Daily dinners : a collection of 366 distinct menus in English and French / by Nancy Lake.

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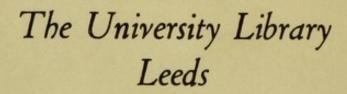


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ENU.

Potage fausse torlue Brème farcie Salade de Volaille à la Carlton Rissoles de Bœuf aux champignons Soufflé aux abricots Raisins à la diable

366 DISTINCT MENUS. ENGLISH & FRENCH.





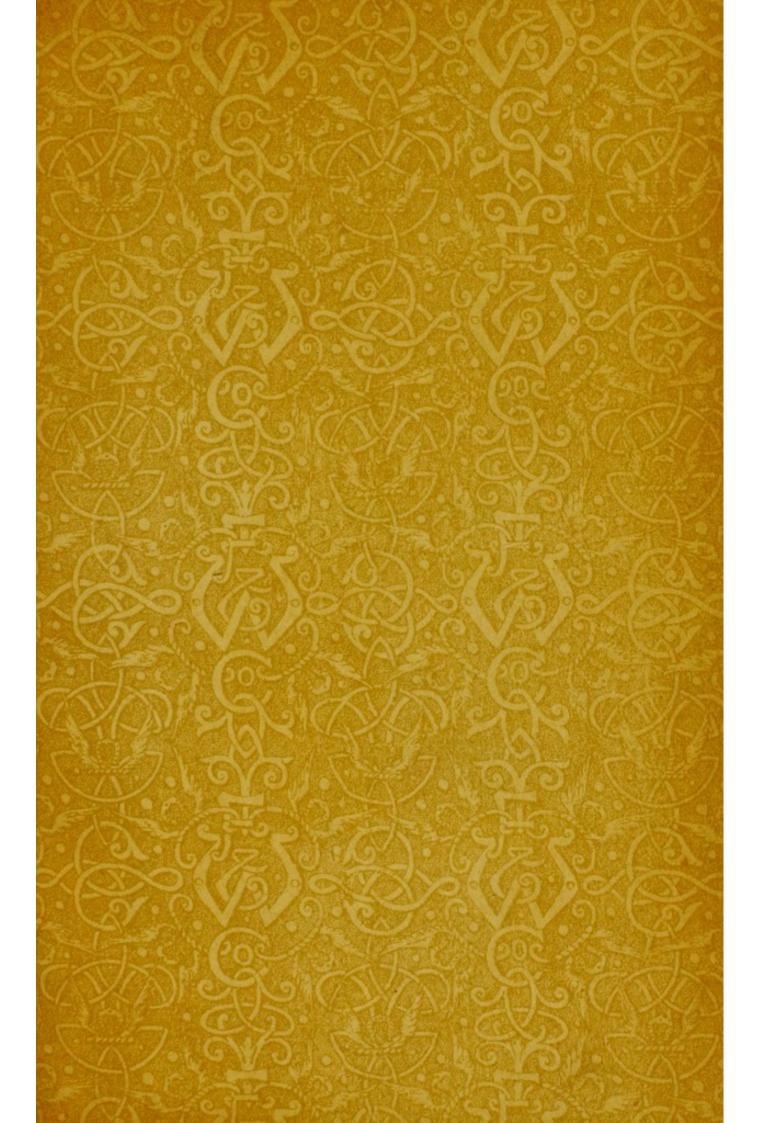
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DOOKERY











A COLLECTION OF

366 DISTINCT MENUS

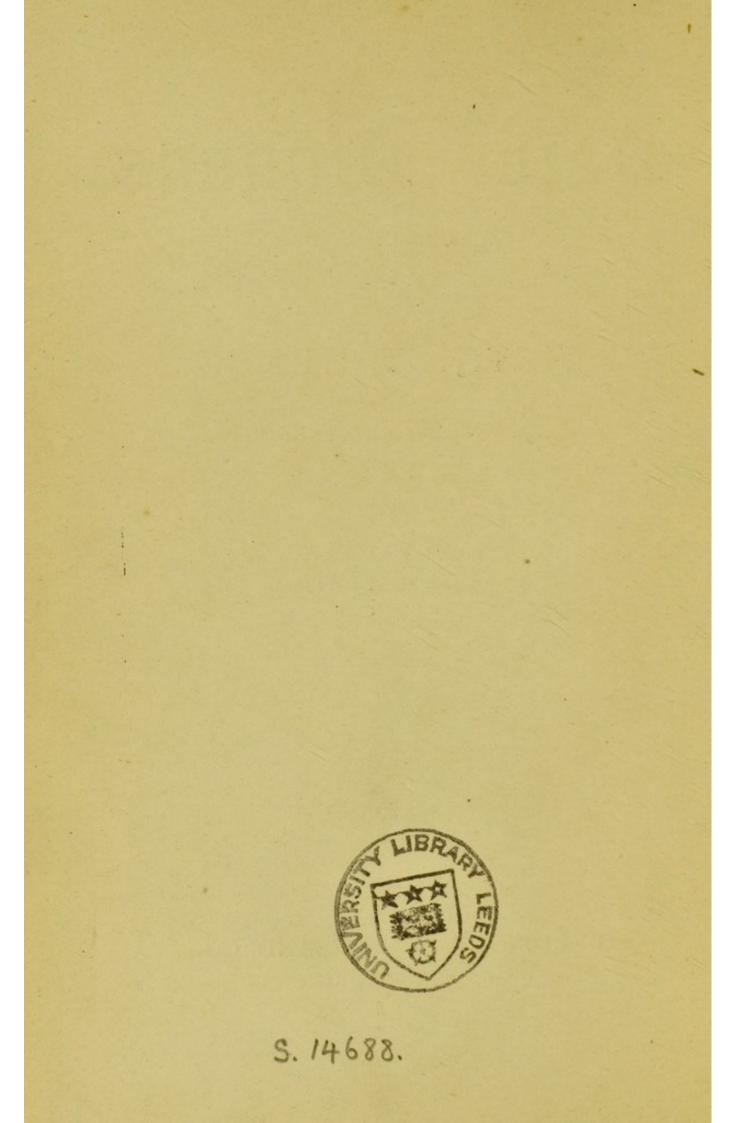
IN ENGLISH AND FRENCH

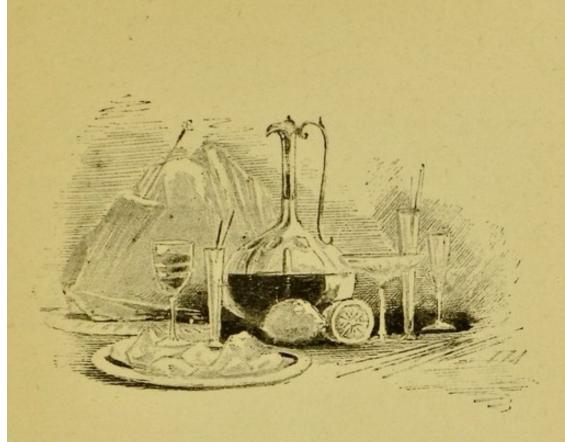
BY

NANCY LAKE AUTHOR OF "MENUS MADE EASY."



LONDON FREDERICK WARNE AND CO. AND NEW YORK





PREFACE

IN "Menus Made Easy" the Author endeavoured to assist ladies in planning a dinner, and in giving the proper French names to the dishes.

It has been found that there is a demand for a book of somewhat different character, suited to ladies with not much time at their disposal, who may be glad of more detailed assistance for daily family life.

The idea of this little book is to save thought and trouble by suggesting entire dinners for the ordinary use of people with moderate means. Dishes of a very expensive character have therefore been avoided. Nothing out of season is suggested unless it can be easily and cheaply obtained in a preserved form.

It will be remarked that the commoner sorts of fish admit of much variety in dressing, and may thus go far to supply the place of more costly kinds, which are often only to be obtained from a first-rate fishmonger, and at a high price.

Special attention has also been given to that which is frequently a rather serious care to housekeepers viz. the utilizing cold meat for made-up dishes.

The Author has also endeavoured to keep in mind that the eye as well as the taste must be pleased by the, dinner. A well-dressed dish is sometimes sent up with insufficient attention to the details of arrangement and garnish, aud adverse criticism is provoked before its substantial merits have been tested.

This may be avoided by a little trouble and pains on the part of the cook, without materially adding to the For instance, a good-sized bottle of cooking cost. olives, obtainable at the Stores for ninepence, will serve for several occasions in giving point to an otherwise dull hash. Again, aspic jelly is a great addition to cold dishes of various kinds, and can easily be made, at trifling cost, with gelatine, carefully flavoured with vinegars and vegetables. Liver farce, as a substitute for foie-gras, can be inexpensively made with calf's or chicken's livers, chopped and cooked with bacon and a few vegetables and herbs, and then pounded and passed through a sieve. The addition of a little truffle is of course a great improvement, but this will probably only be indulged in on special occasions.

There is a very prevalent idea with regard to soufflés, that they cannot be made without using a large number of eggs; and in many cookery books the number specified is so great that the careful housewife is inclined

vi

PREFACE

to turn over the page in search of a less expensive dish. Such recipes are often intended for a large party; but an excellent little soufflé for three or four persons can be made with only two eggs.

In thus adjusting the various parts of a dinner to the size of the party, it is always to be remembered that some attention must be paid to the size of the dish, as well as of the contents. Many cooks have a firmly rooted notion that every dish must be full, and this wholly irrespective of the number of the party; and they will send up for two or three people as much in a dish as they would for ten. Nothing looks worse, not to mention the extravagance involved. It will be found by careful housekeepers that a little money expended in furnishing the kitchen with moulds and dishes of various sizes will be a true economy in taking away all excuse for this mistake, and will enable a small family party to enjoy various agreeable items of diet that would otherwise be rejected as too costly.

All these are matters not of mere luxury or economy, but often of real importance to persons of delicate or fastidious appetites, to invalids or convalescents.

The book is intended for the mistress, not for the cook, therefore no recipes are contained in it; but in cases where the names of less familiar dishes convey no idea of their composition, a rough description of them has been given in a footnote. A reference to "Menus Made Easy" will often supply further information.

In menus for general use, it is inevitable that various tastes have to be considered, and that dishes will be

PREFACE

found in this collection which will not be acceptable in some families, though they would be appreciated and liked in others. In such cases it will not be difficult to find substitutes in some of the other menus.

Some such selections from other menus will also meet the occasion of a more considerable entertainment than usual; as, for example, it will be easy to add an extra entrée, some small joint or roast, and perhaps a dressed vegetable.

But additions such as these must not be made haphazard. Due regard must be paid to their harmony with the menu as it already stands, if the dinner is to be that which it ought always to be—not a mere means of satisfying hunger, but a carefully selected course of dishes, following one another in agreeable succession, pleasing to taste and eye.

viii

Daily Dinners

January 1

->8-3-

Julienne soup Cod, oyster sauce

Beef olives

Boiled turkey with chest- Dinde aux marrons nuts Marmalade pudding Anchovies à la Colmar

Consommé à la Julienne Cabillaud, sauce aux huîtres Paupiettes de bœuf aux olives

Pouding marmelade Anchois à la Colmar

Anchovies à la Colmar are fillets of anchovies on croûtes of fried bread, garnished with anchovy cream, and yolk and white of egg.

Α

January 2

Carrot soup Fried whiting Mutton cutlets with ma- Côtelettes à la Milanaise caroni Hashed turkey with sau- Emincé de dinde à la sages Mincemeat balls

Potage Crécy Merlans au gratin

Chipolata Ballotines de Noël en surprise Pailles au parmesan

Cheese straws

Mincemeat balls are small balls of mincemeat coated with crushed ratafias, and chopped citron and cocoanut.

>8-3×

January 3

Clear soup à la Royale Consommé à la Royale Brill, Italian sauce Rissoles of fowl Fillet of beef Pudding wells Ham toast

Barbue à l'Italienne Rissoles de volaille Filet de bœuf Puits d'amour à la Noël Croûtes au jambon

Pudding wells are little round blocks of plumpudding, the centre cut out and filled with brandy butter.

January 4

Conservative soup Oyster patties Neck of mutton Rice à la Polonaise Chocolate soufflé

Potage Conservative Bouchées aux huîtres Carré de mouton Riz à la Polonaise Souffle au chocolat

Conservative soup is a white soup garnished with red and white quenelles.

Rice à la Polonaise is dressed with fried onion, grated ham and cheese.

January 5

Clear soup with macaroni Consommé au macaroni d'hôtel Windsor pies Fricandeau of veal Stewed oranges with cream Olives on croûtes

Fillets of soles à la maître Filets de soles à la maître d'hôtel Petits pâtés à la Windsor Veau en fricandeau Compote d'oranges à la crème Croûtes aux olives

Windsor pies are little mutton pies with mushrooms.

January 6

Barley cream soup Broiled haddock Scotch collops Braised goose with vege- Oie à la Jardinière tables Potato salad Plum pudding Cheese pastry

Potage à la crème d'orge Merluche grillée Escalopes Ecossaises

Salade de pommes de terre Pouding de Noël Talmouses à la St Denys

Scotch collops are slices of veal seasoned with spice, and served in a white sauce with rolls of fried bacon, forcemeat balls and lemon.

January 7

Giblet soup Little creams of fish Curried rissoles Fowl stewed with rice Apple Charlotte Tartlets à la Sefton

Potage aux abatis d'oie Petites crèmes de poisson Rissoles à l'Indienne Poulet au riz Charlotte de pommes D'Artois à la Sefton

Tartlets à la Sefton are made of cheese pastry, filled with cheese custard.

January 8

Soup à la Milanaise Skate, black butter sauce Raie au beurre noir Veal cutlets Stewed pigeons Lobster salad Lemon jelly

Potage à la Milanaise Côtelettes de veau Pigeons en compote Mayonnaise de homard Gelée au citron

Soup à la Milanaise is a white soup with parmesan and shreds of vegetables.

January 9

Xavier soup Fried smelts Stewed beef

Teal with orange sauce Coffee cream Anchovy cushions

Consommé Xavier Eperlans à la Juive Pièce de bœuf à la bonne femme Sarcelles à la bigarade Crème au café Canapés aux anchois

Xavier soup is a clear soup garnished with shreds of vegetables.

5

January 10

Mulligatawny soup Turbot with cream sauce Turbot à la crème Little cases à la Belle Petites caisses à la Belle Isle Ham with cherry sauce Jambon aux cerises Stewed seakale Light pudding

Potage mulligatawny Isle Choux de mer au jus Pouding souffle

Little cases à la Belle Isle are filled with chicken or game in white sauce, garnished with shreds of almonds.

->8-3-

January 11

Tomato soup Fish soufflés French boulettes Game pie Ginger pudding Stuffed eggs

Potage à l'Américaine Petits soufflés de poisson Boulettes à la Française Pâté de gibier Pouding gingembre Œufs farcis

French boulettes are balls of mince with breadcrumbs, served with gravy and fried potatoes.

January 12

Clear fish soup Chicken fritters Leg of mutton Scalloped crab Meringue tart Stuffed sardines Consommé de poisson Fritot de poulet Gigot Coquille de crabe Fleur à la meringue Sardines farcies

Meringue tart is an open tart filled with layers of custard and jam, covered with meringue mixture.

→8.3←

January 13

Ox-tail soup Soles à la Portugaise Hashed mutton with macaroni Roast partridges Celery with butter sauce Fig pudding

Potage queue de bœuf Soles à la Portugaise Escalopes de mouton à la Milanaise Perdreaux Céleris au beurre Pouding aux figues

Soles à la Portugaise are stuffed, and served with Spanish onions and tomatoes.

January 14

White soup Herrings, mustard sauce Harengs, sauce moutarde Turkish patties Salmis of partridge Salmis de perdreaux Almond cream Anchovy soufflés Soufflés aux anchois

Potage à la Hollandaise Petits pâtés à la Turque Crème aux amandes

Turkish patties are made of rice, and are filled with mince in white sauce with currants.

->8.3<-

January 15

Venetian soup	Consommé à la Vénitienne
Brill à la Réligieuse	Barbue à la Réligieuse
Little mince moulds with	Petits pains à la Ménagère
mushrooms	
Rolled loin of mutton	Cannelon de mouton
Charlotte Russe	Charlotte Russe
Sardines on toast	Croûtes aux sardines

Venetian soup is a clear soup with cheese quenelles. Brill à la Réligieuse is served in Dutch sauce with chopped tarragon, garnished with hard-boiled egg.

January 16

Souché of flounders Cutlets with tomato sauce Côtelettes aux tomates Leg of pork Pineapple pudding Croûtes à la Campagne

Souché de carrelets Gigot de porc Pouding à l'ananas Croûtes à la Campagne

Croûtes à la Campagne are garnished with anchovy paste in a rose design, and sprinkled with chopped parsley.

January 17

Potato soup Cod, cardinal sauce Fillets of beef with olives

Boiled fowl, celery sauce Jubilee pudding Devilled biscuits

Purée de pommes de terre Cabillaud à la Cardinale Petits filets de bœuf aux olives Poulet au céleri Pouding à la Jubilé Biscuits à la Diable

Jubilee pudding is a steamed bread-crumb and jam pudding, with wine sauce.

January 18

Clear soup with quenelles Consommé aux quenelles Carp, Italian sauce Veal cutlets with mashed Côtelettes de veau à la turnips Roast hare Little creams of vege- Petites crèmes à la Jarditables Genoese pastry

Carpe à l'Italienne Bretonne Lièvre nière Pâtisserie Génoise

Little creams of vegetables are made with mixed vegetables in Mayonnaise sauce.

->8-3<-

January 19

Cod in cream sauce Jugged hare Pork cutlets, soubise sauce Brandy snaps with cream Cannelons à la crème Tongue toasts

Clear soup à l'Alexandra Consommé à l'Alexandra Cabillaud à la crème Civet de lièvre Côtelettes de porc à la soubise Crôutes à l'écarlate

> Alexandra soup is garnished with small round pieces of chicken, and cherries.

January 20

Game soup Fried fillets of brill Quenelles in white sauce Quenelles au suprême Sirloin of beef Pancakes with jam Egyptian creams

Potage à la Chasseur Filets de barbue à la Juive Aloyau de bœuf Crêpes aux confitures Crèmes à l'Egyptienne

Egyptian creams are savoury creams of three different colours, served in little Neapolitan ice cases.

->8-3<-

January 21

Jerusalem artichoke soup Potage à la Palestine Whiting, anchovy sauce Merlans, sauce anchois

Timbales à la Pompadour Petites timbales à la Pompadour

Stuffed shoulder of mut- Epaule de mouton farcie ton Stewed figs with cream , Compote de figues à la

Cheese fondue

crème Fondue au parmesan

Timbales à la Pompadour are little moulds of macaroni filled with mince preparation, and served with white sauce.

January 22

Clear soup with poached Consommé aux œufs pochés eggs Skate à la Génoise sauce Slices of beef with capers Rice with parmesan Chocolate éclairs

Raie à la Génoise Sweetbreads, mushroom Ris de veau aux champignons Mironton de bœuj aux câpres Risotto à la Milanaise Eclairs au chocolat

> Skate à la Génoise is served in a brown sauce with anchovy and chopped parsley

> > ***

January 23

Lobster soup Fish cutlets Fricassee of rabbit Croustade à la Turque Orange sponge Little cakes of cheese

Bisque de homard Côtelettes de poisson Lapereau en fricassée Croustade à la Turque Mousse aux oranges Petits pains de fromage

Croustade à la Turque is à baked shape of rice filled with mince.

January 24

Russian soup Haddock, egg sauce Kromeskys Beef steak with fried potatoes Cabinet pudding Cheese biscuits

Potage à la Russe Merluche, sauce aux œufs Kromeskys Bœuf à la Française

Pouding Chancelier Biscuits au parmesan

Russian soup is a brown soup with vegetables and sausage balls.

January 25

Clear soup à la Colbert Consommé à la Colbert Skate, caper sauce Saddle of mutton Beetroot with white sauce Betteraves à la crème Apple tart Anchovy creams

Raie, sauce aux câpres Selle de mouton Tarte aux pommes Petites mousses aux anchois

Clear soup à la Colbert is garnished with celery, lettuce and Jerusalem artichokes.

January 26

Purée of lentils Pike, stuffed and baked Brochet farci Veal tendons à la poulette Curried beef Savoury omelette Stewed pears

Potage à la Chantilly Tendrons de veau à la poulette Bœuf en kari Omelette aux fines herbes Poires à l'Allemande

Veal tendons à la poulette are served in white Allemande sauce with chopped parsley.

->8-3-

January 27

Sago soup	Potage sagou
Marrow patties	Petites bouchées à la moëlle
Fillets of mutton au chev- reuil	Filets de mouton au chevreuil
Apples and rice	Pommes au riz
Shrimps on toast	Croûtes aux crevettes

Fillets of mutton au chevreuil are seasoned with vinegar, etc., larded and braised, and served in a rich brown sauce with currant jelly.

