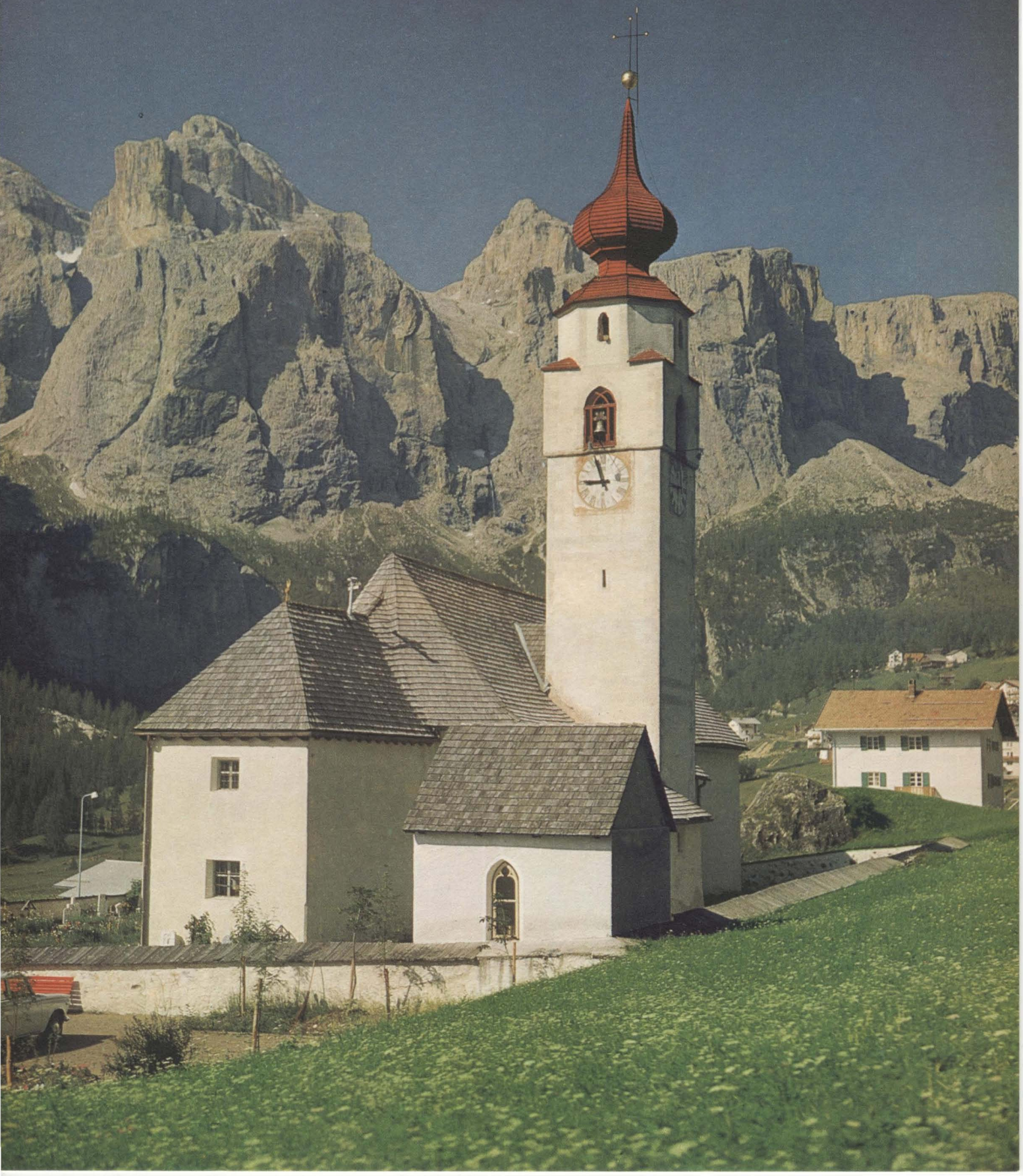


CUNARD



Suggested Menu

Bermuda Cruise

Cream of Tomatoes

Supreme of Sole, Bonne-Femme

Roast Stuffed Vermont Turkey, Cranberry Jelly
Green Peas
Roast Potatoes

Peach Shortcake Georgia

Fresh Fruit

Coffee

Passengers on special diet are especially invited to make known their requirements to the Head Waiter.

Suggested Liqueur for the evening—TIA MARIA—30 cents

Recommended Wines

Rhine, White
Liebfraumilch, Blue Nun

Burgundy Red
Pommard

Your individual selection of wine may be purchased from our comprehensive Wine List.

BORDEAUX RED	BORDEAUX WHITE
St. Julien	Graves
Per Bottle \$1.80	Large Carafe \$1.80
Small Carafe .90	Per Glass .30

Hotel Manager :
J. SAWYER

Chef de Cuisine :
W. K. RANSOM

Dinner

Juices	Blended	Tomato	Apple
Appetisers	Chilled Honeydew Melon		Iced Shrimp Cocktail
	Sliced Liver Sausage with Potato Salad		Bismarck Herrings
	Chilled Celery Hearts		Salted Mixed Nuts
Soups	Consommé Trois Filets		Cream of Tomatoes
		Cold: Crème Derby	
Fish		Supreme of Sole, Bonne-Femme	
		Brook Trout Sauté, Bretonne	
Entree		Braised Smoked Ox-Tongue Florentine, Madeira Sauce	
Grills		Broiled Pork Chop, Chutney Sauce	
		Escalope of Sweetbreads, Princesse	
Roasts		Roast Leg and Shoulder of Lamb, Mint Sauce and Jelly	
Poultry		Roast Stuffed Vermont Turkey, Cranberry Jelly	
Vegetables	Green Lima Beans	Braised Celery Hearts	Garden Peas
Farinaceous		Risotto Piemontaise	
Potatoes	Boiled	O'Brien	Roast
Cold Buffet	Roast Prime Sirloin of Beef, Horseradish Cream	English Veal and Ham Pie	
	Roast Chicken	Leicester Brawn	
	Rolled Ox-Tongue	Roast Leg of Lamb, Mint Sauce	
Salads	Hearts of Lettuce and Tomato	Tossed Green	Fresh Fruit
Dressings	French	Thousand Islands	Roquefort
Sweets	Soufflé Jacqueline		Peach Shortcake Georgia
	Pears Belle Helene		Petits Fours
		Assorted Jellies	
Ice Cream	Vanilla	Butter-Almond (Hot Sherry Sauce)	Vanilla-Fudge
Sherbet		Lime	
Savoury		Scotch Woodcock	
		Assorted Cheese Board	
Fresh Fruit	Apples	Grapes	Pineapple
	Figs	Dates	Crystallised Ginger
		Tea (Hot or Iced)	Coffee (Hot or Iced)

Our "STARRY NIGHT SPECIAL" Calypso Coffee—30 cents
(Rum, Brown Sugar, Hot Coffee and Fresh Cream)

