



M E N U

- Hors d'Œuvres Variés
- Iced Clam or Tomato Juice Cocktail
- Bordeaux Sardines
- Gorgona Anchovies
- Lyon or Salami Sausage
- Egg Mayonnaise
- Consommé Nature, Crecy, Vermicelli
- Chicken Cazuela Chileno
- Potage Castelaine
- Fried Fillet of Plaiice, Orly
- Grilled Fresh Herrings, Mustard Sauce
- Cold—Lobster Salad, Remoulade
- Tunnyfish à l'huile
- Southport Shrimps
- Macaroni au gratin
- Rizotto with Chicken Livers, Chasseur
- Shepherd's Lamb Pot Pie
- Calf's Feet, Poulette
- Turkey Wings, Charcutiere
- Braised Cushion of Veal, Bourgeoise
- Green Cabbage, Anglaise
- Boiled Portugal Onions, Melted Butter
- Boiled, Mashed or Baked in Jacket Potatoes

SPECIAL TO ORDER

- Mixed Grill, Mary Garden
- Grilled Pork Chop, Savoury Dressing
- Country Black Puddings and Bacon
- Vegetable Lunch
- Welsh Rarebit

COLD BUFFET

- Parfait of Game
- Terrine of Duckling
- Galantine of Chicken
- Luncheon Sausage
- York or Premium Ham
- Prime Sirloin or Rib of Beef
- Crown of Lamb garni
- Italian Brawn
- Paysandu Ox Tongue
- Roast Lamb, Mint Sauce
- Spiced Beef
- Veal and Ham Pie
- Pressed Boar's Head

- Salads—Lettuce
- Tomato
- Beetroot
- Potato
- Chiffonade
- Spring Onions
- Dressings—French, Thousand Island, Roquefort, Mayonnaise

- Black Currant Pie
- Steamed Fig Pudding
- Black Currant Pie à la mode
- Jelly Roll
- Cheese : Roquefort
- Vanilla or Strawberry Ice Cream
- Chshire
- Gruyère
- Pineapple Cream
- Cheddar
- Canadian White
- Tea
- Coffee

Special Dietetic Dishes may be ordered as desired

LUNCHEON

Duchess of Bedford, November 27, 1932

Canadian Pacific

