

JERRIE
62



FLY/8/21-03 PRINTED IN ENGLAND

CUNARD

R.M.S. "QUEEN MARY"

Juices: Tomato Pineapple V-8 Apple

HORS D'ŒUVRE

Chilled Florida Fruit Cup, Grenadine
Long Island Oyster on the Half Shell Roulade de Foie Gras
Smoked Scotch Salmon with Capers Caviar Irlandaise Givré
Westphalia Ham and Dill Pickle Smoked Trout, Chrene Sauce
Tomatoes, Monégasque Sardines in Oil Salade Suédoise
Oignons à la Grecque Antipasto
Olives — Green, Ripe and Farcies
Salted Mixed Nuts Iced Californian Celery

SOUPS

Consommé Célestine Crème Ambassadeurs
Cold: Crème de Champignons Cold: Chicken Jelly

FISH

Poached Gaspé Salmon, Cucumber, Hollandaise
Whole Lemon Sole sauté, Amantine
Fried Silver Smelts, Tartare
Escargots, Bourguignonne

ENTREES

Lamb Cutlet, Réforme
Quails en Cocotte, Véronique
Baked Cloved Smithfield Ham
(Succotash and Sweet Potatoes)

CONTINENTAL SPECIALITY

Ris de Veau Braisés, Bonne Mamon

Veal Sweetbreads braised with Julienne of Celery and Leeks. Moistened with Veal Stock and served in a Cocotte with Julienne of Vegetables and Sliced Mushrooms.

JOINT

Roast Prime Ribs of Beef, Raifort
(Yorkshire Pudding)

GRILL (to order, 15 minutes)

Filet Mignon, London House Shaslik, Caucasiennne
Broiled Spring Chicken, Americaine

RELEVE

Roast Vermont Turkey, farcie, Compote of Cranberries

MEDITERRANEAN CRUISE



DINNER

SUGGESTED MENU

Coupe des Fruits Florida au Grenadine

Consommé Célestine

Eperlans frits, Sauce Tartare

Côtelettes d'Agneau, Réforme
Petits Pois Pommes O'Brien

Coupe Edna May

Dessert Café

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Thursday, March 3, 1966

VEGETABLES

Garden Peas with Mint Baked Las Palmas Marrow
String Beans sautés Creamed Spinach
Noodles, Casalinga

POTATOES

Las Palmas Persillées Château O'Brien Delmonico

COLD BUFFET

Roast Prime Ribs and Sirloin of Beef, Horseradish Cream
Roast Lamb, Mint Sauce and Jelly Baked American Ham
Rolled Ox Tongue Roast Chicken, Tossed Salad
Home-made Brawn London Pressed Beef Galantine of Veal
Raised Pie Terrine of Duckling

SALADS

Hearts of Lettuce Mixed Bowl Séville Sliced Tomatoes
Fresh Fruit Parmentier

DRESSINGS

French Roquefort Mayonnaise Russian

SWEETS

Soufflé Rothschild Coupe Edna May
Strawberry Cheese Cake
Compote of Peaches, Pears and Mixed Fruit — Whipped Cream
Friandises

ICE CREAM

Vanilla Peach Café Marron Pistachio
(Hot Melba Sauce)

SHERBET

Raspberry Punch Romaine

SAVOURIES

Canapé Diane Croûte Normande

FRESH FRUIT

Apples Oranges Pears Bananas Grapes
Tangerines Fresh Pineapple

Assorted Cheeses

Table Dates Figs Almonds Raisins Crystallised Ginger
Coffee (Hot or Iced)

R.M.S. "QUEEN MARY"

Friday, August 27, 1965

Juices: Pineapple V-8 Clam

HORS D'ŒUVRE

Chilled Honeydew Melon with Lemon
Shell Fish Cocktail, Créole
Œufs, Mayonnaise Légumes à la Grecque Brislings in Oil
Matjes Herrings with Sliced Onions Tomatoes, Vinaigrette
Cod Roes Mariné
Olives—Stuffed and Ripe
Salted Mixed Nuts Iced Table Celery

SOUPS

Consommé Trois Filet Bisque de Homard au Cognac
Crème d'Asperges aux Profiteroles Jellied Madrilène

FISH

Poached Fillet of Brill au Chablis
Fillet of Lemon Sole, Caprice
Fried Whitebait, Diablé

