



"EMPRESS OF ENGLAND"

LUNC

JUICES

Clam

V8 Vegetable

Orange

HORS D'OEUVRES

Brislings	Eggs Mayonnaise	Sweet Pickles	Gendarmes
Tomato Carmen	American Relish	Museau de Bœuf	
Thon à l'Huile	Salade de Mer	Asperges Vinaigrette	
Olives: Queen, Ripe, Farci			
Sausages: Cervelat	Mortadella	Liver	Salami

CHEF'S SPEC

Cod Steak M

Grilled, served with Pommes Parisienne.

SOUP

Consommés: Nature, Pâte d'Italie	Canadian Pea Soup Habitant
Consommé en Gelée	Boston Clam Chowder

FISH

Baked Fillet of Haddock Portugaise
Cold: Halibut Salad Carlton

SUGGESTED LU

Pea Soup Habitant

Lamb Chops au C

Brussels Sprouts

Mashed Potatoes

Compôte of Apric
Whipped Cream

Canadian Cheese

EGGS

Poached Mornay			Shirred Bercy
Omelettes: Plain	Tomato		Princesse

FARINACEOUS and VEGETARIAN

Raviolis à la Suisse	Creamed Mushrooms
Vegetable Lunch Empress	Buck Rarebit

ENTREES

Irish Stew with Vegetables
Chicken Livers à la Turque

JOINT

Boiled Brisket of Beef à la Francaise

GRILL AND TO ORDER—10 minutes

Lamb Chops au Cresson
Chopped Sirloin Steak, Smothered Onions
Deville Turkey Wings, Escoffier Sauce
Sauces: Bordelaise, Charcutiere, Diable

WIN

To ensure wines be desired temperature requested to advise Wine Steward of requirements.

VEGETABLES

Brussels Sprouts au Beurre Succotash
 Corn on Cob, Melted Butter Steamed Rice

POTATOES

Mashed Baked Jacket Sautées Garfield

COLD BUFFET

Roast Pork, Apple Compôte Spiced Beef
 Galantine of Capon Canadian and York Ham
 Roast Quarters of Lamb, Mint Sauce Melton Mowbray Pie
 Jellied Ox Tongue Roast Ribs & Sirloin of Beef
 Home Made Brawn Roast Chicken Luncheon Sausage

SALADS

Tossed Green Salad Melon and Orange
 Lettuce, Tomato, Potato, Beetroot, Mixed, Cole Slaw, Endive

DRESSINGS

French Mayonnaise Sweet Grapefruit

COMPOTES

Pineapple Plums Apricots Whipped Cream

DESSERTS

Creamed Ground Rice Pudding
 Lemon Chiffon Pie Lemon Chiffon Pie à la Mède
 Cold Cup Custard: Vanilla or Coffee Pears in Jelly
 Frangipane Slices Chocolate Eclairs

ICE CREAM

Vanilla Maple Orange
 Sauces:- Melba Marshmallow

CHEESES

Edam Roquefort Imperial Cottage Cheddar
 Danish Blue New Zealand Philadelphia Canadian Gruyère
 Gorgonzola Cheshire Stilton Gouda Camembert

Crackers Various

Tea (Hot or Iced) Coffee (Hot or Iced)

Special and Dietetic Dishes may be ordered as desired

Special
 Maître d'Hotel
 Green Peas and

UNCHEON
 Cracker
 au Beurre
 Crackers

being served at the
 re, passengers are
 the Head Waiter or
 their Dinner Wine

Canadian Pacific

The 'Savannah' (1819)

*The first ship to cross the Atlantic
with the aid of steam.*