January 28

Milton soup Smelts, anchovy sauce Mince balls in rice Veal and ham pie Nougat with cream Olives in aspic Crème à la Milton Eperlans à l'Anglaise Ballettes à la Turque Pâté de veau Nougat à la crème Olives en aspic

Milton Soup is a white soup with grated parmesan.

->8.3<-

January 29

Calf's feet soup with barleyPotage à la BalmoralLobster cutletsCôtelettes de homardRibs of beefCôtes de bœufSalad d'EstréesSalade d'EstréesCaramel puddingPouding au caramel

Salad d'Estrées is composed of endive and celery in Mayonnaise sauce, with a border of slices of potato and beetroot.

January 30

Rice soup

Croquettes of beef Pheasants Castle baskets

Pilau de riz Dory with Dutch sauce St. Pierre à la Hollandaise Croquettes de bœuf Faisans Petites corbeilles de fantaisie Macaroni au gratin

Macaroni cheese

Castle baskets are little basket shapes of cake filled with preserve and cream.

→ દ 3 ←

January 31

Jardinière soup Fillets of soles à la Filets de soles à la Rouennaise Salmis of pheasant with Salmis de faisan aux prunes Cutlets with maître d'hôtel sauce Scalloped salsifis Orange fritters

Consommé à la Jardinière Rouennaise prunes Côtelettes à la maître d'hôtel Coquilles de salsifis Beignets d'oranges

Fillets of soles à la Rouennaise are folded over lobster mixture and served in white sauce.

February 1

Soup à la Régence Fish soufflé Stewed ox-tails Roast fowl Wine jelly Cheese custards Potage à la Régence Soufflé de poisson Queues de bœuf en ragoût Poulet Gelée au madère Petites crèmes de fromage

Soup à la Régence is a game soup garnished with hard-boiled yolks of eggs and barley.

->8-3<-

February 2

Bonne femme soup Oyster sausages Braised leg of mutton with haricot beans Vanilla soufflé Tartlets à Madame

Potage à la bonne femme Andouillettes aux huîtres Gigot à la Bretonne

> Soufflé à la vanille Canapés à Madame

Tartlets à Madame are made of anchovy pastry, filled with chopped potato in Mayonnaise sauce, and garnished with anchovy and aspic.

17

February 3

Vermicelli soup Herrings, caper sauce Vol-au-vent of chicken Spinach chartreuse Apples à la Jubilé Cheese éclairs Consommé au vermicelle Harengs, sauce aux câpres Vol-au-vent à la Reine Chartreuse aux épinards Pommes à la Jubilé Eclairs au parmesan

Spinach chartreuse is a mould of spinach filled with a preparation of mince in brown sauce.

Apples à la Jubilé are filled with strawberry jam and covered with whipped cream.

->8-3<

February 4

Clear soup with potato
quenellesConsommé à la Parmentiercod à la VictoriaCabillaud à la VictoriaBraised fillet of vealNoix de veau braiséeEggs in aspicŒufs à l'aspicJam omeletteOmelette aux confitures

Cod à la Victoria is served in cardinal sauce with anchovies.

February 5

Crab soup Creams of veal Fillets of mutton à l'Orient Cocoanut pudding Macaroni croquettes

Potage à la bisque Petites crèmes de veau Filets de mouton à l'Orient

Cocoanut puddingPouding aux noix de cocoMacaroni croquettesCroquettes à la Milanaise

Fillets of mutton à l'Orient are served with savoury tomato rice, and curry sauce with olives.

->8-3-

February 6

Scotch broth Red mullet, Italian sauce Croustades à la Napolitaine Ox-tongue with tomatoes

Potage Ecossaise Rougets à l'Italienne Petites croustades à la Napolitaine Langue de bœut aux tomates Choux de mer à la sauce Crème au chocolat Anchois farcis

Croustades à la Napolitaine are little pastry cases filled with mince in white sauce with cheese.

Seakale, butter sauce Chocolate cream Stuffed anchovies

February 7

Soup à la Moderne Potage à la Moderne Little moulds of whiting Petits pains de merlans Stewed pigeons with Pigeons à l'Algérienne prunes Boiled neck of mutton Carré de mouton aux with capers French pancake Curried shrimps

câpres Crèpe à la Française Crevettes à l'Indienne

Soup à la Moderne is a white soup with shreds of fried lettuce.

28.34

February 8

Brunoise soup Brill, tartare sauce Little soufflés of ham Petites mousses au jambon Fillets of beef, horse-radish Filets de bæuf à la Russe sauce Austrian pudding Croûtes à l'Albert

Consommé Brunoise Barbue, sauce tartare

Pouding à l'Autrichienne Croûtes à l'Albert

Austrian Pudding is a rich raisin and marmalade pudding covered with an orange-wine custard.

Croûtes à l'Albert are spread with buttered egg and cheese mixture, and sprinkled with chopped tongue.

February 9

Oyster soup Eels in batter Sweetbreads with white sauce Braised sirloin of beef with vegetables Meringues Little croustades à l'Espagne

Potage aux huîtres Anguilles à l'Anglaise Ris de veau au suprême

Bœuf braisé à la Jardinière Meringues à la Chantilly Petites croustades à l'Espagne

Little croustades à l'Espagne are little cases of anchovy pastry filled with a savoury purée of chestnuts.

->8-3<-

February 10

Friar Tuck soup Tench, stuffed and baked Tanche farcie stable Haricot of mutton Lemon cheesecakes Curried rice fritters

Potage à la Friar Tuck Little cases à la Whit- Petites caisses à la Whitstable Navarin de mouton Talmouses au citron Fritot de riz à l'Indienne

> Little cases à la Whitstable are filled with minced sweetbread and oysters in white sauce.

February 11

Calf's tail soup Turbot with Napier sauce Turbot à la Napier Timbale of beef with Timbale à la Milanaise macaroni Stewed sheep's tongues

Parmesan rings

Potage queue de veau

Langues de mouton en ragoût Ground rice pudding Gâteau à la crème de riz Ronds au parmesan

Napier sauce is a white fish sauce with mussels

February 12

Clear soup with carrot Consommé à la Nivernaise quenelles Bouchées de crabe Crab patties Kidney pudding Potato and beetroot salad

Coffee cannelons

Boudin aux rognons Salade de pommes aux hetteraves Cannelons de Moka

Coffee cannelons are little tubes of coffee pastry filled with cream.

February 13

Purée of celeryCrème de célerisSpratsEsprotsMutton steak in soubiseFilet de mouton à la
soubiseCurried beefKari de bœufApple custardsCrèmes aux pommesCroûtes à la RosamondeCroûtes à la Rosamonde

Croûtes à la Rosamonde have slices of tomato and rolled fillets of anchovy on them, and are garnished with egg.

->8.3-

February 14

Clear soup with rice Fillets of haddock Ox palates, onion sauce

Plovers Ginger soufflé French croûtes

French croûtes have rings of anchovy, cheese and parsley butter, and caviar in the centre.

Consommé au riz Petits filets de merluche e Palais de bœuf à la Robert Pluviers Soufflé au gingembre Croûtes à la Française

February 15

Livonien soup Mullet, capsicum sauce Stewed kidneys, maître d'hôtel Breast of veal Bananas with rum sauce Cheese fritters Potage Livonien Mulet, sauce piment Rognons à la maître d'hôtel Poitrine de veau Bananes au rhum Fritot au fromage

Livonien soup is a purée of rice with vegetables.

+8-34-

February 16

Tapioca cream soup Stewed eels Blanquette of veal Ox cheek pie Omelette with olives Mikado tartlets Crème de tapioca Anguilles en ragoût Blanquette de veau Pâté à la Hesse Omelette aux olives Tartelettes à la Mikado

Mikado tartlets are filled with an almond custard with raisins.

February 17

Clear soup with fried
onionsConsommé à la Clermont
à la ClermontCarp with fine herbs sauceCarpe aux fines herbesStewed rabbits, poulette
sauceLapereaux à la poulette
sauceIndian timbaleTimbale à l'IndienneRice cream with fruitRiz à l'Impératrice
Biscuits au parmesan

Indian timbale is a mould of mince with Indian sauce and pickles.

->8.3<-

February 18

Tomato soup with vege-
tablesPotage Solferino
Carrelets fritsFried floundersCarrelets fritsCannelons of rabbitPetits cannelons

Shoulder of mutton Fig mould with custard

Caviar croûtes

Carrelets frits Petits cannelons de lapereau Epaule de mouton Gâteau de figues à la crème Croûtes au caviar

Cannelons of rabbit are little rolled pastry cases filled with minced rabbit.

February 19

Clear soup à l'Impériale Consommé à l'Impériale Little fish puddings Pork cutlets with apple Côtelettes de porc aux purée Hashed mutton with gherkins Vanilla pudding Curried eggs

Petits pains de poisson pommes Escalopes de mouton à la Bourgeoise Pouding à la vanille Œufs en kari

Clear soup à l'Impériale is garnished with little slices of custard.

+9-94

February 20

White fish soup French pie Hazel hens Swiss roll Croûtes of oysters

Potage à la Poissonière Pain à la Française Gélinottes Génoise aux confitures Croûtes aux huîtres

French pie consists of layers of thin slices of bacon, white meat and calf's liver, in a mould of meat jelly.

February 21

Spring soup Stuffed pike Mutton cutlets with mashed turnips Calf's liver, Italian sauce Foie de veau à l'Italienne Apple mould Creams à la Beatrice

Potage printanier Brochet farci Côtelettes à la Bretonne

Gâteau de pommes Petites crèmes à la Beatrice

Creams à la Beatrice are little creams of cheese, bread-crumbed and fried.

-> ? ? -

February 22

Clear soup with Jerusa- Consommé à la Palestine lem artichokes Oyster fritters Beef steak with onions Almond puddings

Shrimps in disguise

Beignets aux huîtres Bæuf à la bonne bouche Petits poudings aux amandes Crevettes en mascarade

Shrimps in disguise are served on croûtes with Mayonnaise sauce, covered with whipped aspic.

February 23

Red mullets Beef dormers Boiled fowl with chest- Poule aux marrons nuts Stewed prunes Cheese omelette

Mutton broth with rice Potage riz à la Turque Rougets Œufs farcis à la Ménagère

> Compote de prunes • Omelette au parmesan

Beef dormers are hard-boiled whites of eggs filled with minced beef, bread-crumbed and fried.

28.94

Rebruary 24

Turnip soup Smelts, tomato sauce Eperlans, sauce tomates Suprême of fowl Viennoise Jelly with fruit Lobster creams

Potage à la Bretonne Suprême de volaille Mutton cutlets à la Côtelettes de mouton à la Viennoise Gelée à la macédoine Homard en ciel

> Mutton cutlets à la Viennoise are larded and braised, and served in a brown sauce with currant jelly.

February 25

Purée of fowl Dory, anchovy sauce Rice patties with mince Stewed calf's feet

Ham soufflé Metropole pudding Potage à la Princesse St. Pierre, sauce anchois Petites cassolettes au riz Pieds de veau à la Bourgeoise Soufflé de jambon Pouding à la Metropole

Metropole pudding is made with layers of spongecake, jam and custard, in a dish lined with paste, covered with whipped whites of eggs.

->8.3<-

February 26

Fish soup with oysters Macaroni timbales Braised sirloin, orange sauce Russian salad Chantilly cream Mushroom jellies

Potage à la Grecque Timbales à la Milanaise Aloyau au jus d'oranges

> Salade à la Russe Crème à la Chantilly Petites gelées aux champignons

Russian salad is a vegetable salad with pieces of game or chicken, anchovies, olives and gherkins.

February 27

Potato soup Cod à la Portugaise Little cases of chicken Fillets of beef with cherries Whipped jelly Curried rice balls Potage Parmentier Cabillaud à la Portugaise Petites caisses à la Reine Filets de bœuf aux cerises

Gelée à la Russe Ballotines de riz à l'Indienne

Cod à la Portugaise is served in a tomato sauce with anchovy.

->8-3<-

February 28

Gravy soup Cod au gratin Marrow quenelles Roast loin of mutton St. Honoré cake Herring soufflés Bouillon Cabillaud au gratin Quenelles à la moëlle Carré de mouton Gâteau à la St. Honoré Petits soufflés de harengs

St. Honoré cake is composed of sponge cakes soaked in wine, covered with whipped and flavoured cream, with a border of balls of meringue.

February 29

Soup à la Brisse Lobster rissoles Slices of beef with Naples Escalopes de bœuf à la Naples sauce Macaroni and marmalade Pouding à l'Italienne pudding Toasted cheese

Potage à la Brisse Rissoles de homará

Canapés au fromage

Soup à la Brisse is a chicken soup with vegetable quenelles.

Naples sauce is a white soubise sauce with cheese.

March 1

Mutton broth Scotch eggs Russian partridges Apples and custard Pommes à la crème Shrimp fritters

Potage au mouton Whiting, Dutch sauce Merlans à la Hollandaise Œufs à l'Ecossaise Perdreaux de Russie Friantines aux crevettes

> Scotch eggs are hard-boiled eggs covered with mince preparation, bread-crumbed and fried, and cut in halves.

March 2

Souché of eels Salmis of game Veal cutlets à la Talleyrand Baba cake, rum sauce Baba au rhum Macaroni cheese in cases Petites caisses à la

Souché d'anguilles Salmis de gibier Côtelettes de veau à la Talleyrand Milanaise

Veal cutlets à la Talleyrand are seasoned with chopped mushrooms and shalot, and served in a white sauce with chopped parsley.

->8-8-

March 3

Clear soup à la Lélie Consommé à la Lélie Herrings on toast, boned Harengs à la Marinière and rolled Sausage balls with sharp Crépinettes à la sauce piquante sauce Boudin de mouton Mutton pudding Pâtisserie à la tartine Sandwich pastry Ouenelles de parmesan Cheese quenelles

> Clear soup à la Lélie is garnished with shreds of chicken, almonds, carrot and tarragon.

March 4

Fish soup Cream of veal Roast guinea fowl French pudding Ham and cheese toasts

Potage Bouillabaisse Crème de veau Pintade rôtie Pouding à la Française Croûtes de jambon au parmesan

French pudding is a bread-crumb pudding covered with jam, and then with a whip of white of egg and jam.

->8-3-

March 5

Milk soup Broiled bream, caper Brême grillé, sauce aux sauce Little moulds of fowl Salt hand of pork with Petit sale à la Fermière vegetables Beetroot à la Chartreuse Caramel cream

Potage à la Monaco câpres Bombes à la Reine

Betteraves à la Chartreuse Crème au caramel

C

Beetroot à la Chartreuse is fried in batter with slices of Spanish onion.

33

March 6

Crécy and lentil soup

Skate, fine herbs sauce Raie aux fines herbes Ragoût of pork, Indian Ragoût de porc à sauce Mutton cutlets with macaroni

Savarin à la Nelson Shrimp sandwiches

Potage Crécy à la Chantilly l'Indienne Côtelettes à la Milanaise

Savarin à la Nelson Tartines aux crevettes

Savarin à la Nelson is a steamed bread-crumb pudding with raspberry jam, served with a wine sauce.

->8-34-

March 7

Haddock, stuffed and Merluche farcie baked Mutton steak with haricot Filet de mouton à la beans Lobster in aspic Apple tart à la Suède

Clear soup with semolina Consommé à la semoule

Bretonne Homard en aspic Fleur de pommes à la Suède Œufs au soleil

Poached egg fritters

Apple tart à la Suède is an open tart filled with a purée of apple with orange peel and burnt almonds, covered with meringue mixture.

March 8

Purée of fowl Fish cutlets à l'Alexandra

Leg of mutton, lardedGigot à la Royaleand braisedOmeletteVegetable omeletteOmelette à la JardLittle almond cakesPetits gâteaux aux

Potage à la Reine Côtelettes de poisson à l'Alexandra Gigot à la Royale

Omelette à la Jardinière Petits gâteaux aux amandes Croûtes à la moëlle

Marrow toasts

Fish cutlets à l'Alexandra are cutlet moulds of fish cream set in red aspic, and served with little moulds of tomato cream, and salad.

->8-3<-

March 9

Curried ox-tail soupPotage queue de bœuf à
l'IndienneSlices of cod in cheese
sauceFilets de cabillaud à la
MornyMince cake with vege-
tablesPain à la BourgeoiseCalf's tongue à la pou-
letteLangue de veau à la
pouletteMaraschino jellyGelée au marasquin
Eclairs aux anchois

Calf's tongue à la poulette is served in a white sauce with mushrooms.

March 10

White soup with barley Red mullet, capsicum sauce Calf's head Roast pigeons Antoinette pudding Fried cheese balls

Potage à la Victoria Rougets, sauce piment

Tête de veau Pigeons rôtis Crème à l'Antoinette Ballettes de fromage

Antoinette pudding is a custard with dried fruits, set in a mould lined in divisions with chopped pistachios and white cream, and cocoanut and chocolate cream.

->8-3-

March 11

Maltese soup Whitebait Hashed calf's head, Dutch sauce Cornish pasties Vanilla cream on sponge Crème à la Suisse cakes Devilled raisins

1.

Potage à la Maltaise Blanchailles Tête de veau à la Hollandaise Petits pâtés de Cornouailles

Raisins à la Diable .

Maltese soup is a rich white soup garnished with slices of orange and shreds of orange peel.

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March 12

Clear tapioca soup Consommé au tapioca Fillets of brill à l'Impéra. Filets de barbue à trice Brain fritters Boiled beef with vegetables Orange Charlotte Sardines on toast

l'Impératrice Beignets de cervelles Bæuf à la Flamande

Charlotte aux oranges Sardines sur croûtes

Fillets of brill à l'Impératrice are masked with red and white forcemeat, and served on a forcemeat border with a red sauce.

->8.9<-

March 13

White haricot purée Baked smelts Quenelles of ham with peas Hazel hens with watercress Vegetable salad Neapolitan jellies

Potage Poméranienne Eperlans au gratin Quenelles de jambon à la D'Artois Gélinottes au cresson

Salade à la Jardinière Petites gelées à la Napolitaine

Neapolitan jellies are various coloured creams set in little moulds of jelly.

March 14

Almond soup Turbot in anchovy sauce Turbot à la Mazarine Mayonnaise of game with Mayonnaise de gibier à aspic Bubble and squeak Tartlets à la Princesse Dried fish fritters

Potage aux amandes l'aspic Bauf aux choux Tartelettes à la Princesse Fritot à la Russe

Tartlets à la Princesse are filled with preserve, meringued over, and covered with coffee icing.

->8.3-

March 15

Clear Prince of Wales soup	Consommé à la Prince de Galles
Fried fillets of soles, tomato sauce	Filets de soles à la Orly
Breast of mutton cutlets with spinach	Côtelettes aux épinards
Calf's feet, poulette sauce	Pieds de veau à la poulette
Brown bread soufflé	Soufflé de pain bis
Devilled roe	Laitances à la Diable

Clear Prince of Wales soup is garnished with quenelles and custard.

March 16

tables Little moulds of fish Curried mutton patties

Galantine of turkey Little baskets à la Lucullus

White soup with vege- Potage aux herbes printaniers Petites bombes de poisson Bouchées de mouton à l'Indienne Dinde en galantine Petites corbeilles à la Lucullus Buttered eggs on toast Croûtes aux œufs brouillés

> Little baskets à la Lucullus are little rounds of sponge cake with citron handles, filled with preserve and cream.

> > ->8-3-

March 17

Mock turtle soup Dory with purée of capers Russian tongue Fillet of beef, orange sauce Diplomate pudding Cheese brioches

Potage fausse tortue St. Pierre à la purée de câpres Quenelles of fowl with Quenelles de volaille à la Russe Filet de bœuf aux oranges

> Pouding Diplomate Brioches au fromage

Diplomate pudding is a custard pudding with fruits, set in a mould lined with jelly.

March 18

Cocoanut soup	Potage aux noix de coco
Fillets of whiting, Italian	Filets de merlans à
sauce	l'Italienne
Medallions of turkey à la	Medaillons de dinde à la
Financière	Financière
Tongue, broiled in papers	Langue de bœuf en papil-
	lotes
Omelette with olives	Omelette aux olives
Rhubarb cream	Crème de rhubarbe

Medallions of turkey à la Financière are slices of turkey galantine, masked with chestnut purée and served with chestnut sauce.

->8-3-

March 19

Printanier soup with lettuces	Consommé à la Kursel
Scalloped oysters	Huîtres en coquilles
Little slices of beef with prunes	Tournedos aux prunes
Mousseline pudding Anchovy soufflés	Pouding à la Mousseline Petits soufflés aux anchois

Mousseline pudding is a light steamed pudding with a whip sauce.

March 20

Fish soup with tomatoes Potage à l'Andalouse Stewed rabbit Pineapple jelly Italian croûtes

Cutlets with soubise sauce Côtelettes à la Marseillaise Lapereau en gibelotte Gelée à l'ananas Croûtes à l'Italienne

> Italian croûtes have slices of beetroot on them, with rings of chopped white and yolk of egg, an olive in the centre with an anchovy curled round it.

