

**R.M.S. " TITANIC "**

**April 14<sup>th</sup> 2012**

*100<sup>th</sup> Anniversary  
Commemorative Dinner*

*This meal is inspired by the food served by the White Star Line to Third, Second and First Class Passengers aboard the R.M.S. Titanic on the 14<sup>th</sup> April 1912*

*Some Ingredients and Recipes may vary slightly from those prepared on the last day of her voyage due to seasonality*

*At the time of the final evening meal being prepared on the 14<sup>th</sup> April 1912 and served to passengers the kitchens aboard the R.M.S. Titanic had only served fourteen meals*

*Fourteen meals in five days to just over 2200 people amounting to 31,000 meals in total*

*The courses this evening have been carefully selected from the range of lunch and dinner menus from 14<sup>th</sup> April 1912*

*Based on these original courses ~*

### **3<sup>rd</sup> Class Supper (Last Meal)**

**Consisted of Three Items**

Gruel

Cabin Biscuits

Cheese



### **2<sup>nd</sup> Class Dinner (Last Meal)**

**Consisted of One Entrée, selection of Four Mains, Six Deserts & Three Aperitifs**

Spring Lamb

Mint Sauce

Boiled Rice

Green Peas

Purée Turnips

Boiled and Roast Potatoes



### **1<sup>st</sup> Class Luncheon (Second Last Meal)**

**Consisted of selection from Six Entrees, Five Grill Items, Sixteen Buffet items, Eight Cheeses and Munich Lager Beer**

Eggs A L'Argenteuil

Brawn

Cockie Leekie

Cheshire

Stilton Gorgonzola

Edam

Camembert

Roquefort

St. Ivel

Cheddar

Iced Draught Munich Lager Beer 3d. & 6d. a Tankard



**1<sup>st</sup> Class Dinner (Last Meal)**  
**Consisting of Ten Courses all served with wines (Degustation)**

**First Course**

Hors D'oeuvres      Oysters

**Fifth Course**

Lamb    Mint Sauce

Roast Duckling    Apple Sauce

Sirloin of Beef    Chateau Potatoes

Green Pea      Creamed Carrots

Boiled Rice

Parmentier & Boiled New Potatoes

**Sixth Course**

Punch Romaine

**Ninth Course**

Pate de Foie Gras

Celery

**Tenth Course**

Waldorf Pudding

Peaches in Chartreuse Jelly

Chocolate & Vanilla Éclairs

French Ice Cream



**RMS Titanic**  
*Remembered*

# 14<sup>TH</sup> APRIL 2012 DINNER MENU

## *Beverage List*

*The following beverages will be served as suited to each course*

### *Non-Alcoholic Beverages*

Table Water

Natural Mineral Water

South Australian Sparkling Ale

Apple Carrot & Ginger Juice

Orange Juice

South Australian Sparkling White Lambrusco

Espresso Coffee

Selection of Teas

### *Alcoholic Beverages*

Iced Munich Lager Beer

Non Vintage South Australian Sparkling White Wine

Titanic South Australian 2011 Semillon Sauvignon Blanc

Château Les Pins 1999 Côtes Du Roussillon

Minervois 1999 Château Roquecourbe

Saint Lucie 1998 Gigondas

Yalumba Barossa Valley 1997 Bush Vine Grenache

Taylors 1997 Estate Grown Cabernet Sauvignon

Domaine de Ballade 1994 Rivesaltes

Château Massac 1997 Loupiac

## First Course

Gruel

Cabin Biscuits

Cheese



## Second Course

Oysters



## Third Course

Brawn



## Fourth Course

Eggs á l'Argenteuil



## Fifth Course

Cockie Leekie



## Sixth Course

Spring Lamb

Mint Sauce

Boiled Rice

Green Peas

Purée Turnips

Boiled Potatoes

Iced Draught Munich Lager Beer



## Seventh Course

Pate de Foie Gras

Celery



## Eighth Course

Sirloin of Beef

Chateau Potatoes

Green Peas

Creamed Carrots

Boiled Rice

