



"THE COUNTRY FAIR"

Cunard Line

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<i>Tomato Juice</i>	
—	
<i>Thick Ox Tail Soup</i>	
—	
<i>Grey Mullet, Grenobloise</i>	
—	
<i>Braised Cloved Ham, Succotash</i>	
<i>Fresh Cauliflower</i>	<i>Hashed Browned Potatoes</i>
—	
<i>Fruit Flan</i>	<i>Neapolitan Ice Cream</i>
—	
<i>Cheese</i>	<i>Coffee</i>

<i>Jus de Tomate</i>	
—	
<i>Consommé Chiffonade</i>	
—	
<i>Pétoncles frites, Sauce Rémovalade</i>	
—	
<i>Entrecôte Minute grillée, Maître d' Hôtel</i>	
<i>Chou-fleur frais</i>	<i>Pommes frites</i>
—	
<i>Cœur de Laitue</i>	
—	
<i>Compote d'Abricots, Chantilly</i>	
—	
<i>Fromage</i>	<i>Café</i>

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Luncheon

	Tomato Juice	Sauerkraut Juice
HORS D'OEUVRE	Hors d'Œuvre, Variés	
SOUP	Consommé Chiffonade	Thick Ox Tail
FISH	Grey Mullet, Grenobloise Fried Sea Scallops, Rémoulade Sauce	
FARINACEOUS	Nouilles, Turinoise	
VEGETARIAN	Scrambled Eggs, Rachel	
ENTREES	Navarin of Lamb, Paysanne	Creamed Chicken à la King
AMERICAN SPECIALITY	Braised Cloved Ham, Succotash	
VEGETABLES	Fresh Cauliflower	Buttered Marrow
POTATOES	Baked Jacket, Hashed Browned and French Fried	
GRILL : TO ORDER	Minute Steak, Maître d'Hôtel	Devilleed Veal Kidneys
COLD BUFFET	Ox Tongue Pressed Beef	Roast Chicken Head Cheese Roast Ribs of Beef
SALADS	Hearts of Lettuce—Chopped Herbs	Marienne Chicory Tomato
DRESSINGS	Vinaigrette	Mayonnaise French
SWEETS	Grape Nut Custard Pudding Compte of Plums, Apricots and Pineapple—Whipped Cream	Fruit Flan
ICES	Neapolitan	Chocolate
CHEESE	Kraft Gorgonzola Brie Gouda Cream Roquefort	
	Coffee	
WINES	Red or White Bordeaux Per bottle or en carafe, 5s.	Per glass, 1s.

C.C.

Passengers on Special Diet are especially invited to make known their requirements to the Head Waiter
Speciality foods for infants are available on request

