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Aer Lingus, First Class Menu

Aer Lingus

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Aer Lingus 

*First Class
Menu*

1st



madden

Aer Lingus 

Golden Shamrock Service

Togha gach bi is rogha gach di

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 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*

