

**From Banquet to Dessert:
The English Sweet Course 1500-1700**

by

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Appendices

Appendix 1

The King's Banquet, July 17th 1607.

Item	Quantity	Cost		Item	Quantity	Cost
Plums of Janua	1 lb.	8s.		Buccones of Genoa	1 lb.	5s. 4d.
Plums of Damasco	1 lb.	6s. 8d.		Past of greene petrogots	1 lb.	4s.
Pruons de roy	1 lb.	6s. 8d.		Past of greene reddish	1 lb.	4s.
Venis apricocks	1 lb.	8s.		White peach	1 lb.	4s.
Venis azer plums	1 lb.	6s. 8d.		Past of rasberies	1 lb.	4s.
plums of Arabia	1 lb.	6s. 8d.		Frayses of Genoa	1 lb.	5s. 4d.
Plums Valencia	1 lb.	6s. 8d.		Plums, Damesine	1 lb.	6s.
Venis dat plums	1 lb.	6s. 8d.		Pruons of Marcelis	1 lb.	6s. 8d.
Pruons of Genoa	1 lb.	8s.		Peach of Roane	1 lb.	6s.
Venis peach stond	1 lb.	7s.		Quartered pruons	1 lb.	5s.
Dried aprecocks	1 lb.	8s.		Past of quinces	1 lb.	4s.
Peach of Genoa	1 lb.	8s.		Madere citrons	1 lb.	4s.
Venis verduse plums	1 lb.	6s.		Candied nutmeggs	1 lb.	5s.
French aprecocks	1 lb.	6s.		Candied Damasco plums	1 lb.	6s. 8d.
Venis amber plums	1 lb.	5s. 4d.		Canded aprecocks	1 lb.	6s.
Dried peach	1 lb.	6s.		Oranges canded	1 lb.	5s.
Canded plums of Genoa	1 lb.	6s. 8d.		Canded date plums	1 lb.	5s.
Dried pedrogots	1 lb.	6s.		Canded peches	1 lb.	5s. 4d.
Gooseberies dried	1 lb.	5s.		Canded cloues	1 lb.	5s. 4d.
Plums of Marcelis	1 lb.	6s. 8d.		Canded goosberies	1 lb.	5s. 4d.
Peares of Roan	1 lb.	4s.		Canded eringas	1 lb.	5s. 4d.
Past of medlers	1 lb.	4s.		Canded gilliflowers	1 lb.	5s. 4d.
Past of verduces	1 lb.	4s.		Canded musk peares	1 lb.	5s.
Past of redd dates	1 lb.	4s.		Candied cheries	1 lb.	6s.
Past of gooseberies	1 lb.	4s.		Canded white date plums	1 lb.	5s.
Past of damsons	1 lb.	4s.		Candied plums of Roan	1 lb.	5s. 4d.
Past of Genoa	1 lb.	5s. 6d.		Amber greete comfitts	1 lb.	4s. 4d.
Past of green dates	1 lb.	4s.		Mucakine conf.	1 lb.	3s.
Past of aprecocks	1 lb.	5s. 6d.		Fyne syneamond	1 lb.	3s.
Past of amber plums	1 lb.	4s.		Annis seed conf.	1 lb.	14d.

Past of red peach	1 lb.	4s.		Cheries p'served		3s.
Past of green verduses	1 lb.	4s.		Damsins p'served	1 lb.	4s. 5d.
Past of rubies	1 lb.	4s.		French apricocks p'served	1 lb.	4s. 5d.
Cakes of Janua	1½ lbs.	9s.		Greene verduss quinces p'served	1 lb	4s. 5d.
Past of muske millions	1 lb.	4s.		Rasberies	1 lb.	3s. 4d.
Past of grapes	1 lb.	4s.		Date plums p'served	1 lb.	3s. 4d.
Past of greene peach	1 lb.	4s.		Goosberies p'served	1 lb.	3s. 4d.
Past of oreng	1 lb,	4s.		Apricocks p'served	1 lb.	3s. 4d.
Past of musk peach	1 lb.	4s.		Peches p'served	1 lb.	3s. 4d.
Dryed plums	1 lb.	4s.		Damsins white p'served		5s.
Pruons brembe	1 lb.	4s.		Pippins p'served		3s.
Apples of Damasco	1 lb.	4s.				

