



# Luncheon

<b>Appetizers</b>	Orange Juice	<b>Hors d'oeuvre Variés</b>		
<b>Soup</b>		Potage Garbure, Crecy		
<b>Fish</b>		<b>Coquilles Saint Jacques Mornay</b> <i>Delicious</i> (Scallops in Cheese Sauce and Baked)		
<b>Main Course Salad</b>		Hermine (Julienne of Chicken Lettuce, Celery, Chivory, Potatoes and Mayonnaise)		
<b>Farinaceous</b>		Spatzellis in Butter		
<b>Entree</b>		Sikabob Curry with Rice <i>Wish I had tasted</i> (Beef, Ginger and Potatoes)		
		Lamb Sauté, Printanière <i>Delicious</i> (cooked in Wine Sauce and Vegetables)		
<b>Joint</b>		<b>Roast Ribs of Beef</b> <i>Wonderful</i> (with Sauté of Egg Plant, Tomatoes and Mushrooms)		
<b>Grill to Order</b>		Liver, Bacon, Tomatoes and Onion Sauce <i>Very Good</i>		
<b>Vegetables</b>	Zucchini Squash ✓	Mixed Vegetables		
<b>Potatoes</b>	Creamed	Boiled	Allemande	Baked Jacket ✓
<b>Cold Buffet</b>	Sirloin of Beef			Ham
	Side of Lamb			Corned Ox Tongue
<b>Salad</b>	Lettuce, Tomato and Cole Slaw			Tossed Green
<b>Dressings</b>	Mayonnaise		French	Roquefort
<b>Sweets</b>	Baked Golden Roll	<b>Strawberry Gâteau</b>		
		Bread and Butter Custard		
<b>Sweet Sauces</b>	Chocolate		Melba	Butterscotch
<b>Cheese</b>	Gorgonzola	Leicester	Edam	Port du Salut ✓
	New Zealand Cheddar	Specially Matured English Cheddar		
<b>Biscuits</b>	Bath Oliver	Cream Crackers		Betterwheat
	Ryvita	Breakfast	Table Water	Vita-Weat Water
<b>Fresh Fruit</b>		In Season		
<b>Beverages</b>	Coffee	Ceylon, Indian and China Tea	American Coffee	
		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

Tuesday, 31st October, 1972