> > ->8-3-

March 21

White vermicelli soup

Fish cake Irish stew

Roast fowl Orange meringue Fried eggs

Potage vermicelle à la Hollandaise Gâteau de poisson Ragoût de mouton à l'Irlandaise Poulet rôti Meringue d'oranges Beignets aux œufs

Orange meringue is an orange and bread-crumb pudding covered with whipped whites of eggs.

March 22

Clear soup with vege- Potage Faubonne tables Mayonnaise of eels à la Mayonnaise d'anguilles à Dieppe Fricassee of fowl Fillet of veal with tomatoes Spinach with gravy Coffee cake with cream

la Dieppe Fricassée de poulet Noix de veau aux tomates

Epinards au jus Gâteau de Moka

Mayonnaise of eels à la Dieppe consists of pieces stuffed and rolled, covered with mayonnaise sauce, and served on a green aspic border with salad.

->8-3-

March 23

Clear soup with fish quenelles Grenadines of yeal with horse-radish sauce Stuffed quails Chantilly basket Anchovy biscuits

Consommé à la Poissonnière

Grenadines de veau à la Russe Cailles à la bonne bouche Corbeille à la Chantilly Biscuits aux anchois

Chantilly basket is a shape of macaroons, filled with cream and preserved fruits.

March 24

Potato soup with shred Potage à l'Impératrice lettuce Herring cakes, tartare sauce Stewed beef with fried onions Italian salad Rhubarb tart Cheese custards

Petits pains de harengs à la tartare Pièce de bœuf à la Bourgeoise Salade à l'Italienne Tarte de rhubarbe Crèmes de fromage

Italian salad is made of fish, vegetables and salad. with anchovies and olives, and mayonnaise sauce.

->8-34-

March 25

Vegetable soup à la St. Purée à la St. Louis Louis Fried fillets of skate Raie à la Orly Veal olives Olives de veau Stewed pigeons with Compote de pigeons à pickled plums l'Algérienne Lemon soufflé Souffle au citron Cheese patties Bouchées au fromage

> Vegetable soup à la St. Louis is a white vegetable purée garnished with shreds of carrot.

March 26

Clear soup Little creams of fish Chartreuse à la Bourgeoise Braised ham, wine sauce Jambon à la Maillot Fruit cake with custard Angels on horseback

Consommé Petites mousses de poisson Chartreuse à la Bourgeoise

Gâteau de fruits à la crème Anges à cheval

Chartreuse à la Bourgeoise is an ornamental mould of vegetables, filled with minced meat in white sauce.

->8.3-

March 27

Clear soup with Italian Consommé aux lazagnes paste Mayonnaise of fillets of Filets de soles en mayonnaise soles Saddle of mutton Selle de mouton Epinards aux œufs Spinach and eggs Pouding à la Victoria Victoria pudding Gelée aux anchois Anchovy jellies

> Victoria pudding is a steamed custard pudding with dried fruit.

March 28

Beef cutlets à la Moltke Côtelettes de bœuf à la

Stewed fowl with celery Rhubarb jelly Cheese straws

Jardinière soup with rice Consommé Jardinière au riz Little patties of shrimps Petites bouchées aux crevettes Moltke Poulet à la purée de céleris Gelée de rhubarbe Pailles au parmesan

> Beef cutlets à la Moltke are cutlet moulds of beef forcemeat, served with macaroni and a rich tomato sauce.

> > ->8-3<-

March 29

Chiffonade soup Scalloped scallops Pétoncles en coquilles Fricassee of chicken with Poulet au riz rice Saddle of mutton à la Selle de mouton à la Polo-Polonaise Lemon pudding Stuffed sardines

Potage Chiffonade

naise Pouding au citron Sardines farcies

Saddle of mutton à la Polonaise is re-dressed; the meat cut out, minced, and put back again with brown sauce, covered with bread-crumbs.

March 30

Gouffé soup Salmon, tartare sauce Stewed kidneys, maître Rognons à la maître d'hôtel Beef-steak pie with Pâté de bœuf aux huîtres oysters Rice cake, caramel sauce Gâteau de riz au caramel Shrimp soufflés.

Potage à la Gouffé Saumon, sauce tartare d'hôtel

Mousses aux crevettes

Gouffé soup is a clear soup with tapioca and pieces of chicken and tongue.

->8-3<-

March 31

Cream of sago soup Curried salmon with rice Saumon en kari à la

Mince moulds in jelly

Prairie birds German tart Cheese pancakes Crème de sagou Durand Timbales en aspic à la Ménagère Poules de prairie Fleur à l'Allemande Crèpes au parmesan

German tart is a round open tart filled with fruit and custard.

April 1

Clear mulligatawny soup Turbot, lobster sauce rooms Larded fillets of mutton Petits filets de mouton aux with spinach Parisian cake Anchovy biscuits

Potage à l'Indienne Turbot, sauce homard Sweetbreads with mush- Ris de veau à la Toulouse

> épinards Gâteau à la Parisienne Biscuits aux anchois

Parisian cake is a sponge cake with a purée of fruit in the centre, covered with coffee icing and decorated with cherries and whipped cream.

->8-3-

April 2

Clear soup à la Bernhardt Consommé à la Bernhardt Red mullet in papers

Breast of lamb Apples and rice Scotch woodcock

Rougets en caisses Ox palates, soubise sauce Palais de bœuf à la Marseillaise Poitrine d'agneau Pommes au riz Croûtes à l'Ecossaise

> Clear soup à la Bernhardt is garnished with slices of marrow, tiny quenelles and watercress.

April 3

Polish soup

Potage à la Polonaise Fish cakes, Dutch sauce Crépinettes de poisson à la Hollandaise

Sirloin of beef, larded and Aloyau à la Royale braised Stuffed lettuces Florida puddings

Laitues farcies Petits poudings à la Florida Omelette aux anchois

Anchovy omelette

Polish soup is a purée of potatoes with cheese and macaroni.

Florida puddings are little steamed puddings, garnished with dried cherries and served with a macedoine of fruit.

->8-34-

April 4

Purée of celery with rice Crème de céleris au riz Trout with egg sauce Fillets of beef with orange compote Boiled guinea fowl with macaroni Flemish salad Vanilla cream

Truites à l'Aurore Petits filets de bœuf aux oranges Pintade à la Milanaise

Salade à la Flamande Crème à la vanille

Flemish salad is made of dried fish with beetroot, potatoes and apples.

April 5

Ox kidney soup Fried sme'ts, tomato sauce Moulds of fowl in aspic

Lamb cutlets à l'Angélique Stewed fruit Little rissoles of shrimps

Potage à la Sydney Eperlans à la Orly

> Chaudfroid en aspic à la Reine Côtelettes d'agneau à l'Angelique Compote de fruits Rissolettes à la Normande

L: mb cutlets à l'Angélique are broiled and served in a rich brown sauce, garnished with cucumber.

->8-34-

April 6

Printanier soup Kromeskys of mussels Shoulder of mutton, boned, larded, and braised Cheesecakes with jam Croûtes à la Marjorie

Potage printanier Kromeskys aux moules Epaule de mouton en musette

Talmouses aux confitures Croûtes à la Marjorie

Croûtes à la Marjorie are spread with a purée of dried haddock, and garnished with hard-boiled egg.

April 7

White soup with cheese Potage Florenza and macaroni Broiled haddock with tarragon butter Veal tendons, horse-radish Tendrons de veau à la sauce Hashed mutton à la Sultane Amber pudding Egg fritters

Russe Escalopes de mouton à la Sultane Pouding à l'ambre Crépinettes aux œufs

Merluche à l'estragon

Hashed mutton à la Sultane is served in a rich brown sauce with pickled raisins.

->8.3<-

April 8

Water souché of flounders Souché de carrelets Petites croustades à la Croustades of marrow moëlle Breast of veal à la Chipolata Chipolata Bavaroise au café Coffee blancmange

Olives on toast

Cannelon de veau à la Croûtes aux olives

Breast of veal à la Chipolata is boned, stuffed, rolled and braised, and served with bacon and sausage balls.

April 9

Egg soup Skate, Italian sauce

Potage à l'Aurore Raie à l'Italienne Calf's feet with flageolets Pieds de veau aux flageolets Pigeons à la Crapaudine

Broiled pigeons, sharp sauce Omelettes à la Celestine Omelettes à la Celestine Cheese biscuits

Biscuits au parmesan

Omelettes à la Celestine are little sweet omelettes, with apricot jam and custard in the centre.

->8.9<-

April 10

Tapioca soup Mould of salmon with red sauce Kidney patties Stewed beef steak Potatoes with cheese Creams à la Marguerite

Consommé au tapioca Mazarine de saumon

Bouchées aux rognons Bæuf en ragoût Pommes à la Norvégienne Petites crèmes à la Marguerite

Creams à la Marguerite are little steamed moulds of chocolate custard, covered with meringue mixture and served with a sweet sauce.

April 11

Rosière soup Baked soles, egg sauce Beef rissoles Fillets of rabbit, soubise Filets de lapereau à la sauce Fig pudding Stuffed eggs

Consommé à la Rosière Soles à l'Aurore Rissoles de bœuf soubise Pouding aux figues Œufs farcis

Rosière soup is a clear soup garnished with pink and white quenelles of ham and cheese.

->8-3-

April 12

Boston soup Whiting à la maître d'hôtel Timbale of rabbit in macaroni Stewed ox-tails Jam tartlets with cream Cheese soufflés

Potage à la Boston Merlans à la maître d'hôtel Timbale de lapereau à la Milanaise Queues de bœuf en ragoût D'Artois aux confitures Petites mousses au fromage

Boston soup is made with tomatoes, potatoes and okra.

April 13

Broth with fried bread Fish au suprême Loin of mutton with duck stuffing Custard pudding Herb pancakes

Potage croûtes au pot Poisson au suprême Faux canard

Pouding à la crème Crèpes aux fines herbes

Fish au suprême is composed of pieces of fish with white sauce in an ornamental potato border.

->8-3-

April 14

White soup with quenelles Potage à la Duchesse Oyster cakes Hazel hens à la Victoria Mayonnaise of tomatoes with aspic Carrot pudding Cream cheese

Crepinettes aux huîtres Gélinottes à la Victoria Mayonnaise de tomates à l'aspic Pouding à la Crécy Fromage à la crème

Hazel hens à la Victoria are stuffed, larded and braised, and served with a brown sauce.

April 15

Trout, green sauce Game soufflé Fillets of mutton à la Syrienne cream Cheese puffs

Macaroni and rice soup Potage de macaroni à la Turque Truites, sauce verte Souffle de gibier Noisettes de mouton à la Syrienne Mould of prunes with Pain de prunes à la crème

Petits choux au parmesan

Fillets of mutton à la Syrienne are slices of the loin, served with savoury rice, and Indian sauce with raisins.

->8·3<-

April 16

Clear game soup Devilled whitebait Calf's brains in cases Shoulder of lamb Lettuce salad with ham Fruit cake à la Royale

Consommé à la Chasseur Blanchailles à la Diable Cervelles en caisses Epaule d'agneau Salade à la Vienne Gâteau de fruits à la Royale

Fruit cake à la Royale is a purée of fruit set in a mould lined with jelly, served with custard.

April 17

White fish soup Sheep's tongues with Brussels sprouts Veal cutlets à la Boulanger Lobster salad Custard fritters

Potage à la Poissonière Langues de mouton à la Bruxellaise Côtelettes de veau à la Boulanger Salade de homard Beignets à la crème

Veal cutlets à la Boulanger are served with tomato sauce, and a purée of apples in the centre.

->8-3-

April 18

Clear soup with lettuces Fish omelette Moulds of yeal with spinach Shoulder of lamb à la Chancelière Marmalade pudding Pouding de marmelade Lobster croûtes with tar- Croûtes de homard à la tare sauce

Consommé aux laitues Omelette de poisson Petites bombes de veau aux épinards Epaule d'agneau à la Chancelière tartare

Shoulder of lamb à la Chancelière is a re-dressed shoulder; the meat minced, mixed with white sauce and chopped ham, and put back on the bone.

April 19

poached eggs Fillets of brill, Ravigote sauce Rissoles of lamb Fowl à la Carmélite Poule à la Carmélite Genoese pastry Little soufflés of potato Pommes à la Christina

Purée of barley with Crème d'orge à la Colbert

Filets de barbue à la Ravigote Rissoles d'agneau Pâtisserie Génoise

Fowl à la Carmélite is stewed, and served in a 1ich brown sauce with young onions and olives.

->8.3<-

April 20

Julienne soup Fish cakes with anchovy Petits pains de poisson à la cream Mutton cutlets with white Côtelettes de mouton à la haricot purée Co'd chicken à la Marie Chaudfroid de volaille à la

Rhubarb pudding Welsh rarebit

Potage Julienne Mazarine Bretonne Marie Pouding de rhubarbe Crème de Galles

Cold chicken à la Marie consists of pieces of chicken masked with a curry sauce, and served with rice and stuffed olives.

April 21

Clear soup with mixed vegetables Dory, stuffed and baked Braised ribs of beef Rice à l'Espagnole Jelly with whipped cream Gelée à la crème

Potage à la Française

Doré farci Côtes de bœuf braisées Risotto à l'Espagnole

Rice à l'Espagnole is dressed with tomato sauce and cheese, and garnished with ham or fried bacon.

->8-3-

April 22

Purée of fowl à la Napolitaine Mullet, fine herbs sauce Slices of beef with gherkins Stewed duck with turnips Canard à la Nivernaise Bakewell pudding Cheese sandwiches

Purée de volaille à la · Napolitaine Mulet aux fines herbes Entre-côtes de bœuf aux cornichons Pouding Bakewell Tartines au fromage

Purée of fowl à la Napolitaine is garnished with pieces of chicken and tongue, and almonds.

April 23

White haricot purée
Cod, black butter sauce
Breast of mutton, soubise sauce
Timbale of duck à la Valenciennes
Compote of bananas
Bloater toasts

Potage à la Dustan Cabillaud au beurre noir Poitrine de mouton à la soubise Timbale de canard à la Valenciennes Compote de bananes Croûtes à la Yarmouth

Timbale of duck à la Valenciennes has an orange sauce, and is garnished with slices of oranges.

>8-3<

April 24

Spinach soup with eggs Flounders, anchovy sauce Loin of veal Mayonnaise of crab Mushroom meringues Potage Modena Carrelets, sauce anchois Longe de veau Mayonnaise de crabe Meringues aux champignons Olives au parmesan

Olives with parmesan

Mushroom meringues are made in the shape of mushrooms, the brown inside imitated with chocolate.

April 25

Vegetable soup with cheese Baked fillets of plaice Swiss rissoles Cold veal à la Princesse Raisin pudding Spinach fritters

Potage Savoyarde

Plie au gratin Rissoles à la Suisse Veau à la Princesse Pouding aux raisins Fritot aux épinards

Swiss rissoles are flat cakes of mince preparation, served with gravy.

Cold veal à la Princesse is served in a white sauce with tarragon vinegar and Indian pickles.

->8-3-

April 26

Gravy soup with rice Lobster creams Mutton pie Victoria cake Macaroni au gratin Bouillon au riz Petites crèmes de homard Pâté de mouton Gâteau à la Victoria Macaroni au gratin

Victoria cake is a light cake with dried fruits, served with an almond custard.

April 27

Cream of vermicelli soupCrème de vermicelleTrout, Dutch sauceTruites à la HollandPilau of veal à la BombayPilau de veau à la

Ducklings Coffee Charlotte Russe Cress sandwiches

p Crème de vermicelle Truites à la Hollandaise pay Pilau de veau à la Bombay Canetons Charlotte Russe au café Tartines au cresson

Pilau of veal à la Bombay is made of pieces of veal in savoury rice with spice and raisins, and is garnished with oranges in divisions, shreds of orange peel and lettuces.

->8.3<-

April 28

Vegetable soup	Potage à la Paysanne
Boudins of whiting, Ven- etian sauce	Boudins de merlans à la Vénitienne
Hashed duck with olives.	Salmis de canetons aux olives
Croustade à la Talleyrand	Croustade à la Talleyrand
Date pudding	Pouding aux dattes
Savoury omelette	Omelette aux fines herbes

Venetian sauce is a white sharp sauce with chopped tarragon.

Croustade à la Talleyrand is composed of forcemeat and tongue in a shape of paste.

April 29

Shrimp soup Roe fritters Leg of lamb Macedoine timbale Steamed chocolate soufflé Stuffed eggs with cheese Bisque à la Normande Fritot de laitances Gigot d'agneau Timbale à la macédoine Soufflé au chocolat Œufs farcis au parmesan

Macedoine timbale is a mould of aspic garnished with egg and filled with vegetable macedoine and mayonnaise sauce.

->8-3-

April 30

Clear soup with little onions Salmon, fennel sauce Fricassee of lamb with macaroni Braised tongue with spinach Salad Monico cake Consommé aux petits oignons Saumon, sauce fenouil Fricassée d'agneau à la Milanaise Langue de bœut aux épinards Salade Gâteau à la Monico

Monico cake is composed of layers of chocolate cake, and of a cake with chopped almonds and cherries, spread with jam, and the whole masked with chocolate icing.

May 1

Purée of lentils Croquettes of salmon Mutton cutlets à la Bohémienne Roast prairie birds Orange jelly Anchovy sandwiches

Potage à la Chantilly Croquettes de saumon Côtelettes de mouton à la Bohémienne Poules de prairie Gelée aux oranges Sandwiches aux anchois

Mutton cutlets à la Bohémienne are bread-crumbed and broiled, and served in a sharp brown sauce with currant jelly.

->8.3-

May 2

White vegetable soup	Potage à la Flamande
Baked fillets of haddock	Filets de merluches au gratin
Haricot of mutton with flageolets	Ragoût de mouton aux flageolets
Veal steak, larded and braised	Filet de veau en frican- deau
Queen Mab's pudding	Gâteau à la Reine Marguerite
Fillets of herring on croûtes	Croûtes aux harengs

Queen Mab's pudding is a cold custard pudding with dried fruits.

May 3

Clear soup with turnip Consommé à la Prince balls Mackerel, parsley sauce Salmis of game à la St. Salmis de gibier à la Hubert Blanquette of veal with tongue Puff paste rings with jam Rice cheese in cases

Maguereaux, sauce percil St. Hubert Blanquette de veau à l'écarlate Puits d'amour Petites caisses de riz au parmesan

Salmis of game à la St. Hubert is served in a rich game sauce with cherries.

->8-3-

May 4

Purée of lettuce Fish and macaroni pie

Lambs' breads à la Munich Fillet of beef Victoria sandwiches

Crème de laitues Pain de poisson à la Milanaise Ris d'agneau à la Munich Filet de bœut Petits gâteaux à la Victoria Croûtes à l'écarlate

Tongue toasts

Lambs' breads à la Munich are larded, and served with rice and cocoanut sauce.

May 5

Almond soup with poached eggs sauce Little cases à la St. Clair Petites caisses à la St.

Cold beef with salad

Soufflé potatoes Jelly in two colours Gelée panachée

Potage d'amandes à la Colbert Herrings with currant Harengs à la Bohémienne Clair Filet de bœuf en chaud froid Pommes de terre soufflées

> Little cases à la St. Clair are little pastry cases filled with sweetbread in white sauce, garnished with little balls of cucumber.

->8-3-

May 6

Clear soup with asparagus	Consommé aux pointes d'asperges
Fillets of soles, egg sauce	Filets de soles à l'Aurore
Stewed kidneys	Rognons de mouton en ragoût
Rabbits, green gooseberry sauce	Lapereaux aux groseilles vertes
Duchess cake	Gâteau à la Duchesse
Herring fritters	Fritot aux harengs

Duchess cake is a sponge cake cut in slices, spread with jam and put together again, and decorated with icing.

May 7

Chicken and rice soup Fish soufflé, Cardinal sauce Leg of mutton Asparagus, tartare sauce Apple Charlotte Roe à la Madras

Potage de volaille au riz Soufflé de poisson à la Mazarine Gigot de mouton Asperges à la tartare Charlotte aux pommes Laitances à la Madras

Roe à la Madras is wrapped in little slices of bacon with capers, and served on toast.

→8-3←

May 8

Clear soup with fillets of
solesConsommé aux filets de
solesCold curry of rabbitChaudfroid de lapereau

Soufflé à la Bourgeoise Green grape tart Cheese creams

Consommé aux filets de soles
 Chaudfroid de lapereau à l'Indienne
 Soufflé à la Bourgeoise
 Tarte aux raisins verts
 Petites mousses de fromage

Soufflé à la Bourgeoise is composed of minced meat in white sauce, covered with savoury meringue and browned; served in a soufflé dish.

65

May 9

Fillets of salmon broiled Filets de saumon à la in papers Little moulds of marrow Petites bombes à la

Lamb's tail soup

Hashed mutton à l'Améri- Escalopes de mouton à caine Plovers' eggs Charlotte Russe

Potage aux queues d'agneau Maintenon moëlle l'Américaine Œufs de pluviers Charlotte Russe

Hashed mutton à l'Américaine is served in a brown sauce with stuffed tomatoes.

