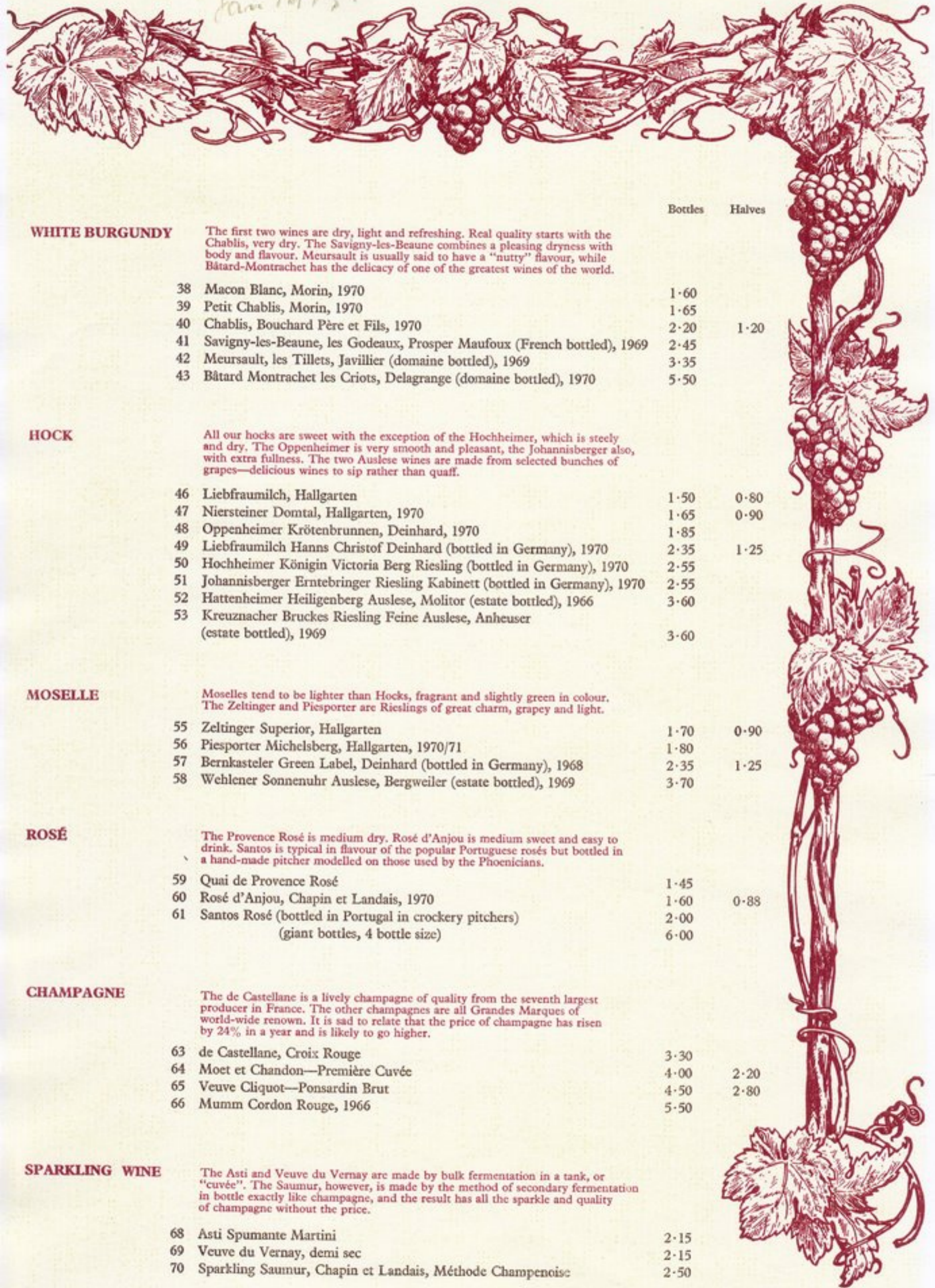


West Lodge Park



The Hon. Henry Coventry
Secretary of State to Charles II
Owner of West Lodge Park in the XVII Century
From the portrait by Mary Beale

Jan 1973



WHITE BURGUNDY

The first two wines are dry, light and refreshing. Real quality starts with the Chablis, very dry. The Savigny-les-Beaune combines a pleasing dryness with body and flavour. Meursault is usually said to have a "nutty" flavour, while Bâtard-Montrachet has the delicacy of one of the greatest wines of the world.

