

GEORGE'S DIET

A menu served to the Royal household from 1788 Thursday December the 11th.

Their Majesties dinner	Served to the rest of the household	
<p>Soupe barley Cock turkey boiled, oyster sauce Mutton cutlets 3 cotelettes des poulards glacees Tendrons of veal Metworst of sweet breads Lamb roasted --- Mutton roasted Pinch boiled anchovy sauce Beef roasted – --- 2 wild ducks roasted 18 larks roasted Tarts of sorts Spinnage in crouton Celery a la béchamel D'arioles Herring salade and pullet Rice cakes a la cream Crab</p> <p>SUPPER Pheasant (Richmond Gardens) Tart creamed Asparagus 3 small soles en blanquette Eggs boiled Endive stewed</p> <p>Fowl cold 2 chicken broth</p>	<p>EQUERRIES DINNER Soupe 10 tendrons of veal pye 2 cutlets en fille and boiled Beef roasted --- Perch boiled with anchovy sauce --- 2 wild ducks roasted Tart creamed Lambs xxx with sweet bread Spinnage and eggs Ramakins</p> <p>SUPPER Pheasant roasted Tart Crab Cauliflowers Fowl cold PAGES Perch boiled &c 3 chickens a la duchesse Pate of mutton cutlets Beef roasted &c Minced pyes</p> <p>SUPPER 2 pullets cold 2 Louis lambs fried Omlet</p>	<p>CLERK OF THE KITCHEN 8 lbs of cod's heads with oyster sauce Beef roasted &c Apple pye</p> <p>KITCHEN Beef roasted &c Pork boiled &c</p> <p>FOOTMEN Beef roasted &c</p> <p>KING'S GROOMS Beef roasted &c</p> <p>QUEEN'S GROOMS Beef roasted &c</p> <p>DRESSER'S SERVANTS Beef roasted &c</p> <p>DR WILLIS'S SERVANTS Mutton roasted Pudding Ditto for sandwiches</p> <p>MISS GOLDSWORTHY Soupe 2 pullets a la cream Beef roasted Tart creamed</p> <p>PRINCESS'S SERVANTS Beef roasted &c</p> <p>Chicken boiled for Princess Amelia Pullet for sandwiches</p>