->8.34

May 10

Cream of rice with par- Crème de riz à la mesan Mayonnaise of salmon Saddle of lamb Asparagus à la Pompadour Asperges à la Pompadour Cold Cabinet pudding

Milton Saumon en mayonnaise Selle d'agneau Pouding glace à la Chancelière

Asparagus à la Pompadour is cut up and served in a white sauce with vinegar.

May 11

Purée of spinach Herrings, orange sauce Fillets of lamb à la Crémière Roast chickens Rice soufflé cases

Potage vertpré Harengs au jus d'oranges Petits filets d'agneau à la Crémière Poulets rôtis Souffle au riz Toasted cheese in little Petites caisses au fromage

> Fillets of lamb à la Crémière are served in a white sauce with poached eggs.

> > ->8-3-

May 12

Mussel soup Cold soufflé of chicken Stewed calf's feet with vegetables Cocoa-nut meringues

Potage Dupoise Soufflé de volaille glacé Pieds de veau à la Bourgeoise Meringues aux noix de 0000 Sardines au Diable

Sardines devilled

Cold soufflé of chicken is made of shreds of chicken in white sauce, covered with whipped savoury cream or aspic mayonnaise, and browned crumbs on the top.

May 13

Chicken soup with aspa- Potage à la Frankfort ragus points Smelts, Italian sauce Eperlans à l'Italienne Fricassee of lamb à la Fricassée d'agneau à la Villeroi Beef-steak pie Omelette with asparagus Omelette aux asperges Gooseberry fool

Villeroi Pâté de bœuf Crème de groseilles vertes

Fricassee of lamb à la Villeroi is dressed with white sauce, and covered with grated parmesan and bread-crumbs.

->8.3<-

May 14

Clear soup with flageolets	Consommé aux flageolets
Red mullet, green parsley sauce	Rougets, sauce verte
Little bouchées of mince	Petites bouchées à la Ménagère
Veal tendons with spinach	Tendrons de veau aux épinards
Rhubarb tart	Tarte de rhubarbe
Sandwiches à l'Impériale	Sandwiches à l'Impériale
Sandwiches à l'Impéria	ale are made of brown bread

and butter, with a cream of bloater and chopped celery and tarragon.

May 15

Purée of cucumber Kromeskys of shrimps Kromeskys aux crevettes. Breast of veal, stuffed and Poitrine de veau farcie rolled Intwerp salad Apple and ginger pudding Pouding de pommes au

Crème de concombres

Salade à l'Anvers gingembre

Antwerp salad is made of lettuce with shreds of chicken, ham and capsicums, in mayonnaise sauce garnished with slices of potato.

->8.34

May 16

Clear mock-turtle soup Turbot, tomato sauce Cold pigeons à la Castillane Mutton cutlets, white sauce Chocolate tartlets Tartines of caviar

Potage à la fausse tortue Turbot, sauce tomates Chaudfroid de pigeons à la Castillane Côtelettes de mouton à la Boulangère D'Artois au chocolat Tartines de caviar

Cold pigeons à la Castillane are slices of boned and stuffed pigeons, masked with a brown sauce, and served with a compote of dried cherries.

May 17

Mutton broth with pota- Potage à l'Irlandaise toes Whitebait Boudin of veal with peas Boudin de veau aux petits Curried patties Charlotte Russe of goose- Charlotte Russe aux groberries

Chicken livers devilled

Blanchailles pois Petits pâtés à l'Indienne seilles vertes Foies de volaille à la Diable

Chicken livers devilled are folded in thin slices of bacon with capers and chutney, and served on toast.

->8-3-

May 18

Purée of sorrel Creams of whiting with aspic Breast cutlets of lamb with flageolets Ox palates, horse-radish sauce Kaisir pudding Shrimp toasts

Purée d'oseille Petites crèmes de merlans à l'aspic Epigrammes d'agneau aux flageolets Palais de bœuf à la Russe

Pouding à la Kaisir Croûtes à la Normande

Kaisir pudding is a rich almond custard garnished with citron and dried fruits.

May 19

Curried calf's tail soup

Soles, anchovy sauce Braised sirloin with young Aloyau à la Printanière vegetables Soufflé of lobster Cintra fritters Egg sandwiches

Potage queue de veau à l'Indienne. Soles à la crème d'anchois

Soufflé de homard Beignets de Cintra Tartines aux œufs

Cintra fritters are made of pieces of cake, soaked in cream and fried in batter.

20.34

May 20

Macaroni soup with cheese Trout, fennel sauce Sweetbreads with spinach Sheep's tongues, currant sauce Gooseberry tart Parmesan pyramids

Potage à la Milanaise Truites, sauce fenouil Ris de veau aux épinards Langues de mouton à la Bohémienne Tarte aux groseilles vertes Pyramides au parmesan

Parmesan pyramids are made of whipped cream with parmesan, piled on little cheese biscuits.

May 21

Baked slices of cod

Vol-au-vent à la Toulouse Fillets of beef with cucumber Omelette with rum Shrimp creams

Clear soup à la Rachel Consommé à la Rachel Filets de cabillaud au gratin Vol-au-vent à la Toulouse Noisettes de bœuf aux concombres Omelette au rhum Mousses aux crevettes

> Clear soup à la Rachel is garnished with green, red and black quenelles.

> Vol-au-vent à la Toulouse is made of sweetbreads and mushrooms.

> > ->8.34-

May 22

Clear soup with vermicelli	Consommé au vermicelle
Mackerel, green gooseberry	Maquereaux aux groseilles
sauce	vertes
Peasant's jelly	Chaudfroid à la Paysanne
Ducklings with watercress	Canetons au cresson
Asparagus	Asperges en branches
Coffee éclairs	Eclairs au café

Peasant's jelly is a mould of jelly decorated with vegetables, with a purée of meat in the centre.

May 23

Giblet soup Potage aux abatis Fillets of eel, oyster sauce Filets d'anguilles aux

Beef olives with capers Ham with vegetables Stewed green apricots French anchovy croûtes Potage aux abatis Filets d'anguilles aux huîtres Olives de bœuf aux câpres Jambon à la Jardinière Compote d'abricots verts Canapés d'anchois à la Française

French anchovy croûtes have a stuffed olive in the centre of each croûte.

->6.3<-

May 24

White soup with rice Brill, stuffed and baked Duck cutlets à la Portugaise Neck of mutton with peas

Potage à la Victoria Barbue à la Normande Côtelettes de caneton à la Portugaise Carré de mouton aux petits pois Petits nougats à la crème Ronds aux anchois

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Nougat cups with custard Anchovy rings

> Duck cutlets à la Portugaise are made of minced duck, and are served with a vegetable, and tomato sauce.

May 25

Calf's head soup Fish pudding with rice

Ragoût of mutton with prunes Little moulds of ham with spinach Alexandra pudding Macaroni cheese rissoles

Potage tête de veau Boudin de poisson à la Turque Ragoût de mouton à l'Algérienne Petits pains de jambon aux épinards Pouding à l'Alexandra Rissolettes à la Milanaise

Alexandra pudding is a steamed vanilla custard pudding.

May 26

Clear soup with nouilles Soufflé of whiting en surprise Leg of lamb Cold asparagus, mayonnaise sauce Savarin cake with fruit Sardines in batter Consommé aux nouilles Soufflé de merlan en surprise Gigot d'agneau Asperges en mayonnaise

Savarin aux fruits Sardines à la Suisse

Soufflé of whiting en surprise has a ragoût of lobster in the centre.

May 27

Asparagus soup with rice Purée d'asperges à la

Salmon cakes Crépinettes de saumon Cold lamb with cucumber Agneau froid aux con-

Salad à la Duchess of Fife Gooseberry and custard tart

Purée d'asperges à la Princesse Crépinettes de saumon Agneau froid aux concombres Salade à la Duchesse de Fife Fleur de groseilles à la crème

Salad à la Duchess of Fife is a mould of tomato mayonnaise, decorated with egg and served with salad.

->8-3<-

May 28

Barley soup with vege-
tablesPotage d'orge à la Pay-
sanneFried fillets of mackerel,
tomato sauceFilets de maquereaux a
la OrlyNoix of veal à la PotagèreIa OrlyNoix of veal à la PotagèreNoix de veau à la
PotagèreCurried eggsŒufs en kari
Crème de tapioca.

Noix of veal à la Potagère is braised white, and served in white sauce with peas and asparagus.

May 29

Clear soup with poached Consommé aux œufs pochés eggs Little shells of crab en mayonnaise Kidney pie Ham omelette Tipsy cake Bondon cheese

Petites coquilles de crabe en mayonnaise Pâté de rognon Omelette au jambon Gâteau au cognac Fromage Bondon

Little shells of crab en mayonnaise are little shell moulds of purée of crab, with salad and mayonnaise sauce.

->6-3-

May 30

Consommé Jardinière Jardinière soup Stuffed haddock, Italian Merluche farcie à l'Italienne sauce Pain de veau à la Napoli-Veal cake, cheese sauce taine Châteaubriand grillé Broiled beef-steak Tourte à la Française French tart Steamed soufflés of cheese Petits zéphyrs de fromage

> French tart is composed of layers of light pastry and jam, covered with meringue.

May 31

Chiffonade soup Fish croustades

Mince cutlets in jelly

Fowl, stuffed and braised Scrambled eggs with aspa- Œufs brouillés aux pointes ragus

Potage à la Chiffonade Petites croustades de poisson Chaudfroid de côtelettes à l'aspic Poule à la Royale d'asperges St. Honoré of gooseberries Groseilles vertes à la St.

> Fish croustades are cases of fried bread filled with dressed fish.

Honoré

St. Honoré of gooseberries is a shape of pastry, with a border of balls of choux paste, filled with stewed gooseberries and cream.

->8-3-

June 1

Clear soup with asparagus	Consommé aux pointes d'asperges
Mackerel, stuffed and baked	Maguereau à la Flamande
Sausage cakes with spinach	Crépinettes aux épinards
Cold pilau of fowl	Chaudfroid de pilau de poulet
Russian jelly -	Gelée à la Russe
Cream cheese	Fromage à la crème

Cold pilau of fowl is dressed with savoury rice with spice and raisins, and is garnished with almonds, olives and hard-boiled egg.

June 2

Purée of fowl	Crème de volaille
Fillets of plaice à la Trou- ville	Filets de plie à la Trou- ville
Macaroni timbale with mince	Timbale à la Milanaise
Stewed ox-cheek with peas	Tête de bœuf à la St. Germain
Vanilla soufflé	Soufflé à la vanille
Dried haddock fritters	Fritot de merluche fumée

Fillets of plaice à la Trouville are stewed with onions, bread-crumbs and cider.

->8-34-

June 3

Ox-cheek soup mayonnaise sauce Spiced beef, currant sauce Bauf au chasseur Spanish pudding

Potage à la Hesse Quenelles of lobster, Quenelles de homard à la Belle Vue Plovers' eggs in aspic Œufs de pluviers à l'aspic Gâteau à l'Espagnole

> Spanish pudding is a cabinet pudding made in a mould lined with French plums.

June 4

Shell-fish soup Cassolettes of fish ragus Cold beef Curried vegetables Kari de légumes Cherry tart

Potage à la bisque Petites cassolettes de poisson Lambs' breads with aspa- Ris d'agneau aux pointes d'asperges Bœuf froid Tarte aux cerises

> Cassolettes of fish are little pastry cases filled with dressed fish.

> > ->8-3-

June 5

Haddock, green goose- Merluche aux groseilles berry sauce Mutton cutlets Galantine of veal Vol-au-vent of fruit Sardines on toast

Clear soup à la d'Orléans Consommé à la d'Orléans vertes Côtelettes de mouton Veau en galantine Vol-au-vent aux fruits Sardines sur croûtes

> Clear soup à la d'Orléans is garnished with green red and white quenelles.

June 6

Purée of asparagus Baked perch, brown sauce Perches à l'Espagnole Italian croustades

rooms and cherries Sultana pudding Cheese straws

Crème d'asperges Petites croustades à l'Italienne Slices of beef with mush- Escalopes de bœuf à la St. Jacques Pouding aux sultanas Pailles au parmesan

> Italian croustades are little fried cases of rice, filled with mince in white sauce, covered with whipped white of egg and browned.

> > ->8-3-

June 7

Sago soup with poached eggs	Potage sagou à la Colbert
Fillets of whiting à l'Ex- cellence	Filets de merlans à l'Ex- cellence
Haricot of mutton with tomatoes	Haricot de mouton aux tomates
Boiled chickens	Poulets à la sauce
Asparagus with oil and vinegar	Asperges à l'huile
Stewed gooseberries and cream	Compote de groseilles à la crème
	l'Excellence are fried, and

served in a rich white sauce with capers anchovies.

June 8

Kidney soup Devilled whitebait Belle Vue Steamed rice pudding Indian toasts

Potage aux rognons Blanchailles à la Diable Medallions of veal à la Medaillons de veau à la Belle Vue Chicken, sauté with olives Sauté de poutet aux olives Gâteau de riz Croûtes à l'Indienne

> Medallions of veal à la Belle Vue are slices of galantine, coated with white sauce, and served on aspic with a salad in the centre.

->8-3-

June 9

Lamb's tail soup Red mullet, tomato sauce Rougets, sauce comates Quenelles of veal with peas Fillets of beef à la Grande Bretagne Almond pastry

Potage queue d'agneau Quenelles de veau aux petits pois Filets de bœuf à la Grande Bretagne Petits gâteaux aux amandes Canapés aux œufs

Croûtes of egg

Fillets of beef à la Grande Bretagne are larded, split, and stuffed with macaroni and horse-radish sauce, and are served with a brown sauce and potato chips.

June 10

Herrings, baked in paste Harengs en caisses Bombes à la Princesse

Shoulder of lamb Apricot tartlets with cream Talmouses d'abricots à la

White Jardinière soup Potage Jardinière à la Hollandaise Petites bombes à la Princesse Epaule d'agneau crème Friantines à la Madras

Curried fish fritters

Bombes à la Princesse are little steamed moulds of quenelle mixture, filled with croquette preparation; served in a white sauce with a vegetable garnish.

->8.3-

June 11

Clear soup with spinach quenelles	Consommé aux épinards
Stewed trout	Truites en ragoût
Noisettes of lamb à la Beatrice	Noisettes d'agneau à la Beatrice
Mould of beef in jelly	Pain de bœuf à l'aspic
Lemon pudding	Pouding au citron
Devilled almonds	Amandes à la Diable

Noisettes of lamb à la Beatrice are little slices of lamb, with slices of cucumber, on croûtes of fried bread; served with potato balls, and artichoke bottoms filled with peas, and brown sauce.

June 12

White soup with fried Potage à la Comtesse bread Pain de poisson Fish cake Veal cutlets with horse- Côtelettes de veau à la . Russe radish purée Roast ducks, green goose- Canetons aux groseilles berry sauce vertes Sweet omelette Omelette au sucre Creams à la Richelieu Crèmes à la Richelieu

> Creams à la Richelieu are fried anchovy creams, served with a cheese sauce.

June 13

Clear soup with tarragon Consommé à l'estragon Croquettes of duck Croquettes de caneton Knuckle of yeal Eggs au gratin Gooseberry pudding Pouding aux groseilles

Dory à la Réligieuse St. Pierre à la Réligieuse Jarret de veau Œufs au gratin

> Dory à la Réligieuse is dressed in fillets in Dutch sauce with chopped parsley.

June 14

Pea soup with peas Cold soufflés of fish in Petits zéphyrs de poisson cases Stuffed rolls of veal Steak à la Mirabeau Almond meringues Cheese tartlets

Potage à la St. Germain glacés Paupiettes de veau Bœuf à la Mirabeau Meringues aux amandes Talmsuses à la Sefton

Steak à la Mirabeau is larded, broiled, and served with maître d'hôtel butter, anchovies, olives and watercress.

->8-3-

June 15

White soup à la Zingari	Crème à la Zingari
Lobster cutlets, mayon-	Côtelettes de homard, sauce
naise sauce	mayonnaise
Haricot of lamb with	Ragoût d'agneau aux pois
peas	verts
Rice à la Victoria	Riz à la Victoria
Caramel pudding	Crème au caramel
Cheese croûtes	Croûtes au fromage

White soup à la Zingari is garnished with black, red and yellow quenelles.

Rice à la Victoria is savoury rice, served with poached eggs and rolls of fried bacon.

June 16

Purée of endive andra Curried timbales, curry Bobotages à l'Indienne sauce

Green peas Macaroni and marmalade Pouding à l'Italienne pudding

Purée de chicorée Fillets of trout à l'Alex- Filets de truites à l'Alexandra

Lamb cutlets in aspic Côtelettes d'agneau à l'aspic Petits pois

> Fillets of trout à l'Alexandra are served cold in papers, garnished with green butter and little balls of cucumber.

> > ->8.3<-

June 17

Fish soup sauce Saddle of mutton Duchess jelly Toasted cheese

Potage à la Poissonière Marrow fritters, tomato Moëlle de bæuf à la Orly

Selle de mouton French bean omelette Omelette aux haricots verts Gelée à la Duchesse Crème de fromage

> Duchess jelly is flavoured with liqueur, and garnished with shreds of pistachios and cocoanut.

June 18

Clear soup with barley Turbot à l'Impériale Lambs' tongues, cheese sauce Fillets of mutton larded Filets de mouton braisés and braised Cream tartlets Herring roe on toast

Consommé à l'orge Turbot à l'Impériale Langues d'agneau au parmesan

Talmouses à la crème Canapés aux laitances

Turbot à l'Impériale is dressed in fillets, masked alternately with red and white sauce, and served with a red sauce.

->8-3-

June 19

Sorrel soup with fried bread Timbales of fish with aspic Stuffed leg of lamb

Purée d'oseille à la Parisienne Petites timbales de poisson à l'aspic Gigot d'agneau à la Polonaise

French beans and haricots Haricots panachés au jus with gravy Spanish soufflé

Souffle à l'Espagnole

Spanish soufflé is composed of layers of sponge cake and jam, soaked with . wine and covered with meringue.

June 20

Sheep's head soup Fillets of salmon, Indian sauce Noisettes of mutton à la Noisettes de mouton à la Parisienne Green goose Lemon jelly Shrimp sandwiches

Potage Ecossaise Filets de saumon à l'Indienne Parisienne Oison Gelée au citron Tartines aux crevettes

Noisettes of mutton à la Parisienne are small slices served with slices of tomatoes on croûtes of fried bread, with suprême sauce.

->8.9 -----

June 21

Purée of cucumber Mackerel, cherry sauce Blanquette of lamb à la Viennet Cold curry of goose

Baba with fruit Anchovy creams

Crème de concombres Maguereau aux cerises Blanquette d'agneau à la Viennet Chaudfroid d'oison à l'Indienne Baba aux fruits Petites crèmes d'anchois

Blanquette of lamb à la Viennet consists of small square pieces in white sauce, in layers with pieces of hard-boiled egg of the same size, with cheese mixture on the top.

June 22

Giblet soup Cold fish cutlets à la Bergen Fricandeau of beef with macaroni Stewed peas, cream sauce Petits pois à l'ancienne Chocolate pudding Cheese fondue

Potage aux abatis d'oie Côtelettes de poisson à la Bergen Fricandeau de bauf à la Milanaise Pouding au chocolat Fondue au parmesan

Cold fish cutlets à la Bergen are served with cucumber salad and aspic.

->8-34-

June 23

Potato soup with cheese Potage Parmentier à la

Whiting, brown parsley sauce

Milanaise Merlans à la Bordelaise

Stewed rabbit, soubise sauce Cold beef with salad Adolphe pudding Devilled rice

Lapereau en gibelotte à la Soubise Bœuf froid à la Jardinière Pouding à l'Adolphe Riz à la Diable

Adolphe pudding is a strawberry cream with chocolate cream in the centre, decorated with pistachios and cocoanut.

June 24

White soup with fish quenelles
Chartreuse of rabbit à la Chartreuse à la Mikado
Neck of mutton with prunes
Jam soufflé
Shrimps in jelly
Potage à la Chanoinesse
Chartreuse à la Mikado
Shimps in jelly

Chartreuse of rabbit à la Mikado is a mould of rabbit, decorated with rings of different coloured vegetables.

->8-34-

June 25

Clear soup with little	Consommé aux petits
turnips	navets
Fillets of soles à la Reine	Filets de soles à la Reine
Calf's feet pie	Pâté aux pieds de veau
Cold ham with salad	Jambon froid, Salade
Sago pudding, fruit sauce	Gâteau de sagou à la
	Française

Fillets of soles à la Reine are stuffed and rolled, and served in a white sauce.