		Bottles	Halves
38	Macon Blanc, Morin, 1970	1.60	
39	Petit Chablis, Morin, 1970	1.65	
40	Chablis, Bouchard Père et Fils, 1970	2.20	1.20
41	Savigny-les-Beaune, les Godeaux, Prosper Maufoux (French bottled), 1969	2.45	
42	Meursault, les Tillets, Javillier (domaine bottled), 1969	3.35	
43	Bâtard Montrachet les Criots, Delagrange (domaine bottled), 1970	5.50	

HOCK

All our hocks are sweet with the exception of the Hochheimer, which is steely and dry. The Oppenheimer is very smooth and pleasant, the Johannisberger also, with extra fullness. The two Auslese wines are made from selected bunches of grapes—delicious wines to sip rather than quaff.

46	Liebfraumilch, Hallgarten	1.50	0.80
47	Niersteiner Domtal, Hallgarten, 1970	1.65	0.90
48	Oppenheimer Krötenbrunnen, Deinhard, 1970	1.85	
49	Liebfraumilch Hanns Christof Deinhard (bottled in Germany), 1970	2.35	1.25
50	Hochheimer Königin Victoria Berg Riesling (bottled in Germany), 1970	2.55	
51	Johannisberger Erntebringer Riesling Kabinett (bottled in Germany), 1970	2.55	
52	Hattenheimer Heiligenberg Auslese, Molitor (estate bottled), 1966	3.60	
53	Kreuznacher Bruckes Riesling Feine Auslese, Anheuser (estate bottled), 1969	3.60	

MOSELLE

Moselles tend to be lighter than Hocks, fragrant and slightly green in colour. The Zeltinger and Piesporter are Rieslings of great charm, grapey and light.

55	Zeltinger Superior, Hallgarten	1.70	0.90
56	Piesporter Michelsberg, Hallgarten, 1970/71	1.80	
57	Bernkasteler Green Label, Deinhard (bottled in Germany), 1968	2.35	1.25
58	Wehlener Sonnenuhr Auslese, Bergweiler (estate bottled), 1969	3.70	

ROSÉ

The Provence Rosé is medium dry. Rosé d'Anjou is medium sweet and easy to drink. Santos is typical in flavour of the popular Portuguese rosés but bottled in a hand-made pitcher modelled on those used by the Phoenicians.

59	Quai de Provence Rosé	1.45	
60	Rosé d'Anjou, Chapin et Landais, 1970	1.60	0.88
61	Santos Rosé (bottled in Portugal in crockery pitchers) (giant bottles, 4 bottle size)	2.00 6.00	

CHAMPAGNE

The de Castellane is a lively champagne of quality from the seventh largest producer in France. The other champagnes are all Grandes Marques of world-wide renown. It is sad to relate that the price of champagne has risen by 24% in a year and is likely to go higher.

63	de Castellane, Croix Rouge	3.30	
64	Moët et Chandon—Première Cuvée	4.00	2.20
65	Veuve Cliquot—Ponsardin Brut	4.50	2.80
66	Mumm Cordon Rouge, 1966	5.50	

SPARKLING WINE

The Asti and Veuve du Vernay are made by bulk fermentation in a tank, or "cuvée". The Saumur, however, is made by the method of secondary fermentation in bottle exactly like champagne, and the result has all the sparkle and quality of champagne without the price.

68	Asti Spumante Martini	2.15	
69	Veuve du Vernay, demi sec	2.15	
70	Sparkling Saumur, Chapin et Landais, Méthode Champenoise	2.50	

FARINACEOUS & EGGS

			Decimal
Canneloni à l'Italienne	5	0	25p
Oeufs sur le plat à la Turque	5	0	25p
Omelette Arnold Bennett	8	0	40p
Spanish Omelette	8	0	40p
Omelettes: Plain, Tomato or Mushroom	6	0	30p

Fried with chicken livers.

