

From courtyard to table

As provisions arrived at the palace they were sorted, accounted for and stored in one of the many lardars around the kitchen courtyards. Meals were prepared in a variety of kitchens by a team of over two hundred staff and delivered to the waiting courtiers by an army of servants.

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8. The King's private lodgings

The King had his own cook and private kitchen. Food from the Great Kitchen rarely reached the King's table.

9. The Great Hall

The main body of courtiers took their meals here in two sittings.

10. The Buttery

Beer was decanted from barrels in the cellar into jugs that were carried to the Buttery. It was from here that they were taken when required to the diners in the Great Hall.

Courtyards (not shown)

Key:
Route taken by food from the lardars to the table.

1. The kitchen courtyards

Food and provisions arrived at the palace and were checked as they entered the kitchen courtyards.

2/3. The larders

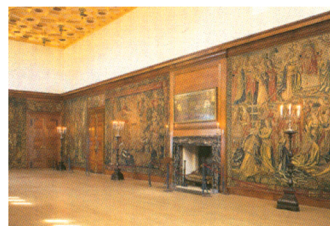
Each item was taken to its designated store. The Wet Larder stored fish, the Flesh Larder stored meat and the Dry Larder other items.

4. The Great Kitchen

As it required, food was taken to the Great Kitchen, where meat was roasted and the dishes assembled.

5. The Serving Place

The finished dishes were garnished at the Serving Place. It was here that the Clerk of the Kitchens allocated dishes to the various diners at court.



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6. Distribution

Plates of food were carried by waiting servants in livery (court uniform) to the diners in the Great Watching Chamber and the Great Hall.



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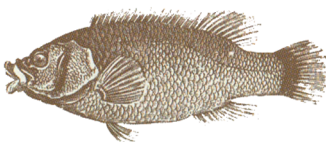
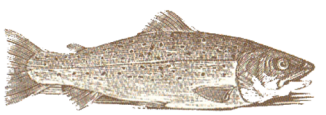
7. The Great Watching Chamber

Senior courtiers dined here.

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