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

DINNER Menu
Cherrystone Clams on the Half Shell  
Fresh King Crab, Figaro  
Honeydew Melon, Rafraichi  
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  
Coconut 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

CLOCKS WILL BE RETARDED 30 MINUTES DURING THE NIGHT