

Monday, October 21, 1968

LUNCHEON

Potato Salad

Salami

Juices : Blended

V.8 Grapefruit

Chilled Grapefruit Sardines in Oil Eggs, Mayonnaise

Salade Russe

Mortadella Lyon

Saucisson : Cervelet

Chilled Table Celery

Antipasto

Minestrone Milanaise

Salted Mixed Nuts

Spanish Gazpacho (Cold)

Seafood Salad, Mayonnaise Sauce

Egg Dish : Shirred Country Style

Creamed Chicken à la King

Hamburger or Cheeseburger on Soft Roll with Tomato and Dill Pickle

Green Pepper Slaw

Macaroni au Gratin

French Fried and Baked Idaho Potatoes

COLD BUFFET

Roast Prime Sirloin of Beef, Horseradish Cream Home-made Brawn Roast Leg of Lamb, Mint Sauce Baked American Ham Roast Vermont Turkey, Cranberry Sauce

SALADS

Hearts of Lettuce and Tomato Mixed Bowl Celery, Apple and Potato Chef's

French, Russian and Lemon Dressings

Rice Custard Pudding

Strawberry Cheesecake

- Cherry-Vanilla Ice Creams : Vanilla - Chocolate

Raspberry Sherbet

Cottage	Stilton		Caerphilly
Edam	Cheshire		Gruyeré
Apples	Oranges	Grapes	Bananas

Tea (Hot or Iced)

Coffee (Hot or Iced)

R.M.S. "FRANCONIA"

Bermuda Cruise

Recommended Wines

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Moselle White Berncastel Berg, Blue Nun

> Burgundy Red Beaune

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

YOUR INDIVIDUAL SELECTION OF WINE MAY BE PURCHASED FROM OUR COMPREHENSIVE WINE LIST

LAND'S END, CORNWALL, ENGLAND