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Menus of the 20th Century

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# Aer Lingus, First Class Menu

Aer Lingus

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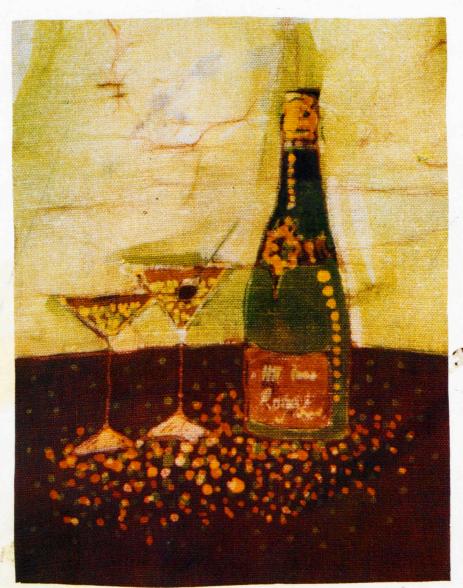
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AerLingus 🛠





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# AerLingus \*\*

Golden Shamrock Service

#### 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

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 Ragout of Spring Vegetables New Potatoes with Dill Weed Pomme Berny

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

# AFTERNOON TEA MENU

Open Sandwiches

French Pastries

Brown and White Scones

Preserves

Irish Whiskey Cake

Tea/Milk/Coffee

May we suggest a choice from our Cold Buffet Service for those travellers who wish to settle down to sleep at an early stage



Smoked Salmon Served with Brown Bread



Lobster Parisienne



Cold Fillet of Beef



Dessert of your choice as per Menu