ENTREES

Escalope of Sweetbreads, Marechale
Champignons de Paris à la Crème sur Croûte

CONTINENTAL SPECIALITY

Fricassée de Volaille Vallée d'Auge

Pieces of jointed Chicken lightly fried in Butter, covered with Chicken Velouté with Madeira added and finished with Yolks of Eggs and Cream. Garnished with small cubes of Assorted Vegetables. Served with Pilaff Rice

JOINT

Roast Leg and Shoulder of Canterbury Lamb
(Mint Sauce and Mint Jelly)

GRILL (to order, 15 minutes)

Club Steak, Chasseur
Brochette de Rognon de Veau au Cresson

DINNER

SUGGESTED MENU

Melon Honeydew frappé
—
Consommé Trois Filet
—
Suprême de Barbue au Chablis
—
Club Steak grillé, Chasseur
Haricots Verts Pommes Rissolées
—
Coupe Sylvia
—
Dessert Café

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RELIVE

Roast Vermont Turkey, Chestnut Dressing, Cranberry Sauce

VEGETABLES

White Squash au Gratin Buttered French Beans
Stewed Tomatoes and Okra
Macaroni au Gratin

POTATOES

New Persillées Marquise Rissolées

COLD BUFFET

Roast Lamb, Mint Sauce Roast Duckling, Apple Sauce
Rolled Ox Tongue Home-made Brawn
Boiled York Ham Galantine of Veal

SALADS

Lettuce Mixed Bowl Fresh Fruit Clover Club

DRESSINGS

Mayonnaise Thousand Islands Lorenzo

SWEETS

Sherry Fruit Trifle Coupe Sylvia
Compote of Pears, Apricots and Pineapple—Chantilly