June 26

Rabbit soup Fish soufflé Pompadour timbales

Cold cutlets à la Russe

Meringued rice Cheese fritters Purée de lapereau Soufflé de poisson Petites timbales à la Pompadour Chaudfroid de côtelettes à la Russe Riz meringué Beignets de fromage

Cold cutlets à la Russe are coated with brown sauce, and served with a vegetable salad.

->8.3<-

June 27

Clear soup à la Royale Mackerel, stuffed and baked Kromeskys Loin of lamb Stewed cherries with cream Cheese cannelons Consommé à la Royale Maquereaux à la Normande Kromeskys à la Russe Carré d'agneau Compote de cerises à la crème Cannelons au parmesan

Cheese cannelons are little rolled cheese wafers.

June 28

White soup with shred vegetables Fillets of plaice, red sauce

Rice cutlets

Stewed pigeons with peas Mixed fruits in jelly

Neufchâtel cheese

Potage aux herbes printanières Filets de plie à la Cardinal Côtelettes de riz à la Turque Pigeons à la St. Germain Timbale de fruits à la Parisienne Fromage de Neufchâte.

Rice cutlets are cutlet shapes of mince, coated with rice, bread-crumbed and fried.

->fest

June 29

Cod, oyster sauce

Roast guinea fowl Ox tongue à la Princesse

Spinach with eggs Cocoanut pudding

Clear soup with vegetables Consommé à la macédoine Cabillaud, sauce aux huîtres

> Pintade rôtie Langue de bœuf à la Princesse Epinards aux œufs Pouding à la noix de coco

Ox tongue à la Princesse is served cold, covered with mayonnaise sauce, and garnished with salad and cucumber.

June 30

White macaroni soup

Eel paupiettes

Boudins of fowlPetits boudins à la ReHashed lamb with French
beansRagoût d'agneau aux
haricots vertsGooseberry creamCrème de groseilles
Pâtisserie aux anchois

Potage macaroni à la Hollandaise Filets d'anguilles en paupiettes Petits boudins à la Reine Ragoût d'agneau aux haricots verts Crème de groseilles Pâtisserie aux anchois

Eel paupiettes are pieces of eel, stuffed, rolled, bread-crumbed and fried.

->8-3<-

July 1

Green pea soup Salmon mould à la Russe

Fillet of beef with olives Cucumber salad Strawberries and cream Bloater soufflés

Potage d'Artois Pain de saumon à la Russe Filet de bæuf aux olives Salade aux concombres Fraises à la Chantilly Petits soufflés à la Yarmouth

Salmon mould à la Russe is served cold with horse-radish sauce.

July 2

Cream of rice with asparagus Fish cutlets Cold beef Cream of green peas Chocolate cakes

Potage à l'Argenteuil

Côtelettes de poisson Little cases à la Victoria Petites caisses à la Victoria Bæuf froid Crème à la d'Artois Petits gâteaux au chocolat

> Little cases à la Victoria are china cases filled with mince in white sauce, with poached eggs on the top.

> Chocolate cakes are little cakes coated with chocolate and served with chocolate sauce.

> > ->8-3-

July 3

Curried fish soup Cold lamb cutlets with Chaudfroid de côtelettes purée of tomatoes timbale Bretonne salad Almond pudding

Potage Bagration aux tomates Tongue and forcemeat Timbale à la Talleyrand

> Mayonnaise à la Bretonne Pouding aux amandes

Bretonne salad is made of lettuces with pieces of fish, and green mayonnaise sauce.

July 4

Baked whiting

Haricot of lamb with spinach Gooseberry soufflé Croûtes à la Marie

Mutton broth with barley Potage de mouton à l'orge Merlans au gratin Vol-au-vents of ox palates Petits vol-au-vents de palais de bœut Haricot d'agneau aux épinards Soufflé aux groseilles Croûtes à la Marie

> Croûtes à la Marie are cherries stuffed with liver farce on little croûtes spread with farce and decorated with whipped cream.

> > ->8-34-

July 5

Tapioca soup Lobster cake Neck of yeal with macaroni Cauliflower au gratin Strawberry shortcake

Potage au tapioca Gâteau de homard Carré de veau à la Milanaise Chouxfleur au gratin Gâteau aux fraises

Strawberry shortcake is made of layers of light cake and mashed strawberries, covered with cream.

July 6

Trout, Indian sauce eggs Roast ducklings Open cherry tart Bloater straws

Clear soup à l'Innocent Consommé à l'Innocent Truites à l'Indienne Minced veal with poached Emincé de veau aux œufs pochés Canetons rôtis Fleur aux cerises Pailles à la Yarmouth

> Clear soup à l'Innocent is garnished with custard, quenelles, shreds of chicken and almonds.

> > 78.34

July 7

Purée of peas and tomatoes Mackerel, mussel sauce

sauce

Raspberry blancmange Indian cassolettes

Potage à la Dauphine

Maguereaux, sauce aux moules Salmis of duck, orange Salmis de caneton à la bigarade Breast of lamb with peas Epigrammes d'agneau aux pois Bavaroise à la Mont Ida Cassolettes aux Indes

> Indian cassolettes are fried rice patties filled with devilled dried haddock.

July 8

Calf's tail soup Turbot, cheese sauce Veal cutlets à la St. Clair Côtelettes de veau à la St.

Giblet pudding Stewed gooseberries Cheese meringues

Potage queue de veau Turbot à la Morny Clair Casserole aux abatis Compote de groseilles Petites meringues de fromage

Veal cutlets à la St. Clair are served with slices of fried ham, and tomato sauce.

+8.3-

July 9

White soup with cheese custard	Crème à la Royale
Herrings à la Bruxelloise	Harengs à la Bruxelloise
Cold quenelles with cherry salad	Chaudfroid de quenelles aux cerises
Mutton steak with arti- chokes	Filet de mouton aux artichauts
Amber pudding	Pouding à l'ambre
Anchovy jellies	Petites gelées aux anchois

Herrings à la Bruxelloise are stuffed, and broiled in papers.

July 10

Clear soup with peas

Little cakes of crab Leg of mutton with Gigot à la Portugaise Spanish onions Broad beans with bacon Feves de marais au lard Kiselle

Consommé à la St. Germain Crépinettes de crabe

Kiselle

Kiselle is a jelly made of fruit syrup with flour.

->8-3<-

July 11

White vegetable soup with Potage Livonien rice Fillets of sole in aspic Filets de soles à l'aspic Hashed mutton à la Escalopes de mouton à la Czarina Cold boiled fowl Bakewell pudding Bloater toast

Czarina Poulet à la Belle Vue Pouding Bakewell Croûtes à la Yarmouth

Hashed mutton à la Czarina is served in a brown sauce with raisins and gherkins.

G

July 12

Grand Duchess soup

Red mullet, fine herbs sauce Fricassee of fowl Galantine of beef Charlotte Russe of rasp- Charlotte aux framboises berries Spinach fritters

Consommé à la Grande Duchesse Rougets aux fines herbes

Fricassée de poulet Bœuf en galantine

Beignets aux épinards

Grand Duchess soup is a clear soup, garnished with anchovy and cheese quenelles, and shreds of chicken and tongue.

->8-3-

July 13

Chicken soup Whitebait Lambs' breads in jelly Pigeon pie Pompadour salad Strawberry cream

Potage à la Reine Blanchailles Ris d'agneau à l'aspic Pâté de pigeons Salade à la Pompadour Crème aux fraise

Pompadour salad is composed of cauliflower in mayonnaise sauce with cheese, with a border of slices of potatoes and leeks.

July 14

Purée of artichokes Dory, mussel sauce with St. Pierre à la Vatel shrimps Potato patties with mince Cassolettes à l'Irlandaise Fillets of beef, tartare Filets de bœuf à la Tartare sauce Vol-au-vent of cherries Tomatoes in disguise

Crème d'artichauts

Vol-au-vent aux cerises Tomates en mascarade

Tomatoes in disguise are little moulds of rice, filled with tomato purée and served with cheese sauce.

->8.3<-

July 15

Clear soup à la Sévigné Consommé à la Sévigné Timbales of fish in red sauce Calf's head, plum sauce French beans, maître

d'hôtel Mousseline pudding Petites timbales de poisson à la Cardinal Tête de veau à l'Allemande. Haricots verts à la maître d'hôtel Pouding Mousseline

Clear soup à la Sévigné is garnished with little shapes of chicken cream.

July 16

Vegetable soup Haddock, caper sauce Merluche aux câpres Mould of calf's head Turkey poult Chartreuse of strawberries Chartreuse de fraises Stuffed artichokes

Potage Savoyarde Tête de veau en moule Dindonneau Artichauts farcis

Chartreuse of strawberries is a mould lined with strawberries, and filled with strawberries and cream.

July 17

Clear soup with French beans Salmon, parsley sauce Sirloin of beef Giblet omelette Portland pudding

Consommé aux haricots verts Saumon, sauce percil Aloyau de bœuf Omelette aux abatis Pouding à la Portland

Portland pudding is a steamed pudding of brown bread-crumbs, suet and dried fruits, served with a whip sauce.

July 18

Cod, shrimp sauce Blanquette of turkey Cold beef, tomato salad Strawberry tartlets Cheese drops

Cucumber purée with rice Purée de concombres au riz Cabillaud, sauce crevettes Blanquette de dinde Bœuf froid à l'Américaine Petits fleurs aux fraises Diablotins au fromage

> Cheese drops are little fried balls of cheese paste, the size of chocolate drops.

> > ->8-34-

July 19

Cockie-leekie soup Cold soufflé of fish Calf's brain patties Stuffed loin of lamb Artichokes, Dutch sauce

Potage cockie-leekie Souffle de poisson glace Bouchées aux cervelles Cannelon d'agneau Artichauts à la Hollandaise Pouding Viennoise

Vienna pudding

Vienna pudding is a steamed pudding made with bread, raisins, candied peel, caramel, &c.; served with a wine sauce.

July 20

Clear soup with tarragonConsommé à l'estragonFried plaice, tomato saucePlie à la OrlyBeef cake à la NaplesGâteau de bœuf à la

Roast chickens Strawberry omelette Cream cheese Consommé à l'estragon Plie à la Orly Gâteau de bœuf à la Naples Poulets rôtis Omelette aux fraises Fromage à la crème

srre

le

its

Belle

Beef cake à la Naples is served in a soubise sauce with cheese.

->8-3<-

July 21

Purée of barley	Crème d'orge
Mackerel, black butter	Maquereaux au beu
sauce	noir
Fillets of lamb en Belle Vue	Filets d'agneau en Vue
Capolitade of fowl	Capolitade de volaill
Cherries and rice	Cerises à la Condé
Sayoury soufflés	Petits soufflés piquan

Fillets of lamb en Belle Vue are served cold on an aspic border, covered with mayonnaise sauce, with a mayonnaise of vegetables in the centre.

Capolitade of fowl is composed of pieces of fowl in brown sauce with capers.

July 22

Clear soup with beans Whiting à la maître d'hôtel Scotch eggs Galantine of rabbit Savarin with fruit Anchovy nests

Consommé aux fèves Merlans à la maître d'hôtel Œufs à l'Ecossaise Lapereau en galantine Savarin aux fruits Petits nids aux anchois

Anchovy nests are little egg shapes of anchovy cream in nests of pastry, garnished with parsley.

July 23

Clear soup with macaroni Consommé au macaroni Perch, Geneva sauce Fillet of veal Mayonnaise of crab Bengal pancakes Ham toast

Perches à la Genevoise Noix de veau Mayonnaise de crabe Crêpes à la Bengale Croûtes au jambon

Geneva sauce is a brown sauce with chopped parsley.

Bengal pancakes are rice pancakes folded over jam.

July 24

Green pea soup with peas	Potage à la St. Germain
Baked mullet, Italian sauce	Mulet à l'Italienne
Haricot of lamb with macaroni	Haricot d'agneau à la Milanaise
Pigeon cutlets à la Mazarine	Côtelettes de pigeons à la Mazarine
Fruit jelly	Gelée aux fruits
Cheese ramequins	Ramequins à la Sefton
Discon outlate à la	Magazine are half pigeons

Pigeon cutlets à la Mazarine are half pigeons spread with sausage meat, bread-crumbed and fried, and served with tomato sauce.

->8-3-

July 25

Purée of French beans	Purée de haricots verts
Fillets of mackerel, fennel sauce	Filets de maquereaux, sauce fenouil
Pilau of veal à la Madras	Pilau de veau à la Madras
Beef-steak pudding	Boudin de bœuf
Stewed cherries with custard	Compote de cerises à l crème
Marrow sandwiches	Tartines à la moëlle

uil au à la æuf cerises à la la moëlle

Pilau of veal à la Madras is dressed with curried rice, raisins and spice, and rolls of fried bacon.

July 26

Printanier soup Fish puddings Cold cutlets à la Pompadour Stewed duck with purée Caneton à purée verte of peas Cold artichokes, mayon- Artichauts, sauce mayonnaise sauce Rice mould with apricots Abricots à la Condé

Consommè Printanier Petits pains de poisson Chaudfroid de côtelettes à la Pompadour

naise

Cold cutlets à la Pompadour are masked with two or three different coloured sauces, and served with salad

->8-3-

July 27

Lamb's tail soup Fillets of soles à la Roths- Filets de soles à la Rothschild Timbales of duck in macaroni Stewed kidney with vegetables

Steamed pudding, fruit sauce

Potage queue d'agneau child

Timbales de canard à la Milanaise

Rognon en ragoût à la Nivernaise

Pouding souffle aux fruits

Cheese puffs

Petits choux au fromage

Fillets of soles à la Rothschild are stuffed, rolled, bread-crumbed and fried, and served with oyster sauce.

July 28

Clear soup with peas Fried slices of cod, tomato sauce Shoulder of lamb Eggs in jelly Fritters à la St. Denys Beignets à la St. Denys

Consommé à la d'Artois Cabillaud à la Portugaise

> Epaule d'agneau Œufs à l'aspic

Fritters à la St. Denys are fritters of cherries stuck on pieces of angelica, and fried in batter.

->8-3<

July 29

Crab soup Tomatoes en surprise Green goose, sorrel sauce Vegetable mayonnaise

Raspberry fool with sponge cakes

Potage à la bisque Tomates en surprise Oison à la purée d'oseille Mayonnaise à la macédoine Crème de framboises à la Suisse

Tomatoes en surprise are little round moulds of tomato jelly, filled with mince in white sauce.

July 30

Haddock, brown gherkin Merluche à la Syrienne sauce Roulades of lamb Beef, stewed with Bouf à la mode vegetables Apricot and cream tart Fleur d'abricots à la crème stuffing

Purée of cauliflowers Purée de chouxfleurs

Roulades d'agneau

Tomatoes with cheese Tomates farcies au fromage

Roulades of lamb are very thin slices, rolled, breadcrumbed and fried, and served on skewers.

->8.3

July 31

Jardinière soup Cold salmon, tartare Chaudfroid de saumon à sauce Fricassee of goose with Fricassée d'oie aux pommes apple purée Neck of mutton Artichokes à la Marquise Artichauts à la Marquise Almond pastry

Consommé à la Jardinière la Tartare

Carré de mouton Pâtisserie à la Condé

Artichokes à la Marquise are stuffed with chopped mushrooms, ham, parsley and bread-crumbs.

August 1

Clear fish soup Stewed giblets à l'Orient Cherry omelette Cheese tartlets

Consommé de poisson Ragoût d'abatis à l'Orient Cold beef with cucumber Bauf froid aux concombres Omelette aux cerises Petits fleurs au fromage

> Stewed giblets à l'Orient are served with savoury rice, and curry sauce with olives and gherkins.

> > ->8-34-

August 2

Potato soup with peas

Trout, green sauce Vol-au-vent of veal tendons Curried beef Sardine fritters

Purée de pommes à la St. Germain Truites, sauce verte Vol-au-vent de tendrons de veau Bæuf à l'Indienne Norwegian pudding Pouding à la Norvégienne Friantines de sardines

> Norwegian pudding is a mould of sago and fruit purée.

August 3

Gravy soup with fried Potage croûtes au pot bread Croquettes of fish Breast of veal à la Dame Poitrine de veau à la Blanche Apricot mould Cheese toasts

Croquettes de poisson Dame Blanche Gâteau d'abricots Croûtes au fromage

Breast of veal à la Dame Blanche is boned, rolled and braised, and served in a white sharp sauce with Indian pickles.

->8-3-

August 4

Purée of beans Whiting, egg sauce with Merlans à l'Aurore cheese Haricot of veal with Haricot de veau à la herbs and peas Cold cutlets à la Châtelaine Black currant tart Tarte aux cassis Cheese creams

Purée de fèves

Normande Côtelettes de mouton à la Châtelaine Petites crèmes de fromage

Cold cutlets à la Châtelaine are coated with a white sauce with soubise, and served with a compote of prunes or cherries.

August 5

Clear soup with profiterolles Brill, shrimp sauce Indian kabobs Guinea fowl with water- Pintade au cresson cress Carrots with peas in Carottes en petits pois white sauce Raspberry soufflé

Consommé aux profiterolles

Barbue, sauce crevettes Kabobs à l'Indienne

Souffle aux framboises

Indian kabobs are curried pieces of meat on little skewers, with slices of tomatoes and button onions; served with rice and curry sauce.

->8-3-

August .6

Hollandaise soup with beans Herrings, baked with herbs Cold fricassee of fowl Stewed calf's feet with mushrooms Ice pudding Tomato straws

Potage Hollandaise aux feves Harengs au gratin

Chaudfroid de fricassée Pieds de veau aux champignons Pouding à la Nesselrode Pailles à l'Américaine

Tomato straws are straws of pastry made with tomato sauce.

August 7

Hodge-podge soup Fillets of eels in jelly Loin of mutton Crab salad Raspberry meringue Sardines

Potage hoche-pot Filets d'anguilles à l'aspic Carré de mouton Salade de crabe Meringue à la Mont Ida Sardines à l'huile

Raspberry meringue is composed of crushed raspberries, covered with a layer of cream, and then with meringue.

->8-3-

August 8

Clear soup with thread Consommé aux œufs files eggs Turbot, anchovy sauce Mutton timbale, currant sauce Pigeons with mashed turnips Pancakes Tongue toasts

Turbot, sauce anchois Timbale de mouton au jus de groseilles Pigeons à la Nivernaise

Crêpes Croûtes à l'écarlate

Clear soup with thread eggs is garnished with threads of egg mixture.

August 9

Gravy soup	Bouillon
Fish cutlets, tomato sauce	Côtelettes de poisson, sauce tomates
Sweetbreads à la Mont- pensier	Ris de veau à la Mont- pensier
Fillet of beef with purée of cucumber	Filet de bœuf à la crème de concombres
Soufflé potatoes	Pommes soufflées
Black currant pudding	Pouding aux cassis
Sweethreads à 10 M	Aonthensier are larded and

Sweetbreads à la Montpensier are larded and braised, and served with rice and white mushroom sauce.

->8-3-

August 10

Purée of mushrooms
Red mullet à la maître d'hôtel
Lambs' tongues with spinach
Veal cutlets à la Marquise
Stewed fruit
Devilled rice Purée de champignons Rougets à la maître d'hôtel Langues d'agneau aux épinards Côtelettes de veau à la Marquise Compote de fruits Riz à la Diable

Veal cutlets à la Marquise are covered with a slice of ham and a coat of stuffing, bread-crumbed and fried, and served in a white sauce with chopped ham.

August 11

White soup with rice balls Potage Romaine Curried fish tartlets radish cream Salad with prawns Maraschino jelly Algerian cases

Talmouses à l'Indienne Fillet steak with horse- Châteaubriand à la Russe

> Salade aux chevrettes Gelée au marasquin Petites caisses à l'Algérienne

Algerian cases are French plums stuffed with forcemeat in little paper cases.

->

August 12

Vegetable marrow soup Potage à la courge Stuffed perch, Espagnole Perche farcie à l'Espagnole sauce Chicken pie Pâté de volaille Broiled ham with purée of Jambon à l'oseille sorrel Chartreuse of cherries Chartreuse de cerises Œufs à la Poonah Eggs à la Poonah

> Eggs à la Poonah are stuffed eggs served with curry sauce and rice.

August 13

Barley soup with chicken quenelles
Salmon, cardinal sauce
Cream of rabbit with peas
Kidneys à la Princesse
Raspberry tartlets
Paupiettes of bloaters
Potage à la Marie Louise
Saumon à la Cardinal
Crème de lapereau aux petits pois
Rognons à la Princesse
Tulmouses aux framboises
Paupiettes à la Yarmouth

Kidneys à la Princesse are slices dressed on a border of spinach, with a rich brown sauce.

Paupiettes of bloaters are stuffed and rolled fillets, served on toast

->8-3<-

August 14

Clear soup with button	Consommé aux petits
onions	oignons
Cold salmon à l'Alexandra	Chaudfroid de saumon l'Alexandra
Saddle of mutton	Selle de mouton

Omelette with shrimps Coffee pudding Selle de mouton Omelette à la Normande Fouding Mocha

à

Cold salmon à l'Alexandra consists of little slices of salmon on croûtes, on a salad border, with a whipped mayonnaise cream in the centre.

