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The Bailey, Menu

The Bailey

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Chicken Mayonnaise 2/6
Ham 5/- Lamb 4/-

Chicken + Ham 0/-
Beef, Tongue 3/6

Veal + Ham Pie 3/6
Finaigrette Salad 1/3

Vegetables

Fresh Garden Peas 1/9 Cauliflower 1/6 Tomatoes 1/9 Spinach 1/3 Peas 1/-
Braised Celery 2/6 Asparagus with Butter 4/6 Fresh Garden Beans 4/-
Lentils or French Fried Onions 1/3 Chips, mashed or Boiled Potatoes 1/-
Mushrooms 2/6 Tomato Salad Finaigrette 2/-

Sweets

Peach Melba 3/- Fruit Salad + Cream 2/6 Coupe Jacques 2/6 Rum Omelette 5/-
Meringue Glace 2/6 Meringue, Peach or Pear Char. by 2/6 Banana Melba 3/-
Bananas + Cream 2/6 Strawberry, à la, Orange or Chocolate Ice 1/6
Strawberries + Cream 2/6 Raspberries + Cream 2/9

Sauces

Mushrooms or Yeast 2/6 Sausages or Yeast 3/- Welsh Rarebits 2/-
Ducks or Horseback.

Cheese

Dutch Edam 1/- Danish Blues 1/4 Camembert 1/6 Gruyere 1/3 Cheddar 10/-
Cafe 9/- Garlic Coffee 3/2

Plus 10% in lieu of Gratuities.

Caveau wines

	Caveau	Half Caveau
Red	7/-	3/6
Rose	7/-	3/6
White	7/-	3/6

Macon 2/- per glass

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Hot d' Oeuve

- Smoked Salmon 5/-
- Shrimp 7/6
- Lobster Cocktail 4/6
- Hot d' Oeuve mixed 2/-
- Peas 4/6
- Orange Juice 1/-
- Grapefruit Cocktail 2/-
- Tomato Juice 1/-

Soups

- Creme de France 1/6
- Creme of Tomato 1/6

Eggs and Fish

- Omelette James 4/-
- Curried Scallops 6/-
- Salmon Mayonnaise 10/6
- Dole on the Bone 6/-
- Spaghetti au Gratin 7/6
- Lobster Bailey 11/-
- Boiled or Steamed Salmon 4/6
- Dole Robert 4/6
- Carryfish Mayonnaise 4/-
- Curried Eggs 4/-
- Lobster Buckingham 9/6
- Steak 4/6
- Fillets of Sole 6/-
- Fillets of Plaice 4/-
- Peas 7/6

Roasts

- Escalope of Veal Jernaise 6/-
- Curried leg of Chicken 4/-
- Roasted leg of Chicken + Bacon 5/-
- Braised Ham or Tongue made + Spinach 4/-
- Yorkshire Pudding 5/6
- Paradee of Veal 7/6
- Chicken Princess 6/-
- Boiled Ham + Parsley Sauce 5/-
- Hamburger Steak 4/6
- Chicken + Ham Cakes - Mushrooms 10/6
- Chicken Maryland 8/6
- Roast wing of Chicken + Ham 7/6

Grills

- Grilled Steak 4/-
- Ham Steak 5/-
- Yorkshire Cakes 4/6
- Sirloin Steak 7/6
- Minute Steak 5/-
- Bacon + Sausages 7/-
- Point or Rump Steak 4/6
- Chump Chop 5/-
- Postlehouse Steak 10/11 (Serves 15/-)
- Loin Chop 4/-

Gold Buffet