DINNER

Appetizers
Fruit Cocktail
Smoked Salmon
Soup
Consommé Mikado
Cream of Barley
Fish
Fillet of Halibut, Béarnaise Sauce
Fillet of Halibut, Van den Berg
Entrée
Braised Ox Tongue, Bretonne
Joint
Roast Saddle of Lamb with Green Peas and Noisette Potatoes
Braised Duck Bigarade
Poultry
Grill to Order
Rump Steak, Tomato Farce, Onions and Fried Potatoes
Cold Buffet
Sirloin of Beef
Ham
Corned Ox Tongue
Leg of Lamb
Salads
Lettuce, Tomato, Radish and Red Cabbage
Tossed Green
Dressings
Mayonnaise
French
Vinaigrette
Vegetables
Buttered Brussels Sprouts
Braised Onions
Potatoes
Boiled
Rissolées
Sweets
Orange Cheese Cake
Friandises
Assorted Pastries
Victoria Sundae
Water Ice
Savoury

Cheese
New Zealand Cheddar
Roquefort
Biscuits
Bath Oliver
Cream Crackers
Hotel Crackers
Betterwheat
Ryvita
Table Water
Vita-Weat
Water
Breakfast
Fresh Fruit
In Season
Dessert Fruits
Crystallised Fruits
Beverages
Coffee
Ceylon Tea
China Tea
Indian Tea
Instant Coffee:—Nescafé and Sanka
American Coffee
Tea and coffee are also served in the Public Rooms
Chef’s suggestions in bold type
Chef—G. Ruddock
Thursday 25th February 1971
WINES

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

Australian White—Chablis Dalwood (Penfolds)

Australian Red—Claret Château Tahbilk

The following wines are available for sale by the glass:—

<table>
<thead>
<tr>
<th>Wine Description</th>
<th>Glass</th>
<th>£</th>
<th>A.</th>
<th>U.S.</th>
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<tr>
<td>Rhine Rudesheimer Klosterberg Riesling</td>
<td>Glass</td>
<td>0.18</td>
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<tr>
<td>Rhône Châteauneuf-du-Pape, Red</td>
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<td>Australian Claret Château Tahbilk</td>
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<td>Australian Pinot Quellental</td>
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<tr>
<td>Bordeaux White &quot;Vin Ordinaire&quot;</td>
<td>Glass</td>
<td>0.10</td>
<td>0.22</td>
<td>0.25</td>
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<tr>
<td>Bordeaux Red &quot;Vin Ordinaire&quot;</td>
<td>Glass</td>
<td>0.10</td>
<td>0.22</td>
<td>0.25</td>
</tr>
</tbody>
</table>
Humming-birds

A male (the lower one) and female Rufous Humming-bird are feeding here in typical attitude against a background of flowers.

The family of humming-birds, which number some 319 separate species, are the smallest and most brightly coloured of birds—the Cuban Bee Humming-bird is just over two inches long from tip of bill to tip of tail and weighs two grammes. As the smallest of this genus, he is the smallest bird of all.

Humming-birds come only from the New World. A few species migrate northwards into Canada from east coast to west but the centre of this family’s range is the Caribbean area and the northern part of South America. Crests, ruffs, frills, banners and extravagantly elongated tail feathers, iridescent markings and a jewel-like quality are their pattern and, though infinitely varied in shape and colour, they have a common factor in their way of flight—they are all perfect natural helicopters. At first sight they seem to resemble insects more than birds.

With a wing beat that can attain two hundred strokes per second, the movement of the wing tip is no more than a blurr to the human eye and is accompanied by the hum that gives the bird its name. This specialised flight and perfection of control allows them to explore plants in bloom, thrusting their long tongues into nectar-bearing flowers, nourishing themselves in a manner to which their whole specialised evolution has been directed.

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.