

EMPRESS  
HOTEL



VICTORIA,  
BRITISH  
COLUMBIA

## M E N U

### Luncheon

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#### RELISHES

RADISHES

ANCHOVY CANAPE

CLAM JUICE

SARDINES ON TOAST

CREAM OF LOBSTER

HOT OR COLD CONSOMME

#### HOT DISHES

FRIED ROCK COD, POTATO CHIPS

BREADED PORK CUTLETS, TOMATO SAUCE

VEAL AND HAM PIE

MACARONI A LA CREOLE

#### COLD SIDEBOARD

SIRLOIN OF BEEF, HORSERADISH

OX TONGUE

TURKEY AND HAM

LEG OF LAMB, MINT JELLY

MELTON MOWBRAY PIE

SPICED CORNED BEEF

GALANTIN OF FOWL

BAKED, BOILED AND O'BRIEN POTATOES

VEGETABLES IN SEASON

COMBINATION SALAD SLICED TOMATOES

PICKLED BEETROOT

GRAPENUT CUSTARD PUDDING

PINEAPPLE CREAM PIE

WINE JELLY WITH WHIPPED CREAM

COMPOTE SLICED PEACHES

ICE CREAM

CANADIAN, COTTAGE AND SWISS CHEESE

SALTED CRACKERS

ASSORTED CAKE

TEA

COFFEE

BUTTERMILK

S.S. Princess Charlotte

Commander William Q. Palmer





HOTEL  
VANCOUVER



VANCOUVER,  
BRITISH  
COLUMBIA

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ANCHOVY CANAPE	RADISHES	
CLAM JUICE	SARDINES ON TOAST	
CREAM OF LOBSTER	HOT OR COLD CONSOMME	

### HOT DISHES

FRIED ROCK COD, POTATO CHIPS	
BREADED PORK CUTLETS, TOMATO SAUCE	
VEAL AND HAM PIE	MACARONI A LA CREOLE

### COLD SIDEBOARD

SIRLOIN OF BEEF, HORSERADISH	OX TONGUE	TURKEY AND HAM
LEG OF LAMB, MINT JELLY	MELTON MOWBRAY PIE	
SPICED CORNED BEEF	GALANTIN OF FOWL	

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BAKED, BOILED AND O'BRIEN POTATOES	VEGETABLES IN SEASON	
COMBINATION SALAD	SLICED TOMATOES	PICKLED BEETROOT

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GRAPENUT CUSTARD PUDDING	PINEAPPLE CREAM PIE
WINE JELLY WITH WHIPPED CREAM	
COMPOTE SLICED PEACHES	ICE CREAM

CANADIAN, COTTAGE AND SWISS CHEESE		
SALTED CRACKERS	ASSORTED CAKE	
TEA	COFFEE	BUTTERMILK

SS. Princess Charlotte

Commander William Q. Palmer

