



"EMPRESS OF ENGLAND"

LUNC

JUICES

Clam Tomato Apple

HORS D'OEUVRES

Portuguese Sardines Eggs Tartare Antipasto Dill Pickles
Laitances Robert American Relish Choux Rouge
Herrings in Cream Salade Italienne Celeri à la Grecque
Olives: Queen, Ripe, Farci
Sausages: Cervelat Mortadella Liver Salami

SOUP

Consommés: Nature, Julienne Potage Cultivateur
Consommé en Gelée

FISH

Poached Fillet of Cod, Parsley Sauce
Cold: Crabmeat Salad Mayonnaise

EGGS

Poached with Spinach Scrambled Fines Herbes
Omelettes: Plain Joinville Onion

FARINACEOUS and VEGETARIAN

Cavatelli au Beurre Gnocchis Romaine
Tomato and Cheese Pie

ENTREES

Madras Curry, Patna Rice
Frankfurters and Sauerkraut à l'Alsacienne
Creamed Minced Chicken with Waffles

JOINT

Roast Leg and Loin of Pork, Sage Dressing, Apple Sauce

GRILL AND TO ORDER—10 minutes

Mixed Grill Mary Garden
Ham Slice with Glazed Pineapple
Devilled Honeycomb Tripe
Sauces: Bordelaise, Charcutiere, Diable

CHEF'S SPE

Madras Curry

Curried Lamb with Eastern Condiments

SUGGESTED LU

Potage Cultivateur

Mixed Grill Mary

Macedoine of Ve

Julienne Potatoes

Blueberry Pie à l

Cheddar Cheese

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To ensure wines b desired temperatu requested to advise Wine Steward of requirements.

VEGETABLES

Macedoine of Vegetables	Creamed Spinach
Braised Red Cabbage Flamande	Steamed Rice

POTATOES

Mashed	Baked Jacket	Julienne	Boiled New
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COLD BUFFET

Jellied Ox Tongue	Roast Ribs & Sirloin of Beef
Galantine of Capon	Canadian and York Ham
Melton Mowbray Pie	Roast Quarters of Lamb, Mint Sauce
Roast Turkey, Cranberry Jelly	Spiced Beef
Home Made Brawn	Pressed Corned Pork

SALADS

Tossed Lettuce, Tomatoes, Spring Onion, Cucumber	Mixed Fruit
Lettuce, Tomato, Potato, Beetroot, Mixed, Cole Slaw	

DRESSINGS

French	Mayonnaise	Chili	Roquefort
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COMPOTES

Peaches	Plums	Figs	Whipped Cream
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DESSERTS

Creamed Sago Pudding	
Blueberry Pie	Blueberry Pie à la Mode
Cold Cup Custard: Vanilla or Strawberry	Jellied Snow
Queen Cakes	Eccles Cakes

ICE CREAM

Vanilla	Chocolate	Neapolitan
Sauces:-	Lemon	Maple

CHEESES

Edam	Roquefort	Imperial	Cottage	Cheddar
Danish Blue	New Zealand	Philadelphia	Canadian	Gruyere
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
Patna Rice
Fluffy Rice—Aromatic

NCHEON
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.*