

## The Aylesbury Club and the Duck Dinner

The Duck Dinner is held in Aylesbury each year by the Aylesbury Club, which was originally formed in 1810. Its objects then were "good cheer, good humour and good neighbourhood", and its members met each month on the Friday nearest to the full moon during the period from November to April.

The club continued into the 1950's; the Bucks Herald recording in September 1954 that the author Sir Compton Mackenzie proposed the toast at the Bulls Head in Aylesbury. After this time the club seems to have faded away. However in 1973 Maurice Buckingham, the then Mayor of Aylesbury, reconstituted the club with the same laudable objects, and it is now as strong as ever.

The Club's only raison d'être apart from the above objects is to continue the tradition of the annual duck dinner, and the Club and its members hope that all its guests will enjoy tonight's dinner.

## The Aylesbury Duck

**From Mrs. Beeton's Book of Household Management, by  
Isabella Beeton, 1861 - Recipes - Chapter 21- Birds**

THE AYLESBURY DUCK.--The white Aylesbury duck is, and deservedly, a universal favourite. Its snowy plumage and comfortable comportment make it a credit to the poultry-yard, while its broad and deep breast, and its ample back, convey the assurance that your satisfaction will not cease at its death. In parts of Buckinghamshire, this member of the duck family is bred on an extensive scale; not on plains and commons, however, as might be naturally imagined, but in the abodes of the cottagers. Round the walls of the living-rooms, and of the bedroom even, are fixed rows of wooden boxes, lined with hay; and it is the business of the wife and children to nurse and comfort the feathered lodgers, to feed the little ducklings, and to take the old ones out for an airing. Sometimes the "stock" ducks are the cottager's own property, but it more frequently happens that they are intrusted to his care by a wholesale breeder, who pays him so much *per score* for all ducklings properly raised. To be perfect, the Aylesbury duck should be plump, pure white, with yellow feet, and a flesh-coloured beak.

# The Aylesbury Club

*Good Humour, good cheer and good neighbourhood*



*Founded 1810*

*Serving the Duck since 1810*

## DUCK DINNER

*Wednesday 1st June 2016*

At

The Aylesbury Canal Society,  
Circus Field Basin,  
Stocklake,  
Aylesbury.

President: Mr Ray Ghent

*Members of the Aylesbury Club*  
*Welcome you to The Annual Duck Dinner*

*Dinner Menu*

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*Smoked Mackerel Fillets*  
*with Lemon & Parsley, with horseradish Sauce*

*Option Quail Egg Salad*  
*with hickory mayonnaise (V)*

*Roll and Butter*

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*Half a Roast Duck*  
*with The Aylesbury Club Plum and Brandy Sauce*  
*Option Roast Beef or Vegetable Con Carne stuffed peppers (v)*

*Roast and Dauphinoise Potatoes*  
*with Fresh Seasonal Vegetables*

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*Strawberry Pavlova*  
*With cream*

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*Selection of Cheese and Biscuits*



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**TOASTS**

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**“The Queen”**

by

Mr Ray Ghent  
President Aylesbury Club

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**“The Aylesbury Duck”**

by

Wing Commander Duncan Stubbs MMus FRSM ARCM LGSM

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**“Response”**

by

Jimmy Findlay

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