



CUNARD

Suggested Menu

Chilled Honeydew Melon

Supreme of Turbot, Dugléré

Roast Long Island Duckling, Savoury, Apple Sauce
Garden Peas
Roast Potatoes

Plum Pudding, Brandy Sauce

Fresh Fruit

Coffee

Bermuda Cruise

Passengers on special diet are especially invited to make known their requirements to the Head Waiter.

Suggested Liqueur for this evening—GRAND MARNIER, 35 cents

Recommended Wines

Bordeaux White
Graves Monopol

Bordeaux Red
Château Haut Brion

BORDEAUX RED
St. Julien

Per Bottle \$1.80
Small Carafe .90

BORDEAUX WHITE
Graves

Large Carafe \$1.80
Per Glass .30

Your individual selection of wine may be purchased from our comprehensive Wine List.

Hotel Manager :
J. SAWYER

Chef de Cuisine :
W. K. RANSOM

Dinner

Juices	Grapefruit	Orange	Tomato
Appetisers	Chilled Honeydew Melon		Avocado Pear, Royale
	Fresh Fruit Cup, Crème de Menthe	Bismarck Herrings with Sliced Onions	
	Chilled Celery Hearts		Salted Mixed Nuts
Soups	Consommé Creole		Cream of Celery
		Cold :	Jellied Tarragon Consommé
Fish		Supreme of Turbot, Dugléré	
		Fillets of Plaice, Sauté, Amandine	
Entree		ESCALOPE OF OF VEAL, MARSALA	
		Thin escalope of Veal, floured and pan-fried in Butter, served with chopped Mushrooms, Hot Potato Salad, half Tomato and brown Sherry Sauce.	
Grills		Split Spring Chicken, Américaine	
		French Lamb Chop, Jardinière	
Roasts		Roast Prime Sirloin of Beef, Yorkshire Pudding, Horseradish Cream	
Poultry		Roast Long Island Duckling, Savoury and Apple Sauce	
Vegetables	Garden Peas	Fried Egg Plant	Buttered Broccoli
Farinaceous		Raviolis al Forno	
Potatoes	Boiled	Macaire	Roast
Cold Buffet	Roast Leg and Shoulder of Lamb, Mint Sauce		Rollled Ox Tongue
	Roast Chicken		London Pressed Beef
	English Style Veal and Ham Pie		Baked American Ham
Salads	Hearts of Lettuce and Tomato	Pineapple Slaw	Beetroot
Dressings	French	Russian	Lemon
Sweets	English Plum Pudding, Brandy Sauce		Banana Split, Manhattan
	Coconut Macaroons		Baba au Rhum
		Assorted Jellies	
Ice Cream	Vanilla	Maple Walnut (Hot Apricot Sauce)	Coffee
Sherbet		Kirsch	
Savoury		Canapes Indienne	
		Assorted Cheese Board	
Fresh Fruit	Apples	Grapes	Pineapple
	Figs	Dates	Crystallised Ginger
		Tea (Hot or Iced)	Coffee (Hot or Iced)

Our "STARRY NIGHT SPECIAL" Irish Coffee—35 cents
(Irish Whisky, Brown Sugar, Hot Coffee and Fresh Cream)