Source: **Memorials of the Guild of Merchant Taylors of the Fraternity of St. John the Baptist, in the City of London : and of its associated charities and institutions**, 1875, Charles Clode, Harrison & Sons, London, p174

Appendix 2

The Prince's Banquet, July 17th 1607.

Item	Quantity	Cost	Item	Quantity	Cost
Amber greene comfitts	1 lb.	4s. 4d.	Past of Genoa	1 lb.	5s. 6d.
Apples of Damasco	1 lb.	4s.	Past of green dates	1 lb.	4s.
Buckhones of Genoa	1 lb.	5s. 4d.	Past of greene peach	1 lb.	4s.
Cakes of Genoa	1 lb.	8s. 4d.	Past of greene verduss	1 lb.	4s.
Candied plums of Genoa	1 lb.	6s. 8d.	Past of muske millions	1 lb.	4s.
Candied amber plums	1 lb.	5s.	Past of muske peares	1 lb.	4s.
Candied aprecocks	1 lb.	6s.	Past of oranges	1 lb,	4s.
Candied eringos	1 lb.	5s. 4d.	Past of rasberies	1 lb.	4s.
Candied peach	1 lb.	5s. 4d.	Past of red peach	1 lb.	4s.
Candied quinces	1 lb.	5s.	peach of Genoa	1 lb.	8s.
Cheries p'served		3s.	Peaches press	1 lb	3s. 4d.
dried petrigots	1 lb.	6s.	Plumes de roy	1 lb.	6s. 8d.
Dryed aprecocks	1 lb.	8s.	plums of Arabia	1 lb.	6s. 8d.
Dryed peach	1 lb.	6s.	Plums of Damasco	1 lb.	6s. 8d.
Dryed plums	1 lb.	4s.	Plums of Marcelis	1 lb.	6s. 8d.
English apricocks	1 lb	5s.	Plums Valencia	1 lb.	6s. 8d.
French aprecocks	1 lb.	6s.	Pruons of Brunello	1 lb.	4s.
French aprecocks	1 lb.	3s. 4d.	Pruons of Genoa	1 lb.	8s.
French pyppins p'served		3s.	Quartred quinces	1 lb.	4s.
Fyne Synamon comfits	1 lb	3s.	Resberies p'ss	1 lb	3s. 4d.
Goosberies p'served	1 lb.	3s. 4d.	Rose comfits	1 lb	18d.
Gooseberies dryed	1 lb.	5s.	Synamon comfits	1 lb	18d.
Greene dates p'ss	1 lb.	3s. 4d.	Vagasses of Genoa	1 lb	5s. 4d
Greene verduses	1 lb	3s. 4d.	Venis amber plums	1 lb.	5s. 4d.
Imperiall plums	1 lb.	3s. 4d.	Venis apricocks	1 lb.	8s.
Plums of Genoa	1 lb.	8s.	Venis azer plums	1 lb.	6s. 8d.
Madera citrons	1 lb.	4s.	Venis date plums	1 lb.	6s. 8d.
Muscakine comfits	3/4lb	3s.	Venis date plums press	1 lb	3s. 4d.
Musk comfets	1 lb.	18d.	Venis peach	1 lb.	7s.
Nutmegg comfets	1 lb.	4s.	Venis verenss	1 lb.	6s.
Past of amber plums	1 lb.	4s.	Violet comfets	1 lb.	18d.
Past of apricocks	1 lb.	5s. 6d.	White Quinces press'	1 lb.	3s. 4d.

