



AUTOGRAPHS



MAD HATTERS' BALL



s.s. CANBERRA

DINNER

Appetizer	Tomato Juice		Pâté Maison
Soup		Cream of Barley	
Fish	Poached Fillet of Halibut, Shrimp and Mushroom Sauce		
Joint	Baked Ham and Pineapple		
Poultry	Coq au Vin (onions, mushrooms and red wine)		
Cold Buffet	Roast Ribs of Beef		Melton Mowbray Pie
Salad		Tossed Green	
Dressings	Mayonnaise	French	Vinaigrette
Vegetables	Buttered Brussels Sprouts		
Potatoes	Roast		
Sweets	Orange Cheese Cake		Victoria Sundae
Savoury	Welsh Rarebit		
Cheese	New Zealand Cheddar		Caerphilly
Biscuits	Ryvita	Hotel Cream Crackers	Water Jatz Crackers Vita-Weat
Fresh Fruit	In Season		
Beverages	Ceylon Tea	Coffee American Coffee	Indian Tea

Tea and coffee are also served in the Public Rooms

Chef—G. Ruddock

Thursday 25th February 1971

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