August 15

Artichoke soup
Haddock, parsley sauce
Mould of calf's liver
Fillets of mutton à la Chasseur
Meringue of apricots
Sardine sandwiches . Purée d'artichauts Merluche, sauce percil Pain de foie de veau Filets de mouton à la Chasseur Meringue d'abricots Sandwiches aux sardines

Fillets of mutton à la Chasseur are seasoned with vinegar, &c., and braised, and are served with French beans, and a sharp sauce with currant jelly.

August 16

Clear soup with lettuces Rolled fillets of plaice, tartare sauce Stewed leveret with cherries Cold lamb cutlets with cucumber Neapolitan cake Egg fritters

Consommé aux laitues Petits filets de plie à la Tartare Civet de l'evraut aux cerises Chaudfroid de côtelettes aux concombres Gâteau Napolitaine Fritot aux œufs

Neapolitan cake is a light almond cake, in layers with preserve, decorated with preserve and sugar icing.

August 17

Game soup Dory à la Parisienne Little patties of liver farce Welsh collops Black currant mould with Pain de cassis à la crème custard Rice cheese

Potage à la Chasseur Doré à la Parisienne Fetites bouchées de foie gras Escalopes à la Galloise

Riz au gratin

Dory à la Parisienne is stuffed and baked, and served with a white sauce.

Welsh collops are little slices of mutton served on croûtes of fried bread, with a ragout of mushrooms and olives in the centre, and brown sauce.

-> ??-?-

August 18

Scotch broth Creams of whiting Stewed ox-tails with macaroni Grouse Pears en surprise Stuffed mushrooms

Potage Ecossaise Mousses aux merlans Queue de bœuf à la Milanaise Grouse Poires en surprise Champignons farcis

Pears en surprise are halves of stewed pears imitating cutlets, with a piece of angelica for a bone; served on a jelly border, with chopped mixed fruit with cream in the centre, like a vegetable macédoine.

August 19

Purée of lettuce Cod, egg sauce Salmis of grouse Stuffed leg of lamb, soubise sauce Raspberry and currant Gâteau de fruits cake Russian biscuits

Crème de laitues Cabillaud, sauce aux œufs Salmis de grouses Gigot d'agneau farci à la Soubise

Biscuits à la Russe

Russian biscuits are biscuits spread with chopped white and yolk of egg, anchovies and capers.

->8-34-

August 20

Clear soup with game Consommé à la Chasseur quenelles Cod à la Garonne Blanquette of lamb Cold veal cutlets with tomatoes Almond cheesecakes Mushroom jellies

Cabillaud à la Garonne Blanquette d'agneau Côtelettes de veau à l'Américaine Talmouses aux amandes Petites gelées aux champignons

Cod à la Garonne is pieces of cod with oil, chopped capers, anchovies and parsley; covered with breadcrumbs.

August 21

Shrimp soup . Liver and bacon Broiled steak with potato Châteaubriand aux ribbons College puddings Eggs à la Portugaise

Bisque à la Normande Foie de veau à l'Anglaise pommes frisées Petits poudings de collège Œufs à la Portugaise

Eggs à la Portugaise are poached eggs on croûtes, covered with half tomatoes filled with savoury stuffing.

->8-3-

August 22

Clear soup à la Montglas Consommé à la Montglas Lobster timbales, mayonnaise sauce Roast chickens with watercress Vegetable omelette Fleur of peaches with Fleur de pêches à la crème cream

Timbales de homard en mayonnaise Poulets rôtis au cresson

Omelette à la macédoine

Clear soup à la Montglas is garnished with little quenelles of liver farce.

August 23

Mock turtle soup Bream, stuffed and baked Brême farci Salad of fowl à la Carlton sauce Apricot soufflé Devilled raisins

Potage fausse tortue Salade de volaille à la Carlton - Beef rissoles, mushroom Rissoles de bœuf aux champignons Souffle aux abricots Raisins à la Diable

> Salad of fowl à la Carlton consists of pieces of fowl, masked with mayonnaise sauce with ham and capers, and served with a vegetable mayonnaise, garnished with cucumber and beetroot.

->8.3-

August 24

Artichoke soup with eggs	Crème d'artichauts à la Colbert
Fillets of plaice à l' Am- bassade	Filets de plie à l'Am- bassade
Bombes of veal with French beans	Petites bombes de veau aux haricots verts
Raised grouse pie	Grouse en timbale
Rice cream with stewed peaches	Pêches à la Condé
Cheese pancakes	Crêpes au fromage

Fillets of plaice à l'Ambassade are covered with a red sauce, sprinkled with parmesan and browned.

August 25

Potato soup curried

Fried sole with maître d'hôtel butter Marrow patties Breast of mutton à la Windsor Chocolate pudding Anchovy salad

Potage de pommes à l'Indienne Sole à la Colbert

Bouchées à la moëlle Cannelon de mouton à la Windsor Pouding au chocolat Salade d'anchois

Breast of mutton à la Windsor is rolled and braised, and garnished with vegetables.

->8-34-

August 26

Clear soup with tarragon Consommé à l'estragon Brill, caper sauce Mutton stew with artichokes Veal kidney with rice

artichauts Rognon de veau à la Turque Tarte aux prunes Croûtes à la Jubile

Barbue aux câpres

Ragoût de mouton aux

Plum tart Croûtes à la Jubilé

> Croûtes à la Jubilé are spread with a purée of dried haddock, with an oyster in the centre covered with the purée.

August 27

Fish soup with vegetables Potage Bouillabaisse Mince moulds in jelly

Petites gelées à la Bourgeoise Carré d'agneau aux cerises

Loin of lamb, cherry sauce Cauliflower à la Reine Chouxfleur à la Reine Baba cake, apricot sauce Baba à la Polonaise

Cauliflower à la Reine is served in white sauce with chopped ham.

->8.3<-

August 28

Clear soup with turnip Consommé à la Prince balls Fillets of haddock à la Royale White curry of lamb

Turkey poult

Compote of melons

Mushrooms au gratin

Filets de merluches à la Royale Blanquette d'agneau a l'Indienne Dindonneau Compote de melons Champignons au gratin

Fillets of haddock à la Royale are served in anchovy sauce, garnished with fillets of anchovies, and hard-boiled egg.

August 29

Tomato soup Scalloped fish Chartreuse of turkey Fillets of beef à la Pompadour Cream of artichokes Castle puddings, wine sauce

Potage à l'Américaine Petites coquilles de poisson Chartreuse de volaille Filets de bœuf à la Pompadour Crème d'artichauts Petits châteaux au vin

Fillets of beef à la Pompadour are served with a slice of tomato on each, and a garnish of sparghetti macaroni with cheese.

->8.3<-

August 30

Clear giblet soup Salmon cutlets en mayonnaise Rolled sirloin, horseradish sauce Omelette with mushrooms St. Honoré of greengages

Consommé aux abatis Côtelettes de saumon en mayonnaise Aloyau en cannelon, sauce raifort Omelette aux champignons Reine-Claudes à la St. Honoré

Salmon cutlets en mayonnaise are cutlet moulds of salmon, served with salad and mayonnaise sauce.

August 31

Clear soup with sago Curried salmon Little soufflés of rabbit Cold beef with pickles Carrots à la Malden Fruit macédoine Consommé au sagou Kari de saumon Petits soufflés de lapereau Bœuf froid aux Indes Carottes à la Malden Macédoine de fruits

Carrots à la Malden are dressed in a vol-au-vent with beef marrow and brown sauce.

->8.8~

September 1

Water souché of perch Eggs à la Garfield Terrine of rabbit Greengages with rice Stuffed tomatoes

Souché de perches Œufs à la Garfield Lapereau en terrine Reine-Claudes à la Condé Tomates farcies

Eggs à la Garfield are like Scotch eggs, but are coated with vermicelli instead of bread-crumbs, and are served with a sharp sauce.

Terrine of rabbit is a rabbit pie in a raised pie dish.

September 2

Almond soup with lettuce

Baked red mullets Lambs' breads with oysters Ris d'agneau aux huîtres Stewed ducks with green Canards au vertpré herbs Peaches en surprise Mushroom fritters

Potage d'amandes aux laitues Rougets au gratin

Pêches en surprise Beignets aux champignons

Peaches en surprise are served in little paper cases covered with cream.

September 3

Clear curry soup Stuffed fillets of soles, anchovy sauce Hashed duck à l'Américaine Mutton cutlets, cheese sauce Ginger pudding Egg croûtes

Consommé à l'Indienne Filets de soles à la Vienne

Salmis de canard à l'Américaine Côtelettes au parmesan

Pouding gingembre Croûtes aux œufs

Hashed duck à l'Américaine is served in a brown sauce with black currant jelly.

September 4

Bonne Femme soup Fried whiting Saddle of lamb Suprême of crab with tomatoes Pineapple croûtes

Potage Bonne Femme Merlans à l'Anglaise Selle d'agneau Suprême de crabe aux tomates Croûtes aux ananas Potato and cheese soufflés Petits soufflés de pommes à la Napolitaine

> Suprême of crab with tomatoes is a crab dressed with tomato sauce and bread-crumbs, and served in the shell.

->8.3

September 5

Gravy soup with rice Haddock, egg sauce Croustades à la Ménagère

Merluche, sauce aux œufs Petites croustades à la Ménagère Queue de bœuf en ragoût Blancmanger aux fruits

Anchois à la Diable

Bouillon au riz

Stewed ox tails Blancmange with fruit Devilled anchovies

> Croustades à la Ménagère are little pastry cases filled with mince, with poached eggs on the top.

September 6

Potato soup with carrots Potage à la Pluche Mullet, brown caper Mulet aux câpres sauce Fillets of lamb with cucumber Cold ham Cauliflower au gratin Savon pudding

Noisettes d'agneau aux concombres Jambon froid Chouxfleur au gratin Pouding à la Saxonne

Saxon pudding is a steamed brown bread pudding with almonds and dried fruits.

->8-34

September 7

Purée of barley Fish mould Quenelles of ham with Petits jambonneaux aux mushrooms Loin of veal, larded and Longe de veau à la Royale braised Fruit cake à la Metropole Gâteau de fruits à la

Crème d'orge Pain de poisson champignons

Metropole Fondues au parmesan

Fruit cake à la Metropole is a mould of fruit purée, decorated with cherries and other dried fruits.

Cheese fondues

September 8

quenelles Herrings, mustard sauce Harengs, sauce moutarde

Roast partridges Steamed tapioca pudding Pouding au tapioca Dried fish fritters

Clear soup with bread Consommé à la Romaine

Mutton cutlets à la Cussy Côtelettes de mouton à la Cussy Perdreaux rôtis

Fritot à la Russe

Mutton cutlets à la Cussy are served in a white sauce with chopped ham and mushrooms.

->8-34-

September 9

Jubilee soup	Potage à la Jubilé
Boudins of fish	Petits boudins de poisson
Haricot of mutton	Navarin de mouton *
Fricassee of veal with fried bacon	Veau en fricassée à l'Anglaise
Sandwich pastry	Pâtisserie à la tartine
Olives à la St. Angustine	Olives à la St. Augustine

Jubilee soup is a purée of tomatoes and mushrooms.

Olives à la St. Augustine are stuffed olives in little moulds of jelly.

September 10

Clear soup with ham quenelles Turbot, horse-radish sauce Turbot à la Russe Beef steak with oysters Timbale of game in macaroni Snow pudding Tomatoes with anchovy Tomates à la Cardinal stuffing

Consommé aux petits jambonneaux Châteaubriand aux huîtres Timbale de gibier à la Milanaise Gâteau de neige

Snow pudding is a bread-crumb and jam pudding covered with whipped whites of eggs.

->6-34

September 11

Vegetable marrow soup Purée de giraumons Cutlets of crab Boiled leg of mutton with Gigot à la Flamande vegetables Damson tart

Côtelettes de crabe

Tarte aux prunes de damas Petites caisses à la Florence

Little cases à la Florence are filled with a purée of dried haddock, covered with savoury meringue.

Little cases à la Florence

September 12

Jardinière soup Broiled haddock, Vienna Merluche à la Viennoise sauce Hashed mutton with Ragoût de mouton à la stuffed cucumbers Roast hare Rice à la Piémontaise Riz à la Piémontaise

Consommé Jardinière

Turque Lievre

Marmalade pudding Pouding de marmelade

Vienna sauce is a white sauce with chopped ham and tarragon.

Rice à la Piémontaise is savoury rice dressed with mashed potato and cheese.

->8.3-

September 13

Mutton broth with potatoes Fricassee of fish Jugged hare Bretonne Brown bread cream Cheese aigrettes

Potage à l'Irlandaise

Fricassée de poisson Civet de lièvre Grenadins of veal à la Grenadins de veau à la Bretonne Crème de pain bis Aigrettes au parmesan

I

Grenadins of veal à la Bretonne are larded cutlets served with a purée of turnips.

September 14

Clear hare soup Brill, brown sauce Quenelles of veal Roast ribs of beef Stuffed lettuces Clarence pudding

Consommé de lièvre Barbue à l'Espagnole Quenelles de veau Côtes de bœuf Laitues farcies Pouding à la Clarence

Clarence pudding is a sponge cake and custard pudding with brandy, decorated with dried fruits.

->8.34

September 15

Cabbage soup Skate, Dutch sauce Stuffed rolls of beef with Paupiettes de bœuf aux tomatoes Chickens à la d'Escars Mulberry jelly Little soufflés of tongue Petits soufflés à l'écarlate

Potage aux choux Raie à la Hollandaise tomates Poulets à la d'Escars Gelée aux mures

Chickens à la d'Escars are larded, and braised with bacon and vegetables.

September 16

Clear soup with sorrel Fillets of perch à la Romaine Chicken dormers Neck of mutton Morella cherry tartlets

Consommé à l'oseille Filets de perche à la Romaine Dormers de volaille Carré de mouton Artichokes, tartare sauce Artichauts à la Tartare Petites fleurs aux cerises

> Fillets of perch à la Romaine are seasoned with oil and herbs, fried, and served in tomato sauce.

> Chicken dormers are made of a purée of chicken put into half whites of hard-boiled eggs, and served in a white sauce with chopped ham.

> > ->8.34-

September 17

White fish soup Mince balls in rice Sheep's head pie Tomato salad Sardinian pudding Potage Nîmoise Ballettes à la Turque Pâté à l'Ecossaise Salade de tomates Compote à la Sarde

Sardinian pudding is a baked pudding of green figs covered with milk boiled to a custard.

September 18

Turnip soup Broiled slices of cod, egg Cabillaud à l'Aurore sauce Braised ducks with Canards aux choux cabbages Ox tongue à la Napoli- Langue de bœuf à la taine Blackberry mould with Pain de mures sauvages à cream Savoury omelette

Potage à la Bretonne

Napolitaine la crème Omelette aux fines herbes

Ox tongue à la Napolitaine is slices of tongue, coated with cheese sauce and bread-crumbs, and served with macaroni and tomatoes.

->8.3-

September 19

Spinach soup Timbales of whiting Petites timbales de merlan Duck rissoles à la Carême Rissoles de canard à la

Fillet of beef Apples and rice

Crème d'épinards Carême Filet de bœuf Pommes à la Condé Mushrooms au gratin Champignons au gratin

> Duck rissoles à la Carême are little round rissoles in brioche paste

September 20

Egg soup Fried soles with lemon Soles à l'Anglaise Tongue patties Fricandeau of veal with Fricandeau de veau à sorrel Honey pudding Norwegian anchovies Anchois à la Norvégienne

Potage à l'Aurore Bouchées à l'écarlate l'oseille. Pouding au miel

Honey pudding is a steamed pudding of Morella cherries or damsons, with bread-crumbs, butter, eggs, and honey.

->8-3-

September 21

Clear soup with Italian paste	Consommé aux pâtes d'Italie
Fish mayonnaise	Mayonnaise de poisson
Little fillets of beef with artichokes	Noisettes de bœuf aux artichauts
Veal cutlets à la	Côtelettes de veau à la
Maintenon	Maintenon
Stewed plums	Compote de prunes
Buttered eggs with capers	Œufs brouillés aux câpres

Veal cutlets à la Maintenon are slices of veal fricandeau, covered with a mushroom purée and broiled in papers.

September 22

Barley soup with carrots Potage Tyrolienne Broiled herrings Epigrammes of mutton à Epigrammes de mouton à la Smyrne Roast partridges Jelly with fruits Shrimp croûtes

Harengs grilles la Smyrne Perdreaux Gelée à la Macédoine Croûtes aux crevettes

Epigrammes of mutton à la Smyrne are cutlet shaped pieces from a boned breast of mutton, served in a sharp white sauce with raisins and pickled onions.

->8.34-

September 23

Game soup maître d'hôtel Shoulder of mutton, boned and stuffed Lobster in aspic Parisian meringue

Purée de gibier Fillets of plaice à la Filets de plie à la maître d'hôtel Epaule de mouton farcie

> Homard en aspic Meringue à la Parisienne

Parisian meringue is a shape of meringue filled with fruit and cream.

September 24

Julienne soup	Consommé Julienne
Curried fish	Poisson en kari
Sweetbread with purée of sorrel	Ris de veau à la Dauphine
Braised ox cheek with Spanish onions	Tête de bœuf à la Por- tugaise
Apples à la Polonaise	Pommes à la Polonaise
Mushroom croûtes	Croûtes aux champignons

Apples à la Polonaise are dressed in an open tart, covered with orange marmalade and crushed macaroons.

->8-34-

September 25

Water souché of flounders Souché de carrelets Mutton patties Boiled fowl with macaroni Poulet au macaroni Chartreuse of fruit Sandwiches à la Gréville Sandwiches à la Gréville

Petits pâtés à la Windsor Chartreuse de fruits

Sandwiches à la Gréville are made of brown bread and butter, and pounded meat with capers and anchovies, and are masked, half with brown, half with white sauce.

September 26

Clear soup à la Fleury Consommé à la Fleury Whiting, anchovy sauce Merlans, sauce anchois oysters Braised ham Meringue of damsons

Vol-au-vent of fowl with Vol-au-vent de volaille aux huîtres Jambon braisé Meringue de prunes de damas Laitances en petites caisses

Roe in little cases

Clear soup à la Fleury has a mixed vegetable garnish and rice.

September 27

Chicken soup with barley	Poi
Haddock rissoles	Ris
Calf's head	Têi
Gipsy pudding	Por
Eggs with shrimp stuffing	Œ

tage à la Victoria ssoles de merluche te de veau uding à la Gitana ufs à la Normande

Gipsy pudding is a hot pudding of alternate layers of bread and jam, covered with a brandy custard.

September 28

Clear soup with semolina Consommé à la Bavière quenelles Turbot, tartare sauce Turbot, sauce tartare Mutton cutlets à la Dreux Côtelettes de mouton à la

Hashed calf's head with Tête de veau en tortue herbs Vegetable salad Damson tart

Dreux

Salade à la Jardinière Tarte aux prunes de damas

Mutton cutlets à la Dreux are served with mashed potatoes, and garnished with chopped ham and gherkins.

->8-3-

September 29

Gravy soup with poached Bouillon à la Colbert eggs Fish cutlets Côtelettes de poisson Calf's brains in cases Cervelles en caisses Goose with sausages Oie à la Chipolata Horseshoe éclairs Petits choux au Chevalier Marrow croûtes Croûtes à la moëlle

> Horseshoe éclairs are made in the shape of horseshoes, and decorated with vanilla and coffee icing.

September 30

Crécy soup Skate, maître d'hôtel sauce Raie à la maître d'hôtel Larded fillets of beef with Grenadins de bæuf aux olives Hashed goose with apple Fricassée d'oie aux pommes purée Berkeley pudding Devilled rice

Potage à la Crécy olives

Pouding à la Berkeley Riz à la Diable

Berkeley pudding is a suet pudding flavoured with lemon, served with a rum custard.

->8.34

October 1

Clear giblet soup Oyster patties Sirloin of beef Cauliflower à la Piémontaise Little fruit soufflés Consomme aux abatis d'oie Bouchées aux huîtres Aloyau de bœuf Chouxfleurs à la Piémontaise Petits zéphyrs aux fruits

Cauliflower à la Piémontaise is served in a white cheese sauce.

October 2

Brunoise soup Fish in cases Stewed pigeons Veal cutlets à la Princesse Côtelettes de veau à la

Golden balls stuffing

Potage Brunoise Petites caisses à la Pêcheur Compote de pigeons Princesse Ballettes dorées Tomatoes with cheese Tomates à la Napolitaine

> Veal cutlets à la Princesse are coated with mayonnaise sauce, and served with salad and aspic. Golden balls are little baked cakes of pounded almonds with bread-crumbs and apricot jam.

