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
HORS D'ŒUVRE
Herrings in Tomatoes
Pimentos and Onions
Endive a la Grecque
Potato Salad
Sardines in Oil
Smoked Salmon
Ripe and Queen Olives
Hearts of Celery
Carrot Sticks and Radishes
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
Fruit Salad, Chantilly
Raspberry Jelly
Lemon Water Ice
Apple Pie with Whipped Cream
Butter Pecan and Vanilla Ice Cream

CHEESES
Young American
Edam
Blue
Gouda
Stilton
Camembert
Rolls
Fancy Breads
Crackers
Apples
Oranges
Tangerines
Pineapple
Grapes
Tea
Coffee

Q.T.E.V. "Queen of Bermuda" Good Friday, April 11, 1952