



SHECK 64

BURUS, G.A.

CUNARD

307/8204 PRINTED IN ENGLAND

R.M.S. "Queen Mary."
Tourist Class

Friday, July 14, 1939

LUNCHEON

HORS D'ŒUVRE

Filleted Anchovies Smoked Salmon
Sweet Pimento Cup Bayonne Ham
Eggs Tyrolienne Canape Ecarlate
Lorraine and Wurst Sausage

JUICE

Tomato

SOUPS

Consommé Diablotins Puree of Split Peas
(Cold) Consommé en tasse

FISH

Broiled Fillets of Haddock Mirabeau
(Cold) Fresh Lobster Salad

EGGS

Omelette Argenteuil

FARINACEOUS DISH

Macaroni au Gratin

ENTREE

Calf's Liver and Bacon

GRILLS

Sirloin Steak, Fried Onions
Deville's Capon's Legs

JOINT

Corned Brisket of Beef and Dumplings

Suggestion

Smoked Salmon with Cole Slaw

Puree of Split Peas

Omelette Argenteuil

Calf's Liver and Bacon

Deep Plum Pie

VEGETABLES

Buttered Savoy Cabbage Fresh Lima Beans
Stuffed Peppers Créole

POTATOES

Baked Jacket, Mashed and Lyonnaise

COLD BUFFET

Quarters of Lamb, Mint Sauce York Ham and Jelly
Rolled Ox Tongue Boar's Head
Oxford Brawn Pressed Beef
Melton Mowbray Pie

SALADS

Lettuce Tomato Watercress
Thousand Islands, French and Russian Dressing

SWEETS

Zwieback Pudding Deep Plum Pie

ICES

Raspberry Peach

CHEESE

Colonial Cheshire Camembert
Edam Cream Gorgonzola

FRUIT

Tea Coffee

Passengers on Special Diet are invited to
make known their requirements to the
Chief Tourist Steward

R.M.S. "QUEEN MARY"

LUNCHEON

Saturday, October 16, 1965

Juices: Tomato Pineapple Clam

HORS D'ŒUVRE

Pickled Lambs' Tongues Salade Italienne Bismarck Herrings
Œufs, Rémoulade Bordeaux Sardines Salade Parmentier
Saucisson: Liver, Salami and Lyon
Ripe and Green Olives Salted Mixed Nuts

SOUPS

Consommé Renaissance Potage Longueville
Jellied Chicken Essence

FISH

Fillet of Bluefish, Belle Meunière
Cold: Norwegian Shrimp Salad, Mayonnaise

EGGS

Shirred, Maximilienne
Omelettes (to order): Paysanne and Chasseur

ENTREE

Escalope of Veal, Viennoise
(Hot Potato Salad)

CONTINENTAL SPECIALITY

Choucroûte garnie à l'Alsacienne

Slices of Ham, Frankfurters, Pork Knuckles and Saucisson, cooked with Wine Sauerkraut and served with Carrots and Boiled Potatoes

GRILL (to order, 15 minutes)

Chopped Tenderloin Steak, Rosette, Mushroom Sauce
Loin Lamb Chop, Concorde

AMERICAN SPECIALITY

American Pot Roast of Beef with Vegetables

SUGGESTED MENU

Jus de Tomate frappé

Potage Longueville

Filet de Bluefish, Belle-Meunière

Choucroûte garnie à l'Alsacienne
Haricots Verts sautés

Tarte aux Cassis

Fromage

Café

Red and White Wine on request

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VEGETABLES

Broccoli Spears au Beurre Creamed Parsnips
Buttered String Beans
Noodles al Sugo

POTATOES

Baked Idaho Creamed-Purée French Fried

COLD BUFFET

Roast Ribs and Sirloin of Beef, Horseradish Cream
Roast Duckling, Apple Sauce Fresh Home-made Brawn
Rolled Ox Tongue Boiled Sugar-cured Ham
London Pressed Beef

SALADS

Mixed Green Fresh Fruit Cole Slaw Mixed Bowl

DRESSINGS

Cream Thousand Islands French

SWEETS

Tapioca Custard Pudding Blackcurrant Pie
Compote of Pineapple and Sliced Peaches—Whipped Cream
Devil's Food Gâteau

