



Furness Bermuda Line

DINNER SUGGESTION

Cherrystone Clams on the Half Shell

Veloute Carmen

*Grilled Sirloin Steak with Asparagus
Points*

Broccoli au Beurre

Rissolees Potatoes

Parfait Macedoine

Fresh Fruit

Coffee

CLOCKS WILL BE RETARDED 30
MINUTES DURING THE NIGHT

Dinner Menu

Cherrystone Clams on the Half Shell

Fresh King Crab, Figaro

Honeydew Melon, Rafracchi

Iced Pineapple, V.8, Grapefruit and Tomato Juice

Ripe and Queen Olives

Hearts of Celery

Carrot Sticks and Radishes

Consomme Jockey Club

Veloute Carmen

Supreme of Salmon, Montpellier

Poached Fillets of Sole, Mornay

Maine Lobster, Newburg Style

Vol au Vents, Frascati

Braised Calves' Sweetbreads, Financiere

Mignonettes of Lamb, Mascotte

Braised Vermont Turkey, Chestnut Dressing and Fresh Cranberries

GRILL

Sirloin Steaks with Asparagus Points

Haricots Beans, Bretonne

Broccoli au Beurre

Green Peas, Flamande

Pont Neuf, Rissolees and Boiled Potatoes

COLD BUFFET

Terrine of Duckling

Loin of Pork

Roast Beef

Galantine of Capon

Melton Mowbray Pie

Roast Lamb

Glazed Virginia Ham

Assorted Sausages

Tomato Brawn

Corned Beef

Pressed Ox Tongue

SALADS

Lettuce

Queen

Mixed Bowl

Sliced Tomato

French, Paprika, Roquefort and Mayonnaise Dressings

SWEETS

Cocoanut Pudding, Sweet Sauce

Parfait Macedoine

Blueberry Meringue Tart

Chocolate Sundae

Petits Fours

Vanilla-Fudge, Chocolate and Vanilla Ice Cream

Savoury: Canapes Ritchie

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"

Good Friday, April 11, 1952

