



TORONTO CLUB

DINNER

in honor of

HIS EXCELLENCY

The Governor General of Canada

MARQUIS OF LORNE, K.T. G.C.M.G.

SEPTEMBER 12<sup>th</sup>

\* 1879. \*



# M · E · N · U



## SHELL OYSTERS.

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## SOUPS.

LORD MARCUS HILL'S. CARLTON HOUSE.

TOMATO.

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## FISH.

BOILED COD, Dutch Sauce. FRIED WHITE FISH, Anchovie Sauce.

BROILED MACKEREL, Maitre d'Hotel Sauce.

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## ENTREES.

QUENELLES OF LOBSTER, a la Vertpre.

SWEETBREADS, a la St. Cloud.

KROMESKYS, a la Russe.

FILLETS OF CHICKEN, a la Royale.

TORONTO CLUB TOAST.

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## RELEVES.

BOILED CAPON, a la Regence.

BOILED HAM.

BRAISED FILLET OF BEEF, a la Miana'se.

ROAST SPRING TURKEY, with Curled Bacon.

SADDLE OF MUTTON, with Red Currant Jelly.

## ROTI.

PRAIRIE CHICKEN, with Bread Sauce.

PLOVER ON TOAST, with White Sauce.

MALLARD, with Claret Sauce.

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CAULIFLOWER, au gratin.

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## ENTREMETS.

BRANDY PUDDING.

ICE PUDDING, a la Prince of Wales.

MACEDOINE OF FRUIT JELLY.

CHAMPAGNE JELLY.

MARESCHINO JELLY.

COFFEE CREAM.

GERMAN CREAM.

VANILLA CHARLOTTE RUSSE.

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## CHEESE, &c.

CANADIAN STILTON. PARMASAN. GRUYERE.

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PATENT LAX. SARDINES.

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ICE CREAMS

DESSERT



