THE WHITE HORSE,
HEDGERLEY,
BUCKS.

Luncheon Suggestions

Potage Windsor

Mixed Grill, Mary Garden
Buttered Corn Kernels
Lyonnaise Potatoes

Creamed Sago Pudding

Roquefort Cheese

Cona Coffee

Chilled Vegetable Juice

Roast Beef and York Ham
Baked Jacket Potato
Mixed Salad Bowl
Thousand Islands Dressing

Peach Pie a la Mode

Cottage Cheese

Tea

WINES

To ensure wines being served at desired temperature passengers are requested to advise the Head Waiter or Wine Steward of their Dinner wine requirements.

Luncheon

Chilled Juices: Clam, Vegetable, Orange

Plateau of Hors D'Oeuvres Varies

French Sardines Salade Mexicaine Sweet Pickles Bismark Herrings
Eggs Tartare Poireaux a la Grecque Anchovy Fillets American Relish
Sausages : Liver, Salami

Consomme: Nature, Celestine Potage Windsor

Grilled Cod, Mushroom Butter
Cold : Fresh Lobster Mayonnaise

Scrambled Eggs Princesse Omelettes: Plain, Cheese

Welsh Rarebit
Chicken Pot Pie Empress
Calf's Brains Sautes au Beurre Noir
Braised Short Ribs of Beef, Celery Julienne

Roast Haunch of Mutton, Guava Jelly

FROM THE GRILL AND TO ORDER (10 to 15 minutes)

Mixed Grill, Mary Garden
Frogs' Legs Provencale

VEGETABLES

Puree of Turnips Buttered Corn Kernels
Potatoes: Baked Jacket, Creamed, Lyonnaise

COLD BUFFET

Prime Ribs of Beef Home-made Brawn Roast Lamb, Mint Sauce
Raised Pie York and Canadian Ham Pressed Pork Jellied Ox Tongue
Galantine of Capon Terrine of Duckling

SALADS

Lettuce, Tomato, Beetroot, Cressoniere, Cole Slaw, Spring Onions, Mixed Bowl
Dressings : French, Mayonnaise, Roquefort, Thousand Islands, Sweet

DESSERTS

Creamed Sago Pudding
Peach Pie Peach Pie a la Mode
Ice Cream: Vanilla, Raspberry
Madeira Cake

CHEESE

Cheshire Gruyere Roquefort Oka Imperial Danish Blue Edam
Gorgonzola Canadian Ingersoll Baumert Stilton Camembert Cottage

CRACKERS VARIOUS

Coffee Tea

Coffee is also served in Public Rooms

Special and Dietetic Dishes may be be ordered as desired.

EMPRESS OF AUSTRALIA **Thursday, July 2, 1953**

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