Bermuda Cruise

Suggested Menu

Chilled Honeydew Melon
Supreme of Turbot, Dugléré
Roast Long Island Duckling, Savoury, Apple Sauce
Roast Potatoes
Plum Pudding, Brandy Sauce
Fresh Fruit

Passengers on special diet are especially invited to make known their requirements to the Head Waiter.

Suggested Liqueur for this evening—GRAND MARNIER, 35 cents

Recommended Wines

Bordeaux White
Graves Monopol

Bordeaux Red
Château Haut Brion

Bordeaux Red
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St. Julien
Greaves
Per Bottle $1.80
Large Carafe $1.80
Small Carafe .90
Per Glass .30

Bordeaux White
BORDEAUX WHITE
Consommé Creole
Cold: Jellied Tarragon Consommé
Cream of Celery

Your individual selection of wine may be purchased from our comprehensive Wine List.

Dinner

Juices
Grapefruit
Orange
Tomato

Appetisers
Chilled Honeydew Melon
Fresh Fruit Cup, Crème de Menthe
Bismarck Herrings with Sliced Onions
Chilled Celery Hearts
Salted Mixed Nuts

Soups
Consommé Creole

Fish
Supreme of Turbot, Dugléré
Fillets of Plaice, Sauté, Amandine

Entree
ESCALOPE OF VEAL, MARSALA
Thin escalope of Veal, floured and pan-fried in Butter, served with chopped Mushrooms, Hot Potato Salad, half Tomato and Brown Sherry Sauce.

Grills
Split Spring Chicken, Américaine
French Lamb Chop, Jardinère

Roasts
Roast Prime Sirloin of Beef, Yorkshire Pudding, Horseradish Cream
Roast Long Island Duckling, Savoury and Apple Sauce

Vegetables
Garden Peas
Fried Egg Plant
Buttered Broccoli

Farinaceous
Boiled
Raviolis al Forno

Potatoes
Boiled
Roast

Cold Buffet
Roast Leg and Shoulder of Lamb, Mint Sauce
Rolled Ox Tongue

Roast Chicken
London Pressed Beef

English Style Veal and Ham Pie
Baked American Ham

Salads
Hearts of Lettuce and Tomato
Pineapple Slaw
Beetroot

Dressings
French
Russian
Lemon

Sweets
English Plum Pudding, Brandy Sauce
Coconut Macaroons
Banana Split, Manhattan

Assorted Jellies
Babe au Rhum

Ice Cream
Vanilla
Maple Walnut
(Hot Apricot Sauce)

Coffee

Sherbet
Kirsch

Savoury
Canapés Indiennes

Assorted Cheese Board

Fresh Fruit
Apples
Grapes
Pineapple
Bananas

Figs
Dates
Crystallised Ginger
Almonds

Tea (Hot or Iced)
Coffee (Hot or Iced)

Our "STARRY NIGHT SPECIAL": Irish Coffee—35 cents
(Irish Whisky, Brown Sugar, Hot Coffee and Fresh Cream)