



 INTERCONTINENTAL®

 INTERCONTINENTAL®
DUBLIN

FESTIVE DINNER MENU

FESTIVE THREE COURSE PLATED DINNER**€95.00 per person**

From the following selection choose one starter, one main course & one dessert

CHOICE MENU SUPPLEMENTS

- Add Starter Course €8
- Add Main Course €13.50
- Add Dessert Course €8

- Please note that choice menu supplements are applied per person, per choice.
- We automatically cater for a small number of vegetarian requests for every event. Should you have any other special dietary requirements, allergies or needs, please let us know.

All prices are inclusive of VAT, Food & Beverage Prices are subject to 15% Service Charge.

FESTIVE THREE COURSE PLATED DINNER

From the following selection choose one starter

STARTER

- Irish Smoked Salmon
Pickled Radish, Blinis, Cabbage Slaw & Smoked Mayo
- Warm Comfit Duck Leg
Butternut Squash, Chestnut, Pomegranate
- Foie Gras & Chicken Liver Parfait
Fig Chutney, Port Jelly, Toasted Brioche
- Festive Pear & Blue Cheese Salad
Walnuts, Gorgonzola Cheese, Honey and Chives Dressing

SOUP

- Celeriac & Parsnip Soup
Truffle Dressing
- Roasted Butternut Squash & Sage Soup
Amaretti Biscuit Crumble
- Cauliflower & Chestnut Soup
Chives Oil

All prices are inclusive of VAT, Food & Beverage Prices are subject to 15% Service Charge.

**FESTIVE THREE COURSE PLATED DINNER**

From the following selection choose one main course

MAIN COURSE

- Traditional Festive Turkey & Glazed Ham,
Chestnut Stuffing, Butter Poached Potato, Vegetable Parcel & Turkey Jus

- Supreme of Free-Range Irish Chicken
Colcannon, Braised Celery, Green Beans, Merlot Jus

- Pan Fried Halibut
Wild Mushrooms and Bacon, Parsnip and Vanilla, Tender Stem Broccoli,
Chives Oil

- Seared Fillet of Irish Beef
Smoked Gubeen Cheese Gratin, Red Cabbage Puree', Vegetable Parcel,
Merlot Jus
(Please be advised there is a €13.00 Supplement per person for Fillet of Beef)

- Pumpkin Ravioli
Butternut Squash, Sage Butter, Parmesan Crisp

All prices are inclusive of VAT, Food & Beverage Prices are subject to 15% Service Charge



FESTIVE THREE COURSE PLATED DINNER

From the following selection choose one dessert

DESSERT

- Traditional Christmas Pudding
Vanilla Anglaise, Brandy Butter
- Marmalade Tart
Pistachio Ice Cream
- Christmas Trifle
Valrhona Dulcey Blonde Chocolate and Raspberry
- Festive Tasting Plate
Mini Christmas Pudding with Vanilla Anglaise, Marmalade Tart,
Caramel Ice Cream, Eggnog Pannacotta
- European Blend Coffee, Brewed Decaffeinated Coffee
Selection of Shibui Leaf Teas

All prices are inclusive of VAT, Food & Beverage Prices are subject to 15% Service Charge.