ICE CREAM

Vanilla Peach Raspberry

SHERBET

Grenadine

CHEESES

Cheddar Cream Roquefort Danish Blue
Brie Cheshire

FRESH FRUIT

Apples Pears Oranges Bananas
Tea (Hot or Iced) Coffee (Hot or Iced)

R.M.S. "QUEEN MARY"

Saturday, October 24, 1936

Luncheon

Iced Tomato Juice
Bismarck Herrings Olives Salade Suedoise
Lambs' Tongues Vinaigrette Smoked Beef Vire Sausage
Pickled Red Cabbage

Consomme Jardiniere Minestrone

Broiled Fresh Haddock, Creole Sauce
Fillet of Bass Fines Herbes
Crab Flakes Salad

Poached Eggs Bergere Noodles Parisienne
Frankfurter Sausage and Sauerkraut

Braised Beef and Vegetables
Tomato Beans

Savoy Cabbage Braised Portugal Onions
Mashed, Baked Jacket and French Fried Potatoes

TO ORDER FROM THE GRILL:
Split Lamb Kidney, Straw Potatoes

(CHEF'S SUGGESTION)

Spring Chicken, Devilled Sauce and Bacon

COLD:

Roast Lamb, Mint Sauce Galantine of Chicken
York Ham and Jelly Rolled Ox Tongue Oxford Brawn
Roast Beef, Horseradish Sauce Luncheon Sausage

Salads—Mixed Endive and Tomato Potato
French and Russian Dressing

Jam Roll Pudding, Sweet Sauce
Pineapple Pie

Ice Cream and Wafers

Cheese—Cheddar Camembert Colonial Cream
Chilvern Cottage Cheshire

Tea Coffee

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Juices: Grapefruit Clam Tomato Pineapple V-8

HORS D'ŒUVRE

Mixed Seafood Cocktail, Ritz Dressing
Smoked Salmon with Capers
Portuguese Sardines in Oil Variantes Œufs, Tartare
Antipasto Pickled Lambs' Tongues, Ravigote Salade Suisse
Tomatoes, Windsor Céleris Raves
Saucisson: Lyon, Liver, Arles, Salami, Cervelat and Mortadella
Olives — Green, Ripe and Farcies
Salted Mixed Nuts Iced Californian Celery

SOUPS

Consommé Paysanne Potage Longchamps
Jellied Beef Bouillon Cold: Crème Crécy

FISH

Poached Fillets of Codling en Souchet
Fillets of Sea Bass, Grenobloise
Cold: Jumbo Prawn Salad, Mexicaine

EGGS

en Cocotte, Diplomate Shirred à la Crème
Ham and Fried Eggs
Omelettes (to order): Parmentier, Western and Tongue

ENTREES

Chicken sauté, Mexicaine
Corned Beef Hash Cake with Fried Egg

SPECIALITY

Ripple à la Choucroute
Braised Smoked Loin of Pork and Pork Knuckles with Sauerkraut,
cooked in White Wine, garnished with Carrots and Parsley Potatoes

GRILL (to order, 15 minutes)

Pork Chops with Glazed Pineapple Barbecued Spring Chicken
London Mixed Grill
(Lamb Cutlet, Sausage, Bacon, Kidney and Tomato)

JOINT

American Pot Roast of Beef

**MEDITERRANEAN CRUISE
LUNCHEON**



SUGGESTED MENU

Jus de Légumes frappé
—
Potage Longchamps
—
Froid: Salade de Crevettes Roses
—
Poulet sauté, Mexicaine
Brocolis, Polonaise Pommes en Purée
—
Beignets Normande
—
Fromage Café

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Wednesday, March 16, 1966

VEGETABLES

Garden Peas with Mint French Beans sautés
Purée of Yellow Turnips Broccoli Spears, Polonaise
Macaroni au Gratin

