

## *Soups*

Andalusian Gaspacho Soup.....	90
Barley Broth (Potage Crème d'Orge).....	110
Corn Chowder.....	112
Cream Soups.....	113
Cucumber Soup.....	31
Fish Soup with Pasta.....	66
Jerusalem Artichoke Soup.....	13
Pea Soup with Croutons (Puree de Pois aux Croutons) ..	111
Potato and Watercress Soup.....	78
Russian Borsch Soup.....	41

## *Mousses*

Ham.....	22
Liver Pate Cake.....	101
Smoked Salmon.....	36
Tomato.....	102

## *Eggs*

Eggs De Luxe.....	134
Flemish Eggs.....	48
Gussing Eggs.....	101
Ham and Eggs.....	28
Oeufs en Cocotte a ma Facon.....	66
Oeufs Murette.....	84
Vegetable Mould with Eggs (Oeufs a la Piemontaise)....	135

## *Fish and Shellfish*

Baked Stuffed Fish.....	120
Crab Cakes.....	117
Fillet of Sole Bonne Femme.....	118
Gambas alla Plancha (Prawns).....	57
Lobster Thermidor.....	116
Lotte Thermidor.....	52
Paella a la Valenciana (Prawns and Chicken).....	91
Prawn or Crayfish Curry (Crevette a l'Indienne a la Carleton).....	118
Salmon Trout (Salmon).....	62
Salmon Trout Fish Cakes.....	67
Scallops Bantry Bay.....	10
Scampi alla Plancha (Prawns).....	69

## *Salads*

Avocado Salad.....	46
Avocado and Vegetable Salad.....	146
Chicken Salad (Salade de Volaille).....	145
Green Salad.....	63
Potato Salad (Salade de Pommes de Terre).....	144
Tomato and Egg Salad (Salade aux Oeufs et Tomates) ...	150
Tongue in Aspic.....	147
Tuna Fish Salad.....	27

## *Assorted Entrees*

Asparagus with Parmesan.....	9
Cracker Bread with Hungarian Cheese.....	95
Parma Ham with Melon.....	18
Queen Anne's Mushrooms.....	61
Stuffed Vine Leaf Dolmas.....	74

## *Game*

Pheasant, roasted 'Ormerod.....	14
Pheasant Risotto.....	18
Quail, roasted with White Grapes.....	23
Venison, roasted and larded.....	85
Venison 'Biltong'.....	122

## *Poultry*

Australian Creamed Chicken (Crème de Volaille).....	130
Chicken, Circassian with Walnuts.....	53
Chicken A La King.....	130
Chicken Stuffed Tomatoes (Salade de Volaille et Tomates).151	
Duck, roasted with Black Cherry Sauce.....	42

## *Meat*

Beef	
Beauceronne.....	103
Beef Olives.....	37
Beef Biltong.....	122
Hamburgers with Madeira Sauce.....	46
Hungarian Porkolt.....	96
Steaks alla Diavola.....	32
Bobotee.....	128
Boerwors (Boer Sausage).....	124
Indian Pilau.....	129
Lamb, Ibitenco Leg, roasted.....	75
Pork, Venetian with Cinnamon.....	79
Pork Chops with Cherry sauce.....	46
Sosaties (kebabs or skewered meat).....	123
Veal, Escallops 'Hesperides'.....	69

## *Vegetables*

Beans	
Broad with Summer Savoury.....	70
French.....	57
Broccoli.....	49
Carrots, sliced.....	76
Carrots and Turnips.....	67
Cauliflower, Polonaise.....	24
Cucumber, Yoghourt.....	55
Fennel, Buttered.....	15
Leeks, creamed.....	33
Onions	
Stuffed (Oignons farcis).....	140
Roasted.....	86
Peas, Mangetout.....	19

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## Potatoes

Baked .....	46
Duchesse .....	70
Fondant.....	25
French Fried, Game Chips.....	28
Fried Potato Balls .....	38
Irish Stuffed (Pommes de Terre a l'Irlandaise) .....	140
With marjoram.....	86
Mashed .....	46
New with Mint.....	63

## Rice

Servietten Knodel.....	97
With Parmesan.....	18
Vegetable Mould with Eggs .....	135
Vegetable Stuffing .....	119
Zucchini, fried.....	28

## Breads and Sandwiches

Banana Loaf .....	154
Soft Gingerbread.....	154
Date Bread.....	155
Doughnuts .....	155
American Popovers .....	156
Sandwich Fillings .....	156-7

## Desserts

Apricots, Al Zahra's.....	76
Autumn Mousse .....	16
Bananas	
Caramelled .....	28
Trinidad.....	81
Crepes with Marmalade and Grand Marnier.....	64
Greek Honey Sweet.....	44
Pineapple Bavarian Cream.....	161
Plum Pudding .....	163
Ricotta Barack.....	86

## Fruit

Compote of.....	39
Fresh.....	34
Salad, Sicilian.....	104
Sorbet, orange.....	55

## Soufflé

Castle Martyr's Spinach.....	141
Cold with Grand Marnier .....	57
Vanilla and Variations .....	162
Supreme de Chocolate .....	11
Syllabub, Creole (with rum) .....	25
Torta de la Sierra Morena .....	98
Vanilla Custard Ice Cream.....	160

## Dessert Sauces and Icings

Brandy Sauce .....	42
Butter Icing .....	167
Chocolate Sauce .....	160

Hot Chocolate Sauce.....	19
Lemon Sauce.....	162
Marshmallow Sauce .....	161

## Cakes and Pies

Angel or Silver Sponge Cake .....	167
Bernstein Walnut .....	72
Christmas Cake.....	166
Continental .....	104
Lemon Pie\Short Pie Crust.....	168

## Cookies

Christmas Rocks.....	172
Crunchies.....	175
Date Squares.....	173
Date Filling.....	174
German Chocolate Biscuits .....	174
Marmalade Drop Cookies.....	173
Meringues .....	177
Oatmeal and Raisin Cookies .....	176
Spice Cookies.....	172
Sweets (Candy)	
Chocolate Fudge .....	180
Vanilla Opera Fudge.....	180
Nougat.....	181

## Cheese

Cheese Soufflé and Variation .....	135
Stuffed Peppers with Cheese.....	92

## Fruit Punches

Mixed Fruit Punch (25 servings).....	169
Rhubarb Punch .....	169

## Sauces

All-I-oli (Ajaceite).....	27
Black Cherry Sauce .....	42
Espagnol.....	43
Horseradish and Cucumber.....	63
Madeira .....	46
Maitre d'Hotel Sauce .....	117
Tomato .....	136
N.B. The other sauces mentioned are integral parts of the dishes mentioned.	

## Dressings, Jams, Conserves

Boiled Dressing .....	150
German Dressing.....	145
Mayonnaise Dressing .....	146
Chutneys, Jams and Conserves	
Fresh Pear Chutney .....	188
Gooseberry and Pineapple Conserve .....	186
Pineapple-Rhubarb Jam .....	187
Pineapple, Rhubarb and Orange Conserve .....	186
Plum Conserve .....	187
Quince Honey .....	186