Aer Lingus, First Class Menu

Aer Lingus

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First Class Menu
WINE LIST

Krug Champagne
Vintage

Pouilly Fuisse 1979
(Louis Latour)

Morey St Denis 1977
(Morey St Denis)

Sherry

Cocktails
Martini - Manhattan - Vodka Martini - Bloody Mary
Old Fashioned - Champagne Cocktail
Whiskey Sour - Daiquiri
Dubonnet - Campari
Vermouth
Guinness Velvet
(Guinness and Champagne)

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

Beers
Guinness - Lager

Cognac
Courvoisier Napoleon

Liqueurs
Irish Mist - Cour doub - Creme de Menthe
Benedictine - Drambuie - Port
Baileys Irish Cream

Soft Drinks
Soda Water - Tonic - Dry Ginger - Bitter Lemon
Coca-Cola - 7 Up - Orange - Lime
Tomato Juice - Perrier Water

Assorted Canapes
Assorted Salted Nuts - Olives

MENU

Various Hors D'OEUVRES

Canal
Served with Ice Vodka

Chicken and Baby Corn Salad
Pickled Herring with Gherkins and Sour Cream
Refectory Garden Salad
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, Chicho Brandy and
Red Cherries

Roast Leg 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 Berry

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