Dinner Menu

Cape Cod Oysters on the Half Shell
Sea Food Cocktail
Chilled Honeydew Melon
Iced Pineapple, V.8, Grapefruit and Tomato Juice
Ripe and Queen Olives
Hearts of Celery
Carrot Sticks and Radishes
Consomme Pot au Feu
Cream Agnes Sorel
Supreme of Halibut, Cardinal
Broiled Fillets of Flounder, Doree
Green Peppers farcie, Provencale
Creamed Lambs' Tongues, Champignons
Aiguellettes 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
Melon Mowbray Pie
Head Cheese
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