Suggested Menu

Chilled Honeydew Melon
Supreme of Turbot, Dugléré
Roast Long Island Duckling, Savoury, Apple Sauce
Roast Potatoes
Plum Pudding, Brandy Sauce
Fresh Fruit
Coffee

Bermuda Cruise

Chilled Honeydew Melon
Supreme of Turbot, Dugléré
Roast Long Island Duckling, Savoury, Apple Sauce
Roast Potatoes
Plum Pudding, Brandy Sauce
Fresh Fruit
Coffee

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 White
Graves

St. Julien
Par Bottle $1.80
Large Carafe $1.80
Small Carafe $.90
Per Glass .30

Bordeaux Red
Graves

Apple
Grapes
Pineapple
Bananas
Almonds

Dinner

Juices
Grapefruit
Orange
Tomato

Appetisers
Chilled Honeydew Melon
Fresh Fruit Cup, Crème de Menthe
Bismarck Herrings with Sliced Onions
Chilled Celery Hearts
Salted Mixed Nuts

Soups
Consommé Créole
Cold: Jellied Tarragon Consommé

Fish
Supreme of Turbot, Dugléré
Fillets of Plaice, Sauté, Amandine

Entrees
ESCALOPE OF VEAL, MARSAŁA
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
Roast Long Island Duckling, Savoury and Apple Sauce
Roast Chicken

Vegetables
Garden Peas
Boiled Potatoes
Boiled Macaire
Roast Leg and Shoulder of Lamb, Mint Sauce
Roast Chicken

Cold Buffet
Baked American Ham

Salads
Hearts of Lettuce and Tomato
Pineapple Slaw

Dressings
French
Russian

Sweets
English Plum Pudding, Brandy Sauce
Coconut Macaroons
Banana Split, Manhattan

Ice Cream
Vanilla
Maple Walnut
(Hot Apricot Sauce)

Sherbet
Kirsch

Savoury
Canapés Indienne

Assorted Cheese Board

Fresh Fruit
Apples
Figs

Grapes
Dates

Pineapple
Crystallised Ginger

Assorted Jellies

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)