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## Aer Lingus, Golden Shamrock Service Westbound Menu

Aer Lingus

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m e n u



Shaw

# GOLDEN SHAMROCK SERVICE

*Westbound*

## MENU

*While we hope you will enjoy the full Golden Shamrock dinner, many of our passengers travelling at night-time like to settle down to sleep at an early stage. If you would prefer a Champagne Supper, may we suggest one of the main courses served with champagne, fruit and coffee to follow?*

HORS D'OEUVRES Malossol Caviar and Blinis: Herring fillets with Sour Cream Sauce: Artichoke Hearts Greek style: Smoked Irish Salmon: Chicken Paté: French Bean Salad: Eggs Mayonnaise: French Sardines in Oil: Tomatoes Nicoise.

SOUP Clear Chicken Broth Cream of Asparagus Soup

FISH *DUBLIN BAY PRAWNS NEWBURG STYLE*  
(Cream, Eggs and Brandy).

*FILLET SOLE CAPRICE*  
(Fried in Butter, garnished with Fried Bananas).

MEAT *FILLET MIGNON ROSSINI*  
(Cooked in Butter, garnished with Foie Gras, truffle and Madeira Sauce).

*ESCALOPE OF VEAL CORDON BLEU*  
(Breaded, fried in Butter with Cheese and Ham).

*BREAST OF CHICKEN BONNE FEMME*  
(White Wine Sauce, Bacon strips, Mushrooms and Onions).

VEGETABLES Braised Celery with Bone Marrow Croquette Potatoes

SALAD Chef's Mixed Green Salad with a choice of—  
*FRENCH — ITALIAN — GARLIC DRESSINGS*

DESSERT *PARIS BREST*

*FRESH SLICED ORANGES GRAND MARNIER*

*PETITS FOURS*

*CHEESE BOARD*

*FRUIT BASKET*

*COFFEE — IRISH COFFEE — TEA*

*We wish to draw your attention to the fact that the Fish and Meat are main courses but should the passengers so wish we should be only too delighted to serve either or both.*

**AER LINGUS — IRISH**

## WINE LIST

Chateau Cabannieux Cru Exceptionnel  
Graves Superieures Sec. 1962

Chateau La Tour Des Termes  
Saint Estèphe 1955

Gordon Rouge 1955  
G. H. Mumm

Hine Antique Cognac



### ASSORTED CANAPES

*Salted Almonds — Olives — Cocktail Onions*

### LIQUEURS

Irish Mist

Cointreau

Creme de Menthe

Benedictine

### BAR SERVICE

#### COCKTAILS

Martini (Dry — Sweet) Manhattan

#### SHERRY

Harveys Bristol Cream — Harveys Bristol Dry

#### GIN

Cork — Powers — Gilbeys Dublin Gin

#### WHISKIES

Irish — Scotch — Bourbon — Canadian

#### BEER

Guinness — Lager — Phoenix

#### SOFT DRINKS

Orange — Tomato — Mineral Waters — Colas