



Furness Bermuda Line

DINNER SUGGESTION

Cape Cod Oysters on the Half Shell

Cream Agnes Sorel

*Roast Ribs and Sirloin of Prime Beef with
Scraped Horseradish*

Cauliflower, Milanaise

Fondantes Potatoes

Coupe Tutti Frutti

Fresh Fruit

Coffee

CLOCKS WILL BE RETARDED 30
MINUTES DURING THE NIGHT

Dinner Menu

Cape Cod Oysters on the Half Shell
Sea Food Cocktail
Iced Pineapple, V.8, Grapefruit and Tomato Juice
Ripe and Queen Olives Hearts of Celery Carrot Sticks and Radishes

Consomme Pot au Feu
Supreme of Halibut, Cardinal
Cream Agnes Sorel
Broiled Fillets of Flounder, Doree

Green Peppers farcie, Provencale
Creamed Lambs' Tongues, Champignons
Aiguillettes of Duckling aux Cerises

Roast Ribs and Sirloin of Prime Beef with Scraped Horseradish
Braised Spring Chicken, Prune Dressing, Giblet Sauce and Corn Fritters

Cauliflower, Milanaise Carrots, Vichy French Beans saute
Fondantes, Straw, Snow and Sweet Croquette Potatoes

COLD BUFFET

Terrine of Duckling Loin of Pork Head Cheese Galantine of Capon
Melton Mowbray Pie Braised American Ham
Assorted Sausages Roast Lamb Roast Beef Rolled Ox Tongue

SALADS

Romaine Chicago Florida Sliced Tomato
French, Paprika, Vinaigrette and Thousand Island Dressings

SWEETS

Sponge Cake Custard, Maple Sauce
Coupe Tutti Frutti Peaches, Melba Chocolate Profiteroles
Patisserie Assortie
Cherry-Vanilla, Chocolate and Pistachio Ice Cream

Savoury: Scotch Woodcock

Assorted Cheese and Crackers

Grapes Oranges Apples Tangerines Pears Pineapple
Table Figs Crystallised Ginger Dates Dinner Mints Mixed Nuts

Coffee

Q.T.E.V. "Queen of Bermuda"

Thursday, April 10, 1952

