

Halloween Afternoon Tea at InterContinental Dublin

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Sandwiches

Chicken Fillet Wrap

Widely regarded as Ireland’s favourite deli classic, house-made buttermilk fried chicken, crisp lettuce, tomato, red onion, and a rich layer of garlic mayonnaise. (1,5,6,7)

Our Quiche Lorraine

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

Lobster Brioche

Tender Irish lobster meat dressed in a classic Marie Rose sauce and basil, served in a soft and buttery brioche roll. (1,5,6,17,21)

Egg Mayonnaise on White Bread

Delicate focaccia filled with smooth and organic creamy egg mayonnaise and chives. (1,6,17)

Scones

Clotted Cream accompanied with Homemade Mango and Raspberry Preserves (1,2,3)

Sweets | Pastries

Pumpkin Spice Pannacotta

Baked pumpkin and spiced brown sugar come together in a silky panna cotta, creating a hauntingly warm embrace of autumn comfort. (5,6,9)

Orange and Blackberry Tart

Whipped caramel cheesecake is delicately infused with bright orange zest, offering a wickedly smooth balance of sweetness and intrigue. (5,6,9)

Miso Chocolate Tart

A dark and decadent tart with a fudgy miso chocolate centre and crisp shortbread crust delivers a mysterious indulgence for the season. (5,6,9,10)

Raspberry and White Chocolate Macaron

Raspberry pâte de fruit and whipped white chocolate ganache meet in a ghostly pale macaron that playfully captures the spirit of Halloween. (5,6,9,10)

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With a glass of Bottega Prosecco	€70
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
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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

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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

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

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

