

An Evening Inspired by *Downton Abbey*

Create Your Own Edwardian Upper-Class Dinner Menu

Serve hors d'oeuvres first such as caviar on brown bread, saucisson de Lyon, or oysters. You may also include olives, anchovies, radishes, pickled herrings, or a light entrée dish such as vol-au-vents (warm savory pastries).
With this course, drink Chablis.

Next, serve a consommé or cream soup—or serve both as many upper-class households did and let guests decide which they might like. You may serve soup with the hors d'oeuvres or after.
With this course, drink sherry, champagne, or Madeira.

The fish course follows. You might serve cold poached salmon or a hot fish dish with sauce and potatoes. Typically two kinds of fish would be served.
With this course, drink Chablis, Graves, or sherry.

For the entrée, serve an elegant dish such as lobster, duck confit, or chicken tikka masala, which arrived on the British culinary scene around 1903.
With this course, drink a Burgundy, Graves, or champagne.

After this, the joint course is served, consisting of a heavier meat such as steak chasseur, pork shoulder, or leg of lamb with sauce and a simple vegetable such as French beans.
With this course, drink Bordeaux or Chambertin wine.

Bring out your recent hunting conquests or head to your local butcher for the game or roast course. Serve rabbit quenelles, a roast duck or chicken and a small salad.
With this course, drink a red Burgundy wine.

For this next course, the vegetable plays a starring role. Consider serving artichokes with mayonnaise and tomato garnish, asparagus with Hollandaise sauce, or roasted parsnips.
With this course, drink a white Rhine wine.

As you near the end of the meal, bring out a selection of cheeses or a dramatic cheese soufflé.
With this course, drink port, ale, or porter. Indulge in jellies or creams.

For a sweet finish, serve two or three desserts (or “afters” as this course was called) in true Edwardian style. Choose an apple charlotte, ice cream, or ices. Petit fours are passed last.
With this course, drink Madeira, sherry, or champagne.

At the end of the meal, the ladies move to the sitting room for coffee. Men may lag behind in the dining room to drink port or brandy and smoke cigars. The men join the ladies for coffee, and the ladies move on to sparkling water.

NOTES

There will be bread served, such as French rolls at the beginning of the meal. If you are skilled in calligraphy, consider writing the menu in French, which was the style at the time.

RESOURCES

Mastering the Art of French Cooking by Julia Child; *Essential Pépin* by Jacques Pépin;
Mrs. Beeton's Book of Household Management