With poached haddock.

FISH

Poached Salmon with Hollandaise Sauce	21	0	£1.05p
Grilled Dover Sole	30	0	£1.50p
Fillets of Sole Pauline	18	0	90p
Fillets of Sole Véronique	20	0	£1.00p
Fillets of Sole Renaissance	29	0	£1.45p
Fillets of Sole Breval	18	0	90p
Fried Scampi	20	0	£1.00p
Scampi Provençale	23	0	£1.15p
Trout Doria	15	0	75p

Shallow fried, and flavoured with Anchovy and Worcester Sauce, served with parsley and capers.

Poached with white wine sauce and white grapes.

Poached with white wine sauce, and served with artichoke bottoms, crayfish tails and glazed.

Poached with white wine sauce, mushrooms and tomato concassée.

Sauté in oil with concassée of onions, tomato and garlic.

Shallow fried and garnished with cucumber.

ENTREES

Escalope of Veal Viennoise	19	0	95p
Escalope of Veal Cordon Bleu	22	0	£1.10p
Boucon of Veal à la Grecque	24	0	£1.20p
Suprême of Chicken Josephine	20	0	£1.00p
Suprême of Chicken Adelina Patti	18	0	90p
Sauté Chicken Catalane	18	0	90p
Entrecôte Chasseur	22	0	£1.10p
Tournedos Maison	26	0	£1.30p
Beef Strogonoff	23	0	£1.15p
Kidneys Turbigo	14	0	60p
Fillet of Beef Wellington (2 covers 30 minutes)	55	0	£2.75p

Garnished with anchovies, capers and chopped egg.

Layered with Bayonne ham, Gruyère cheese, and shallow fried.

Shallow fried with aubergines and peppers, and served on a bed of savoury rice.

Shallow fried with diced vegetables, chopped ham, capers and brandy sauce.

Shallow fried and garnished with fried gnocchi and Jerusalem artichokes.

Shallow fried, simmered with tomatoes, aubergines and peppers, and served on a bed of rice.

Shallow fried in a red wine sauce with tomatoes, onions and mushrooms.

Shallow fried and served with a Madiera sauce on a croûte and topped with paté.

Fillet of beef finely cut in strips, sauté and served in a red wine sauce finished with paprika and cream.

Sauté and served in a red wine sauce with chipolatas, garnished with croûtons.

Marinated in red wine and baked to order in short pastry.

ROASTS & GRILLS

Freshly roasted Duckling (2 covers 45 minutes)	48	0	£2.40p
Freshly Roasted Poussin (35 minutes)	22	0	£1.10p
Grilled Fillet Steak	23	0	£1.15p
Grilled Rump Steak	19	0	95p
Grilled Minute Steak	17	0	85p
Grilled Lamb Cutlets	12	0	60p

Served with apple sauce and orange salad.

Served with bacon, chipolata, tomato and bread sauce.

With tomato, mushroom and straw potatoes.

With tomato, mushroom and straw potatoes.

With tomato, mushroom and straw potatoes.

With tomato, mushroom and straw potatoes.

COLD MEATS & SALADS

Chef's Cold Platter	10	0	50p
Green Salad	3	0	15p
Mixed Salad	4	0	20p
Palm Heart Salad	4	0	20p
Apple, Celery & Walnut Salad	5	0	25p

Selection of cold meats as available.

All salads offered with fresh mayonnaise or vinaigrette dressing.

See opposite page for daily selection of vegetables and potatoes.



Tasting Panel: T. Edward Beale, Trevor Beale, Douglas Crane (Master Sommelier)

Bottles Halves

LOIRE

The Loire region combines both bargain wines for everyday drinking with specialities for the connoisseur, and the appalling price escalation of other areas has not affected it so much, yet. Lovers of sweet wine will progress through the lighter grapey Saumur via the full bodied Bonnezeaux to the luscious velvety fullness of the Clos St. Catherine. The two red wines are soft and agreeable. Among the drier white wines Gros Plant is flavoury and medium dry, the Muscadet very dry, and the Pouilly Fumé and Sancerre share the distinctive smoky flavour of the Sauvignon grape.

