





GALA DINNER



"Empress of Scotland"

Saturday, 3rd July,

1954.

Menu

Honeydew Melon Frappe

Smoked Salmon Delice de Foie Gras Canape Danoise

Ripe Olives Radishes Salted Pecans Queen Olives

Croute-au-Pot

Veloute Pierre le Grand

Poached Whitefish, Sauce Cardinal
Fried Fillet of Plaice Ravigote

Fresh Asparagus, Melted Butter
Breast of Duckling Bigarade
Tenderloin Steak Bouquetiere

Quarters of Lamb Roasted, Mint Sauce or Jelly
Grilled Spring Chicken, Barbecue Sauce
Saratoga Crisps

VEGETABLES

Cauliflower, Cream Sauce Carrots Flamande
Potatoes: Boiled, Fondantes, Candied Sweet

COLD

Roast Ribs of Beef Sliced Ham Galantine of Capon

SALADS

Lettuce, Tomato, Beaucaire
Dressings: French, Roquefort, Russian, Sweet

DESSERTS

Genoise Custard Pudding
Coupe Cantaloupe Crepes Princesse Bombe Helene
Triandises

SAVOURY

Beignets au Fromage

Fresh Fruits

Coffee

Coffee is also served in Public Rooms

Autographs

