



*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