1	Saumur, Blanc de Blancs, Chapin et Landais, 1970 (medium sweet)	1.50	0.83
2	Touraine Rouge, Chapin et Landais, 1970 (red)	1.50	
3	Rosé d'Anjou, Chapin et Landais, 1970 (medium sweet)	1.60	0.88
4	Gros Plant du Pays Nantais, Poiron (French bottled), 1970 (medium dry)	1.60	
5	Bonnezeaux, Reynier, 1969 (sweet)	1.70	
6	Saint-Nicholas de Bourgueil, Reynier, 1970 (red)	1.90	
7	Domaine du Cléray Muscadet, (domaine bottled), 1971 (dry)	2.05	
8	Château de Sancerre, (château bottled), 1970 (dry)	2.40	1.30
9	Château de Tracy, Pouilly Fumé (château bottled), 1971 (dry)	2.70	
10	Clos de Sainte Catherine, Coteaux du Layon (estate bottled), 1967 (sweet)	3.00	

WHITE BORDEAUX

The house of Hanappier-Peyrelongue has been sending fine wines to Britain since 1817. Most of the white Bordeaux wines are blended from year to year, and thus a vintage label is superfluous. The Graves is dry, Entre Deux Mers medium sweet, and the others very sweet. Château Coutet is a delicious full bodied, deep coloured wine to sip over dessert.

12	Entre Deux Mers, Hanappier	1.45	0.80
13	Imperial Hanappier, dry Graves	1.55	0.85
14	Sauternes, Hanappier	1.60	0.85
15	Barsac, Hanappier	1.60	
16	Haut Sauternes, Hanappier	1.65	
17	Château Coutet, 1er Cru Barsac (château bottled), 1964	3.20	

CLARET

St. Emilion wines tend to be fuller and heavier than those of the Médoc, which are drier and more delicate. Pauillac is the most celebrated commune in Médoc—the incomparable Château Lafite is at the northern end and our other three Pauillacs at the southern end, all within a mile of each other. The order of price indicates the order of mellowness, bouquet and delicacy.

19	Médoc, Hanappier, 1969	1.50	0.83
20	St. Emilion, Hanappier, 1969	1.65	
21	Château Laborde, Médoc, 1969	1.95	
22	Château Fonbadet, Pauillac, 1966	2.10	1.10
23	Château Haut Batailley, 5me Cru Pauillac, 1967	2.90	
24	Château Pichon Longueville Lalande, 2me Cru Pauillac (château bottled), 1964	4.50	
25	Château Lafite Rothschild, 1er Cru Pauillac (château bottled), 1962	10.00	

RED BURGUNDY AND RHONE

Outstanding value in a bottle of red wine is undoubtedly the Domaine de St. Alimant, which is full bodied and sturdy. Fleurie is a light, soft Beaujolais, while Santenay is fuller and deeper in colour, from the Côte de Beaune. Louis Latour is probably the most distinguished Burgundy grower, and we are proud to list his delightful Monthélie and the Corton grown around his own Château Grancey. About No. 34, Hilaire Belloc told a story ending "I forget the name of the place—I forget the name of the girl—but the wine was Chambertin".

27	Domaine de St. Alimant, Côtes du Rhône (French bottled), 1970	1.65	
28	Fleurie, Morin, Domaine Depardon, 1969	1.70	0.93
29	Pichet de Beaujolais, Mommessin (French bottled), 1971	2.05	
	Double Pichet (Magnum size), 1970/71	4.20	
30	Santenay, Domaine de L'Abbaye de Santenay, 1966	2.30	1.25
31	Nuits St. Georges, Geisweiler, 1969	2.60	1.40
32	Monthélie, Louis Latour, 1969	3.10	
33	Clos Vougeot, Château de la Tour, 1967	3.65	
34	Chambertin, Clos de Bèze, Lebegue (French bottled), 1969	4.50	
35	Château Corton Grancey, Louis Latour (estate bottled), 1967	4.80	





Friday 26th May 1972

Cover Charge.....13p.

