DINNER

Appetizer
Tomato Juice
Pâté Maison

Soup
Cream of Barley

Fish
Poached Fillet of Halibut, Shrimp and Mushroom Sauce

Joint
Baked Ham and Pineapple

Poultry
Coq au Vin
(onions, mushrooms and red wine)

Cold Buffet
Roast Ribs of Beef
Melton Mowbray Pie

Salad
Tossed Green

Dressings
Mayonnaise
French
Vinaigrette

Vegetables
Buttered Brussels Sprouts

Potatoes
Roast

Sweets
Orange Cheese Cake
Victoria Sundae

Savoury
Welsh Rarebit

Cheese
New Zealand Cheddar
Caerphilly

Biscuits
Ryvita
Hotel
Cream Crackers
Water
Jatz Crackers

Fresh Fruit
In Season

Beverages
Ceylon Tea
Coffee
American Coffee

Indian Tea

Tea and coffee are also served in the Public Rooms

Chef—G. Ruddock
Thursday 25th February 1971