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# Aer Lingus, First Class Menu

Aer Lingus

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AerLingus 

*First Class  
Menu*



*madden*

*ipatt*

## WINE LIST

*Krug Champagne  
Vintage*

*Pouilly Fuisse 1979  
(Louis Latour)*

*Morey St. Denis 1977  
(Mommessin)*

*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*