Parmentier Potatoes



## Ninth Course

Punch Romaine



## Tenth Course

Peaches in Chartreuse Jelly



## Eleventh Course

Waldorf Pudding      French Ice Cream



## Twelfth Course

Cheese Selection

Red Leicester

Camembert

Gorgonzola

Edam

Blue Stilton

Cheddar

Espresso Coffee

Selection of Teas



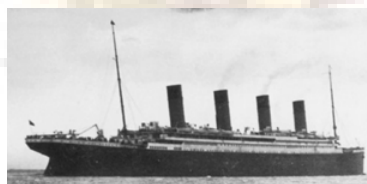
## Thirteenth Course

Chocolate & Vanilla Éclairs

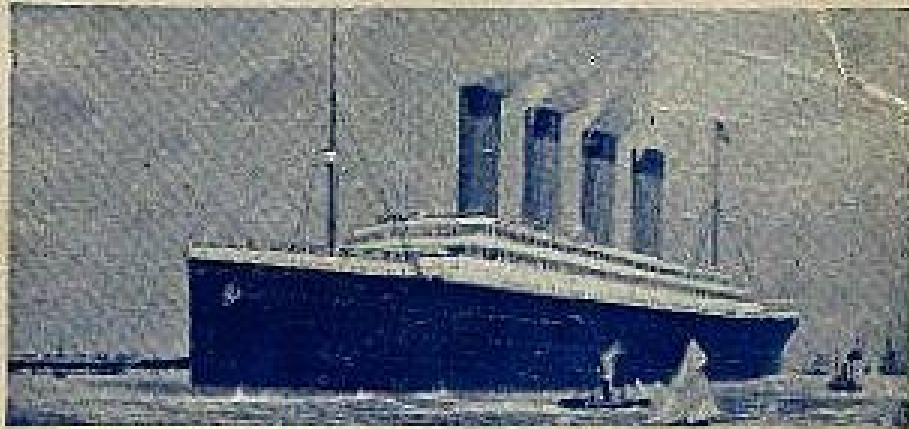


## Fourteenth Course

Digestifs Pousse-café



**WHITE STAR LINE.**



R.M.S. "TITANIC."

APRIL 14, 1912.

**THIRD CLASS.  
BREAKFAST.**

OATMEAL PORRIDGE & MILK  
SMOKED HERRINGS, JACKET POTATOES  
HAM & EGGS  
FRESH BREAD & BUTTER  
MARMALADE                      SWEDISH BREAD  
TEA                                      COFFEE

**DINNER.**

RICE SOUP  
FRESH BREAD                      CABIN BISCUITS  
ROAST BEEF, BROWN GRAVY  
SWEET CORN                      BOILED POTATOES  
PLUM PUDDING, SWEET SAUCE  
FRUIT

**TEA.**

COLD MEAT  
CHEESE                      PICKLES  
FRESH BREAD & BUTTER  
STEWED FIGS & RICE

**TEA**

**SUPPER.**

GRUEL                      CABIN BISCUITS                      CHEESE

Any complaint respecting the Food supplied, want of attention or incivility, should be at once reported to the Purser or Chief Steward. For purposes of identification, each Steward wears a numbered badge on the arm.





R.M.S. "TITANIC."

APRIL 14, 1912.

**LUNCHEON.**

CONSOMMÉ FERMIER                      COCKIE LEEKIE

FILLETS OF BRILL

EGG À L'ARGENTEUIL

CHICKEN À LA MARYLAND

CORNED BEEF, VEGETABLES, DUMPLINGS

**FROM THE GRILL.**

GRILLED MUTTON CHOPS

MASHED, FRIED & BAKED JACKET POTATOES

CUSTARD PUDDING

APPLE MERINGUE

PASTRY

**BUFFET.**

SALMON MAYONNAISE

POTTED SHRIMPS

NORWEGIAN ANCHOVIES

SOUSED HERRINGS

PLAIN & SMOKED SARDINES

ROAST BEEF

ROUND OF SPICED BEEF

VEAL & HAM PIE

VIRGINIA & CUMBERLAND HAM

BOLOGNA SAUSAGE

BRAWN

GALANTINE OF CHICKEN

CORNED OX TONGUE

LETTUCE

BEETROOT

TOMATOES

**CHEESE.**

CHESHIRE, STILTON, GORGONZOLA, EDAM,

CAMEMBERT, ROQUEFORT, ST. IVEL.

CHEDDAR

*Iced draught Munich Lager Beer 3d. & 6d. a Tankard.*



TRIPLE SCREW STEAMER "TITANIC."

2<sup>ND</sup> CLASS

APRIL 14, 1912.

**DINNER.**

CONSOMMÉ TAPIOCA

BAKED HADDOCK, SHARP SAUCE

CURRIED CHICKEN & RICE

SPRING LAMB, MINT SAUCE

ROAST TURKEY, CRANBERRY SAUCE

GREEN PEAS

PURÉE TURNIPS

BOILED RICE

BOILED & ROAST POTATOES

PLUM PUDDING

WINE JELLY

COCOANUT SANDWICH

AMERICAN ICE CREAM

NUTS ASSORTED

FRESH FRUIT

CHEESE

BISCUITS

COFFEE



# R.M.S. "TITANIC"

April 14, 1912

## The First-Class Menu PRIVATE

### First Course

Hors D'Oeuvres  
Oysters

### Second Course

Consomme Olga      Cream of Barley

### Third Course

Poached Salmon with Mousseline Sauce, Cucumbers

### Fourth Course

Fillet Mignon, Lilli  
Sauce of Chicken, Lyonnaise  
Vegetable Marrow Farci

### Fifth Course

Lamb, Mint Sauce  
Roast Duckling, Apple Sauce  
Sirlain of Beef, Chateau Potatoes  
Green Pea      Creamed Carrots  
Boiled Rice  
Permentier & Boiled New Potatoes

### Sixth Course

Punch Remains

### Seventh Course

Roast Squab & Cross

### Eighth Course

Cold Asparagus Vinaigrette

### Ninth Course

Pate de Foie Gras  
Celery

### Tenth Course

Waldorf Pudding  
Peaches in Chantrelise Jelly  
Chocolats & Vanille Ivoire  
French Ice Cream

*Your Comments & Notes*

