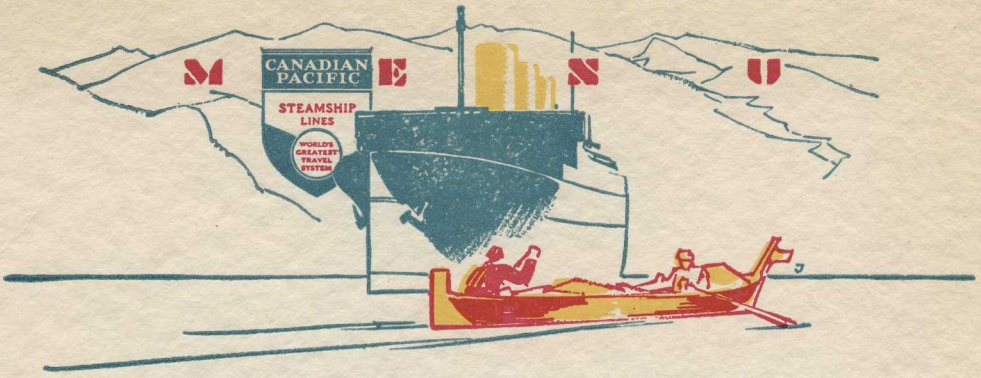


*PLATEAU OF HORS d'ŒUVRES VARIES*

*1 Celery Vinaigrette* *2 Ripe & Stuffed Olives* *3 Lobster in Aspic*

*4 Indian Canapes* *5 Lax in Oil*

*6 Marinaded Herrings* *7 Canadian Salad*

*8 Cold Consomme* *9 Potage Albion*

*10 Grilled Salmon Steaks Parsley Butter*

*11 Poached Fillets of Bream Felix*

*12 Eggs Poached Plain and with Spinach* *13 Omelettes Plain & Chives*

*14 Curried Giblets & Rice*

*15 Roast Haunch of Mutton Onion Sauce*

*16 Macaroni au Gratin*

*17 Potatoes, Baked, Jacket, Mashed, & Sweet*

*18 Boston Squash* *19 Carrots Vichy* *20 Brussels Sprouts*

*21 Boiled Rice*

*TO ORDER*

*23 Veal Chops* *24 Pounded Steak* *25 Calfs Liver and Bacon*

*26 Devilled Plover* *27 French Chops* *28 Welsh Rarebits*

*COLD BUFFET*

*30 Fresh Prawns Remoulade*

*32 Roast Prime Ribs of Beef* *33 Chicken & Ham Pie*

*34 Galantine of Turkey* *35 Roast Capon* *36 Head Cheese*

*37 Roast Lamb & Mint Sauce* *38 Mousse of Game*

*SALAD*

*39 Panachee* *40 Heart of Lettuce French Dressing*

*41 Spiced Beetroots & Spring Onions*

*42 Dressings, Savoury, Roquefort & Russian*

*43 Creamed Sago Pudding Fruit Sauce* *44 Deep Apple Pie*

*45 Apple Pie a la Mode* *46 Kentucky Macaroon Pie*

*47 Madeleines Duchess* *48 Ice Cream*

*Cheese:— Cream Gruyere, Gorgonzola, Imperial, Golden Loaf, Primula, Trappist, Gruyere, Cheddar, Canadian, Edam, Camembert, Stilton & Roquefort*

*Tea* *Biscuits* *Coffee*