

Menu

Mixed Fruit Cocktail

Olives                      Radishes

Consomme Printanier      Cream of Celery, Balsac

Poached Gaspé Salmon, Dutch Sauce

Aubergine Farcie, Portugaise

Emince\* of Beef Tenderloin, Chasseur

Cold :

Roast Lamb, Mint Sauce      Melton Mowbray Pie

Baked Cumberland Ham au Maderé

Green Beans au Beurre

Potatoes : New Persillees, Rissolees

Roast Young Turkey with Chestnut Dressing

Fresh Cranberry Compote

Heart of Lettuce and Tomato Salad

French Dressing

English Plum Pudding, Brandy Sauce

Vanilla Ice Cream

Wafers

Dessert

Coffee

Third Class