



## New Year's Day Brunch

### BUFFET STARTER

Oyster Station (16,18,21)  
*Freshly shucked Wexford oysters*

Shellfish Bar (1,5,6,17,21,22)  
*Crab, clams, mussels, lobster rolls*

Irish Smoked Salmon (7)

Selection of Charcuterie (1,5,6,17,18)  
*San Daniele ham, speck, coppa*

Bread Selection (1,2,3,5,6)

### MAIN COURSE

Oven Roasted Turkey (1,5,16,18)  
*Maple glazed ham, chestnut stuffing, mashed potato, turkey jus*

Slow Roasted Striploin of Irish Beef (1,5,6,16,18)  
*Mash potato, caramelised shallot, roasted carrots, merlot jus, Yorkshire pudding*

Pan Fried Sea Trout (5,7)  
*Mushrooms, cauliflower, creamed leek*

Braised Beef Cheek (5,16,18)  
*Thyme risotto, braising jus*

Veal, Marsala and Mushroom (1,16,17,18)  
*Our take on the classic Champignon Schnitzel*

Mushroom and Vegetable Knodel Stew (1,5)  
*Mushroom, cabbage, kale, parmesan cheese*

### BUFFET DESSERT

Irish Cheese (1,3,5)

Christmas Pudding (1,3,5,6,10,18)

Italian Panettone (1,5,6,18)

Opera Gateaux (1,5,6,9)

Milk Chocolate Whiskey Yule Log (5,6,9,18)

Choux Buns (1,5,6,9)

Macaroons (5,6,9,10)

Almond and Pear Tart (1,5,6,9,16)

Chocolate Gateaux (1,5,6,9)

*Allergen Guide: Wheat (1), Rye (2), Oats (3), Barley (4), Dairy (5), Egg (6), Fish (7), Peanut (8), Soybean (9), Almond (10), Walnut (11), Hazelnut (12), Cashew (13), Pecan (14), Pistachio (15), Celery (16), Mustard (17), Sulphites (18), Sesame (19), Lupin (20), Shellfish (21), Crustacean (22), Pinenut (23)*

At InterContinental Dublin, we consciously purchase our food from sustainable sources, and we support local growers and producers where possible. The best quality meat and fish is handselected by our team of chefs from Irish farms and harbours. For food allergies and intolerances please speak to a member of our team about your requirements before ordering. Please note a discretionary service charge of 12.5% applies for groups of eight or more.