Aer Lingus

First Class Menu

Madden

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