DINNER

Hors d'oeuvre
- Smoked Salmon on Toast
- Orange and Grapefruit Juice
- Iced Radishes

Soup
- Consommé Printanière
- Cream Victoria
- Hot or Cold Beef tea in Cup

Fish
- Poached Bluecod - Mustard Sauce
- Fried Fillet of Sole Meunière

Entree
- Shrimps Patties

Joint
- Roast Beef - Yorkshire Pudding

Poultry
- Roast Goose - Apple Sauce

Vegetables
- Green Peas
- Baked Pumpkin
- Stewed Endives
- Steamed Rice

Potatoes
- Mashed
- Pont Neuf
- Jacket

Cold Buffet
- Roast Fricandeau of Pork Garni
- Boiled Snapper - Mayonnaise
- Salad Tourangelle

Salads
- Tomato
- Cole Slaw
- Lettuce

Dressings
- Mustard
- Vinaigrette
- Swiss

Compôte
- Gooseberries

Sweets
- Chocolate Cream Cake
- Strawberry Ice Cream

Cheese
- Hollandita
- Gorgonzola
- Gruyère
- Biscuits

Fruits
- Pear & Orange
- Demi-tasse

Executive Chef P. Raa

Friday, 15th Sept. 1950.