

DINNER

SEAFOOD COCKTAIL

GRAPEFRUIT JUICE

CHILLED CONSOMME

CONSOMME VERMICELLI

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

OTATOES: CREAMED

SPRING GREENS

ROAST

DEVIL FOOD CAKE

Coupe Armenonville Assorted Pastries

CROUTE SINGAPORE

NEW ZEALAND CHEDDAR

RED CHESHIRE

ASSORTED BISCUITS

FRESH FRUIT

STEM GINGER

COFFEE

CEYLON, INDIAN & CHINA TEA NESCAFE
AMERICAN COFFEE - SANKA CHASE & SANBORN

TEA & COFFEE ARE SERVED IN THE PUBLIC ROOMS

CHEFS 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's'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.WL.A., and printed in England by Daniel Greenaway & Sons Ltd.