

Online magazine: [Regency Recipes](#) [Main Dishes](#)

Pork, Partridges, White Soup, Quiche, Welsh Rarebit and more!

Please choose from one of the following articles:

[Mr. Bingley's Broiled Salmon](#)

A lovely fresh fish dish for Spring



[Parsonage Pease Soup](#)

A hearty, meatless dish for Lent



[Randalls' Roasted Chicken](#)

A delightful dinner of Chicken with Egg Sauce



[A Stuffed Christmas Turkey](#)

A Delicious main course with Forcemeat Stuffing



[Mr. Darcy's Favorite Beef-Steak Dinner](#)

A hearty main dish of steak and shallots



[Serle's Broiled Eggs](#)

A Regency style Breakfast dish, fit for a king.



[Uppercross Cottage Chicken Fricasee](#)

A delicious product of the French influence on the Regency diet



[Pigeons in a Hole](#)

Traditional Pub fare with a twist



[Cottage Pie](#)

Regency Comfort Food



[A pretty way of Stewing Chickens and Partridges](#)

A good use for a hunter's bounty



[Oysters, Oyster Sauce and Mock Oyster Sauce](#)

Delicious sauces for a delightful repast



[To Make French Pottage](#)

A lovely Duck (or chicken) soup for chilly Autumn days



[Bouillabaisse](#)

Madame Bigeon's "fish & bouillée"?



[Irish Stew](#)

or *A Harrico of Mutton*



[Broth for the Poor](#)

A hearty beef stock that feeds a multitude



[A Sauce for a Carp \(and to cook your Carp\)](#)

A recipe for fresh Carp with a delightful sauce



[Mulaga-Tawny Soup](#)

A Spicy East Indian Inspired Soup



[A Platter of Pasties](#)

The Warming Cornish Treat



[The Comforts of Cold Ham](#)

How to preserve Ham, Bacon and Sausage all winter long



[A Dish of Mutton](#)

The Honor of Entertaining is all mine...



[Roast Michaelmas Goose with Apples and Prunes](#)

For Good Luck Throughout the Year

**[The Sandwich Tray](#)**

Inventing one of the most popular lunch and snack items around

**[Mock Turtle Soup](#)**

Recreating a classic

**[A Ragout of Beef](#)**

English Roast Beef and French Improvements

**[Early Macaroni and Cheese](#)**

A history of Fops and Pasta

**[Roasted Pork Ribs](#)**

My mother means to pay herself for the salt and the trouble of ordering it to be cured by the sparibs.

**[Partridges...Remarkably Well Done](#)**

How to prepare small game birds, stewed or broiled with gravy

**[Autumn Vegetable Soup](#)**

"Fifty times better than the Lucases"

**[Spinach Herb Quiche](#)**

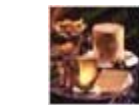
Olde French Recipe:

Torta of Herbs in the Month of May

**[Welsh Rarebit](#)**

"...he made a point of ordering toasted cheese for supper, entirely on my account."

~Jane Austen



Regency White Soup

". . .As soon as Nicholls has made white soup enough I shall send round my cards."



Pork and Apples| A Regency Dish

As Miss Bates might have enjoyed.

