LUNCHEON

Q.T.E.V. "MONARCH of BERMUDA"

November 13, 1938

PLATEAU HORS D'OEUVRES
Tomato Juice Cocktail
Salade Assorte a la Greque
Gendarme Herrings
Norvégienne Brislings
Assorted Sausages
Queen, Ripe and Stuffed Olives

SOUPS
Essence de Tomate Froid en Tasse
Chicken Consomme with Noodles
Curried Prawns and Rice

FISH
Omelettes—Plain
Poached Fillet of Cod, Oyster Sauce

EGGS
Archiduc Limousine Lard
Shirred, Americaine

ENTREES
Special Dish—Crepinettes of Pork, Piquante
Boiled Leg of Mutton with Turnips, Caper Sauce
Chicken Livers Saute, Bazard
Spaghetti, Caruso

FROM THE GRILL - TEN MINUTES
Sirloin Steak, Tomato
Split Maine Lobster, Melted Butter
Veal Chops, Spiced Peaches

VEGETABLES
Buttered Cabbage
New Garden Carrots
Potatoes—French Fried

COLD BUFFET
Roast Prime Ribs and Sirloin of Beef
Virginia Ham
Melton Mowbray Pie
Pressed Ox Tongue
Braised Onions au Jus
Spinach en Branches au Beurre
Baked Idaho Furee Boiled New

SALADS
Fruit
Monarch
Romaine Lettuce and Tomato
French, Thousand Islands, Russian, Lemon and Mayonnaise Dressings

ENTREMETS
Rusk Custard Pudding
Apple Pie
Ice Cream—Vanilla
Assorted Pastry
Compote of Rhubarb
Cherry Pie

CHEESE
Camembert
Cheshire
Stilton
Port du Salut
Gorgonzola
American
Edam
Petit Gruyere
Cheddar
Brie

FRUIT
Grapefruit
Pineapple
Grapes

A Vegetarian Menu may be had on application to the Head Waiter.