



LUNCHING WITH THE QUEEN ON HOLY ISLAND

MENU OF A MEAL SERVED ON THE ROYAL YACHT BRITANNIA, 29TH JUNE 1958, REFERENCE: NRO 683/12/57

A ROYAL VISIT

On 29 June 1958, the Royal Yacht, Britannia was moored off Holy Island in North Northumberland. That morning Queen Elizabeth II and the Duke of Edinburgh Prince Philip visited the Island. Many people came to see them.

They arrived at the Lifeboat Station at 10.30am, brought in on the Royal Barge and visited various places on the Island including the Church and the Castle. Prince Philip could not stay the whole time – instead, he had to rush off to play in a polo match at Windsor.

The visit finished at 12.30 pm after which the Queen was

accompanied back to the royal yacht by 15 guests including Major Crossman and his wife, Lady Rose. They were entertained to lunch.



Why do you think the Queen visited Holy Island?



How do you think Prince Philip travelled back to Windsor for his polo match?



Did you know, you can visit Holy Island, including the Church, Priory and the Castle. How much do you think it will have changed since the Royal visit in 1958?



BRO 1944/1/2006/6, 7, 16



What do you think the people watching the Royal visit on Holy Island had in their picnic hampers and flasks? How different would this be to the menu served on the Royal Yacht Britannia?



Imagine you're going to Holy Island to watch the Royal visit. Plan a lunch menu to take in your picnic hamper. What drink would you take in your flask?



Have a go at making your own picnic hamper. You could weave one using paper, or make one using a shoe box, as shown in the following link:

<https://www.100directions.com/make-a-cute-shoebbox-picnic-basket/>



Have a go at making your picnic menu and serve it in your basket.



THE MENU

This menu is part of the Crossman family papers kept at the Berwick Record Office. Typed up in French, it tells us that the guests ate salmon mayonnaise, followed by Roast Beef fillet “a l’Anglaise” served with peas, butter beans, new potatoes and salad. Dessert was fruit salad, vanilla ice cream and “biscuit”.



Why do you think the menu is written in French?



Does the menu sound appealing? Are there any dishes you would like to have tried?



What would you serve the Queen for lunch on Holy Island? Can you come up with a menu? You could think about local produce from the area.

ICE CREAM

Hannah Glasse (1708-1770), the daughter of Northumbrian landowner Isaac Allgood, was a cookbook author. In 1747 she published the cookery book ‘The Art of Cookery made Plain and Easy’. The 1774 edition of the book contains a recipe for apricot ice cream.

To make Ice-Cream.

PARE and stone twelve ripe apricots, and scald them, beat them fine in a mortar, add to them six ounces of double-refined sugar, and a pint of scalding cream, and work it through a sieve; put it in a tin with a cloie cover, and set it in a tub of ice broken small, with four handfuls of salt mixed among the ice. When you see your cream grows thick round the edges of your tin, stir it well, and put it in again till it is quite thick; when the cream is all froze up, take it out of the tin, and put it into the mould you intend to turn it out of; put on the lid, and have another tub of salt and ice ready as before; put the mould in the middle, and lay the ice under and over it; let it stand four hours, and never turn it out till the moment you want it, then dip the mould in cold spring-water, and turn it into a plate. You may do any sort of fruit the same way.



Is this how ice cream is still made? What equipment do we have access to that Hannah would not have had?



Can you modernise and re-write Hannah Glasse’s ice cream recipe?



Have a go at making ice cream. Which flavour will you make? Apricot like Hannah? Vanilla as served on the Royal Yacht Britannia? Or something else?