Luncheon

Appetizers
Soup
Fish
Main Course Salad
Farinaceous
Entree
Joint
Grill to Order
Vegetables
Potatoes
Cold Buffet
Salad
Dressings
Sweets
Sweet Sauces
Cheese
Biscuits
Fresh Fruit
Beverages

Tomato Juice

Hors d’oeuvre Variés

Pot au Four
Smoked Haddock, Monte Carlo
(Garnished with Tomatoes and Cream)

Prawn Louis Dressing
Buck Rarebit
(Poached Egg on Toast, covered with Cheese Preparation, Baked)

Fish Curry with Rice
Carbonade of Beef
(Pieces of Beef, cooked with Onions and Beer)

Roast Leg of Lamb, Paysanne
(served with Potatoes and Onions)

Minute Steak with Tomato

Sugared Green Peas
Boiled
Creamed
Mignonnette
Baked Jacket

Parsnips
Mignonette

Boiled Creamed Mignonnette

Ribs of Beef
Shoulder of Lamb
Lettuce, Tomato and Celery

Ham
Baked Jacket

Ham

Lambs Tongues

Tossed Green

Parmesan

Rhubarb Crumble
Madeira Sundae

Pineapple Meringue Flan

Butterscotch

Stilton
Camembert

St. Ivel
Lancashire

New Zealand Cheddar
Specially Matured English Cheddar

Bath Oliver
Cream Crackers

Betterwheat

Ryvita
Table Water

Vita-Weat

Breakfast

Water

In Season

Coffee
American Coffee

Ceylon, Indian and China Tea
Instant Coffee-- Nescafé and Sanka

Tea and Coffee are also available in the Public Rooms

A wide range of liqueurs is available in the Public Rooms

Chef's suggestions in bold type

s.s. ORIANA

Monday, 30th October, 1972

Menu designed by Dorrit Dekk for P & O Lines showing
16th and 17th century navigational instruments
Reproduced by courtesy of the National Maritime Museum Greenwich