CANADIAN PACIFIC

Luncheon.

Clam Juice Cocktail Chilled Tomato Juice
Assorted Relishes
Sardines in Oil Roll Mops Aubergines à l'Italienne Eggs Ravigotte
Assorted Continental Sausages

Consommé Crecy, Celestine, Sago Scotch Barley Broth
Essence of Tomatoes in Cup

Baked Haddock, Mushroom Sauce Grilled Shad with Roe, Pimento Butter
Cold Brook Trout Riviera

Eggs : Sur le Plat Anchois Buttered with Ham Omelette Chasseur
Spaghetti Genoise Vegetable Lunch Cheshire Rarebit
Ragout de Mouton de Rix Calf's Brains au Beurre Noir

Corned Brisket of Beef with Vegetables
Cabbage Etuvee Corn on Cob au beurre
Potatoes : Boiled, Mashed, Baked Jacket, French Fried

FROM THE CHARCOAL GRILL
Mixed Grill Mary Garden Pork Chop Dijonnaise
Cambridge Sausages Gastronome

COLD DISH SELECTION
Tunnyfish in Oil Potted Shrimps
Prime Sirloin of Beef Roast Lamb, Mint Sauce Spiced Ox Tongue
Cumberland Ham Pressed Corned Beef Boar's Head Galantine of Chicken
Terrine of Duckling Bigarrade Leicester Brawn Luncheon Sausage

Salads—Lettuce, Beetroot, Potato, Tomato, Cole Slaw
Dressings—French, Mayonnaise, Russian, Sweet American, Roquefort

---

Steamed Jam Roll Pudding Baked Custard Pudding (Cold)
Fruit Salad with Whipped Cream
Sliced Madeira Cake Raspberry Puffs
Ice Cream : Vanilla, Lemon Apricot Water Ice
Cheese—Cheshire Imperial Cheddar Canadian Gorgonzola Roquefort
Camembert Gruyère Ingersoll Stilton White and Red Cotsdale Chilvern Cottage
Tea Iced Tea Sanka Demi-Tasse Coffee Iced Coffee

Coffee also served in Public Rooms
Dietetic Dishes may be ordered as desired

Duchess of Bedford
Sunday, Septr. Nineteenth
Nineteen Thirty-seven