



Furness Bermuda Line

DINNER SUGGESTION

Cherrystone Clams on the Half Shell

Cream Champenoise

*Braised Spring Chicken, Savoury Dressing
and Giblet Sauce*

Green Peas au Menthe

Baked Sweet Potato

Mixed Fruit Parfait

Fresh Fruit

Coffee

CLOCKS WILL BE ADVANCED 30
MINUTES DURING THE NIGHT

Dinner Menu

Cherrystone Clams on the Half Shell

Jumbo Prawn Cocktail

Melon Frappe

Iced Pineapple, V.8, Grapefruit and Tomato Juice

Ripe and Queen Olives

Hearts of Celery

Carrot Sticks and Radishes

Consomme Caroline

Cream Champenoise

Supreme of Salmon, Sauce Divine

Broiled Fillets of Turbot, Amande

Globe Artichokes, Hollandaise or Vinaigrette

Glazed Lambs' Tongues, Creole

Breaded Veal Cutlets, Zingara

Roast Fore and Hindquarters of Lamb, Minted Apples

Braised Spring Chicken, Savoury Dressing and Giblet Sauce

Carrots en Creme

Broccoli au Beurre

Green Peas au Menthe

Chateau, Boiled, Baked Sweet and Croquette Potatoes

COLD BUFFET

Melton Mowbray Pie

Rack of Lamb

Roast Beef

Galantine of Capon

Terrine of Duckling

Sausages Varies

Boiled American Ham

Loin of Pork

Ormskirk Brawn

Pressed Ox Tongue

SALADS

Mixed Bowl

Romaine

Queen

Sliced Tomato

Cream, French, Russian and Vinaigrette Dressings

SWEETS

Cocoanut Custard Pudding, Caramel Sauce

Chocolate Shortcake, Whipped Cream

Butterscotch Walnut Sundae

Mixed Fruit Parfait

Petits Fours

Strawberry and Vanilla Ice Cream

Savoury : Croute Baron

Assorted Cheese and Crackers

Grapes

Oranges

Apples

Tangerines

Pears

Bananas

Plums

Table Figs

Crystallised Ginger

Dates

Dinner Mints

Mixed Nuts

Coffee

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

Sunday, March 23, 1952

