

Vol-au-vent of ox-palate. Vol-au-vent of brains.  
 „ with vege- „ of turbot.  
 tables.

LEGS OF TURKEY.

Spread small slices of bacon at the bottom of a closely-covered stewpan, spread a chopped eschallot and a little pepper and salt thereon, together with a quarter of a pound of nicely-prepared truffles in slices, and put in the legs, and gently stew until done.

BEEF.

Sirloin.  
 Ribs rolled.  
 Rump.  
 Round.  
 Aitchbone.  
 Brisket.  
 Rump-steaks :

To be cut when the butcher comes to the part weighing three-quarters to a pound weight. For cooking, see page 90.

Accompaniments. — Oyster sauce, mushrooms stewed, roast Spanish onions.

MUTTON OR LAMB.

Beef, &c.,  
 to choose.

Haunch.  
 Saddle.  
 Leg.  
 Loin.  
 Neck.  
 Shoulder.  
 Chops—sweet herbs.  
 Lamb's fry—ditto.  
 Lamb's head—ditto.