FURNES 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

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**Luncheon Menu**

- Chilled Water Melon
- Hors d’Œuvre
  - Herrings in Tomatoes
  - Pimentos and Onions
  - Endive a la Grecque
  - 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

**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
- Apple Pie with Whipped Cream
- Lemon Water Ice
- 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