



Windsor Castle

## Selected Dinner

Hors d'Oeuvres Choisis

Creme Chantilly

Fried Deep Sea Scallops Tartare

Roast Leg of Lamb, Mint Sauce

Brussels Sprouts      Fondantes Potatoes

Coupe aux Framboises

Petits Fours

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### WINES

Sherry—Tio Pepe (Gonzales, Byass & Co)

Red Bordeaux—Le Vallon Hanappier, 1942

Liqueur Brandy—Hennessy XO (over 40 years old)

**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  
Ripe Olives  
Turtle Consomme au Sherry

Tomato Pompadour  
Salted Cashews  
Creme Chantilly

Chilled Celery  
Queen Olives

Poached Halibut, Sauce Riche  
Fried Deep Sea Scallops Tartare  
Heart of Palm Milanaise  
Calf's Head Financiere  
Emince of Beef Tenderloin Chasseur

SPECIAL TO ORDER 10 to 15 minutes  
Sweetbreads with Wiltshire Bacon

Supreme of Chicken Stanley  
Rizotto Piemontaise

Roast Leg and Shoulder of Lamb, Mint Sauce or Jelly

## VEGETABLES

Brussels Sprouts  
Potatoes: Boiled, Fondantes, Macaire

Garden Turnips

## COLD

Roast Ribs of Beef  
Sliced Ham  
Terrine of Duckling

## SALADS

Lettuce, Tomato, Hermione  
Dressings: French, Mayonnaise, Russian, Sweet

## DESSERTS

Victoria Pudding  
Coupe aux Framboises  
Vanilla Ice Cream, Pineapple or Cherry Sauce  
Almond Macaroons

Pistachio Parfait  
Orange Jelly  
Petits Fours

## SAVOURY

Scotch Woodcock  
Fresh Fruits  
Coffee

Coffee is also served in Public Rooms

