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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

Teal + 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 Sou 1/6  
Strawberries + Cream 2/6 Raspberries + Cream 2/9

### Sauces

Mushrooms or Yeast 2/6 Sausages or Yeast 3/- Welsh Receipts 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.

Carafe Wines

	Carafe	Half Carafe.
Red	7/-	3/6
Rose	7/-	3/6
White	7/-	3/6

Macon 2/- per glass

# The Bailey

## Hot d' Oeuval.

- Smoked Salmon 5/-
- Shrimp 7/6
- Lobster Cocktail 4/6
- Hot d' Oeuval 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 10/6
- Yorkshire Pudding 5/6
- Veal 7/6
- Chicken Princess 6/-
- Boiled Ham + Parsley Sauce 5/-
- Spinach 4/-
- Hamburger Steak 4/6
- Chicken + Ham Cakes 10/6
- Chicken Maryland 8/6
- Roast Wing of Chicken + Ham 7/6
- Yorkshire Pudding 5/6

## Grills

- Grilled Steak 4/-
- Ham Steak 5/-
- Yorkshire Pudding 4/6
- Beefsteak 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