ICE CREAM

Vanilla Chocolate Strawberry

SHERBET

Curaçao

SAVOURY

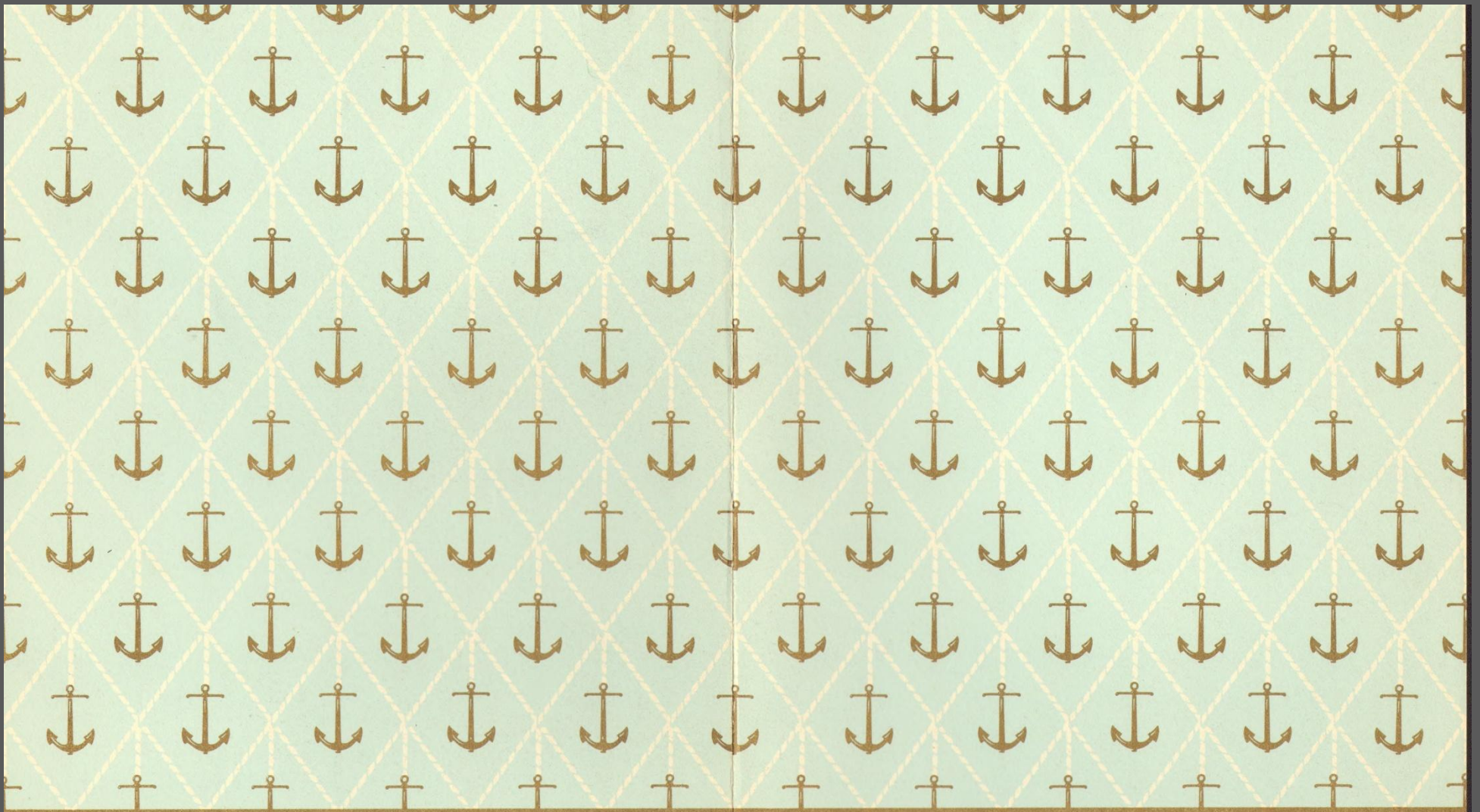
Croûte Baron

FRESH FRUIT

Apples Nectarines Oranges Tangerines

Assorted Cheeses

Coffee (Hot or Iced)



PRINTED IN ENGLAND

R. CLINTON

Cunard

R.M.S. "QUEEN MARY"

Juices: Tomato Grapefruit V-8 Sauerkraut

HORS D'ŒUVRE

Chilled Florida Grapefruit, Oporto
Littleneck and Cherrystone Clams on the Half Shell
Smoked Scotch Salmon with Capers
Délíce de Foie Gras, Alsacienne Smoked Trout, Chrene Sauce
Œufs, Frou-Frou Thon Marinés Royans aux Achards
Salade Niçoise Tomate farcie, Monagasque
Olives—Queen, Ripe and Farcies
Salted Mixed Nuts Iced Pascal Celery

SOUPS

Croûte-au-Pot Bisque de Homard au Cognac
Crème de Champignons aux Profiteroles

FISH

Sea Bass, Meunière, Valencia
Poached Fillet of Red Snapper, Véronique
Fried Goujonette of Sole, Rémoulade
Cuisses de Grenouilles sautées, Figaro

ENTREES

Aiguillettes of Rouen Duckling, Bigarade
Guinea Hen en Cocotte, Fermière
Beefsteak, Suki Yaki (Fried Rice)
Petits Chou farcis, Flamande

CONTINENTAL SPECIALITY

Escalope de Veau, Parmigiana

Seasoned Escalope of Veal, dipped in Whipped Eggs and Breadcrumbs, lightly cooked in Butter, covered with sliced Mozzarella and Grated Parmesan Cheese, moistened with Tomato Sauce and sprinkled with Paprika

JOINT

Roast Leg and Shoulder of English Lamb
(Mint Sauce and Red Currant Jelly)

GRILL (to order: 15 minutes)

Sirloin Steak, Beauharnais Noisette of Pork, Chesapeake
Souvlaki, Hellenikon

RELEVE

Roast Chicken, Thyme and Celery Dressing, Chipolata Sauce
(Mixed Bowl Salad)



DINNER

SUGGESTED MENU

Délíce de Foie Gras, Alsacienne

Croûte-au-Pot

Filet de Red Snapper, Véronique

Escalope de Veau, Parmigiana
Haricots Verts Pommes Persillées

Soufflé Mandarine

Dessert Café



Your individual selection of Wine may be purchased from our comprehensive Wine List

The Chef invites you to give him an opportunity to prepare your own favourite dish — whether it be a speciality of American, European or Eastern cuisine. He merely asks that you give the Head Waiter sufficient notice to enable your order to be prepared to perfection. The Head Waiter will also gladly offer suggestions and advice on dishes to suit your personal taste, and if you are on a restricted or special diet, to see that your requirements are met

