DINNER

SEAFOOD COCKTAIL

GRAPEFRUIT JUICE

CHILLED CONSOMME

CREME PORTUGAISE

BOILED SALMON, POTATOES, HOLLANDAISE SAUCE

GRILLED SALMON, REMOULADE SAUCE

MOUSSE OF HAM, CAREME

VEGETABLE MARROW, POLONAISE

ROAST SIRLOIN OF BEEF, HORSERADISH, YORKSHIRE PUDDING

(THICK SLICES SERVED ON REQUEST)

FRIED CHICKEN AND ASPARAGUS CUTS

Grill to Order, 10 - 15 Minutes

LAMB CUTLETS, GREEN PEAS, STRAW POTATOES

COLD: ROAST LAMB, ROAST RIBS OF BEEF, OX TONGUE, HAM

LETTUCE AND RED CABBAGE SALAD

TOSSED GREEN SALAD, LOUIS DRESSING

CAULIFLOWER, CREAM SAUCE

POTATOES: CREAMED

SPRING GREENS, ROAST

DEVIL FOOD CAKE

FRIANDISES

COUPE ARMENONVILLE

ASSORTED PASTRIES

CROUTE SINGAPORE

NEW ZEALAND CHEDDAR

ASSORTED BISCUITS

FRESH FRUIT

STEM GINGER

COFFEE

CEYLON, INDIAN & CHINA TEA

AMERICAN COFFEE - SANKA

NESCAFE CHASE & SANBORN

TEA & COFFEE ARE SERVED IN THE PUBLIC ROOMS

CHIEFS SUGGESTED MENU IN HEAVY TYPE

G. L. RUDDOCK, CHEF

SS IBERIA

WEDNESDAY 3RD JULY 1968
The following wines are available by the glass:

STERLING

Chateauneuf Du Pape          price 2/7
Liebfraumilch Red Siegel     price 2/11
Hock Australian Quelltaler   price 1/9
Claret Australian Chateau Tahbilk price 1/9
Bordeaux Red "Vin Ordinaire" price 1/5
Bordeaux White "Vin Ordinaire" price 1/5

All wines included in the Wine List are ready for serving and the following are recommended:

RED—Haut Medoc
WHITE—Graves Chateau du Roi
Tropic Birds

These are Red-tailed Tropic Birds courting on the sea, they are one of the three species that make up the family. All are essentially tropical and oceanic, their ranges overlapping so that a tropic bird of one kind or another can be seen all round the world. To centuries of sailors they have been the 'Bo'v'n Birds'—the birds that carry a marline-spike in their tails.

This Red-tailed species breeds on islands through the Indian Ocean and Pacific and is replaced by the White-tailed and Red-billed to complete the equatorial circle of the genus through the Atlantic.

Tropic Birds may be seen, often singly, far at sea where their characteristic shape and wild cry make them unmistakable. Their plumage has a rare, waxy texture, picking up and reflecting the cold greens and blues of reef water, yet often taking on a warm, pinkish glow in the breeding season.

Small fish and squid near the surface are their food though they are not averse to the eggs or young of weaker birds, especially when they themselves have young to feed. Their flight is both buoyant and direct but extravagant in courtship. Many have proclaimed this the most beautiful bird in the world—all would agree that the splendours of its courtship flight show the Tropic Bird at its best.

This is one of a series of six menu cards depicting some of the beautiful birds that may be seen in and around the countries and oceans served by P & O ships. The original oil paintings were specially executed and described for P & O by Keith Shackleton, R.S.M.A., S.W.L.A., and printed in England by Daniel Greenaway & Sons Ltd.