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## Aer Lingus, First Class Menu

Aer Lingus

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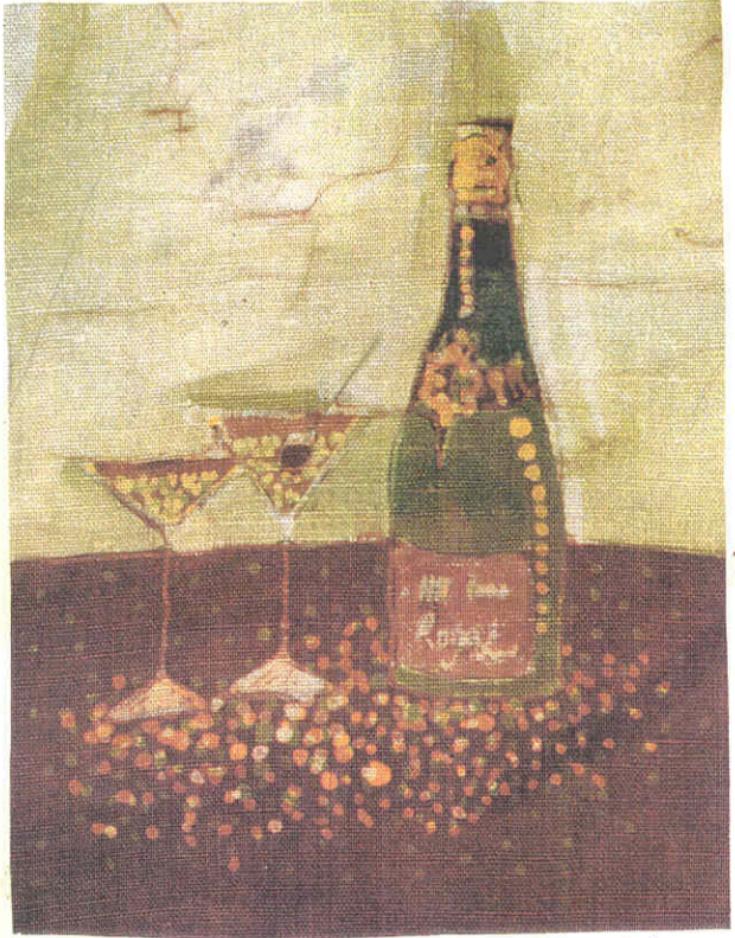
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Aer Lingus ♦

First Class  
Menu



madden

**MENU****WINE LIST**

Krug Champagne  
Vintage

Pouilly Fuisse 1979  
(Louis Latour)

Morey St. Denis 1977  
(Momessin)

Sherry

**Cocktails**

Martini - Manhattan - Vodkatini - Bloody Mary  
Old Fashioned - Champagne Cocktail  
Whiskey Sour - Daiquiri  
Dubonnet - Campani  
Vermouth  
Guinness Vodcot  
(Guinness and Champagne)

**Spirits**

Irish Whiskey - Scotch Whisky  
Bourbon - Canadian Rye  
Gin - Vodka - Bacardi

**Beers**

Guinness - Lager

**Cognac**

Courvoisier Napoleon

**Liqueurs**

Irish Mist - Cointreau - Creme de Menthe  
Benedictine - Drambuie - Port  
Baileys Irish Cream

**Soft Drinks**

Soda Water - Tonic - Dry Ginger - Bitter Lemon  
CocaCola - 7 Up - Orange - Lime  
Tomato Juice - Pernier Water

**Assorted Canapes**

Assorted Salted Nuts - Olives

**Various Hors D'OEuvres**

Caviar  
Served with Iced Vodka

Chicken and Baby Corn Salad  
Pickled Herrings with Gherkin and Sour Cream  
Rectory Garden Salad

Dublin Bay Prawns Andalouse  
Pate de Foie Gras with Port Jelly  
Irish Smoked Salmon

**Soup**

Consomme with Spring Vegetables      Boula Boula Soup

**Fish**

Lobster with Fresh Tomatoes and Basil  
Lobster cooked in Cream Butter, Brandy, Tomatoes and a touch of Basil.

New Season Salmon  
Served with Hollandaise Sauce

**Pancakes Colleen**

An Aer Lingus creation which combines Prawns, Shrimps, Shallots, Mushrooms, Sauce Americaine and Whiskey in a Stuffed Pancake

**Meat**

Roast Fillet of Pork with Plum Sauce  
A prime cut of Pork roasted and finished in the oriental style.  
Served with Chinese Noodles

Braised Duckling with Cherries and Brandy  
A whole braised breast of Duck finished in a combination of Demi Glaze, Cherry Brandy and Red Cherries

Roast Loin of Lamb  
Spring Lamb served plain or with Mint Jelly

Grilled Fillet steak, Maitre de Hotel

**Vegetables**

Mange Tout      New Potatoes with Dill Weed  
Ragout of Spring Vegetables      Pomme Bemny

**Salad**

Salad Italienne

**Cheese****Cheese Board**

Dessert  
Apple Flan      Frangipan Gateau  
Fresh Fruit Salad with Kirsch  
Petit Fours

Tea      Coffee      Irish Coffee  
Afternoon Tea Menu next page