Source: **Memorials of the Guild of Merchant Taylors of the Fraternity of St. John the Baptist, in the City of London : and of its associated charities and institutions**, 1875, Charles Clode, Harrison & Sons, London, p175

Appendix 3

The Lord's Banquet, July 17th 1607.

Item	Quantity	Cost	Item	Quantity	Cost
Alman past		18d.	Past of greene peches	2 lbs.	8s.
Almond comfits	2 lbs.	2s. 4d.	Past of musk millions	2 lbs.	8s.
Amber greece comfits	2 lbs.	8s.	Past of Orenge	2 lbs.	8s.
Anniseedes	2 lbs.	2s. 4d.	past of rasberies	2 lbs.	8s.
Apricocks	12	8s.	Past of rubies	2 lbs.	8s.
Buckhones of Genoa	2 lbs.	10s. 8d.	Past of verduss	2 lbs.	8s.
Candied apricocks	2 lbs.	12s.	Past of white petrogots	2 lbs.	8s.
Candied cloves	2 lbs.	10s.	Peach of Marcelis	2 lbs.	12s.
Candied eringoes	2 lbs.	10s.	Peaches of Genoa	2 lbs.	16s.
Candied millions	2 lbs.	10s.	Peare plums	2 lbs.	6s. 8d.
Candied peach	2 lbs.	10s.	Peares	200	4s.
Candied plums of Genoa	2 lbs.	13s. 4d.	Peches p'ss	2 lbs.	6s. 8d.
Cheries p'ss	2 lbs.	6s. 8d.	Petigots p'ss	2 lbs.	6s. 8d.
Coriander comfits	2 lbs.	2s. 4d.	Plums	200	2s.
Damsons press.	2 lbs.	6s. 8d.	Plums Azarello	2 lbs.	13s. 4d.
Ffrench aprecocks	2 lbs.	6s. 8d.	Plums of Damasco	2 lbs.	13s. 4d.
French apricocks	2 lbs.	12s.	Prince biskett	2 lbs.	2s. 8d.
French pippins preserved	2 lbs.	6s. 8d.	Pruons de roy	2 lbs.	10s. 8d.
Fyne synamon comfits	1 lb.	4s.	Pruons of Brewnello	2 lbs.	8s.
Gooseberis p'ss		6s. 8d.	Quartered quinces	2 lbs.	8s.
Greene verduss	2 lbs.	6s. 8d.	Resberies p'ss	2 lbs.	6s. 8d.
Imperiall plums		13s. 4d.	Sucket orenge candied	2 lbs.	5s.
Imperiall plums press'	2 lbs.	6s. 8d.	Sucket peares	2 lbs.	5s.
Past of Genoa	2 lbs.	11s.	Synamon comfits	2 lbs.	3s.
Marmalett	2 lbs.	3s.	Vagases of Genoa	2 lbs.	10s. 8d.
More for 10 lbs. of rawe cherries	10lbs.	2s. 6d.	Venis amber plums	2 lbs.	13s. 4d.
Muscadine comf:	2 lbs.	4s.	Venis date plums p'ss		6s. 8d.
Musk millions	2 lbs.	6s.	Venis quinces candied	2 lbs.	10s.
Muske comfets	2 lbs.	3s.	Venis verdusses	2 lbs.	12s.
Orenge comfets	2 lbs.	3s.	Violet comfets	2 lbs.	3s.
Past of apricocks	2 lbs.	11s.	White damsons press.	2 lbs.	6s. 8d.
Past of grapes	2 lbs.	8s.	White quince p'ss	2 lbs.	6s. 8d.

