



St James' Palace

Diner Maigre

Creme Dubarry

Fresh Quebec Haddock Meuniere

Mushroom Omelette

Garden Peas au Beurre Parsnips a la Creme
Boiled Potatoes

Vanilla Ice Cream, Hot Chocolate Sauce

Friandises

Fresh Fruits

Cona Coffee

WINES

Sherry—Amontillado Banquet (*Smith and Hoey.*)

White Burgundy—Chablis, 1947

Liqueur—Grand Marnier

**For passengers who may desire wine with Selected Dinner
the above wines are recommended.**

Menu

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Hors d'Oeuvres Choisis

Smoked Salmon Paillettes au Fromage Tomatoes en Surprise

Ripe Olives Chilled Celery Salted Cashews Queen Olives

Consomme Rejane

Creme Dubarry

Clam Broth Bellevue

Supreme of Turbot au Chablis

Fresh Quebec Haddock Meuniere

Asparagus Points, Sauce Divine

Vegetable Cutlets Paysanne Omelettes: Plain, Mushroom

SPECIAL TO ORDER - 10 to 15 minutes

Fillet Steak Chasseur

Quarters of Lamb Roasted, Mint Sauce

Roast Brome Lake Duckling, Savoury Dressing

Apple Fritters

VEGETABLES

Garden Peas au Beurre Parsnips a la Creme

Potatoes: Boiled, Fondantes, Savoyarde

COLD

Roast Ribs of Beef

Jellied Ox Tongue

Galantine of Capon

SALADS

Lettuce, Tomato, Gauloise

Dressings: French, Mayonnaise, Tartare, Sweet

DESSERTS

Bachelor Pudding

Raspberry Parfait

Wine Jelly

Coupe Favorite

Vanilla Ice Cream, Hot Chocolate Sauce

Mocha Cake

Friandises

SAVOURY

Scotch Woodcock

Coffee is also served in Public Rooms

