Luncheon

Appetizers
Orange Juice

Soup
Potage Garbure, Crecy

Fish
Coquilles Saint Jacques Mornay
(Scallops in Cheese Sauce and Baked)

Main Course Salad
Hermine
(Julienne of Chicken Lettuce, Celery, Chivory, Potatoes and Mayonnaise)

Farinaceous
Spatzelli in Butter

Entree
Sikabob Curry with Rice
(Beef, Ginger and Potatoes)

Joint
Lamb Sauté, Printanière
(cooked in Wine Sauce and Vegetables)

Roast Ribs of Beef
(with Sauce of Egg Plant, Tomatoes and Mushrooms)

Grill to Order
Liver, Bacon, Tomatoes and Onion Sauce

Vegetables
Zucchini Squash

Potatoes
Creamed
Boiled
Allemande

Cold Buffet
Sirloin of Beef
Side of Lamb

Salad
Lettuce, Tomato and Cole Slaw

Dressings
Mayonnaise
French

Sweets
Baked Golden Roll

Sweet Sauces
Chocolate

Cheese
Gorgonzola
Leicester
Edam

New Zealand Cheddar
Specially Matured English Cheddar

Biscuits
Bath Oliver
Ryvita

Fresh Fruit

Breakfast
Table Water

In Season
Vita-Weat
Water

Beverages
Coffee
Ceylon, Indian and China Tea
American Coffee

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

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