots & Monton aux navets

Four Entrees
1. Escalope de veau a l'Allemande
2. Tricardes de poulet aux champignons
3. Filet de sole a la maitre d'hotel
4. Ris de veau pique a la Chievre
5. Lardons

Second Course
2 Chickens
2 Milk Ducks
2 Sollets au gratin
Roux & points
Orange gelée
Barricots Vert

Sideboard
17. Ham of Stag
14. Chine of Mutton
2 Pullets
2 Partridges
2 Game

Breakfast
1 Pullet

Pages
10 1/2 Leg of Mutton
Lard
Pudding

2 Buns
18 1/2 Bacon
2 Lard Loaves
2 Soup
3 Cakes
5 1/2 Cream
6 Buns

1. Port Sherry
2. Port

Stock
31. Beef
23 1/2 Pork
2 Bows

(250)

Prince Regente de Portugal

Two soups
8. Munchie of Wal & Vermicelli
Pullet 1 Soup a la Reine
4. Sals. Fifth
1/2 p^{ts} Shrimps
Two Pickers
1 Chicken a la Chipolata 1. "Lentils
Dish 12 "Piccadilly a la Ville 1 Larding
Four Entries
3 "Pheasant aux Choux
Pullet 2 "Blanchette d'Ortolan aux Truffes
7/2 "Mouton Breux au Cornichon
Crimps & 5. "Rabibon a la Maiche d'Hotel

Second Course
2 Roast Pheasants
2 Chickens
Four Enchamets
Opinard au Jus
2 Lettices au Gratin
Les pottes ala Vanille
Pâtisfroid Mullon
2 1/2 Potel / Pate aux herbes
Side Board
22 Lb Loaf of Meat
1 Neck of Veal Ham
2 Pullets
Ham Tongue &c

Breakfast
/ Pullt.

1 1/2 lb Roast Beef
 2 Pullets
 1/2 lb Hunt Pulley
 1/2 lb Cod
 2 Pullets
 1/2 lb Sausage Meat

10⁰ Butter
2 3/4 Bacon
1 1/2 Lard

2 L⁰ Milk
1/4 W⁰ Cream

Monday 7. Octob 1016

Prince dined out.

Side Board
1 Black Cock
2 Partridge
1 Pullet

Breakfast
1 Pullet
for Broth
1 Pullet

Pages
11. Leg of Mutton
8 3/4 Mutton Cutlets
Katie
Patty

10 1/2 Pullet
2 Hind Eggs

2 Lard Sauce
2 Soup
3 Cakes

1 Lard Milk
4 1/2 Cream

8 1/2 Cinnamon

7 3/4 Ham
1 1/2 Singlasp
2 Sars (Yorkshire)

Tuesday 8. Octob 1016

Prince Regent's Dinner

Two Soups
1 1/2 Mutton & Parsley
ala Belle

1 1/2 Crisped Cod
1 1/2 Shrimps

Two Relishes
3 Perdreux and Truff
1 Chapon au potel

Four Entrees
2 Emence d'Alouant au jus
1 Collette d'anguin sauce pensive romme
1 Collette d'anguin au jus
3 Collette d'anguin ala strasale d'hotel

Second Course
2 Chicken
6 Lardons
Pommes au Pot
Four Entrees

1 Collette d'anguin ala strasale
1/2 Prawns
1 Collette d'anguin ala strasale
1 Patisserie
8 1/2 Patis d'Hotel

Side Board
15. Leg of Mutton
1. Patis d'Hotel

1. Patis d'Hotel
2. Patis d'Hotel
2. Patis d'Hotel
2. Patis d'Hotel
1 Black Cock

Breakfast
1 Pullet

2 Pullet for a Cold Pie

Pages
17 3/4 Leg of Mutton
4 1/2 Skate
4 1/2 Lard
Patty

Stock
3 1/2 Beef
5 1/2 Veal
1 1/2 Poults

6 1/2 Butter

2 Lard Sauce
2 Soup
3 Cakes

1 Lard Milk
4 1/2 Cream

1 Pot Sherry
2 1/2 Madeira

Wednesday 9. Octob 1016

Prince Regent's Dinner

Two Soups
Hollandaise
any Choux

1 Pullet
1 1/2 Shrimps

Two Relishes
1 Dendron any truff
Pullet 2 Collette any Mouton au fromage

Four Entrees
Pullet 2. Blanche de Lait et any truff
1 Collette d'anguin ala strasale
1 Collette d'anguin ala strasale
1 Collette d'anguin ala strasale

Second Course
2 Chicken
1 1/2 Partridge
Souffle au fromage

Four Entrees
Pullet 2. Blanche de Lait et any truff
1 Collette d'anguin ala strasale
1 Collette d'anguin ala strasale
1 Collette d'anguin ala strasale

