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Aer Lingus, First Class Menu

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First Class Menu

Madden
WINE LIST

Champagne

Krug Vintage

1979 (Louis Latour)

Morey St Denis 1977

(Moreau)

Sherry

Cocktails

Martini - Manhattan - Vodka Martini - 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 - Curacao - Creme de Menthe
Benedictine - Drambuie - Port
Bailey's Irish Cream

Soft Drinks

Soda Water - Tonic - Dry Ginger - Bitter Lemon
Coca Cola - 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 Herring with Gherkin and Sour Cream

Red Hot Garden Salad

Soup

Consomme with Spring Vegetables

Beula 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 Catalan

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, Maître 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