->8-3-

October 3

Vegetable soup	Potage à la Paysanne
Fillets of whiting, tomato sauce	Filets de merlans à la Orly
Quenelles of veal with spinach	Quenelles de veau aux épinards
Loin of mutton à la Polonaise	Cannelon de mouton à la Polonaise
Apple and quince tart	Tarte de pommes aux coings
Cheese pancakes	Crêpes au fromage

Loin of mutton à la Polonaise is larded, rolled and braised, and served with stuffed mushrooms

October 4

Clear soup with shred onions Haddock, parsley sauce Mutton chops with fried potatoes Boiled rabbits Ginger pudding Sparghetti à la Russe

Clear soup with shred Consommé à la Portugaise

Merluche, sauce percil Filets de mouton à la Française Lapereaux à la sauce Pouding de gingembre Sparghetti à la Russe

Sparghetti à la Russe is sparghetti macaroni dressed with chopped tomatoes and cheese, and garnished with shrimps.

->8-3<-

October 5

Vermicelli soup Croquettes of herring White curry of rabbit

Broiled steak with anchovy butter Kidney omelette Blackberry mould à la Metropole

Potage au vermicelle Croquettes de harengs Suprême de lapereau à l'Indienne Châteaubriand au beurre d'anchois Omelette aux rognons Pain de mures sauvages à la Metropole

Blackberry mould à la Metropole is decorated with almonds and dried fruits.

October 6

Fillets of soles in jelly Filets de soles en aspic Calf's feet à la Tartare Roast hare Stewed quinces with cream

Clear soup with oysters Consommé aux huîtres Pieds de veau à la Tartare Lièvre rôti Compote de coings à la crème

Tomatoes with mushroom Tomates à la St. Jacques stuffing

Celestine cream

Calf's feet à la Tartare are bread-crumbed and broiled, and served with tartare sauce.

->8-3-

October 7

Clear soup with sorrel	Consommé à la chiffonade d'oseille
Brill, Sicilian sauce	Barbue à la Sicilienne
Hashed hare with cherries	Civet de lièvre à la St. Hubert
Fillet of veal	Filet de veau
Cauliflower au gratin	Chouxfleur au gratin

Sicilian sauce is a white sauce with lemon juice and shred lemon peel.

Crème à la Celestine

Celestine cream is set in a mould lined with fruit.

October 8

Duke of York soup Pilau of fish Stewed beef Custard pudding Fried sardines

Potage à la Duc de York Pilau de poisson Bœuf à la Bourgeoise Pouding à la crème Sardines en fritot

Duke of York soup is a clear game soup with game quenelles.

->8-8-

October 9

sprouts Cod, oyster sauce Sheep's tongues à l'Allemande Minced veal with poached Fricassée de veau aux eggs Apple Charlotte Cheese quenelles

Clear soup with stuffed Consommé aux choux farcis Cabillaud, sauce aux huîtres Langues de mouton à l'Allemande œufs pochés Charlotte aux pommes Ouenelles de fromage

> Sheep's tongues à l'Allemande are served with a compote of pears, and brown sauce.

October 10

Fish soup Hashed beef with macaroni Plovers with watercress Croûtes of pears à la Parisienne Devilled roe in cases

Potage à la Poissonnière Ragoût de bœuf à la Milanaise Pluviers au cresson Croûtes aux poires à la Parisienne Petites caisses de laitances à la Diable

Croûtes of pears à la Parisienne is composed of a border of stewed pears on croûtes of fried bread, with a compote of mixed fruit in the centre.

->8-3-

October 11

Tunip soup with fried Purée de navets à la bread Haddock, anchovy sauce Mince mould in rice

Game pie

dour

Apple soufflé

Gâteau de riz à la Ménagère Pâté de gibier Souffle aux pommes Sandwiches à la Pompa-Sandwiches à la Pompadour

Française

Merluche, sauce anchois

Sandwiches à la Pompadour are made of brown bread with potted meat or game, and are coated with several different coloured sauces.

October 12

Clear soup with macedoine Oyster fritters Leg of mutton Stuffed potatoes Pears à la Victoria

Clear soup with mace- Consommé à la Macédoine

Beignets aux huîtres Gigot de mouton Pommes farcies Poires à la Victoria

Pears à la Victoria are stewed pears on a border of sponge cake custard coloured red.

->8-34-

October 13

Gravy soup Fish cake Veal cutlets, horse-radish sauce Stewed partridges Chestnut pudding Westphalia cases Bouillon Pain de poisson Côtelettes de veau, sauce raifort Perdreaux en gibelotte Pouding aux marrons Petites caisses à la Westphalie

Westphalia cases are little cases filled with purée of ham, garnished with slices of red and white radishes.

October 14

Calf's tail soup Fillets of mullet, maître Filets de mulet à la d'hôtel sauce Cutlets à l'Américaine Vol-au-vent of game Vol-au-vent de gibier sauce Anchovy pancakes

Potage queue de veau maître d'hôtel Côtelettes à l'Américaine Gâteau of rice, caramel Gâteau de riz au caramel-

Crêpes aux anchois

Cutlets à l'Américaine are cutlet shapes of minced meat on croûtes of fried bread, served with stuffed tomatoes and brown sauce.

October 15

Pompadour soup Herrings, rolled and fried Harengs en paupiettes Creams of veal Kidney pudding Baked apples with custard Pommes à la crème Spinach croûtes

Consommé à la Pompadour Petites crèmes de veau Casserole aux rognons Croûtes aux épinards

Pompadour soup is a clear soup garnished with little shapes of custard and vegetables, of several different colours.

October 16

Broth with fried bread Scalloped fish Cornish pasties

Chickens à la Chevalière Plum pudding Vermicelli cheese

Potage croûtes au pot Coquilles de poisson Petits pâtés de Cornouailles Poulets à la Chevalière Pouding Vermicelle au parmesan

Chickens à la Chevalière are larded and braised, and served in a white sauce with mushrooms.

78.34

October 17

Lobster soup Chicken pancakes Neck of venison Sprouts à la maître d'hôtel Choux à la maître d'hôtel Chocolate Marble pudding Pouding panaché au

Bisque de homard Crêpes à la Reine Carré de venaison chocolat

Shrimp sandwiches

Tartines aux crevettes

Chocolate Marble pudding is a steamed pudding of alternate layers of a chocolate and plain light pudding, served with a fruit sauce.

October 18

Lettuce soup Plaice à la Portugaise Little croustades of calf's Petites croustades de brains Spiced beef Stewed quinces with rice Compote de coings au riz Devilled toast

Potage aux laitues Plie à la Portugaise cervelles Bæuf au Chasseur Croûtes à la Diable

Plaice à la Portugaise is stuffed and baked, and served with Spanish onions and tomatoes.

October 19

Printanier soup Fish omelette Curried beef à l'Orient Venison pasty Chartreuse of pears Stuffed eggs

Potage Printanier Omelette de poisson Kari de bœuf à l'Orient Pâté de venaison Chartreuse de poires Œufs farcis

Curried beef à l'Orient is served with olives and gherkins.

October 20

Potato soup with quenelles Potage Parmentier aux

Pike, horse-radish sauce Brochet à la Russe Knuckle of veal with chestnuts Wild ducks Bavarian cream

quenelles Jarret de veau à la Mancelle Canetons sauvages Crème à la Bavaroise Herrings à la Duchesse Harengs à la Duchesse

> Herrings à la Duchesse are creams of pounded herring in little moulds of aspic.

> > ***

October 21

nuts Whiting, mussel sauce Scotch fritters Mutton cutlets, soubise sauce Ouince jelly Marrow croûtes

Tomato soup with chest- Purée de tomates à la Mancelle Merlans aux moules Fritot à l'Ecossaise Côtelettes de mouton à la Soubise Gelée aux coings Canapés à la moëlle

> Scotch fritters are made of minced game with mushrooms.

October 22

Royale soup Turbot, shrimp sauce Turbot, sauce crevettes Minced veal with fried Emincé de veau au lard bacon Ox tails à la Ste. Méne- Queue de bœuf à la Ste. hould Pears and rice meringued Poires au riz meringué Anchovy jellies

Consommé à la Royale

Menehould Petites gelées aux anchois

Ox tails à la Ste. Ménehould are served in a brown sauce, bread-crumbed and browned.

->8-3-

October 23

Soubise soup Fish au gratin Boiled mutton, caper Mouton aux câpres sauce Roast pheasants Powdered chestnuts with Marrons à la crème cream

Potage à la Soubise Poisson au gratin

Faisans rôtis

Shrimps en surprise Crevettes en surprise

Shrimps en surprise are little rolled slices of brown bread and butter, filled with shrimps and garnished with salad.

October 24

Brown soup Oyster soufflés Ox cheek pie Vegetable chartreuse Apple mould à la Russe Pot au feu Petits soufflés aux huîtres Pâté de tête de bœuf Chartreuse à la Jardinière Gâteau de pommes à la Russe

Apple mould à la Russe is served with cream in the centre and a currant jelly sauce.

October 25

Clear soup with celery Soles, stuffed and baked Blanquette of game with mushrooms Loin of mutton Compiègne cake Cheese puddings Consommé au céleri Soles à la Normande Blanquette de gibier aux champignons. Carré de mouton Gâteau à la Compiègne Petits pains de fromage

Compiègne cake is composed of layers of light cake and apricot jam, garnished with preserved fruits, &c.

October 26

Carrot soup with game Skate, Dutch sauce Roman pie Braised turkey with chest- Dinde aux marrons nuts Sponge cakes and custard Biscuits à la crème Spinach fritters

Potage Crécy à la Chasseur Raie à la Hollandaise Pâté à la Romaine

Beignets aux épinards

Roman pie is a baked mould of macaroni, filled with layers of mince and macaroni.

->8-3<-

October 27

Mutton broth Fillets of brill, caper sauce Curried rissoles Suprême of turkey à la Victoria Stewed figs Tongue toast

Potage au mouton Filets de barbue aux câpres Rissoles à l'Indienne Suprême de volaille à la Victoria Compote de figues Croûtes à l'écarlate

Suprême of turkey à la Victoria is a white fricassee, served with poached eggs and croûtes of fried bread.

October 28

Fowl soup Soufflé of crab Fricandeau of beef with Fricandeau de bœuf à la macaroni Vegetable mayonnaise Swiss apple pudding

Potage à la Reine Soufflé de crabe Milanaise Mayonnaise à la Jardinière Pouding de pommes à la Suisse

Swiss apple pudding is a bread-crumb and apple pudding with almonds and currants.

October 29

Pilau de riz Pilau soup Cod with maître d'hôtel Cabillaud à la Colbert butter Grenadins of beef à la Grenadins de bœuf à la Romaine Romaine Cogs de bruyère Black game Stuffed turnips, cream Navets farcis à la crème sauce Chocolate pudding Pouding de chocolat

> Grenadins of beef à la Romaine are little slices of beef fricandeau, served in a sharp brown sauce with currants and sultanas.

October 30

Kidney soup Oyster patties

Veal steak à la Chipolata Filet de veau à la

Apple jelly Devilled walnuts

Potage aux rognons Petits vol-au-vents aux huitres Chipolata Gelée aux pommes Noix à la Diable

Veal steak à la Chipolata is braised, and served with sausage balls, chestnuts, and tomato sauce.

->8-34-

October 31

beetroot Herrings, mustard sauce Harengs, sauce moutarde Veal timbales with vegetables Terrine of game Spanish salad Stewed pears

Clear soup with shred Consommé aux betteraves

Timbales de veau à la Bourgeoise Terrine de gibier Salade à l'Espagnole Poires à l'Allemande

Terrine of game is a game pie served in a raised pie dish.

Spanish salad is composed of pickled onions with mayonnaise sauce in a border of slices of tomatoes.

November 1

Celery soup Fish patties Leg of mutton Jam soufflé Chestnut croquettes

Crème de céleris Bouchées de poisson Gigot de mouton Souffle aux confitures Croquettes à la Mancelle

Chestnut croquettes are made of a purée of chestnuts with cheese.

November 2

Chestnut soup Fried flounders, tomato Carrelets à la Orly sauce Boiled fowls, celery sauce Ox tongue. Scotch apple tart

Potage aux marrons

Poulets à la purée de céleris Langue de bœuf Flan de pommes à l'Ecossaise Brioches au fromage

Cheese brioches

Scotch apple tart is an open apple tart with orange marmalade.

November 3

White fish soup mahal Suprême of fowl Suprême de volaille Gâteau of quinces Gâteau de coings Russian croûtes

Crème de poisson Hashed mutton à la Nor- Escalopes de mouton à la Normahal Croûtes à la Russe

> Hashed mutton à la Normahal is served with savoury tomato rice, and tomato sauce with spice. Russian croûtes are spread with a cream of horseradish.

> > ->8.3<-

November 4

Clear soup with tarragon		
Scalloped mussels		
Kidneys sautés with		
spinach		
Veal pie		
Medlar jelly with cream		
Chestnuts in disguise		

Consommé à l'estragon Coquilles de moules Rognons sautés aux épinards Pâté de veau Gelée de nèfles à la crème Marrons en mascarade

Chestnuts in disguise are stewed, coated with forcemeat, and then some with grated ham and some with cheese; served in paper cases, two in each.

November 5

Maréchale soup Fricassee of fish Haricot of mutton à Haricot de mouton à l'Allemande Salt pork with parsnips Fig pudding Rice cheese

Potage à la Maréchale Fricassée de poisson l'Allemande Petit sale aux panais Pouding aux figues Riz au parmesan

Maréchale soup is a bread soup with shrimp quenelles.

Haricot of mutton à l'Allemande is served in a sharp brown sauce with currant jelly and prunes.

->8.3<-

November 6

White soup with sago

Smelts, anchovy sauce Grenadins of rabbit Ragoût of pork with Spanish onions Croustade of apples à l'Impériale Cheese omelette

Potage sagou à la Hollandaise Eperlans à l'Anglaise Grenadins de lapin Ragoût de porc à la Portugaise Croustade de pommes à l'Impériale Omelette au parmesan

Croustade of apples à l'Impériale is apple marmalade in a shape of pastry, garnished with dried fruits.

November 7

Clear soup with Italian Consommé aux pâtes paste Fillets of haddock, curry Filets de merluches à sauce Ouenelles of rabbit Mutton cutlets with purée Côtelettes à la purée de of celery Salad à la Rachel Compote of medlars

d'Italie l'Indienne Quenelles à la Chasseur céleris Salade à la Rachel Compote de nèfles

Salad à la Rachel is made with celery and hardboiled eggs, and tartare sauce with chopped herbs.

+8-34

November 8

Cream of oatmeal soup Fried fillets of whiting

Semolina patties

Roast beef Omelette soufflée Tunis cases

Crème d'avoine Filets de merlans au gratin Petites croustades à la semoule Pièce de bœuf Omelette soufflée Petites caisses à la Tunis

Tunis cases are dates stuffed with forcemeat, served in little paper cases.

November 9

Clear soup with poached Consommé aux œufs pochés eggs Fish balls Cold beef with potato salad Roast larks Chestnut pudding Oysters à la St. Patrick Huîtres à la St. Patrice

Poisson en ballotines Bœuf froid à la salade de pommes . Mauviettes Pouding de marrons

Oysters à la St. Patrick are served on croûtes spread with bloater roe.

->8-8×-

November 10

Macaroni soup with game Potage macaroni à la Cod, mussel sauce moules Bubble and squeak choux French timbale Orange jelly

Scotch woodcock

Chasseur Cabillaud, sauce aux Mironton de bœuf aux Timbale à la Française Gelée aux oranges Croûtes à l'Ecossaise

French timbale is a raised veal and ham pie with forcemeat.

November 11

Clear soup with haricots Consommé à la Dustan Fish in white sauce Pork cutlets with compote Côtelettes de porc aux of quinces Stewed duck with chest- Canard à la Mancelle nuts Apples à la Portugaise

Poisson à la crème coings

Pain de pommes à la Portugaise Fromage Pommel

Pommel cheese

Apples à la Portugaise is an apple mould covered with apricot marmalade.

->8-8-

November 12

Scotch broth Skate, tartare sauce Salmis of duck à la Valencienne Mince cutlets à la Soubise Côtelettes à la Soubise Prune jelly Anchovy creams

Potage Ecossaise Raie à la Tartare Salmis de canard à la Valencienne Gelée aux prunes Petites mousses aux anchois

Salmis of duck à la Valencienne is served with a border of slices of oranges, and orange sauce.

November 13

Clear soup with mace- Consomme à la Macédoine doine Lobster quenelles, horse- Quenelles de homard à la radish sauce Rolled beef steak Indian pudding Bloater toasts

Russe Cannelon de bæuf Pouding à l'Indienne Croûtes à la Yarmouth

Indian pudding is a kind of cabinet pudding with ginger and slices of preserved ginger, and is served with a ginger wine sauce.

->8.3

November 14

Fish soup with rice Veal tendons, cheese sauce Lark pie Charlotte à la Princesse Lobster croûtes

Potage de poisson au riz Tendrons de veau à la Naples Croustade de mauviettes Charlotte à la Princesse Croûtes de homard

Charlotte à la Princesse is a Charlotte made with vanilla cream with dried fruits, and is decorated with pink and white icing,

November 15

Sparghetti soup Fillets of soles in cases Loin of mutton à la Sultane Lobster salad Chestnut cream Consommé au sparghetti Filets de soles en caisses Carbonade de mouton à la Sultane Mayonnaise de homard Crème aux marrons

Loin of mutton à la Sultane is a larded and rolled loin, with a rich savoury stuffing with raisins, served in a brown sauce with orange juice and chopped ham.

->8-84-

November 16

White tapioca soup Baked sprats Pilau of mutton Roast fowl Sponge nests Sardine fritters

Crème de tapioca Esprots au gratin Pilau à la Turque Poulet rôti Petits nids aux confitures Fritot aux sardines

L

Sponge nests are little nest shapes of light cake, with preserve in the centre and whipped cream, sprinkled with chopped almonds and pistachios.

November 17

Mock turtle soup with Potage Prince de Galles quenelles Broiled tench, caper sauce Tanches grillées aux câpres Souffle de volaille Soufflé of fowl Jambon à la Polonaise Ham à la Polonaise Parisian Baba Baba à la Parisienne Curried eggs on toast Canapés d'œufs à la Madras

Ham à la Polonaise is braised, and served with sausages and peas puddings.

Parisian Baba is a Baba cake soaked with syrup, covered with apricot purée and decorated with dried fruits; served with a compote of fruit in the centre with cream.

->8.3-

November 18

Clear soup with rice Timbales of oysters Braised fillet of beef with Filet de bœuf à la vegetables Neapolitan salad Gâteau of prunes

Consommé au riz Timbales aux huîtres Paysanne Salade à la Napolitair.e Gâteau de prunes

Neapolitan salad is composed of slices of eggs and Bologna sausage, with a salad in the centre with tartare sauce.

November 19

White soup with rice balls Potage Romaine Fillets of skate aux fines Filets de raie aux fines herbes Stewed ox tails with chest- Queue de bouf aux nuts Roast hare Apricot tartlets with cream Egg cutlets à la Soubise

1 . _ 1 1

herbes marrons. Lièvre rôti D'Artois aux abricots à la crème Crépinettes d'œufs à la Soubise

Egg cutlets à la Soubise are slices of hard boiled eggs, coated with soubise sauce, bread-crumbed and fried.

->8.3~

November 20

Lentil soup	Potage à la Chantilly
Turbot, oyster sauce	Turbot, sauce aux huîtres
Hashed beef au gratin	Escalopes de bœuf au gratin
Creams of ham with salad	Petites crèmes de jambon en mayonnaise
Coffee soufflé	Soufflé au café
Princess sandwiches	Tartines à la Princesse
D	

Princess sandwiches are made of brown bread and butter with potted fowl or game, and are masked with mayonnaise sauce and garnished with macédoine vegetables.

November 21

Clear curry soup Aspic of prawns Jugged hare Loin of pork, soubise sauce Alexandra puddings

Consommé à l'Indienne Aspic de chevrettes Civet de lièvre Longe de porc à la Soubise Petits poudings à l'Alexandra Marrons à la Diable

Devilled chestnuts

Alexandra puddings are little custard puddings decorated with chopped almonds and angelica, and served in an apricot sauce with wine.

->8-34

November 22

Bisque soup Fillets of pork à la Maltaise Mutton cutlets with olives Côtelettes de mouton aux

Blancmange with fruit

Anchovy straws

Potage à la Bisque Filets de porc à la Maltaise olives Blancmanger aux fruits Pailles aux anchois

Fillets of pork à la Maltaise are served in a savoury white sauce with orange juice and chopped orange peel, mushrooms and parsley.

November 23

Chestnut soup with rice Stuffed herrings Sweetbreads with mushrooms Roast turkey à la St. James Apple custards Salad sandwiches Purée de marrons au riz Harengs farcis Ris de veau aux champignons Dinde à la St. Jacques

Petites crèmes de pommes Sandwiches à la Jardinière

Roast turkey à la St. James has a sausage-meat stuffing and brown sauce, and is served with currant jelly.