Source: **Memorials of the Guild of Merchant Taylors of the Fraternity of St. John the Baptist, in the City of London : and of its associated charities and institutions**, 1875, Charles Clode, Harrison & Sons, London, pp175/6

Appendix 4

Marchpanes for the Feast, July 17th 1607

Item	Cost
Two marchpanes at	20s.
Two marchpanes at	10s.
Two marchpanes at	6s. 8d.
5 marchpanes at	5s.
Nyne marchpanes at	3s. 4d.
3 marchpanes at	4s.
5 marchpanes at	3s.
Eight marchpanes at	2s. 6d.
4 marchpanes at	2s.
40 marchpanes cost the some of	9l. 3s. 4d.

Source: **Memorials of the Guild of Merchant Taylors of the Fraternity of St. John the Baptist, in the City of London : and of its associated charities and institutions**, 1875, Charles Clode, Harrison & Sons, London, p176

Appendix 5

"Severall sorts of sweet meates fitting for a Bankquett"

Generall sort of sweet meates fitting
for a Bankquett.

Up no great Marshmallows & very high
Confects made by hand of Marzipan & sugar
Two other Marzipan & very middle
of soft workers and very well sold for
very Confects.

Past de saune
Plumes de saune
Saune de saune
Dried Apricots
Dried Peaches
Dried Dates plums
Butter of saune
Dried Goods
Apples of Damascus
Peaches de saune
Walnut plums
Dried & Approns good
Dried Lemons
Dried Citrus
Dried Potatoes
Dried Peppins
Dried monsell plums
Prunes Marulas
Fruit of apples dried
Dried & artichoke
Dried fackette of small
Lemons & Galons
Oranges & Galons
Salted
Broons figge

Peaches
Dried & Approns
Broons Lemons
Broons Allmons
Broons Peaches
The Rock Candies of
severall sorts.

Rock Candies Cynamon
Rock Candies ginger
R. Candies Nutmegge
R. Candies Cloves
R. Candies Marjole
R. Candies Oranges
R. Candies Lemons
R. Candies Cherries
R. Candies Roseberris
R. Candies Marjole
R. Candies berris flowers
R. Candies & Approns
R. Candies plums
R. Candies peaches
R. Candies Allmons
R. Candies Figge
R. Candies Peaches
R. Candies berris
R. Candies gilly flowers
Dried

Dried lasts of small forts. Fosses Com
 Paste of quince white Oloros Com
 Paste of quince redd violets Com
 Paste of Apricot Rosemary Com
 Paste of Shadwick Muske Com
 Paste of Gooseberries Lemon Com
 Paste of Lemons Ambergrasse Com
 Paste of Brinigs Nutmeg Com
 Paste of Damsons Mustardine white
 Paste of Vaseberries Mustardine redd
 Paste of pippens
 Paste of barberries
 Paste of goose plums
 Paste of Apples
 Paste of Quince
 Paste of violet
 Jellies of small Colours.
 French Macaroons
 French Biscuits
 Naples Biscuits
 Confitures of Marzipane
 Sugar plates
 All sorts of Confitures.
 Almonds Com
 Collianders Com
 Army food Com
 Biscuits and Carraways
 Cinnamon Com
 Ginger Com
 Brinigs Com

All sorts of Confitures.
 Peaches
 Apples
 Plums
 Walnuts
 Almonds
 Springs
 Apratts
 Mulberries
 Lobsters
 Strawberries
 Radishes all
 and made of sugar
 Preserves of all sorts.
 Preserved quince
 Preserved Damsons
 Preserved barberries
 Preserved Vaseberries
 Preserved pippens
 Preserved Apricots
 Preserved

att 20.
 att 4.
 att 16.
 att 20.

Preserved Apricocks

Preserved Malligatwoods

Preserved Valencia plums

Preserved barberries

Preserved figge

Preserved cherries

Preserved Lemons

Preserved Citronons

Preserved pear plums

Marmalott of green white and Red

Marmalott of pippins

Mafters

Glasse plates and glasse boulders

The names of sugars w^{ch} is best to preserve
to Candy and to make pastes.

Brasile powder sugar mado or barbara
sugar is best to preserve.

