



Balmoral

## Selected Dinner

Chilled Grapefruit au Kirsch

Cream of Tomato Velour

Fried Silver Smelts Tartare

Roast Young Turkey, Chestnut Dressing  
Cranberry Jelly

Garden Peas

Fondantes Potatoes

Coupe Jubilee

Friandises

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### WINES

Sherry—Dry Sack (*Williams & Humbert*)

Red Bordeaux—Mouton Cadet (*Sel. Baron Ph. de Rothschild*) 1947

Liqueur Brandy—Martell "Cordon Bleu"

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



# Menu

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Chilled Grapefruit au Kirsch

Smoked Salmon    Bonne Bouche Joinville    Canape Windsor

Ripe Olives    Table Celery    Salted Pecans    Queen Olives

Croute-au-Pot

Cream of Tomato Velour

Fillet of Sole Walewska

Fried Silver Smelts Tartare

Asparagus, Melted Butter

Glazed Apple Fritters, Sauce Melba

Paupiettes of Beef a l'Anglaise

SPECIAL TO ORDER 10 to 15 minutes

Wiener Schnitzel

Quarters of Lamb Roasted, Mint Sauce or Jelly

Roast Young Turkey, Chestnut Dressing

Cranberry Jelly

## VEGETABLES

Garden Peas au Sucre

Vegetable Marrow, Cream Sauce

Potatoes: Boiled, Fondantes, Mont d'Or

## COLD

Roast Ribs of Beef

Ox Tongue

Salantine of Capon

## SALADS

Lettuce, Tomato, Japonaise

Dressings: French, Mayonnaise, Russian, Sweet

## DESSERTS

Chancellor Pudding

Coupe Jubilee

Peach Bavaroise

Vanilla Ice Cream, Butterscotch or Caramel Sauce

Friandises

Chocolate Cake

## SAFOURY

Golden Tit-bits

Fresh Fruits

Coffee

Coffee is also served in Public Rooms

