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Aer Lingus, First Class Menu

Aer Lingus

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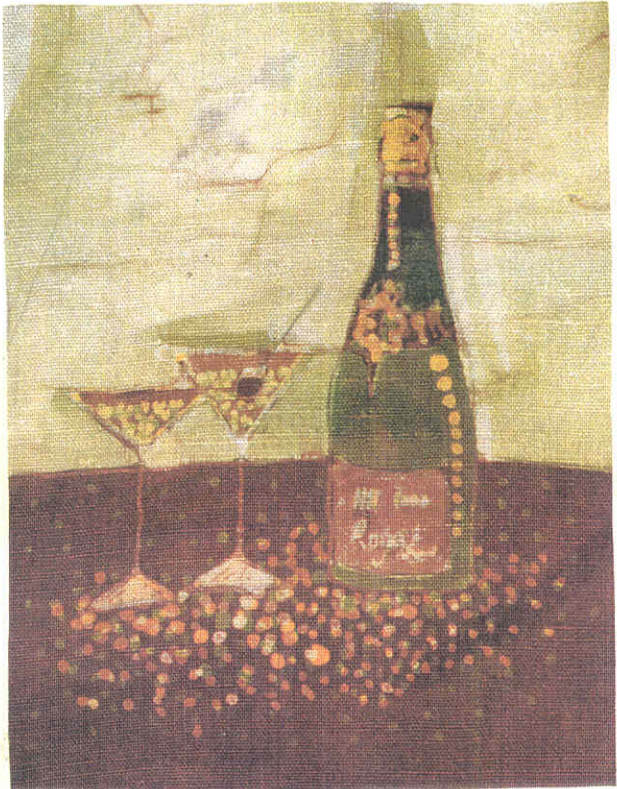
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AerLingus 

*First Class
Menu*



madden

ipatt

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 - 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 - 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 - Perrier Water*

Assorted Canapes

Assorted Salted Nuts - Olives

MENU

Various Hors D'Oeuvres

Caviar

Served with Iced Vodka

<i>Chicken and Baby Corn Salad</i>	<i>Dublin Bay Prawns Andalouse</i>
<i>Pickled Herrings with Gherkin and Sour Cream</i>	<i>Pate de Foie Gras with Port Jelly</i>
<i>Rectory Garden Salad</i>	<i>Irish Smoked Salmon</i>

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 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