**Suggested Menu**

**Bermuda Cruise**

- Cream of Tomatoes
- Supreme of Sole, Bonne-Femme
- Roast Stuffed Vermont Turkey, Cranberry Jelly
- Green Peas
- Roast Potatoes
- Peach Shortcake Georgia
- Fresh Fruit
- Coffee

**Suggested Liqueur for the evening**—TIA MARIA—30 cents

**Recommended Wines**

- Rhine, White
  - Liebfraumich, Blue Nun
- Burgundy Red
  - Pommard

**Dinner**

**Juices**

- Blended Tomatoes
- Apple

**Appetisers**

- Chilled Honeydew Melon
- Iced Shrimp Cocktail
- Sliced Liver Sausage with Potato Salad
- Bismarck Herring Hearts
- Chilled Celery Hearts
- Salted Mixed Nuts

**Soups**

- Consommé Trois Filets
- Cold: Crème Derby
- Green Peas

**Fish**

- Supreme of Sole, Bonne-Femme
- Brook Trout Sauté, Bretonne

**Entree**

- Braised Smoked Ox-Tongue Florentine, Madeira Sauce
- Boiled Pork Chop, Chutney Sauce
- Escalope of Sweetbreads, Princesse

**Grills**

- Roast Leg and Shoulder of Lamb, Mint Sauce and Jelly

**Roasts**

- Roast Stuffed Vermont Turkey, Cranberry Jelly

**Poultry**

- Roast Leg and Shoulder of Lamb, Mint Sauce
- Roast Potatoes

**Vegetables**

- Green Lima Beans
- Braised Celery Hearts
- Garden Peas

**Farinaceous**

- Risotto Piemontaise

**Potatoes**

- Boiled
- O’Brien

**Cold Buffet**

- Roast Prime Sirloin of Beef, Horseradish Cream
- Roast Chicken
- English Veal and Ham Pie
- Roast Ox-Tongue
- Roast Leg of Lamb, Mint Sauce

**Salads**

- Hearts of Lettuce and Tomato
- Tossed Green Salad
- Fresh Fruit

**Dressings**

- French
- Thousand Islands
- Roquefort

**Sweets**

- Soufflé Jacqueline
- Pears Belle Helene
- Peach Shortcake Georgia
- Assorted Jellies
- Petits Fours

**Ice Cream**

- Vanilla
- Butter-Almond (Hot Sherry Sauce)
- Vanilla-Fudge

**Sherbet**

- Lime

**Savoury**

- Scotch Woodcock
- Assorted Cheese Board

**Fresh Fruit**

- Apples
- Grapes
- Pineapple
- Bananas
- Dates
- Currants
- Strawberries
- Coffee (Hot or Iced)

**Our “STARRY NIGHT SPECIAL”**

- Calypso Coffee—30 cents
  (Rum, Brown Sugar, Hot Coffee and Fresh Cream)

Hotel Manager:

**J. SAWYER**

Chef de Cuisine:

**W. K. RANSOM**