



Holyrood House

Selected Dinner

Hors d'Oeuvres Choisis

Crème Favorite

Poached Halibut, Sauce Mousseline

Roast Milk Fed Chicken
Saratoga Crisps

Garden Peas au Sucre Fondantes Potatoes

Coupe aux Framboises

Petits Fours

Fresh Fruits Cona Coffee

WINES

Sherry—Dry Pale (*Sandeman*) ***
Red Bordeaux—Chateau Pontet-Canet, 1937
Liqueur Brandy—Courvoisier V.S.O.P.

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 Celery Chetwynd
Ripe Olives Radishes Salted Walnuts Queen Olives
Consomme Madrilene Creme Favorite

Poached Halibut, Sauce Mousseline
Lake Trout Saute Doria

Green Peppers Farcis Caroline
Glazed Pear Fritters, Maple Syrup
Emince of Sweetbreads a la King

SPECIAL TO ORDER 10 to 15 minutes

Wiener Schnitzel

Prime Ribs of Beef Roasted, Horseradish Cream
Roast Milk Fed Chicken
Saratoga Crisps

VEGETABLES

Garden Peas au Sucre Fried Egg Plant
Potatoes: Boiled, Fondantes, Macaire

COLD

Roast Lamb Raised Pie Terrine of Duckling

SALADS

Lettuce, Tomato, Gauloise
Dressings: French, Thousand Islands, Mayonnaise, Sweet

DESSERTS

Chancellor Pudding
Coupe aux Framboises Cherry Bavaroise
Vanilla Ice Cream, Butterscotch or Caramel Sauce
Chocolate Cake Petits Fours

SAVOURY

Croute a la Suisse
Fresh Fruits Coffee
Coffee is also served in Public Rooms