FRESH SOUP OF THE DAY

Potage Garbure.....13p.

PLAT DU JOUR

Poulet Saute D'Artois.....65p.
(inc. choice of two fresh vegetables)

FRESH VEGETABLES

French Fried Potatoes }
New Potatoes } at 15p. each
Lyonnaise Potatoes }
Macaire Potatoes }

Cauliflower au Gratin }
Baby Carrots } at 20p. each
Buttered Cabbage }
Aubergines Frites }

WINE BY THE GLASS

Beaujolais...28p.

Macon Blanc...28p.

Rose D'Anjou....28p.

A LA CARTE

Cover Charge 13p

APPETIZERS

Fresh Grapefruit	12p	
Grilled Grapefruit Demerara	30p	<i>Sprinkled with rum, mixed spices and Demerara sugar.</i>
Chilled Melon	30p	
Chilled Melon with Bayonne Ham	55p	
Avocado Philippa	55p	<i>A delicious concoction of diced avocado, pineapple and Philadelphia cheese.</i>
Avocado Vinaigrette	35p	
Paté Maison	30p	<i>Chef's special paté of chicken livers.</i>
Kipper Paté	30p	<i>A smooth creamy paté with a hint of cream cheese.</i>
Salmon Mousse	45p	<i>A mousse of salmon, mayonnaise and cream.</i>
Fried Whitebait	40p	
Goujonnettes of Plaice Orly	45p	<i>Thin slices of fillet of plaice fried in yeast raised batter, with sauce Tartare.</i>
Prawn Cocktail	42p	
Cocktail of Fresh Prawns	60p	<i>Freshly peeled prawns, palm hearts and celery.</i>
Potted Shrimps	45p	
Baked Seafood Cocktail	55p	<i>A tasty selection of seafood baked in a scallop shell.</i>
Smoked Salmon	70p	

SOUPS

Soup of the Day	13p	<i>Made fresh daily.</i>
French Onion Soup	25p	
Lobster Bisque with Brandy	50p	<i>Our Chef's pride and joy.</i>
Turtle Soup with Sherry	45p	
Avocado Soup	50p	<i>Freshly made while you wait</i>

FARINACEOUS & EGGS

Canneloni a l'Italienne	25p
Oeuf sur le plat Bercy	20p
Omelette Arnold Bennett	40p
Various Omelettes	30p

Browned with Parmesan cheese.

With chipolata sausage.

With poached haddock.

With tomato, ham, mushroom, cheese or plain.

FISH

Poached Salmon	£1.05
Fillets of Sole Meunière	80p
Fillets of Sole Pauline	80p
Fillets of Sole Véronique	90p
Fillets of Sole Renaissance	£1.25
Grilled Dover Sole	£1.50
Fried Scampi Orly	£1.40
Scampi Provençale	£1.50
Scallop Kebab	£1.15
Trout Amandine	80p

With Hollandaise Sauce.

Floured, shallow fried and served with nut-brown butter and a squeeze of lemon.

Shallow fried, flavoured with Worcester Sauce and anchovy, and served with parsley and capers.

Poached with white wine sauce and white grapes.

Poached with white wine sauce and served with artichoke bottoms and slices of crayfish tail.

With Maître d'hôtel butter.

Dipped in a special yeast-raised batter, deep fried and served with tomato sauce.

Sauté with a concassée of onions, tomato and garlic.

A delicious skewer-ful of scallops, bacon, pineapple, pimento, tomato and mushroom, on a bed of rice.

Shallow fried in butter and served with lightly browned almonds.

ENTREES

Escalope of Veal Viennoise	95p
Escalope of Veal Cordon Bleu	£1.15
Veal Cutlet en Papillote	95p
Suprême of Chicken Josephine	£1.00
Ballotine of Chicken Suzanne	90p
Curried Chicken Madras	95p
Tournedos Maison	£1.60
Steak au Poivre	£1.15
Beef Stroganoff	£1.25
Liver à la Basque	85p
Fillet of Beef Wellington (2 covers 30 minutes)	£3.00

Sauté and garnished with anchovies, capers and chopped egg.