POTATOES

Baked Idaho Creamed-Purée French Fried Hashed Browned

COLD BUFFET

Roast Ribs and Sirloin of Beef, Horseradish Cream
Galantine of Turkey Rolled Jellied Ox Tongue
Baked York Ham, Orange Salad Roast Duckling, Apple Sauce
Roast Lamb, Mint Sauce and Jelly Veal and Ham Raised Pie
Home-made Brawn Roast Chicken Pâté de Maison
Roast Turkey, Cranberry Jelly Jellied Boar's Head

SALADS

Hearts of Lettuce Mixed Bowl Française
Pineapple Slaw Fresh Fruit

DRESSINGS

Lemon Paprika Roquefort French

SWEETS

Zwieback Custard Pudding Peach Pie
Apple Fritters, Vanilla Custard Sauce
Compote of Pineapple, Apricots and Sliced Peaches — Chantilly
Gâteaux: Peanut Layer Chocolate

ICE CREAM

Vanilla Rum-Raisin Mousse Café Banana

SHERBET

Kirschwasser Orange

CHEESES

Wensleydale Cheshire Cheddar Roquefort Gorgonzola
Mozzerella Emmethaler Bel Paese Provolone

FRESH FRUIT

Apples Oranges Pears Tangerines
Bananas Grapes

Tea (Hot or Iced) Coffee (Hot or Iced)

R.M.S. "QUEEN MARY"

Sunday, August 29, 1965

LUNCHEON

Juices: Apple Tomato Sauerkraut

HORS D'ŒUVRE

Salade Suisse Tunnyfish in Oil Bordeaux Sardines
Œufs, Carmen Antipasto Chef's Salad
Saucissons: Cervelat, Lyon and Salami Olives—Green and Ripe
Salted Mixed Nuts

SOUPS

Consommé Treviso Philadelphia Pepper Pot
Cold: Soupe Batwinia Jellied Beef Bouillon

FISH

Poached Fillet of Fresh Hake, Bercy
Cold: Norwegian Shrimp Salad, Mayonnaise

EGGS

Scrambled en Surprise
Omelettes (to order): Portugaise and Parsley

ENTREE

Braised Pork Chop and Red Cabbage
(Sweet and Sour Sauce)

CONTINENTAL SPECIALITY

Goulash de Bœuf, Hongroise

Fresh Topside of Beef, cubed and cooked with finely chopped Onions, Herb Bouquet and strongly conditioned with Paprika with White Wine added. Served with chopped Red Peppers and diced Potatoes cooked in Butter

GRILL (to order, 15 minutes)

Chopped Tenderloin Steak and Smothered Onions
Calf's Liver, Chasseur

JOINT

Roast Roulade of Veal, Rosemary and Lemon Stuffing
(Sherry Sauce)

SUGGESTED MENU

Hors d'Œuvres, Variés

Philadelphia Pepper Pot

Filet de Merluce poché, Bercy

Foie de Veau grillé, Chasseur
Haricots Verts au Beurre
Pommes Frites

Tarte aux Groseilles

Fromage Café

Red and White Wine on request

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VEGETABLES

Parsnips, Fines Herbes Buttered French Beans
Vegetable Marrow, Parsley Sauce
Risotto con Fegatini

POTATOES

French Fried Baked Jacket Creamed-Purée

COLD BUFFET

Roast Ribs and Sirloin of Beef, Horseradish Cream
Galantine of Chicken Leicester Brawn Rolled Ox Tongue
Roast Duckling, Apple Sauce Boiled Sugar-Cured Ham

SALADS

Hearts of Lettuce Tossed Green Fresh Fruit

DRESSINGS

Chili Roquefort Thousand Islands French

SWEETS

Baked Grapenut Custard Pudding Gooseberry Pie
Compote of Sliced Peaches and Pineapple — Whipped Cream
Chocolate Layer Gâteau

ICE CREAM

Vanilla Maple-Walnut Pistachio

SHERBET

Kirschwasser

CHEESES

Edam English Cheddar Cheshire Kraft
Gorgonzola Brie

FRESH FRUIT

Apples Bananas Oranges Tangerines

Tea (Hot or Iced) Coffee (Hot or Iced)