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Friday, April 16, 1965

VEGETABLES

Fresh French Beans Egg Plant sauté, Niçoise
Buttered Garden Peas Fresh Californian Asparagus, Hollandaise
Macaroni, Dominicaine

POTATOES

Persillées Rissolées Elizabeth au Gratin

COLD BUFFET

Roast Ribs and Sirloin of Beef, Horseradish Cream
Galantine of Veal London Pressed Beef Rolled Ox Tongue
Roast Lamb, Mint Sauce Home-made Brawn Baked York Ham
Roast Turkey, Cranberry Jelly

SALADS

Waldorf Fresh Fruit Hearts of Lettuce Ninon
Pear and Cottage Cheese

DRESSINGS

Cream Mayonnaise Russian Roquefort

SWEETS

Soufflé Mandarine Strawberry Cream Shortcake
Savarin Printanière au Kirsch Assorted Macarons
Compote of Pineapple, Pears and Apricots—Whipped Cream

ICE CREAM

Vanilla Banana Rum-Raisin Café Marron
(Hot Chocolate Sauce)

SHERBET

Crème de Menthe

SAVOURIES

Croûte Ivanhoë Fondue Bruxelloise

FRESH FRUIT

Grapes Bananas Pineapple Pears Plums
Apples Oranges Tangerines

Assorted Cheeses

Dates Raisins Figs Crystallised Ginger Almonds

Coffee (Hot or Iced)

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**CHEF'S SUGGESTION**

Hors d'Œuvres Varies  
 Consommé Brunoise  
 Suprême of Brill, Normande  
 Roast Long Island Duckling, Sage Stuffing  
 Apple Sauce (Orange Salad)  
 Buttered Garden Peas  
 Château Potatoes  
 Cabinet Pudding, Sweet Sauce  
 Dessert                      Coffee

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RECOMMENDED WINES

Moselle (White)—Wahlener Sonnenuhr, 1959
 Bordeaux (Red)—Château Latour, 1957

VIN ROUGE	Large Carafe ...	7/6
OR	Small Carafe ...	3/9
VIN BLANC	Per Glass ...	1/3

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R.M.S. "QUEEN MARY"

Saturday, July 15, 1967

DINNER

JUICES	Tomato	Sauerkraut	Grapefruit
APPETISERS		Chilled Honeydew Melon Tomatoes, Vinaigrette	
	Sardines in Oil	Olives: Ripe and Green	Salade de Thon, Niçoise
SOUPS	Consommé Brunoise	Cold: Spanish Gazpachio	Crème Juanita
FISH		Grilled Fillets of Bream, Mirabeau Suprême of Brill, Normande	
ENTREE		Crêpes de Volaille, Versailles Very thin Pancakes farcied with a filling of diced Chicken, diced Mushrooms and Shallots, covered in a Supreme Sauce with Egg Yolks and Sherry, rolled and laid on a dish with Asparagus Spears on top and masked with Mornay Sauce and gratinée under Salamander.	
JOINT		Roast Leg and Shoulder of Lamb (Mint Sauce and Jelly)	
GRILL (to order)		Barbecued Ham Slice with Peaches Rognon de Veau en Brochette, Pommes Pailles	
RELEVE		Roast Long Island Duckling, Sage Stuffing, Apple Sauce (Orange Salad)	
VEGETABLES	Buttered Garden Peas	Leaf Spinach au Beurre	Egg Plant Fritters
FARINACEOUS		Spaghetti, Toscanne	
POTATOES	Persillées	Château	Croquettes
COLD BUFFET		Roast Lamb, Mint Sauce Galantine of Turkey Boiled Ham	Roast Chicken, Cranberry Sauce Oxford Brawn
SALADS	Hearts of Lettuce and Tomato	Fresh Fruit	Mixed Green
DRESSINGS	Mayonnaise	French	Vinaigrette
SWEETS	Coupe Framboises	Orange Chiffon Pie Peach Shortcake	Cabinet Pudding, Sweet Sauce
ICE CREAM	Vanilla	Rhum Raisin	Coffee
SHERBET		Maraschino	
SAVOURY		Quiche, Lorraine Assorted Cheeses	
FRESH FRUIT	Apples	Bananas	Oranges Grapes Coffee (Hot or Iced)