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
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