Double refined sugar is best for paste to
Kouj Candy if you will not go
to the price of double, single will
serve.

Erind Dragon you may buy for four
pence an ounce.

Asperberries for six pence

Myrtle blew is a good bitter cooler

Saffron for yealms

Cap green is best for green

Limbeck oyle is best to season y^e E
gallies. Hyle

oyle of nutmegg
oyle of mace
oyle of Eynamond
and oyle of Cloves all these are
necessary to season Christes yolles
wth all.
Wth these goods wth a booke
of gold wth
all these necessities you may buye
at the signe of the Crowe at the
Gate in London.

Appendix 6

*The Banquet served at the Feast of St. George,
the 22. and 23. of April an. 19 Car. 2. 1667*

Supper on the Eve.

For the Sovereigns Table:

- 8 Basons, 20 Boxes in each Bason, one pound in each Box.
- Preserves 4 Dishes, two pound in a Dish.
- Creams 2 Dishes
- One pound of Eringoes
- One pound of Rocks to garnish each Bason.

For 4 Mess of the Knights-Companions, and one Mess for the Prelate, &c. to each Mess:

- 2 Basons, 16 Boxes in a Bason, 3 quarters of a pound in a Box.
- 2 Dishes of Preserves, 2 pound in a Dish
- 2 Dishes of Creams
- Half a pound of Eringoes
- Half a pound of Rocks to garnish each Bason.

The like for Dinner on St. Georges Day.

After Dinner and Supper, when the Sovereign and Knights-Companions wash, 6 Boulds, one for the Sovereign of 6 pound of Comfits, and 5 other Boulds for the Knights-Companions and Prelate, &c. 4 pounds in each Boul, garnished with Eringoes, and Rocks and Violet Cakes, half a pound of each to each Boul.

Source: "The institution, laws & ceremonies of the most noble Order of the Garter", 1672, Elias Ashmole, Printer/Publisher J. Macock, for Nathanael Brooke, London. p607

Appendix 7

*The banquet for the eve and day of The Grand Feast,
held on 28th and 29th May, 1671*

The Banquet served at the said Feast.

The Sovereign's Table on the Eve.

- One Charger of China Oranges, containing 50.
- Seven Chargers of Confections, in each Charger 20 Boxes; in each Box one pound of dried Confections.
- Two Plates of Duke Cherries, 4 pound in each Plate.
- One Plate of Red Strawberries, containing one Gallon.
- One Plate of White Strawberries, containing two Gallons.
- One Plate of Ice Cream.
- Three Plates of liquid Sweetmeats, in each Plate 3 pound.

The same for the Feast day at Dinner.

To each of the 7 Tables for the Knights-Companions, on the Eve.

- Two Chargers of Confections, in each Charger 14 Boxes.
- One pound of dried Confections in each Box.
- One Plate of Duke Cherries, containing 2 pound.
- One Plate of Red Strawberries, containing 1 Gallon.
- One Plate of liquid Sweetmeats, containing 3 pound.

The same for the Feast day.

For the Prelate of the Garter, &c. on the Eve.

- Two Chargers, 14 Boxes in each Charger.
- One Plate of Duke Cherries, containing 2 pound.
- One Plate of Red Strawberries, containing 1 Gallon.
- One Plate of liquid Sweetmeats, containing 3 pound.

The same Service to the Lords who attended the Sovereign,
And so the same to the Prelate and Lords the next day.

One Charger of Confections for the Heralds, containing 10 Boxes each Meal.”

Appendix 8

To the Gentlewomen who have the Charge of the Sweetmeats, and such like Repasts.

