THE GUN INN,
FINDON,
SUSSEX.

# Luncheon Suggestions

Potage Mulligatawny

Beefsteak and Kidney Pie

Corn on Cob
*Melted Butter*

Potatoes au Gratin

Cold Cup Custard

Stilton Cheese

Cona Coffee

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Chilled V8 Vegetable Juice

Jumbo Shrimps Remoulade

Lettuce and Cottage Cheese Salad
*Roquefort Dressing*

Strawberry Ice Cream

Cherry Cakes

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, Grape Fruit

Plateau of Hors D'Oeuvres Varies

Sardines in Oil  Niblets Mexicaine  Bismark Herrings  Tunnyfish Marine

Salade Nicoise  Celery a la Grecque  Eggs Mayonnaise  Indian Relish

Assorted Continental Sausages

Consomme: Nature, Julienne  Potage Mulligatawny

Baked Stuffed Haddock, Parsley Sauce

Jumbo Shrimps Remoulade

Noodles au Parmesan

Fricassee of Chicken Wings Fermiere

Chili con Carne

Beefsteak and Kidney Pie

New England Dinner

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

Pork Loin Chop, Sauce Robert

Kabobs a la Turque

*VEGETABLES*

Baked Squash  Corn on Cob, Melted Butter

Potatoes: Baked Jacket, au Gratin, Lyonnaise

*COLD BUFFET*

Prime Ribs of Beef  Pressed Corned Pork  Roast Lamb, Mint Sauce

Raised Pie  York and Canadian Ham  Fresh Brawn

Galantine of Capon  Terrine of Duckling

*SALADS*

Lettuce, Tomato, Potato, Beetroot. Cole Slaw, Mixed Bowl

Dressings: French, Mayonnaise, Roquefort, Thousand Islands, Sweet

*DESSERTS*

Creamed Tapioca Pudding

Apple and Blackberry Pie  Apple and Blackberry Pie a la Mode

Baked Custard in Cup

Ice Cream: Vanilla, Strawberry

Cherry Cakes

*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.

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