

R.M.S. " TITANIC "

April 14th 2012

*100th 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 14th 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 14th 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

14TH 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



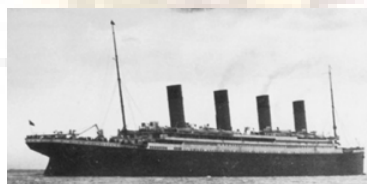
Thirteenth Course

Chocolate & Vanilla Éclairs



Fourteenth Course

Digestifs Pousse-café



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

Based on these original menus ~

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."

2ND 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
Permeantier & 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