Gentlewomen,

Perhaps you do already know what belongs to serving in fine Cream Cheeses, Jellies, Leaches or Sweetmeats, or to set forth Banquets as well as I do; but (pardon me) I speak not to any knowing Person, but to the ignorant, because they may not remain so; besides really there are new Modes come up nowadays for eating and drinking, as well as for Cloaths, and the most knowing of you all may perhaps find somewhat here which you have not already seen; and for the ignorant, I am sure they may ground themselves very well from hence in many Accomplishments, and truly I have taken this pains to impart these things for the general good of my Country, as well as my own, and have done it with the more willingness, since I find so many Gentlewomen forced to serve, whose Parents and Friends have been impoverished by the late Calamities, viz. the Late Wars, Plague, and Fire, and to see what mean Places they are forced to be in, because they want Accomplishments for better.

I am blamed by many for divulging these Secrets, and again commended by others for my Love and Charity for so doing; but however I am better satisfied with imparting them, than to let them die with me; and if I do not live to have the Comfort of your Thanks, yet I hope it will cause you to speak well of me when I am dead: The Books which before this I have caused to be put in Print, found so good an acceptance, as that I shall still go on in imparting what I yet have, so fast as I can.

Now to begin with the Ordering those things named to you:

If it be but a private Dinner or Supper in a Noble House, where there they have none to honour above themselves, I presume it may be thus;

- In Summer time, when the Meat is all taken away, you may present your several sorts of Cream Cheeses;
- One Meal one Dish of Cream of one sort, the next, of another;
- one or two Scollop Dishes with several sorts of Fruit, which if it be small fruit, as Raspes or Strawberries, they must be first washed in Wine in a Dish or Bason, and taken up between two Spoons, that you touch them not.
- With them you may serve three or four small Dishes also with sweet meats, such as are most in season, with Vine Leaves and Flowers

between the Dishes and the Plates, two wet Sweet meats, and two dry, two of one colour, and two of another, or all of several colours.

- Also a Dish of Jellies of several colours in one Dish, if such be required. If any be left, you may melt them again, and put them into lesser Glasses, and they will be for another time:
- If any dry ones be left, they are soon put into the Boxes again.

If any persons come in the Afternoon, if no greater, or so great as the Person who entertains them, then you may present

- one or two Dishes of Cream only,
- and a whipt Sillibub, or other, with
- about four Dishes of Sweetmeats served in, in like manner as at Dinner, with
- Dishes of Fruit, and
- some kind of Wine of your own making;

At Evenings, especially on Fasting Daies at Night, it is fit to present

- some pretty kind of Creams, contrary from those at Dinner, or instead of them
- some Possets, or other fine Spoon Meats, which may be pleasant to the taste, with
- some wet and dry Sweetmeats, and
- some of your fine Drinks, what may be most pleasing.

At a Feast, you may present these things following. So soon as the Meat is quite taken away, have in readiness

- your Cream Cheeses of several sorts and of several Colours upon a Salver, then
- some fresh Cheese with Wine and Sugar,
- another Dish of Clouted Cream, and
- a Noch with Cabbage Cream of several Colours, like a Cabbage;
- then all sorts of Fruits in season, set forth as followeth:
 - First, You must have a large Salver made of light kind of Wood, that it may not be too heavy for the Servitor to carry, it must be painted over, and large enough to hold six Plates round about and one larger one in the middle, there must be places made in it to set the Plates in, that they may be very fast and sure from sliding, and that in the middle the seat must be much higher than all the rest, because that is most graceful; your Plates must not be so broad as the Trencher Plates at Meat, and should be either of Silver or China.
 - Set your Plates fast, then fill every one with several sorts of Fruits, and the biggest sort in the middle, you must lay them in very good

order, and pile them up till one more will not lie; then stick them with little green Sprigs and fine Flowers, such as you fancy best;

- then serve in another such Salver, with Plates piled up with all manner of Sweetmeats, the wet Sweetmeats round about and the dry in the middle,
- your wet Sweetmeats must be in little glasses that you may set the more on, and between every two glasses another above the first of all, and one on the top of them all;
- you must put of all sorts of dried Sweetmeats in the middle Plate, first your biggest and then your lesser, till you can lay no more; then stick them all with Flowers, and serve them:
- And in the Bason of Water you send in to wash the Hands or Fingers of Noble Persons, you must put in some Orange Flower Water, which is very rare and very pleasant.

