

# Dinner at Buckingham Palace: Secrets, Recipes, and a Culinary Journey through Queen Victoria's Reign



## Dinner at Buckingham Palace - Secrets & recipes from the reign of Queen Victoria to Queen Elizabeth II

by Charles Oliver

★★★★☆ 4.3 out of 5

Language	: English
File size	: 9896 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 213 pages



Buckingham Palace, the iconic residence of British royalty, has witnessed countless grand occasions throughout its history. Among these, the lavish dinners hosted by Queen Victoria stand as a testament to the grandeur and culinary excellence of the Victorian era.

Queen Victoria, known for her elaborate taste and fondness for entertaining, spared no expense in ensuring that her dinner parties were nothing short of spectacular. The palace kitchens became a hive of activity as chefs and kitchen staff worked tirelessly to create exquisite dishes fit for royalty.

The menus of these royal banquets were carefully curated to reflect the seasonality of ingredients and the latest culinary trends. From succulent roasts to intricate desserts, each dish was a masterpiece of flavor and presentation.

## **A Culinary Glimpse into Victoria's Reign**

To delve into the culinary secrets of Buckingham Palace, we present a selection of authentic recipes that would have graced the royal table during Queen Victoria's reign:

### **1. Windsor Soup: A Delicate Start to the Meal**

#### **Ingredients:**

- 1 pint chicken stock
- 1/2 pint cream
- 1 egg yolk
- 1/4 cup butter
- 1/4 cup flour
- 1/2 onion, chopped
- 1/4 cup grated Parmesan cheese
- Salt and pepper to taste

#### **Instructions:**

1. In a large saucepan, melt the butter over medium heat.
2. Add the onion and cook until softened.

3. Stir in the flour and cook for 1 minute.
4. Gradually whisk in the chicken stock, stirring constantly.
5. Bring to a boil, then reduce heat and simmer for 10 minutes.
6. In a separate bowl, whisk together the cream and egg yolk.
7. Slowly whisk the cream mixture into the soup.
8. Stir in the Parmesan cheese, salt, and pepper.
9. Cook for an additional 5 minutes, or until the soup has thickened slightly.
10. Serve hot with your preferred garnishes, such as croutons or chopped chives.

## **2. Queen Victoria's Roast Beef: A Culinary Classic**

### **Ingredients:**

- 5-pound beef sirloin
- Salt and pepper to taste
- 1 tablespoon olive oil
- 1/2 cup dry red wine
- 1/4 cup beef stock
- 1/4 cup grated horseradish
- 1 tablespoon Worcestershire sauce

### **Instructions:**

1. Preheat oven to 400°F (200°C).
2. Season the beef sirloin generously with salt and pepper.
3. In a large skillet or roasting pan, heat the olive oil over medium-high heat.
4. Sear the beef on all sides until golden brown.
5. Transfer the beef to a roasting rack and place in the preheated oven.
6. Roast for 45-60 minutes, or until the beef reaches your desired level of doneness.
7. Remove the beef from the oven and let it rest for 10 minutes before carving.
8. To make the sauce, whisk together the red wine, beef stock, horseradish, and Worcestershire sauce.
9. Bring to a simmer over medium heat and cook for 5 minutes, or until the sauce has thickened slightly.
10. Serve the roast beef sliced with the sauce.

### **3. Victoria Sponge Cake: A Sweet Finale**

#### **Ingredients:**

- 1 3/4 cups all-purpose flour
- 2 tablespoons cornflour
- 1 tablespoon baking powder
- 1 cup unsalted butter, softened

- 1 3/4 cups granulated sugar
- 3 eggs
- 1/2 teaspoon vanilla extract
- 1/2 cup milk
- Raspberry jam for filling

### **Instructions:**

1. Preheat oven to 350°F (175°C).
2. Grease and line two 9-inch round cake tins.
3. In a bowl, whisk together the flour, cornflour, and baking powder.
4. In a separate bowl, cream together the butter and sugar until light and fluffy.
5. Beat in the eggs one at a time, then stir in the vanilla extract.
6. Alternately add the dry ingredients and milk to the creamed mixture, beginning and ending with the dry ingredients.
7. Divide the batter evenly between the prepared cake tins and bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean.
8. Let the cakes cool in the tins for 10 minutes before inverting them onto a wire rack to cool completely.
9. When the cakes are completely cool, spread raspberry jam between the layers and dust the top with icing sugar.

## A Culinary Legacy Preserved

The culinary traditions of Buckingham Palace during Queen Victoria's reign continue to inspire chefs and food enthusiasts alike. These recipes offer a glimpse into the opulent and delectable feasts that graced the royal table, solidifying the palace's reputation as a culinary destination of unparalleled excellence.

While the ingredients and preparations may have evolved over time, the spirit of culinary artistry and the pursuit of gastronomic perfection remain etched in the kitchens of Buckingham Palace, ensuring that the legacy of Queen Victoria's culinary reign lives on.



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