

## "EMPRESS OF ENGLAND"

# DIN

### HORS D'OEUVRES

Chilled Honeydew Melon Canadian Smoked Salmon Egg Farci Baroda Ripe Olives Queen

Melon
Salmon
Paillettes au Fromage
Shrimps Delmonico
Queen Olives
Radishes

Crabmeat Cocktail Pickled Lambs' Tongues Iced Pascal Celery Salted Mixed Nuts CHEF'S SPECIAL

Pollo con

Chicken, Fried Ric

#### SOUPS

Petite Marmite Essence of Celery Crème à la Reine

### FISH

Suprême of Lemon Sole, Bonne Femme Fillet of John Dore Sauté Grenobloise

#### **ENTREES**

Apricots with Rice Condé Calf's Sweetbreads St. Cloud Grenadin of Veal Zingara Chicken Fried Rice

#### GRILL AND TO ORDER

Fried Turkey Livers, Wiltshire Bacon Rock Cornish Game Hen, Bread Sauce, Game Chips

#### JOINT

Prime Ribs of Beef, Roasted, Yorkshire Pudding

#### SORBET

Lemon

#### RELEVE

Roast Duckling Farci, Orange Salad

# SELECTED DINNER

Petite Ma Rock Cornish Game Wax Beans Boiled New I Crème de Men

Canadian Smol

Petits F

Fresh Fruits

#### WINES

Sherry—Bristol Dr

Sparkling Wine-

Liqueur Brandy-

Coffee is also served in

Chef-de-Cuisine:

Arroz

e, Spanish Style

ed Salmon

rmite

Hen, Bread Sauce

au Beurre

otatoes

the Parfait

ours

Demi-tasse

1oussec

lennessy XO

the Public Rooms

F. FLIGHT

**VEGETABLES** 

Wax Beans au Beurre Fried Egg Plant

Buttered Turnips Okras with Tomatoes

POTATOES

Boiled New

Roast

Baked Sweet

Croquette

COLD BUFFET

Roast Lamb, Mint Sauce or Jelly Rolled Ox Tongue Roast Chicken, Waldorf Salad Canadian Ham

SALADS

Heart of Lettuce

Tomato

Avocado Pear

Fresh Fruit

DRESSINGS

French

Thousand Islands

Américaine

Sweet

COMPOTES

Mixed Fruit

Cherries

Pineapple

Whipped Cream

**DESSERTS** 

Chancellor Pudding, Melba Sauce

Coupe Fraises Walnut Sundae Almond Layer Cake Crême de Menthe Parfait Crêpes au Orange Petits Fours

ICE CREAMS

Vanilla Sauces :

Chocolate

Maple Apricot Kirsch

SAVOURIES

Croute Ivanhoe

Toasted Cheese

Fresh Fruits

Almonds

Raisins

Crystalised Ginger

Demi-tasse

Canadian Pacific