Dinner Menu

Cherrystone Clams on the Half Shell
Jumbo Prawn Cocktail
Ice Pinaapple, V.8, Grapefruit and Tomato Juice
Ripe and Queen Olives
Hearts of Celery
Carrot Sticks and Radishes
Consomme Caroline
Cream Champenoise
Supreme of Salmon, Sauce Divine
Broiled Fillets of Turbot, Amande
Globe Artichokes, Hollandaise or Vinaigrette
Glazed Lambs' Tongues, Creole
Breaded Veal Cutlets, Zingara
Roast Fore and Hindquarters of Lamb, Minted Apples
Braised Spring Chicken, Savoury Dressing and Giblet Sauce
Carrots en Creme
Broccoli au Beurre
Green Peas au Menthe
Chateau, Boiled, Baked Sweet and Croquette Potatoes
COLD BUFFET
Melton Mowbray Pie
Rack of Lamb
Roast Beef
Galantine of Capon
Terrine of Duckling
Sausages
Boiled American Ham
Loin of Pork
Ormskirk Brawn
Pressed Ox Tongue
SALADS
Mixed Bowl
Romaine
Queen
Sliced Tomato
Cream, French, Russian and Vinaigrette Dressings
SWEETS
Cocoanut Custard Pudding, Caramel Sauce
Chocolate Shortcake, Whipped Cream
Butterscotch Walnut Sundae
Mixed Fruit Parfait
Petits Fours
Strawberry and Vanilla Ice Cream
Savoury:
Croute Baron
Assorted Cheese and Crackers
Grapes
Oranges
Apples
Tangerines
Pears
Bananas
Plums
Table Figs
Crystallised Ginger
Dates
Dinner Mints
Mixed Nuts
Coffee

Q.T.E.V. "Queen of Bermuda"
Sunday, March 23, 1952

CLOCKS WILL BE ADVANCED 30 MINUTES DURING THE NIGHT