Layered with Bayonne ham, Gruyère cheese and shallow fried in butter.

Baked in a case with finely-chopped mushrooms and onions and brought straight from the oven to your table.

Shallow fried with diced vegetables, chopped ham, capers and laced with brandy.

A boned leg of chicken, with a tasty filling of lambs' tongues, prunes and bacon, sauté and served with a rich demi glace.

Served on a bed of rice with poppadums, apple, coconut and mango chutney.

Pan fried in butter and served with a rich demi-glace fortified with Madeira and topped with a slice of pâté.

Sirloin steak rolled in crushed black peppercorns and shallow fried.

Fillet of beef finely cut in strips, shallow fried and served in a red wine sauce finished with paprika and cream.

Lamb's liver shallow fried and garnished with aubergines, tomato and onions, and served with a rich sherry sauce.

Marinated in red wine and baked with mushrooms and chopped onion in short pastry.

GRILLS

Grilled Fillet Steak	£1.30
Grilled Rump Steak	95p
Grilled Minute Steak	90p
Grilled Lamb Cutlets	65p

We use only the best quality meat and garnish all our grills with tomato, mushroom and freshly made gaufrette potatoes.

*The Restaurant Manager will be delighted to arrange for any special dish at 24 hours' notice, such as roast goose, duck, poussin, best end or saddle of lamb etc.
Please discuss your meal with him.*

ROASTS

COLD MEATS & SALADS

Chef's Cold Platter	50p
Green Salad	20p
Mixed Salad	20p
Palm Heart Salad	25p

Selection of cold meats as available.

Fresh mayonnaise or vinaigrette dressing is offered with all salads.

See opposite page for daily selection of fresh vegetables and potatoes.

ICES AND SWEETS

ICE CREAM

Vanilla	20p	<i>Dairy ice cream with fresh dairy ingredients.</i>
Strawberry	25p	<i>Made from whole strawberries and cream.</i>
Chocolate	25p	<i>Made with rich dark plain chocolate.</i>
Praline	25p	<i>Nutty flavoured and mixed with crunchy almond toffee.</i>

SPECIALITY ICES

Apricot Sorbet	25p	<i>An unusual water ice made with apricot purée and apricot brandy.</i>
Dietice	35p	<i>A low calorie dessert for weight-watchers and diabetics.</i>
Orange Surprise	40p	<i>A whole orange filled with fresh orange water ice.</i>
Lemon Surprise	40p	<i>A whole lemon filled with refreshing lemon water ice.</i>
Mela Menthe	50p	<i>Crème de Menthe ice cream in a crisp chocolate shell, served on crushed meringue with chopped glacé cherries.</i>

SPECIALITY SWEETS

White Peach Ecosaise	45p	<i>A delicious confection of vanilla and Crème de Menthe ice cream, white peaches, cream and Drambuie.</i>
Omelette à la confiture	35p	<i>A piping hot omelette with strawberry jam.</i>
Crêpes Suzette (2 covers)	£1.40	<i>With fresh oranges and lemon, flamed in brandy at your table.</i>

SWEET TROLLEY

Daily selection	30p	<i>Made by our own patissier.</i>
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CHEESE

Stilton	30p	<i>Served with biscuits, butter and celery.</i>
Other cheeses	25p	

"June 2nd, 1676.

I went with my Lord Chamberlaine to see a garden at Enfield towne; thence to West Lodge in the Chase, residence of the Hon. Henry Coventry, Secretary of State. It is a very pretty place, the house commodious, the gardens handsome and our entertainment very free. That which most I admired was that in all the Chase, within 14 miles of London, there is never a house, barne, church or building. This is a pretty retreat for gentlemen, especially those that are studious and lovers of privacy. We returned in the evening by Hamstead . . ."

John Evelyn's Diary

