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Aer Lingus, First Class Menu

Aer Lingus

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AerLingus 

*First Class
Menu*



Rai Whelan '83

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 & 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

Cavair

Served with Iced Vodka

<i>Parma Ham with Melon</i>	<i>Smoked Turkey Salad</i>
<i>Stuffed Eggs with Asparagus</i>	<i>Jumbo Prawns Marie Rose</i>
<i>Irish Smoked Salmon</i>	<i>Artichoke Hearts with Mayonnaise</i>

Lobster Valency

*Lobster cooked in a rich Sauce Americaine
flavoured with Sweet Bell Peppers*

Fillet of Sole Caprice

*Fillets of Sole coated in Egg and Crumbs
cooked in butter and garnished with banana and French Capers*

Scallops au Vin Blanc

*King sized American Scallops
poached plain in Californian Wine and Cream*

Supreme of Chicken Hongroise

*Poached Breast of Chicken in Cream
and garnished with Tomatoes and Paprika*

Veal Cutlet Grand Mere

*Choice Veal Cutlet cooked in demi glaze
and garnished with Onions, Mushrooms and Bacon*

Sirloin Mirabeau

*Grilled Sirloin Steak garnished on the side
with Anchovies and Olives*

Chef's Salad

Selection of Salad Dressings

Vegetables

<i>Ratatouille</i>	<i>Parisienne Potatoes</i>
<i>Buttered Broccoli</i>	<i>Boiled New Potatoes</i>

Cheese

Cheese Board

Dessert

Petit Fours

Bombe Falstaff *Fresh Strawberries and Cream*

Tea *Coffee* *Irish Coffee*

**BREAKFAST
MENU**

Fresh Orange Juice, Fresh Grapefruit Juice, Tomato Juice

Cereals

Natural Yogurt with Fresh Fruits

Rolls, Croissants, Preserves

Tea/Coffee



TO-DAY'S SPECIALITY

*Prawns and Ginger cooked in the Chinese style
Served with Rice*

