



*The Roman aqueduct  
Pont du Gard, Nîmes*

Louis Joseph, Marquis de Montcalm, was born at Candiac, near Nîmes in Provence, in 1712. In 1756 he was placed in command of the French troops in Canada, captured Fort Oswego and Fort William Henry and repulsed General Abercrombie's attack at Fort Ticonderoga. Like his opponent, Major-General James Wolfe, the English Commander, Montcalm was mortally wounded in the Battle of the Plains of Abraham, at Québec in 1759. A joint memorial to both soldiers stands on the battle site today.

*Lendon*

"EMPRESS OF ENGLAND"

DIN

**JUICES**

Apple

V8 Vegetable

Orange

**HORS D'OEUVRES**

Chilled Spanish Melon  
Anchovy Stuffed Olives  
Smoked Salmon  
Ripe Olives

Blended Fruit Juice  
Iced Celery  
Canapé à l'Arlequin  
Queen Olives  
Radishes

Potted Morcambe Shrimps  
Cheese Straws  
Cornets d'York  
Salted Peanuts

---

**CHEF'S SPECIAL**

**Weiner S**

*Escalope of Veal, Bre  
butter. Served and garnis  
and Sliced Fried Potatoes.*

---

**SOUPS**

Consommé Trois Filets  
Vegetable Bouillion

Crème Portugaise

**SELECTED DINNER**

**FISH**

Poached Suprême of Turbot, Sauce Hollandaise, Pommes Nature  
Fried Silver Smelts, Tartare Sauce

Smoked Salmon  
Consommé T  
Prime Ribs of Beef, Roasted  
Haricots  
Château P  
Fruit and Nu  
Petits F

**ENTREES**

Glazed Apple Fritters, Melba Sauce  
Braised Sweetbreads Financière  
Vol au Vent Toulousaine

Fresh Fruits

**GRILL AND TO ORDER**

Lamb Cutlets with Peas Francaise  
Wiener Schnitzel

**JOINT**

Prime Ribs of Beef, Roasted, Horseradish Cream

**SORBET**

Lemon

**RELEVE**

Roast Brome Lake Duckling, Sage Dressing, Apple Sauce

---

**WINES**

Sherry—Tio Pepe

Champagne—Lansc  
Extra C

Liqueur—Courvois

---

Coffee is also served in

*Chef-de-Cuisine :*

NER

Tuesday, September 5, 1961

Schnitzel

breadcrumbed, cooked in  
oil with Anchovy Fillets

aux Capers  
Filets  
ed, Horseradish Cream  
Verts  
potatoes  
t Sundae  
ours  
Demi-tasse

in Père et Fils  
Quality, 1953-5

er V.S.O.P.

the Public Rooms

F. FLIGHT

**VEGETABLES**

Broccoli au Beurre  
Baked Tomatoes  
Fried Egg Plant  
Haricots Verts

**POTATOES**

Boiled New  
Château  
Duchesse  
Baked Jacket

**COLD BUFFET**

Roast Turkey, Cranberry Jelly  
Canadian Ham  
Melton Mowbray Pie  
Home Made Brawn

**SALADS**

Heart of Lettuce  
Sliced Tomato  
Avocado Pear  
Beaucaire

**DRESSINGS**

French  
Thousand Islands  
Américaine  
Sweet

**COMPOTES**

Mixed Fruit  
Pears  
Plums  
Whipped Cream

**DESSERTS**

Blackcap Pudding, Apricot Sauce  
Coupe Georgia  
Strawberry Parfait  
Lemon Layer Cake  
Raspberry Jelly Chantilly  
Fruit and Nut Sundae  
Petits Fours

**ICE CREAMS**

Vanilla  
Sauces : Butterscotch  
Chocolate  
Caramel  
Tutti Frutti

**SAVOURIES**

Sardines on Toast  
Toasted Cheese

Fresh Fruits  
Demi-tasse  
Almonds  
Raisins  
Crystallised Ginger

*Canadian Pacific*