

# Afternoon Tea Menu

## Sandwiches

### Smoked Salmon on Soda Bread

Irish smoked salmon served on soda bread, layered with dill cream cheese (1,5,7)

### Roasted Beef and Horseradish Sauce on Brown Bread

Tender slices of roasted beef served on brown bread with a smooth horseradish sauce (1,5,6,17)

### Quiche Lorraine

Classic French Savory tart made with a buttery pastry crust filled with a creamy mixture of eggs and cream, enriched with Irish ham and melted cheese (1,5,6)

### Chicken Fillet Wrap

Widely regarded as Ireland’s favourite deli classic, this wrap is packed with house-made buttermilk fried chicken, crisp lettuce, juicy tomato, sharp red onion, and a rich layer of garlic mayo (1,5,6,17)

## Scones

Accompanied by Clotted Cream and Homemade Mango and Raspberry Preserves (1,2,3)

## Sweets | Pastries

### Raspberry Bakewell Slice

Classic almond sponge served with raspberry panna cotta (1,5,6,9,10)

### Espresso Sour Cream Custard Tart

Espresso-infused baked custard in puff pastry, finished with vanilla sour cream (1,5,6,9)

### Peach and Black Tea Maritozzi

Soft Italian-style brioche filled with peach compote and black tea crèmeux (1,5,6,9)

### Maple Pecan Shortbread

Maple crèmeux sandwiched between pecan shortbread biscuit, topped with praline whipped milk chocolate ganache (1,5,6,9,14)

With a glass of Sparkling Tea	€79
With a glass of Perrier Jouët Champagne	€82
With a glass of Perrier Jouët Rosé Champagne	€87
With our Free-Flowing Loose-Leaf Tea	€62

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 hand-selected by our team of chefs from Irish farms and harbours. All prices are in EUR (€) and inclusive of VAT at the current prevailing rate. Please note a discretionary service charge of 12.5% applies for groups of four or more. If you have an allergy, or need any assistance with our menu, please contact a member of our team. 1-Wheat / 2-Rye / 3-Oats / 4-Barley / 5-Milk / 6-Egg / 7-Fish / 8-Peanut / 9-Soybean / 10-Almond / 11-Walnut / 12-Hazelnut / 13-Cashew / 14-Pecan / 15-Pistachio / 16-Celery / 17-Mustard / 18-Sulphites / 19-Sesame / 20-Lupin / 21-Shellfish / 22-Crustaceous / 23- Pinenut

# Our Tea Sommelier’s Recommendations

## Black Tea

- Irish Breakfast – India
- Darjeeling Summer Gold – India
- Assam Gold Tips - India
- Tarry Lapsang – China
- Ceylon Decaffeinated – Sri Lanka
- Golden Milk Tea – Colombia
- Masala Chai – India
- Pu - Erh – China
- Earl Grey Darjeeling – India
- Irish Whiskey Cream – India
- Vanilla – India
- Red Roses – China

## White Tea

- Pai Mu Tan & Melon – China

## Oolong Tea

- Superior Oolong – China
- Oolong Peach – China/India

## Green Tea

- Green Keemun Leaf - China
- Fancy Sencha – China
- Jasmine Gold – China
- Morgentau – China
- Moroccan Mint – China
- Matcha – Japan

## Infusions & Tisanes

- Fruits of Paradise – Germany
- Granny’s Garden – Germany
- Lemongrass – Thailand
- Rooibos Vanilla – South Africa
- Refreshing Mint – Germany
- Lavender Harmony – Germany
- Pure Chamomile – Croatia
- Sweet Berries – Germany
- Tangy Lemon – Germany
- Soft Peach – Germany

# Our Tea Strength Index

The is used to denote the strength of the tea...

- Intense
- Full-bodied
- Balanced
- Gentle
- Subtle

