



MENU



DRINKS

Jameson 12yo
Scotch Teachers
Jack Daniels
Bombay Sapphire Gin
CDC Gin
Tanquery Gin
Gordons Gin
Smirnoff Vodka
Bacardi
Hennessy Brandy
Baileys
Cointreau
Port

Heineken
Magners Cider

Coke
Diet Coke
Tonic Water
Soda Water
Ginger Ale
White Lemonade
Tomato Juice

Signature Cocktail



Welcome



A SELECTION OF CANAPÉS

TO START

Burren Smokehouse smoked salmon,
cucumber, dill

or

Toons Bridge mozzarella salad
tomato and pesto



Lunch

SALAD

Beetroot and feta salad

MAINS

Lightly smoked salmon, spinach
sun-dried tomatoes, spaghetti, cream sauce

or

Fillet of Irish beef, Madeira sauce
roasted baby potatoes, steamed seasonal vegetables

or

Oven roasted herb chicken
melange of Mediterranean
vegetables sweet chilli noodles

*This dish is available as a vegetarian option,
served without chicken*

DESSERT

Apple and cinnamon crunch

or

CHEESEBOARD

A selection of Irish cheese
with plum and apple chutney

SERVING THE BEST IRISH FOOD



Ireland has some of the best produce. We are washed by the winds and rains from the Atlantic, but we have enough sunshine to grow grass that is the envy of the world. Great beef and lamb are well known, but we also have world-class cheeses, a number of award-winning smoked salmon producers and fruits and vegetables that grace the tables of the country's many restaurants.

Aer Lingus has drawn on all of this excellence to create a range of menus that reflect the greatness of Irish produce certainly, but also our reputation for hospitality. We want you to feel at home on board, looked after and a key way to do that is through our food.

We have tried to introduce a lightness of approach, concentrating on big bold flavours, with lots of colour but also an elegance. All our dishes have been redesigned from the ground up so we are now making more extensive use of small, Irish artisan producers. Burren Smokehouse smoked salmon is on the menu today for example, along with Toons Bridge mozzarella. Our reputation for Irish beef is well known but we are also serving Irish salmon.

We are constantly on the look out for new products and producers, engaging in what is a very dynamic space. The food sector in Ireland is incredibly innovative and we are now seeing families and entire villages where economic success is tied closely to the production of excellent produce. In a way, just as it used to be.



Afternoon Tea

SAVOURY SELECTION

Roast chicken and stuffing wrap

Hummus and falafel wrap

WARM SCONES

Fresh warm scones

Clotted cream

Helen Gee's strawberry jam

TEA OR COFFEE

Allergen Information

Canapés

Contain: wheat, spelt, rye, eggs, soybeans, traces of nuts, sesame, sulphites

Starters

Smoked salmon contains: fish

Toons Bridge mozzarella salad contains: milk

Mains

Lightly smoked salmon contains: wheat, eggs, milk, mustard, celery, sulphites

Fillet of Irish beef contains: milk

Oven roasted herb chicken contains: wheat, eggs, milk

Beetroot and feta salad contains: milk and sulphites

Dessert

Apple and cinnamon crunch contains: wheat, milk, traces of nuts, sulphites

Cheeseboard

Cheeseboard and crispbread contain: wheat, rye, milk, traces of nuts

Mixed bread rolls contain: wheat, rye, barley, milk, traces of peanuts, soybeans, traces of nuts, sesame seeds

Afternoon Tea

Roast chicken wrap and falafel wrap contains: wheat, eggs, milk, mustard, sesame seeds

Mixed scones contain: wheat, eggs, soybeans, milk, traces of nuts, sesame seeds, sulphites

