



7th Field Artillery Brigade

SERGEANTS' MESS

GRETA CAMP ~ JANUARY - APRIL, 1940

DINNER

Mess President: W.O. II. A. G. MORGAN

Mess Secretary: W.O. II. O. N. ROSEVEAR

Dinner Suggestions.

Potage Friar Tuck.

Asperges en Branches Duxelle.

Roast Pork.

Wine Trifle.

Apricot Eggs.

Preserved Ginger.

Chocolates.

Muscateles.

Toast List.

THE KING President.

FALLEN COMRADES President.

THE C.O. W.O. Rosevear.

Response: Lt.-Col. Daley.

B.C's. W.O. Gilles.

Responses: Maj. McAlister, Maj. Kelso, Maj. Woodall,
Capt. Shearer, Maj. Humphries, Capt. Mason.

THE REGIMENT B.S.M. Oxenham.

THE A.I.C. W.O. Masters.

Response: Lt. Herriot, Adj.

OUR GUESTS B.Q.M.S. Kentwell.

Response: Capt. Flynn.

MENU

Hors D'Oeuvres.

Sardines A' L' Huile. Spanish Olives.
Petit Marmite.

Oeufs A' L' Olives. Yarmouth Fingers.
Oyster Cocktail.

Potage Irlandaiee. Potage Friar Tuck.
Fried Fillets of Reef Bream. Au Goutin.

Petits Vol-au-Vent Cocasse.

Asperges en Branches Duxelle.

Roast Rib of Beef. Raifort.

Leg of Pork. Apple Sauce.

Roast Leg of Mutton. Mint Sauce.

Red Currant Jelly.

French Beans. Fresh Garden Peas.

Carrots Petits-Pois.

Baked, French Fried, Creamed and Boiled Potatoes.

Cold Sideboard—

York Ham. Roast Beef. Mutton.

Salad in Season.

Macedoine De Fruit en Jelee. Fruit Salad. Cream.

Wine Trifle. Apricot Eggs.

Fruit in Season. Cafe Mocha.

Mess Caterer: S. PALFREY. Chef: J. KEYS.