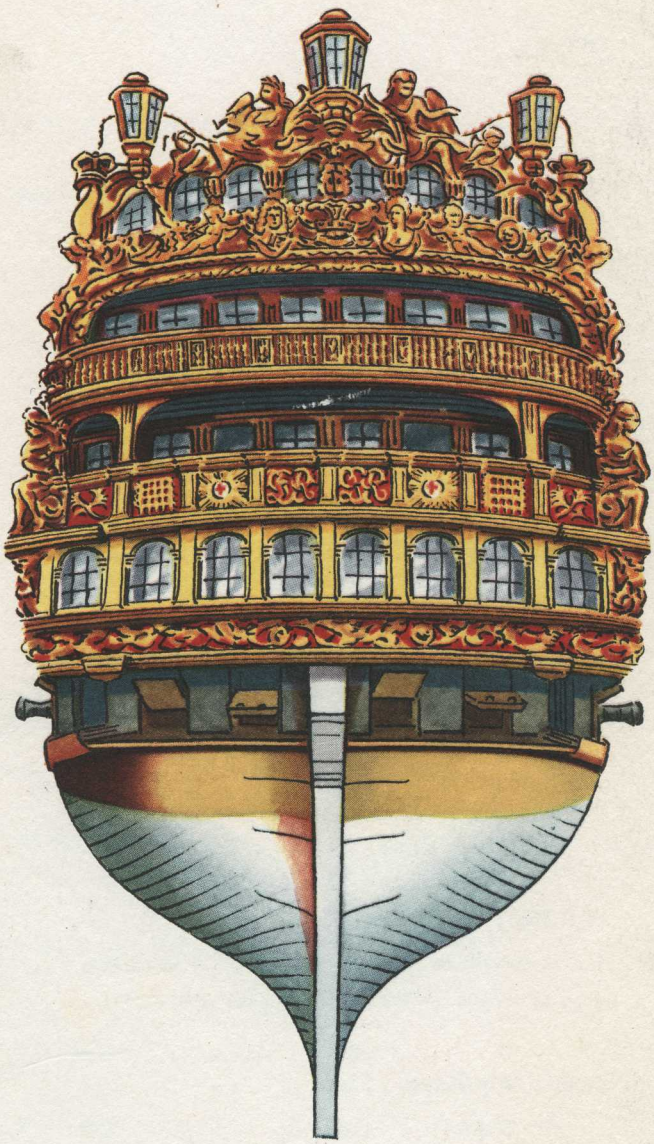


Selected Dinner

Chilled Spanish Melon

Cream of Corn Maryland

Roast Leg and Shoulder of Lamb, Mint Sauce

Broccoli au Beurre

Roast Potatoes

Pouding St. Jean, Fruit Sauce

Fresh Fruits Coffee

MAY WE SUGGEST . . . .

a bottle or glass of wine from a selection of wines specially bottled for our cellars.

	Bottle	Half Bottle	Glass
Anjou Vin-Rose	**13/6**	—	**3/-**
Bordeaux	**12/-**	**7/-**	**2/9**
Beaujolais	**12/6**	**7/-**	**2/9**
Graves	**12/6**	**6/6**	**2/9**

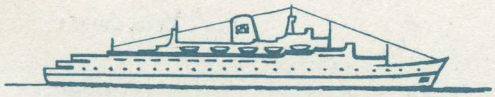
Sparkling Asti Spumante, Gancia: 18/6 Bott.

99719 $5.00

Menu

	Chilled Spanish Melon	Canapé Gourmet
	Olives: Various	Radishes
SOUP	Consommé Royale	Cream of Corn Maryland
FISH	Poached Cape Cod, Parsley Sauce Fried Fillet of Sole Ravigôte	
ENTREES	Fruit Salad with Cottage Cheese Ham Slice, Chutney Sauce	
JOINT	Leg and Shoulder of Lamb, Roasted, Mint Sauce	
RELEVE	Roast Young Duckling, Savoury Dressing, Apple Sauce	
VEGETABLES	Broccoli au Beurre	Wax Beans
POTATOES	Boiled	Roast
COLD SELECTION	Prime Ribs of Beef	Galantine of Capon
SALADS	Lettuce Tomato *Dressings: French, Mayonnaise, Russian*	Combination
DESSERTS	Pouding St. Jean, Fruit Sauce Coupe Africaine Vanilla Ice Cream	Peach Layer Cake
	Fresh Fruits	Coffee

DINNER
EMPRESS OF CANADA
WEDNESDAY
APRIL 5 - 1966



Canadian Pacific

Stern of an 18th-century Man-of-War

In ships like these, honour and glory vied with supreme discomfort: salt beef and hard lying were the order of the day. Canadian Pacific ships on the other hand, offer the modern seafarer all the excitement of ocean-going—and all the comfort of a great hotel.

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