In Winter you must alter, as to the season, but serve all in this manner; and then

- dried Fruits will also be very acceptable, as
 - dried Pears and Pippins,
 - Candied Oranges and Limons, Citrons and Eringoes,
 - Blanched Almonds,
 - Prunelles,
 - Figs,
 - Raisins,
 - Pistachoes and
 - Blanched Walnuts.

Source: "The Queen-Like Closet", 1670, Hannah Woolley, Printed for R. Lowndes, London, pp378-383

Appendix 9

Other Bills of Fare for every Season in the Year, also how to set forth Meat in Order accordingly.

First Course.

Oysters, Muskmelons.

1. Brawn and Mustard, Eggs and Collops, Hasty Pudding, Pudding Boiled, a Pot Ball or Dumpling or baked of Bread, or Rice, Puddings in skins of Blood and Oate-Meal.
2. Boiled Capon in stewed Broth, Fresh Neats-Tongues and Udder, Hens and Bacon, Beef and Cabbage, Capon pottage, Panado, Compound-possed or white Broth, Olio, Gruel, *Furmenty*, *Honey Sops*, Soops, Caudles of Oate-Meal or Eggs, Alebury.
3. Turkies in Stuffado, Hash of Rabbits, Ducks in Stuffado, Haunch of Venison Roasted, Scotch Collops of Beef, Mutton or Veal.
4. A Hash or a Shoulder of Mutton, a Grand Fricasee, Loyn of Pork, Hash Capons, Calves Head stewed, Bisk.
5. Geese boiled, a Grand Sallet.
6. A Boiled Meat of Ducks, Roast Pork.
7. *A Marrow-Pudding baked.*
8. A Surloyn of roast Beef, a Chine or Ribb of Beef.
9. Minced Pyes, Steak Pye, or Hare, Pumpion, Artichoke, Umble, Potatoes, an Oline or Pallate Pie, Chaldron Pye, Giblet Pie, Calves head or feet Pie.
10. Loyn of Veal, Roast Venison.
11. A Pasty of Venison or Mutton.
12. A Pig Roasted, Leg of Mutton Roasted, Hare Roasted.
13. Geese Roasted, Swan Roasted.
14. Capons or Hens Roasted.

Second Course.

Oranges and Lemmons.

1. Lamb or Kid, Sallet of Herbs, Pease and French Beans, Rabbits.
2. Sowced Pig, Capon, Swines head and feet.
3. Rabbits roasted and larded, Widgeons, Teal, Dotterells, Curlews, Ruffs.
4. Ducks roasted and larded, Shovellers, Gulls, Herns, Cranes, Bittorn.
5. Teal or other Fowle, Woodcocks, Quailles.
6. A made Dish or Batalia Pie, Sweet-bread Pie, Fried Fish or Buttered Fish of any sort: as Pike, Salmon, Dace, Mullet, Turbut, Ray, Lump Fish, Plaice, Flounders, Soals, Lampry, Eels.
7. Neats-Tongues, Florentine of Tongues.
8. Pigeons, wild or tame larded: Olines or Plovers, Sparrows, Black-birds, Thrushes, Fieldfare, Railes.
9. Sowced Capon, Sowced Eels or other Fish, Ray, Salmon, Conger.
10. Pickled Mushrooms, Oysters and Anchovis, Lobsters.
11. *Orangado Pie, or Tarts of green Pease, Hips, Rice, Cherries, Goosberries, Plums, Prunes, Barberies with wet Suckets, Pippin Pie, Warden Pie, Quince Pie, Codling Tarts of diverse colours in puff paste, Quaking Pudding.*
12. Sturgeon, Collar of Beef, Turbut, Pickled Puffins, Scallops, Cockles, Muscles, Sprawns, Shrimps, Crabs, Tortoise, Crawfish, Snails.
13. Westphalia Bacon, Bolonia Sausages.
14. Turkey or Goose Pie, Marinate Flounders, Artichoke Pie, Smelts, cold Hare Pie, Selsey Cockles.
15. *Jelly of five or six colours, Tansies, Fritters, Pancakes, Balls roasted.*
16. *Creams made of Codlings, Quince, Plums, Goosberries or Almonds, Clouted Cream, Snow Cream, fresh Cheese and Cream, Sillabubs & Cream, Egg Pies.*
17. *Custards, White pots, Fools, Leach, Blamangers.*
18. *Lay Tarts of diverse colours, Tarts Royal, Codlings and Cream, Cheese.*

