



Jurness Bermuda Line

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

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 Duchesse 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

Coupe Jacques

Meringue glace, Chantilly

Peaches, Melba

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

