

PROVINCIAL GRAND LODGE
OF
Antient, Free, and Accepted
Masons,

Province of East Lancashire.

COL. LE GENDRE N. STABKIE,
R. W. PROV. GRAND MASTER.

MENU.

BANQUET

IN THE
Town Hall, Oldham,
ON WEDNESDAY,

MAY 5TH, 1880.

∴ MENU ∴

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SOUPS:

MOCK TURTLE WHITE.

FISH:

SALMON, FILLETED SOLES.

ENTREES:

MUTTON CUTLETS, FILETS VEAL.

ROAST JOINTS:

SIRLOIN OF BEEF, LAMB.

BOILED JOINTS:

CORNER ROUND BEEF.

LEG OF MUTTON, TONGUE.

—

ROAST CHICKENS, ROAST DUCKS.

—

LOBSTER AND CRAB SALADS.

PUDDINGS, TARTS, &c.

—

FRENCH PASTRY.

JELLIES, CREAMS, ICE PUDDINGS.

CHEESE AND SALADS.

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DESSERT.

: WINE : LIST :

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CHAMPAGNE—

	QUART.	PINT.
1. MOET AND CHANDON ...	8-	4/6
2. ROEDERER	9-	5-
3. PERRIER JOUET	8-	4/6
4. HEIDSIECK	9-	5-
(DRY MONOPOLE)		

CLARET—

5. ST. JULIEN	5	2/6
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HOCK—

6. RAUENTHAL	}	6-
7. MARCOBBEN		
8. LIEBFRAU MILCH		
9. HOCHHEIM		
10. SPARKLING HOCK		6-
11. " MOSELLE		6-
12. " BURGUNDY		7/-
13. PORT		6-
14. SHERRY		6-

(Please order Wine by Number.)

AERATED WATERS	6d. per glass.
SPIRITS	6d. "
CIGARS	4d. and 6d. each.

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