



INTERCONTINENTAL.
DUBLIN

DINNER MENU

Three, Four, or Four Course Choice Plated Dinner Menu
From the following selection, choose one appetiser, a soup, salad or sorbet
Choice of one or two main courses and a dessert.

STARTERS

Slow Roasted Chicken and Ham Hock Terrine
Piccalilli, Toasted Seeded Bread, Caramelised Apple sauce

Irish Smoked Salmon Plate
Watercress and Fennel Salad, Avocado Purée, Soda Crisp
*Served with Imperial Baeri Caviar**
****Supplement charge of €9.00 per person applies***

Citrus and Dill Cured Sea Trout
Lemon Gel, Trout Caviar, Chives Scone, Cream Cheese

Vegetarian Assiette
Baby Beetroots, Rainbow Carrot, Carrot Purée, Zucchini, Navet

Seared Scottish Scallops*
Parsnip and Vanilla, Samphire and Crispy Capers, Citrus Vinaigrette
****Supplement charge of €5.00 per person applies***

Skeaghanore Smoked Duck
Orange Gel, Beetroot, Endive, Shallot Dressing



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SOUPS

Jerusalem Artichoke Velouté

Truffled Celeriac

Ginger, Carrot and Coriander

Sweet Potato, Cardamom and Coconut

Butternut Squash

SORBETS

Lemon and Lime

Raspberry Campari

Kir Royal Black Current

Top any of the above sorbets with champagne at a supplement charge of €1.00 per person



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MAIN COURSES

Seared 6oz Fillet of Beef

Potato and Goat's Cheese Gratin, Vegetable Parcel, Merlot Sauce

Or

Bone Marrow Croquette, Spinach and Portobello Tian, Merlot Sauce

Rack of Blackstairs Lamb

Vegetable Ratatouille, Salt Baked Celeriac, White Onion Purée, Bordelaise Sauce

Loin of Venison

Potato Fondant, Braised Red Cabbage, Baby Carrots, Madeira Sauce

Pan fried Atlantic Halibut

Jerusalem Artichoke Purée, Braised Pearl Onions, Pearl Barley, Lemon Butter

Corn Fed Chicken Supreme

Lyonnaise Gratin, Spinach, Vegetable Parcel, Truffle Jus

Roasted Aubergine

Vegetable Ratatouille, Spinach, Bulgur Wheat

Wild Mushroom Tart

Celeriac, Mushrooms, Confit Leek

Surf and Turf *

6oz Fillet of beef, Poached Lobster, Potato Fondant, Vegetable Parcel,

Tomato and Capers Beurre Noisette

****Supplement charge of €10.00 per person applies***



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DESSERTS

Strawberry Victoria sponge
Strawberry Jam, Vanilla Chantilly

Milk Chocolate Praline Tart
Snow Covered Hazelnuts

Fresh Berry Eaton Mess
Vanilla Chantilly, Berry Compote, Crunchy Meringue

Apple & Rhubarb Crumble
Caramelita Ice Cream

InterContinental Tasting Plates:

Mini Victoria Sponge, Praline Tartlet, Apple & Rhubarb Crumble Tart, Caramel Ice Cream

Or

Mini fruit Tart, Pear Sorbet, Light Chocolate Mousse Cake, Iced Carrot Cake

All Desserts are served with
European Blend Coffee, Brewed Decaffeinated Coffee
Selection of Mighty Leaf Teas
Petits Fours

LATE NIGHT SNACKS

Select two or three of the following menu items:

Honey and Soy Cocktail Sausages

Selection of Finger Sandwiches

Fish and Chips Cones

Fried Chicken Gyoza