



FURNESS BERMUDA LINE.

LUNCHEON SUGGESTION

Hors d'Œuvre Varies

Potage Bretonne

Grilled Fillet Steak, Marchand de Vins

Corn on the Cob au Beurre

Baked Idaho Potato

Apple Cinnamon Pie, Whipped Cream

Coffee

MOVING PICTURES IN THE "FORUM"

at 2.00 and 4.30 p.m.

A WARNER BROS., PRESENTATION

"JACK AND THE BEANSTALK"

featuring

ABBOTT & COSTELLO, BUDDY BAER, DOROTHY FORD

Luncheon Menu

Iced Clam, Tomato and V.8 Juice

HORS D'ŒUVRE

Tomatoes en Surprise	Sardines in Oil	Pimentoes with Onions
Deville Eggs	Parmentier Salad	Smoked Salmon
Ripe and Queen Olives	Hearts of Celery	Carrot Sticks and Radishes

Chicken Okra. Creole

Potage Bretonne

Fried Fillets of Plaice, Orly

Broiled Cod Steaks, Portugaise

Eggs: Poached Shirred Buttered Mornay en Cocotte

Omelettes: Plain Cheese Tomato Spanish Mushroom

Frankfurter Sausages and Sauerkraut

Calves' Liver saute, Lyonnaise

Roast Leg and Loin of Pork, Sage Dressing and Apple Puree

Corn on the Cob au Beurre Creamed Spinach Mashed Yellow Turnips
French Fried, Whipped and Baked Idaho Potatoes

TO ORDER FROM THE GRILL

Fillet Steaks, Marchand de Vins Chickens Livers en Brochette

COLD BUFFET

Galantine of Capon	Roast Beef	Leg of Lamb	Boiled Wiltshire Ham
Raised Pie	Assorted Sausages	Head Cheese	
Pressed Ox Tongue	Roast Veal	Roast Beef	Terrine of Duckling

SALADS

Sliced Tomato Lettuce Endive Anna
French, Thousand Islands, Russian and Mayonnaise Dressings

ENTREMETS

Pearl Tapioca Pudding Chilled Fruit Salad Raspberry Jelly, Chantilly
Apple Cinnamon Pie with Whipped Cream
Lemon Water Ice Banana and Vanilla Ice Cream

CHEESES

Young American	Gouda	Brie	Stilton	Petit Gruyere
Rolls	Fancy Breads	Crackers		
Apples	Oranges	Tangerines	Bananas	Grapes
Tea			Coffee	

Q.T.E.V. "Queen of Bermuda"

Sunday, March 23, 1952

