

Dekk



DINNER

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<i>Soup</i>	Consommé Brunoise Velouté Lison		
<i>Fish</i>	Turbot, Andalouse		
<i>Entrée</i>	Veal Cutlet, Holstein Baked Gammon, Madèra Sauce		
<i>Roast</i>	Turkey and Stuffing		
<i>Potatoes</i>	Browned	Boiled	
<i>Vegetables</i>	Cauliflower	Asparagus, Maitaise	
<i>Cold Buffet</i>	Sirloin of Beef	Watling Pie	
<i>Sweet</i>	Rothschild Pudding Passion Fruit Sundæ	Blackcurrant Tart and Cream Almond Macaroons Pear Sherbet	
<i>Savoury</i>	Canapés Fédora		
<i>Dessert</i>	Apples Mandarins	Oranges Bananas	Grapes Preserved Ginger

s.s. "ORONSAY"

Wednesday, 24th October, 1956

SUGGESTION

Consommé Brunoise

Turbot, Andalouse

Roast Turkey and Stuffing

Blackcurrant Tart and Cream

WINES BY THE BOTTLE

CHAMPAGNE

Veuve Clicquot Ponsardin, Dry, 1947 27/6

GRAVES

Quelltaler, Australian (H. Buring & Sobels) 4/6

SAUTERNES

J. Calvet & Cie 11/-

BURGUNDY

St. Cora, Australian (Lindeman) 5/6

BORDEAUX

Vieux Bordeaux (J. Calvet) 6/6

Chef de Cuisine: A. Williamson

Baker: J. Daly

Maltaise

ing Pie

Cream
aroons

Grapes
Ginger

r, 1956

*This menu was
designed and drawn for
the Orient Line by
Dorrit Dekk M.S.I.A.
and printed by
W. S. Cowell Ltd, Ipswich*

*Further copies may be obtained from the Head Waiter
or from the Orient Line, 7 Bishopsgate, London E.C.2*

From Meriel Jones