->8-3-

November 24

Clear soup à la Russe Matelote of eels Blanquette of turkey with poached eggs Fillets of beef with fried potatoes Vegetable pancakes Gâteau of figs

Consommé à la Russe Anguilles en matelote Blanquette de dinde à la Reine Petits filets de bœuf à la Française Crêpes à la Jardinière Gâteau de figues

Clear soup à la Russe is garnished with shreds of carrot, celery and leeks.

November 25

Tomato and rice soup Irish fish pie

Sirloin of beefAloyau de bœufBroiled ham with spinachJambon aux épinardsApple and ginger puddingPouding de pommes à

Potage à la Stamboul Pâte de poisson à l'Irlandaise Aloyau de bœuf Jambon aux épinards Pouding de pommes à l'Indienne Crèmes d'anchois

Anchovy custard

Irish fish pie is a baked shape of mashed potato, filled with pieces of fish in white sauce.

->8-34-

November 26

Clear soup with Brussels
sproutsConsommé aux chouxsproutsPetites crèmes de merlansCreams of whiting
Beef olivesPetites crèmes de merlansBeef olivesOlives de bœufItalian piePâté à l'ItalienneDate pudding
Celery frittersPouding aux dattes

Italian pie is made of veal and ham, with layers of hard-boiled yolks of eggs and small balls of stuffing.

November 27

Clear soup with celery Fillets of plaice, fine herbs sauce Braised leg of mutton with Gigot à la Bretonne haricot beans Russian salad Venus pudding Tomato rice

Consommé au céleri Filets de plie aux fines herbes

Salade à la Russe Crème à la Venus Riz aux tomates

Venus pudding is a mould of custard flavoured with rum and decorated with ginger; served with a ginger custard sauce.

->8-3<-

November 28

Eel soup Hashed mutton with tomato purée Chicken salad Empress pudding Devilled soufflés

Potage aux anguilles Ragoût de mouton à l'Américaine Mayonnaise de volaille Pouding à l'Impératrice Petits soufflés à la Diable

Empress pudding is composed of layers of rice and jam, with custard, in a dish lined with paste.

November 29

Clear soup with turnip Consommé à la Prince balls Smelts, baked with herbs Eperlans en ragoût Vol-au-vent of chicken Vol-au-vent de volaille à with tongue Veal steak, capsicum sauce Filet de veau, sauce

Meringue of figs Vermicelli à la Venise

l'écarlate piment Meringue de figues Vermicelle à la Venise

Vermicelli à la Venise is a cream of vermicelli with chopped ham and gravy.

->8-34

November 30

Palestine soup Cod, Italian sauce Cream of yeal with spinach Rabbit, fried in batter Apples à la Frangipane Pommes à la Frangipane Croûtes of roe

Potage à la Palestine Cabillaud à l'Italienne Crème de veau aux épinards Lapereau à la Suisse Canapés aux laitances

Apples à la Frangipane are slices of apples with jam, covered with custard and baked.

December 1

Suède Scotch eggs Galantine of sucking pig

Stewed celery Raspberry sponge

Chestnut and game soup Purée de marrons à la Mancelle Fricassee of cod à la Cabillaud en fricassée à la Suède Œufs à l'Ecossaise Cochon de lait en galantine Céleri au jus Mousse aux framboises

> Fricassee of cod à la Suède is served in an ornamental potato border, with mayonnaise sauce with horseradish.

> > ->8-3-

December 2

Macaroni soup Sprats Boiled neck of mutton with mashed turnips Roast pheasant Paradise pudding Cheese puffs

Consommé au macaroni Esprots Carré de mouton à la Nivernaise Faisan rôti Pouding au Paradis Petits choux au parmesan

Paradise pudding is a steamed apple and breadcrumb pudding with brandy.

Chiffonade soup Fish quenelles Salmis of pheasant à la Bohémienne Pork cutlets with purée of Côtelettes de porc aux chestnuts Chartreuse of pears Cheese salad

Potage à la Chiffonade Quenelles de poisson Salmis de faisan à la Bohémienne marrons Chartreuse de poires Salade au fromage

Salmis of pheasant à la Bohémienne is served in a rich brown sauce with ham and mushrooms.

->8.3<

December 4

Vegetable soup with Potage à la Savoyarde cheese Brill, tartare sauce Ragoût of pork with gherkins Mutton and kidney pudding Strawberry trifle Eggs à la Matelote

Barbue à la Tartare Ragoût de porc aux cornichons Casserole de mouton aux rognons Bagatelle aux fraises Œufs à la Matelote

Eggs à la Matelote are poached eggs on croûtes, with fillets of anchovies, and a brown herb sauce.

December 5

Clear soup with olive potatoes Fillets of whiting aux fines Filets de merlans aux herbes Braised beef with macaroni Soufflé of ham Venetian pudding Chestnut sandwiches

Consommé aux pommes olives fines herbes Bœuf braisé à la Milanaise Souffle de jambon Pouding à la Vénitienne Tartines à la Mancelle

Venetian pudding is a sort of cold cabinet pudding with layers of dried fruits, decorated with fruit and jelly.

->8-3-

December 6

Vermicelli soup Fish cake à la Palerme Sheep's tongues, cheese sauce Croustade of game Rice cream

Anchovies à la St. Augustine

Potage vermicelle Gâteau de poisson à la Palerme Langues de mouton au parmesan Croustade de gibier Crème au riz Anchois à la St. Augustine

Fish cake à la Palerme is served in a brown sauce with lemon juice and shreds of lemon peel. Anchovies à la St. Augustine are anchovy creams in little moulds of aspic.

Clear soup à la Royale Broiled haddock à la maître d'hôtel Croquettes of beef Guinea fowls Polish tartlets

Consommé à la Royale Merluche grillée à la maître d'hôtel Croquettes de bœuf Pintades Petits gâteaux à la Polonaise Crèmes aux fines herbes

Savoury custards

Polish tartlets are little envelope shapes of puff pastry, decorated with preserve or jelly.

->8-34-

December 8

Friar Tuck soup Smelts au gratin Suprême of fowl Shoulder of mutton Italian fruit cake Potage Friar Tuck Eperlans au gratin Suprême de volaille Epaule de mouton Gâteau de fruits à l'Itulienne Ramequins à la Sefton

Cheese ramequins

Italian fruit cake is a light cake soaked with syrup and served with a compote of fruit in the centre, garnished with fruit and cream.

December 9

Clear soup à la Christina Consommé à la Christina Fillets of turbot, anchovy Filets de turbot à la sauce

Broiled steak with Brussels sprouts

Lemon jelly Curried apples Mazarine

Pig's feet à la Marseillaise Pieds de porc à la Marseillaise

> Châteaubriand à la Bruxelloise

Gelée de citron Pommes en kari

Clear soup à la Christina is garnished with chestnuts and cherries.

Pig's feet à la Marseillaise are stuffed, and served in soubise sauce.

->8.3-

December 10

Ox kidney soup Broiled barbel, piquante Barbeau, sauce piquante sauce Fricassee of mutton with Fricassée de mouton au riz rice Stuffed larks à la Chipolata Gâteau of figs with cream Gâteau de figues à la

Potage à la Hesse

Mauviettes à la Chipolata

crème

Cheese sandwiches

Tartines au parmesan

Stuffed larks à la Chipolata are served in a brown sauce with sausage balls, bacon and chestnuts.

Oyster soup Fillets of gurnard, Venetian sauce Curried beef Galantine of fowl Baroness pudding Anchovy salad Potage aux huîtres Filets de grondins à la Vénitienne Bœuf à l'Indienne Galantine de poulet Pouding à la Baronne Salade aux anchois

Baroness pudding is a boiled pudding of suet, raisins, flour and milk.

->8-3<-

December 12

Clear soup with cheese Red mullet à la Claudine Quenelles of veal, ham sauce Loin of pork Cocoanut pudding Cheese pancakes

Consommé à la Florentine Rougets à la Claudine Quenelles de veau au jambon Longe de porc Pouding à la noix de coco Crêpes au fromage

Red mullet à la Claudine is dressed in a brown sauce with capers, anchovies and mushrooms.

December 13

Clear soup with Jerusalem Consommé à la Jérusalem artichokes

Timbales of fish

Diable

Neck of mutton with purée of haricots

Baked apple and rice pudding

Bloater straws

Petites timbales de poisson Croustade of pork à la Croustade de porc à la Diable

Carré de mouton a la Dustan Pouding à la Genevoise

Pailles à la Varmouth

Croustade of pork à la Diable is fillets of pork on croûtes of fried bread, covered with a tomato sauce with parmesan, cayenne and breadcrumbs.

->8.3-

December 14

Mutton broth with Potage à l'Irlandaise potatoes Brill à la Ste. Ménehould Barbue à la Ste. Ménehould Stewed kidneys with Rognons à la Milanaise macaroni

Pigeon cutlets

Barley cream Devilled sprats

Côtelettes de pigeons Crème à l'orge Esprots à la Diable

Brill à la Ste. Ménehould is dressed in pieces in a white sauce with parmesan, covered with breadcrumbs.

Rabbit soup Lobster cakes, Dutch sauce Boiled beef with vege- Bauf à l'Anglaise tables Indian pancake Savoury soufflés

Purée de lapereau Petits pains de homard à la Hollandaise

Crêpe à l'Indienne Souffles piquants

Indian pancake is a flat cake of rice, browned on the top, and garnished with preserved ginger and cherries.

18.35

December 16

Clear soup with semolina Consommé à la semoule Fillets of soles à la Dauphine Stewed fowl, tarragon sauce Ox tongue Sultana pudding Anchovy pastry

Filets de soles à la Dauphine Poule à l'estragon

Langue de bœuf Pouding aux sultanas Talmouses aux anchois

Fillets of soles à la Dauphine are stuffed, rolled, breadcrumbed and fried, and served with lobster sauce.

December 17

Pea soup Fish salad Ragoût of beef à la Bordelaise Mutton cutlets with purée of chestnuts Stewed figs Devilled chicken livers Purée de pois Mayonnaise de poisson Ragoût de bœuf à la Bordelaise Côtelettes à la crème de marrons Compote de figues Foies de volaille à la Diable

Ragoût of beef à la Bordelaise is served with slices of beef marrow, and a brown sauce with chopped herbs.

->8-3-

December 18

Clear soup with barley Fillets of haddock, tartare sauce Chicken fritters Stewed ox cheek à la Czarina Apple jelly Caviar croûtes

Consommé à l'orge Filets de merluche à la Tartare Fritot de poulet Tête de bœuf à la Czarina Gelée aux pommes Croûtes au caviar

Stewed ox cheek à la Czarina is served in a sharp brown sauce with gherkins and sultanas.

Cream of rice soup Oyster kromeskys Leg of mutton Genoese apricot cake

Crème de riz Kromeskys aux huîtres Gigot de mouton Gâteau Génoise aux abricots Petites fondues de salsifis

Salsifis fondues

Genoese apricot cake is a Genoese cake in layers . with apricot jam, covered with the jam and garnished with cream.

->8-3-

December 20

Chicken soup with macaroni Herrings, stewed with Harengs en matelote herbs Potato pasty Stewed partridges Orange salad Tongue toasts

Purée de volaille à la Milanaise

Pâté à l'Irlandaise Perdreaux en ragoût Salade aux oranges Croûtes à l'écarlate

Orange salad is made of slices of oranges with wine and raisins.

December 21

Brill, stuffed and baked Boudins of game Chipolata croustade Tipsy cake Stuffed olives

Chestnut soup with eggs Potage de marrons à la Colbert Barbue à la Normande Boudins à la Chasseur Croustade à la Chipolata Gâteau au cognac Olives farcies

> Chipolata croustade is a raised pie filled with sausages, bacon and chestnuts, and brown sauce.

> > ->8-3-

December 22

Red haricot soup Fish soufflé Saddle of mutton Curried eggs St. Martin's pudding

Potage à la Condé Souffle de poisson Selle de mouton Œufs en kari Pouding à la St. Martin

St. Martin's pudding is a steamed pudding of mincemeat with rice and eggs, served with a brandy sauce.

Clear soup à la Valetta Consommé à la Valetta Cod, anchovy sauce Fillets of mutton with artichoke purée Roast rabbits Swiss roll Anchovy creams

Cabillaud, sauce anchois Filets de mouton à la Palestine Lapereaux rôtis Cannelon à la Suisse Crèmes aux anchois

Clear soup à la Valetta is garnished with slices of Tangerine oranges and shreds of the peel

× 2

December 24

Lentil soup Whiting, parsley sauce Fricassee of rabbit Mince cakes Vanilla custards Norfolk eggs

Potage à la Chantilly Merlans, sauce persil Lapereau en fricassée Crépinettes à la Ménagère Crèmes à la vanille Œufs à la Norfolk

Norfolk eggs are halves of hard-boiled eggs, breadcrumbed and fried, and served with sharp sauce.

December 25

Oysters Mock turtle soup Turbot, Dutch sauce Fillets of beef Roast turkey Queen's salad Plum pudding Mince pies Huîtres Potage à la fausse tortue Turbot, sauce Hollandaise Filets de bœuf Dinde rôtie Salade à la Reine Pouding de Noël Petits pâtés d'émincé

Queen's salad is composed of shred celery and whites of hard-boiled eggs in tartare sauce with chopped tarragon, garnished with slices of sausage and yolks of eggs.

->8-3<

December 26

Castelaine soup Fish cutlets Blanquette of turkey with mushrooms Devonshire pie Stewed pears with cream

Potage à la Castelaine Côtelettes de poisson Blanquette de dinde à la Mancelle Pâté à la Devonshire Compote de poires à la crème Riz à l'Indienne

Castelaine soup is a thick soup made of beef. Devonshire pie is a pork pie with bacon and apples.

Curried rice

Clear soup with shred Consommé à la Crecy carrots Soles, butter sauce Rolled sirloin of beef Larks in cases Newcastle pudding Devilled almonds

Soles, sauce au beurre Aloyau en cannelon Mauviettes en caisses Pouding à la Newcastle Amandes à la Diable

Newcastle pudding is a custard and bread pudding, steamed in a mould lined with dried cherries.

->8.94

December 28

Palestine soup with rice Herrings, caper sauce Beef cake in macaroni

Potage Palestine au riz Harengs aux câpres Pain de bœuf à la Milanaise Jambon à la Jardinière

Braised ham with vegetables Châteaubriand rolls

Petits cannelons à la Châteaubriand Fromage à la crème

Cream cheese

Châteaubriand rolls are little rolls of pastry filled with mincemeat.

December 29

Fish soup Neck of pork à l'Alsacienne Giblet pie Soufflé pudding Anchovy straws

Potage au poisson Carré de porc à l'Alsacienne Pâté aux abatis Pouding soufflé Pailles aux anchois

Neck of pork à l'Alsacienne is served with pickled cabbage, potato croquettes and sausage balls.

->8-3<-

December 30

Mulligatawny soup Fish quenelles Haricot of mutton Pheasants, soubise sauce Swedish salad Chocolate meringues

Potage Mulligatawny Quenelles de poisson Navarin de mouton Faisans à la Soubise Salade à la Suède Meringues au chocolat

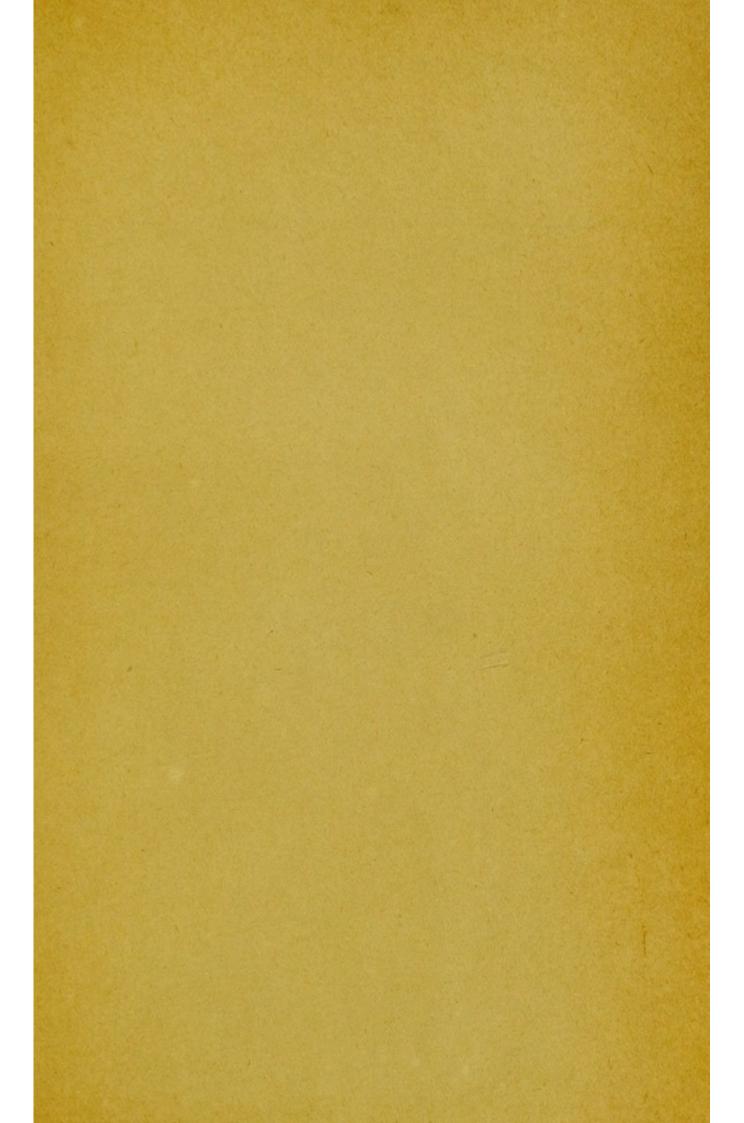
Swedish salad is made of beef, pickled herrings, apples and potatoes, cut in dice, with chopped herbs, gherkins and capers, oil and vinegar; garnished with anchovies and olives.

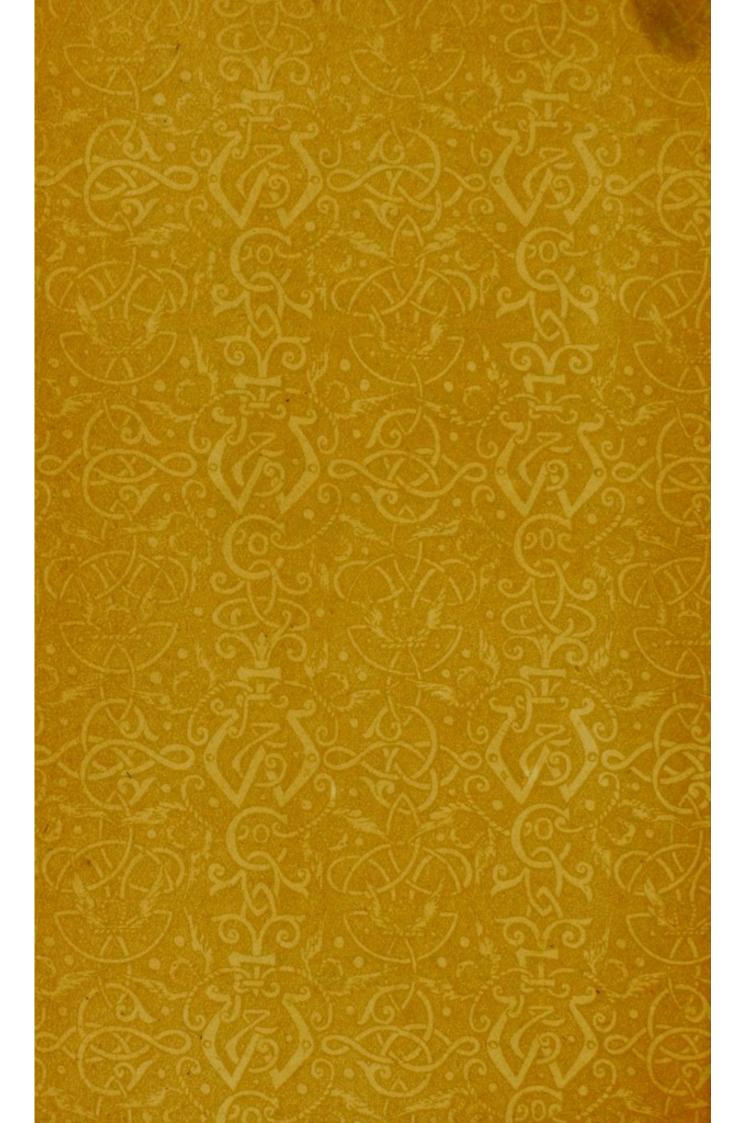
Clear soup with quenelles Consommé aux quenelles Skate, black butter sauce Soufflé of pheasant Pork cutlets à la Dauphinoise Ginger cream Savoury jellies

Raie au beurre noir Soufflé de faisan Côtelettes de porc à la Dauphinoise Crème de gingembre Petites gelées aux fines herbes

Pork cutlets à la Dauphinoise are served with a purée of chestnuts, and brown sauce with orange juice and shreds of orange peel.

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