Third Course.

1. *March-pan set with several sorts of Sweet-Meats.*
2. *Preserves or wet Sweet-Meats in Plates as, Pears, Plums, Cherries, Quinces, Grapes Respass, Pippins, Oranges, Lemmons, young Walnuts, Apricocks, Peaches, &c. with their Syrup about them.*
3. *Dried Sweet-meats & Suckets of Oranges Lemmons Citron: or Conserves, or Candies, and Rock-Candies of Cherries, Apricocks, Plums, Damasius, Pippins, Pears, Angelica, Rosemary and Marygold Flowers, Pippins, Pears, Apricocks, Plums, Ringo roots: or Marmalet of Quinces, Damasins, Plums, Oranges, or Pastes made of Citron: Pippins, Apricocks, Rasbery, English Currans.*
4. *Bikets, Mackroons, naple Bisket, Italian Bisket, Comfeits round, Longs and Loseng like, Gingerbread, Almond Cakes, Apricock Cakes, Losenges, Quince Chips, Orange cakes, Marchpane Collops.*
5. *Sugar cakes, Iamballs, Iemelloes, Sugar Plate, Plum and Rasbury cakes, Cheese cakes.*
6. *Tree Fruit as Apples and Pears of diverse kinds, Cherries, Plums, Strawberies, Currans, Raspes, Walnut, Chestnuts, Filbernuts, Dates, Graps, Figgs, Oranges, Lemmons, Apricocks, Peech, Dried Raisins and Currans, Prunes, Almonds blanced*

According as the season is for them, all which several things are mixt and interchangably set on the Table according to the discription of the Gentleman Sewer.

Source: "The Academy Of Armory, Or, A Storehouse Of Armory And Blazon", 1688, Randle Holme, Printer/Publisher: the author, Chester, Book III, Chapter III, pp79-80.

Sweet dishes indicated by italics.

Directions for a Disart.

Any sort of Biskets, Jumbolds of 2 or 3 sorts, waffers white & brown, a large marchpain finely covered with sweetmeats, cheny oranges, prunello's, spanish plumbs, figcheese, blew figs, soft almonds, pistatoes, bunches of raisons, with sweetmeats, bumgriton pairs, walnuts peiled, — paremain's, golden pipins, pomgranets, dried pain & apples, severall sorts of plumbs, chacolet almonds two sorts, shells of all sorts, this is of what may be had seasonably in winter, you may dress it up as your fancy pleases but in salvers they now reckon it most genteel amongst persons of quality at diners, but at great feasts they dress high & all sorts of things together. # As for Summer.

All sorts of fruit y^t is in season, sillibubs, ye pyramid, & hedghog cream; Almond & orange butter, Lemon cream, chacolet Cream, or any other creme whatsoever, if fruit be not ripe you may ^{make} white & red leach, & Jellies, & a salver of preserved whole oranges & lemons, & sittorns cut in slices. this may suffice for a direction, but you may do it according to y^r fancy, & as you like best, this only shews you what may be had at those times of y^e year. 1696. #