

FURNESS BERMUDA LINE.

LUNCHEON SUGGESTION

Hors d'Œuvre Varies

Manhattan Clam Chowder

Grilled Double Lamb Cutlet and Tomato

Corn on the Cob au Beurre

Baked Idaho Potato

Apple Pie, Whipped Cream

Coffee

MOVING PICTURES IN THE "FORUM" at 2.00 and 4.30 p.m.

A PARAMOUNT PRESENTATION

"MY SON JOHN"

featuring

HELEN HAYES and ROBERT WALKER

Luncheon Menu

Chilled Water Melon

Iced Clam, Tomato and V.8 Juice

Smoked Salmon

HORS D'ŒUVRE

Hearts of Celery

Herrings in Tomatoes

Pimentos and Onions Endive a la Grecque

Potato Salad Sardines in Oil

Carrot Sticks and Radishes

Ripe and Queen Olives

Manhattan Clam Chowder Puree of Yellow Split Peas

Baked Fillets of Mackerel, Livournaise Fried Deep Sea Scallops, Remoulade Boiled Salt Cod, Egg Sauce Broiled Halibut Steaks, Tarragon Butter

Eggs: Poached Shirred en Cocotte Benedictine

Omelettes: Plain Princess Prawn Parsley Cheese

Welsh and Long Island Rarebits Creamed Honeycomb Tripe and Onions Braised Round Steak en Macedoine

Corn on the Cob au Beurre Diced Beetroot Brussels Sprouts au Beurre French Fried, Baked Idaho and Whipped Potatoes

TO ORDER FROM THE GRILL

Double Lamb Cutlets and Tomatoes

Jumbo Squab Pigeon, Vert Pre

COLD BUFFET

Galantine of Turkey Loin of Pork Pressed Beef Assorted Sausages
Baked Wiltshire Ham Melton Mowbray Pie

Pressed Ox Tongue Roast Lamb Roast Beef Terrine of Duckling

SALADS

Sliced Tomato Romaine Fruit Cucumber and Onion French, Russian, Roquefort and Thousand Islands Dressings

ENTREMETS

Rice Milk Pudding

Apples

Fruit Salad, Chantilly

Raspberry Jelly

Grapes

Apple Pie with Whipped Cream
Lemon Water Ice

Butter Pecan

Butter Pecan and Vanilla Ice Cream

CHEESES

Young American Edam Blue Gouda Stilton Camembert

Rolls Fancy Breads Crackers

Tangerines Pineapple

Tea

Coffee

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

Oranges

Good Friday, April 11, 1952