Side Board
10 3/4 Leg of Mutton
7 3/4 1/2 of Mutton

3 Marrow Bones
1 Black Cock
3 Partridge
2 Pullet
Ham, Tongue

Breakfast
1 Pullet

for Broth
1 Pullet

Pages
23. With Bone of Beef
15. With Bone of Beef
12. With Bone of Beef
Patty

Stock
2 1/2 Beef
2 1/2 Veal
2 Poults

8 1/2 Butter
3 1/2 Bacon

2 Lard Sauce
2 Soup
3 Cakes

1 Lard Milk
1 1/2 Cream

Thursday 10. Octob 1016

Prince Regent's Dinner

Two Soups
2 Pullet Chicken
an Choux

1 1/2 Crisped Cod
1 1/2 Shrimps

Two Relishes
22. Collette d'anguin ala strasale
1 Chapon any truff

Four Entrees
Pullet 2. Blanche de Lait et any truff
1 Collette d'anguin ala strasale
1 Collette d'anguin ala strasale
1 Collette d'anguin ala strasale

Second Course
3 Chicken
2 Chicken

Souffle au fromage

Four Entrees
Pullet 2. Blanche de Lait et any truff
1 Collette d'anguin ala strasale
1 Collette d'anguin ala strasale
1 Collette d'anguin ala strasale

Side Board
22 1/2 Leg of Mutton
1 1/2 of Mutton

3 Marrow Bones
1 Black Cock
3 Partridge
2 Pullet
Ham, Tongue

Breakfast
1 Pullet

for Broth
1 Pullet

Pages
12 1/2 With Bone of Beef
8 1/2 With Bone of Beef
Patty

Stock
2 1/2 Beef
2 1/2 Veal
2 Poults

8 1/2 Butter
3 1/2 Bacon

2 Lard Sauce
2 Soup
3 Cakes

1 Lard Milk
1 1/2 Cream

2 Pot Sherry
1 Sherry

253

Prince Regent's Dinner

Sunday 20th October 1816

Four soups

1. Ouz Soupe
4. Purée d'Potage
- Brumaire
- Tau bonne

Fish

1. Turbot
2. Lettuce Sauce
7. Trout au Vin de Champagne
7. Crisped Cod aux Pommes d'Or
8. Fried Sturgeon 1/2 Shrimps

Four Gros Pieces

14. Filet d'Beaufort Sauce Truie 1 Larding
- Large 1. Chopin a la Financier 2. Vagant
- Cake 1. Lardon aux Truffes
- Lardon garni d'Agnes Place

Sixteen Entrees

- Pullet 2. Potage d'epaulards aux Champignons
- Chicken 4. Filet d'epaulards a la Marechal
6. Filet d'epaulards a la Maitre d'Hotel
- Truffes 2. Cotelette d'agneau sauce Truffes
4. Saute d'epaulards aux Truffes
3. Saute d'epaulards aux fines herbes
- Pullet 2. Blanquet d'epaulards aux Truffes
3. Saute d'epaulards aux Cucumbers
14. Fricandeau d'Veau a l'huile 1 Larding
- Pullet 3. Filet d'epaulards pique a la broche 1 Larding
8. Emme d'Winton aux Cornichons
11. Boudin a la Richelieu Sauce Verte
- Pullet 2. Saute de Chateaux a la Reine Poulton
11. Chateaux garni d'ailons
- Chicken 2. Pot au Vent d'epaulards au Macaroni
3. Saute Chaud d'epaulards aux Truffes 3. Sweetbread

Wettable Volante

- 8/2 Petit Pates d'Winton
- 3 Petit Pates d'Winton
- ala Madarine
- De Pistoles

Second Course

2. Wild Ducks
2. Chickens
4. Partridges
- 1 Large Capon

Four Relishes

- Brioche Chaud
- Bonille
- Pommes
- Pomme au Pile

Sixteen Entrees

- Epaves au Jus
- Coupe poche a l'huile
- Cucumbers Farces
- Truffes au Vin de Champagne
- Mayonnaise d'Orseille
- 1/2 Endives
- 3/4 Prawns
- Beaufort aux Amandes
- petit flanc de veau
- Chamisse d'Agnes
- Fountain
2. Hotelliers
- Truie
- Creme aux Pistoles
- Felle d'Orseille
- Felle d'Orseille aux Pistoles

Side Board

26. Sirloin of Beef
- 18 1/2 Sirloin of Veal
7. Leg of Pork
1. Pullet
1. Black Cock
2. Grouse
3. Partridges
1. Sweetbread 1. Pheasant 4. Sausages
4. Chickens

Breakfast

1. Pullet

Break

1. Pullet

Stock

- Beef — 70.
- Veal — 68 1/2
- Swine — 12.
- Calves feet — 6.
- Seeds — 6.

