



LUNCHEON

Appetizers	Tomato Juice	Hors D'œuvre Variés		
Soup	Lentil			
Fish	Suprême of Haddock, Polignac			
Main Course Salad	King Crab Mayonnaise			
Entrées	Braised Ox Tail, Jardinière Fish Marsala Curry with Rice			
Joint	Corned Silverside of Beef with Carrots and Dumplings			
Grill to Order	Hamburger Steak with Fried Egg			
Cold Buffet	Sirloin of Beef	Luncheon Sausage		Leg of Lamb
Salads	Lettuce, Tomato and Beetroot		Veal and Ham Pie	
Dressings	French	Mayonnaise		Tartare
Vegetables	Dressed Cabbage		Carrots Sauté	
Potatoes	Boiled	Creamed	Fried	Baked Jacket
Sweets	Loganberry Fool		Macaroon Custard	
	Coupe Brezilienne			
Cheese	Specially Matured English Cheddar		New Zealand Cheddar	
	Cheshire Red		Bel Paese	Stilton
Biscuits	Bath Oliver	Cream Crackers	Hotel Crackers	Betterwheat
	Ryvita	Table Water	Vita-Weat	Water
Fresh Fruit	In Season			
Beverages	Coffee	Ceylon Tea	Indian Tea	China Tea
	Instant Coffee:—Nescafé and Sanka		American Coffee	

Tea and coffee are also served in the Public Rooms

Chef's suggestions in bold type

s.s. CANBERRA

Saturday 27th February 1971



Menu designed by Dorrit Dekk for P & O Lines showing
16th and 17th century navigational instruments
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