



EBORACUM LODGE

1613

NOVEMBER 14TH, 1887.

INSTALLATION BANQUET.

Bro. G. SIMPSON, W.M.

# MENU.

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## POTAGES.

Jullienne. Mock Turtle. Vermicelli.

## POISSONS.

Cod Fish—Oyster Sauce. Fried Soles.  
Turbot—Lobster Sauce.

## ENTREES.

Oyster Patties. Mutton Cutlets. Calf's Head.  
Veal Cutlets. Curry of Chicken.

## RELEVES.

Roast Beef. Roast Geese. Saddles of Mutton.  
Boiled Chickens. Hams. Tongues.

## ROTS.

Pheasants. Partridges. Hares.

## ENTREMETS.

Plum Puddings. Mince Pies. Tarts.  
Jellies. Blancmanges. Maccaroni.  
Cheese.

## DESSERT.

# Wine List.

## PORT.

6. Fine Old (Sandiman's) .. .. 6s.

## SHERRY.

1. Pale (Dry) .. .. 5s.  
 2. Fine Old Brown .. .. 6s.  
 4. Maderia (Very Fine Old) .. .. 7s.

## CLARET.

8. St. Julien .. .. 4s.  
 9. Chateau la Rose .. .. 6s.

## HOCK.

16. Still (Neirstein's Pearl) .. .. 5s.  
 17. Rudesheim .. .. 6s.  
 19. Sparkling .. .. 6s.

## BURGUNDY.

12. Chambertin .. .. 6s.  
 13. Sparkling .. .. 6s.

## WHITE FRENCH WINES.

14. Chablis .. .. 6s.  
 15. Sauteune .. .. 6s.

## CHAMPAGNE.

21. Imperial .. .. 6s.  
 24. Moet and Chandon's .. .. 8s.  
 26. Roederer's .. .. 10s.

Pints of most of the above may be had.

1888/45.88



*No mortal can more  
The ladies adore  
Than a Free and an Accepted Mason.*

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