Continued

M. Wharton

- 1/2 Roast Beef
2. Eggs
- Butter
- Pantry

Pages.

- 14 1/2 Roast Beef
2. Pullet
- Butter
- Pantry

Silver Pantry

- 8/2 Roast Beef

Confessionary

- 7/2 Leg of Mutton

2. Address for Potting M. Wharton

30. Butter
- 1 Pound Egg
- 56 1/2 Bacon
- 23 1/2 Lard

- 2 1/2 Lin Milk
- 1 1/2 Cream
- 2 1/2 Olive Oil

- 4 Lin Lovers

6. Grouse

1. Butter Salt

8. Large Redding

3. Small Mutton

50. Lemons

2. Lard Orange

1. Butter Champagne

2. Claret

3. Cherry

1. Pork

Monday 21st October 1816 (25)

Prince Regent's Dinner

Four soups

1. Live
- 14 1/2 Mutton a la Reine
10. Crisped Cod — 1/2 Ortolan
- 1/2 Shrimps

Four Relishes

1. Crisped an Ortolan
14. Pate d'epaulards a la Reine 2. Sweetbread
2. Pate d'epaulards a la Reine d'Ortolan
11. Pate d'epaulards a la Reine d'Ortolan
11. Pate d'epaulards a la Reine d'Ortolan
11. Pate d'epaulards a la Reine d'Ortolan

Second Course

2. Roast Chicken
2. Grouse
- 2 1/2 Pate d'epaulards a la Reine
2. Pate d'epaulards a la Reine
2. Pate d'epaulards a la Reine
2. Pate d'epaulards a la Reine

Four Entrees

2. Pate d'epaulards a la Reine
2. Pate d'epaulards a la Reine
2. Pate d'epaulards a la Reine
2. Pate d'epaulards a la Reine

Side Board

1. Chicken of Mutton
2. Pullet
1. Black Cock
1. Grouse
1. Pullet
7. Neck of veal
1. Bacon
6. Eggs
1. Pullet
- 14 1/2 Sirloin of Beef
- 11 1/2 Cream
- 2 1/2 Olive Oil

Stock

50. Beef
2. Grouse
1. Chicken of Mutton
4. Partridges
1. Chicken of Mutton
4. Partridges
3. Grouse
10. Lemons
26. Eggs
6. Sausage meat

for Pies & Potting

1. Chicken of Mutton
4. Partridges
1. Chicken of Mutton
4. Partridges
3. Grouse
10. Lemons
26. Eggs
6. Sausage meat

for Pies & Potting

1. Chicken of Mutton
4. Partridges
1. Chicken of Mutton
4. Partridges
3. Grouse
10. Lemons
26. Eggs
6. Sausage meat

for Pies & Potting

1. Chicken of Mutton
4. Partridges
1. Chicken of Mutton
4. Partridges
3. Grouse
10. Lemons
26. Eggs
6. Sausage meat

for Pies & Potting

1. Chicken of Mutton
4. Partridges
1. Chicken of Mutton
4. Partridges
3. Grouse
10. Lemons
26. Eggs
6. Sausage meat

Tuesday 22. Octol 1816

No Dinner

1 Ballot Breakfast
1 Ballot Broth
2 Potatoes Sick Board
2 Grains
2 Pastidage

7 1/2 Mutton N. M. Mutton
6 Herring
4 Skate
Patty.

6 Herring Pages
2 Partridges
12 1/2 Mutton
Patty

4 Potatoes
1 Min. Egg
2 1/4 Bacon
2 1/2 Cream
3 Lin Lowy
2 Soup
1/2 N. M. Mutton
1 Bottle Port

Wednesday 23. Octob 1816

Prince Regent's Dinner

[illegible]

Stock	16	County.	
Beef	16.	3	Qu. & Honey
Hal	13.	2	Box, in
County	1	1	Pottle Muthroon
			1 Boll Honey
			2, Port

Tuesday 24. Octob 1706

And House No Dinner

Shed House

1 Turbot 2 Rabbits
8 Whiting 1/2 lb Shrimps
5 Crimped Cod
1/2 Prawns

11 3/4 Neck of Veal
16 1/2 Loin of Veal
2 Mutton Hind Lamb
14 1/2 Saddle of Mutton
15 Round of Beef
2 Calfs feet

2 Pullets
2 Hens
2 Chickens
3 Pheasants
4 Partridges
2 P. lark.
2 Wild Ducks
2 Chickens
3 Pullish
2 Grouse
2 Pheasants
2 Grouse.

