DINNER SUGGESTION

**Cape Cod Oysters on the Half Shell**
Cream Marie Stuart

Roast Ribs and Sirloin of Prime Beef with Scraped Horseradish
Cauliflower, Polonaise
Browned Potatoes
Coupe Jacques
Fresh Fruit Coffee

CLOCKS WILL BE ADVANCED 30 MINUTES DURING THE NIGHT

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**Dinner Menu**

Cape Cod Oysters on the Half Shell
Bismarck Herrings with Sour Cream
Chilled Honeydew Melon
Iced Pineapple, V.8, Grapefruit and Tomato Juice
Ripe and Queen Olives
Hearts of Celery
Carrot Sticks and Radishes
Consomme Julienne
Cream Marie Stuart

Supreme of English Sole, Bonne Femme
Broiled Bluefish, Vert Pre

Creamed Mushrooms on Toast
Baked Calves' Head, Financiere
Breaded Lamb Cutlets, Reforme

Roast Ribs and Sirloin of Prime Beef with Scraped Horseradish
Braised Long Island Duckling, Celery Dressing and Orange Sauce
Cauliflower, Polonaise
Brussels Sprouts au Beurre
Egg Plant, Portugaise
Browned, Boiled, Candied Sweet and Duchess Potatoes

**COLD BUFFET**
Melton Mowbray Pie
Head Cheese
Roast Beef
Galantine of Capon
Terrine of Duckling
Roast Lamb
Assorted Sausages
Glazed Virginia Ham
Loin of Pork
Sliced Turkey
Rolled Ox Tongue

**SALADS**
Waldorf Lettuce
Chiffonnade
Sliced Tomato
Russian, Cream, French and Chili Dressings

**SWEETS**
Baked Custard Pudding, Strawberry Sauce
Meringue glace, Chantilly
Butter Pecan and Vanilla Ice Cream
Patisserie Assortie

**Savoury:** Canapes Ritchie
Assorted Cheese and Crackers

Grapes
Oranges
Apples
Tangerines
Pears
Bananas
Table Figs
Crystallised Ginger
Dates
Dinner Mints
Mixed Nuts
Coffee

Q.T.E.V. "Queen of Bermuda" Saturday, March 22, 1952