



St. Stephens 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.