



→ M + E + D + U ←

→ Soups ←

MOCK TURILE. JULIENNE.

→ Fish ←

SALMON. FILLET OF SOLES.

→ Entrees ←

BEEF OLIVES. OYSTER PATTIES.

→ Remedes ←

SIRLOIN OF BEEF. HAUNCH OF MUTTON.
LAMB AND GREEN PEAS. SADDLE OF MUTTON.
ROAST TURKEY.
BOILED TURKEY, CHESTNUT SAUCE. TONGUES.



SECOND COURSE.

HARES. GUINEA FOWLS. CHIPS.

→ Sweets ←

CABINET PUDDINGS. CRYSTAL PALACE PUDDINGS.
WINE JELLIES.
ITALIAN CREAMS. LEMON FLOATS.

CHEESE. SALAD. NORWEGIAN ANCHOVIES.

→ Dessert ←

→ W I D E S ←

SHERRY—Fine Pale	4/-
.. Old Amontillado	6/-
.. Fine Old Brown	6/-
HOCK—Erbach	3/6
.. Liebfraumilch	5/6
CLARET—Sup. St. Julien	4/-
BURGUNDY—Sup. Pomard	4/-
SPARKLING MOSELLE	5/-
CHAMPAGNE—Club Brand	5/-
.. Giesler	7/-
.. Mumm	7/-
.. Heidsieck	8/-
PORT—Old Bottled	4/6
.. Very Old	7/-

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TOASTS

- 1.—The Queen and the Craft.
- 2.—H.R.H. The Prince of Wales, Most Worshipful Grand Master of England.
- 3.—The Earl of Carnarvon, M.W. Pro Grand Master of England ; Earl Lathom, R.W. Deputy Grand Master of England ; and the Officers of Grand Lodge, Present and Past.
- 4.—Sir E. A. H. Lechmere, Bart., M.P., R.W. Prov Grand Master for Worcestershire.
- 5.—Bro. Wm. Masfield, Deputy-Prov. Grand Master for Worcestershire, and the Officers of Provincial Grand Lodge, Present and Past.
- 6.—The Consecrating Officers.
- 7.—Bro. George Taylor, W.M.
- 8.—The Visitors, and Lodge No. 377.
- 9.—The Officers and Founders.
- 10.—The Masonic Charities.
- 11.—The Tyler's Toast.