1 Pullet Breakfast
1 Pullet for brood
1 1/2 Hens
M. Watson
1 Pullet
2 Partridge
M. Wharton
1/2 Coast Bred
1 Pullet
12 Herring
Pashy
Paged
1 1/2 Coast Bred
18 Herring
Audubon
Pashy

M^r Butler
3. Eng^l Town
2. Long Dr

Wednesday 25. Octob. 1816.

Prince Regent's Dinner Mrs. House

10 Crimped Red 2¹/₂ 1/2 other
 4 Solid 1¹/₂ Crimp.
 2 Lotters
 3¹/₂ Mutton
 16³/₄ Leg of Mutton
 7¹/₂ Leg of Mutton
 5. Partridge
 1 Cock Turkey 2¹/₂ Sauter
 2 Pheasant
 4 Partridge
 2 Ducks
 3 Pullets
 2 "
 2 "
 2 Chicken
 4 Teal
 2 Pullet
 2 Guinea
 1 Large Capon
 2 Swans
 1 Black Cock
 4 "Truff"
 1 Little Mutton
 for Potting
 12¹/₂ Truff.
 25¹/₂ "Real"
 22¹/₂ "De."
 12. Partridge
 8 Guinea
 3 Pheasants
 25. "Liver"
 26. Sautage Meat
 58¹/₂ Bacon
 6 Mutton
 4 and 1/2 Sauter
 2. Sauter
 4. Current
 4 "Lettuce"
 1 Bell Port

Sunday 27. October 1816.

Prince Regent's Dinner

Two Soups
2. Pure & Pullets
1. Hare
8. Crimped Cod 2^d Fishes
1st Shrimps
Two Relishes
1. Cook Turkey 2^d Eggs. 1 Sweetbread 2^d Smolky
1st Piccanteau & Lemon a Pistille 1. Larding
Four Entrees
3. Perdreux ala Tartar aux Oignons Glaze
7. Cotelettes d'Ordonon paned & fried
2. Escalope of Chicken aux Champignons
1. Escalope d'Ordonon a l'Italianne

Second Course

2 Pheasants
2 Chickens

Four Entremets

Vol au Vent d'Poissy
Petit Poth au Estron
Epinaud au sud
2 Soffles au Water

Tide Board

20. Six Loins of Beef
8 lbs of Mutton Boned
2 Pigeons
2 Breads
1 Black Cook
2 Turkey Pie
2. Pheasant Pie
2 Chickens
2 Grouse
2 Puddings
1 Piece Mutton Lamb
14. Sixties of Real

Breakfast

14¹/₂ Coast Bus
2 Pullets
Bacon
Pasty

Stock

37th Best
18. Neal
4 Calf feet
6th Swift
1 Fowl

21 Bruffler for Preserving

12. " Buck
14 1/2 " Lard
1 Round Eggs

3 Spanish Prunes
1st Shallot
50. Lemons
12 apples.

1 Lt Milk
3 pt Cream

Monday 28. Feb 1816

Prince Regent's Dinner.

Set out for the Country

1/2 Mare, Souk
 1/2 Seal & Vermicelli
 2nd Crimped Egg 1/2nd distant
 1/2 Cable
 1/2 Shrimps
 1 Chickney with Vine
 1/2nd Mutton Colelette
 1/2 Pump & Water

1 Doz 11 Pulls
Spinach and
Lemon Cakes
Selly.

2 Pullers (old)
1 Black Cock
10 1/2 Muck of Mutton

Breakfast

1 Puller
10 Leg of Mutton
24 Herrings
Pasty
12 "Kial"
2 1/2 Pickle Pork
12 Herring

Back

19. Nial
15 Beet
3 Wheatant for Polking
1 Fowl

8¹/₂ Butter
1¹/₂ Cond Milk

3 Quarts base,
2 Soup D.

1 Bott Port
1 a Sherry

5 Nov^r 1816

14 Butter for rolling
25 $\frac{3}{4}$ Bacon 15.

6 Nov. 1916

27. Fat Maron
28 1/2 Lard
2 Hard Eggs

3^d Sausage Meat for Polling
22^d Vial for Polling

3 1/4 Lbs Sugar
 19 1/4 Treble D
 4 1/2 almonds
 1 1/2 Bitter D
 1/2 Mace
 1/2 Clove
 1/2 Nutmeg
 12 1/2 Lbs

92.1 New Hams
 6 Tongues
 1/2 pounds Oil
 6¹/₂ Anchovies
 4¹/₂ White Peppers
 4 Pops Mustard
 2 Pickle Cayenne
 6¹/₂ Sweet Marjoram
 6¹/₂ Parsimon Cheese

1 B^g M^e Mulberry
1 Bunch Sage
4^g Thyme
50. Lemons
1/2^g Garlic

A number of blank pages follow
and have not been photographed.

