

# Festive Afternoon Tea at InterContinental Dublin



## Sandwiches

### Our Christmas Favourite

Brioche bread, sliced turkey and cranberry sauce (1,5,6)

### Ham and Creamy Brie Cheese Ciabatta

Golden ciabatta, torchon ham, Brie and mustard (1,5,6,17)

### Roasted Beef and Horseradish Sauce on Brown Bread

Brown bread, caramelised onion, slow-roasted beef and horseradish sauce (1,5,6)

### Classic Christmas Morning Helper

Soft tortilla, crispy bacon, lettuce, tomato and mayonnaise (1,6)

## Scones

Our fruit scones for the month of December are delicately flavoured with orange zest and mixed spice, capturing the comforting warmth of the festive season. (1,2,3)

## Sweets | Pastries

### Orange and Almond Brioche

Soft, buttery brioche infused with zesty orange and toasted almond (1,5,6,9,10)

### Passionfruit and Tonka Bean Roulade

A light and airy sponge rolled with silky tonka bean cream and a bright burst of passionfruit (1,5,6,9)

### Gingerbread Pannacotta

Velvety smooth pannacotta delicately spiced with festive gingerbread flavours (1,5,6,9)

### Vanilla Rum Sponge, Pear Brandy Snap

A decadent vanilla sponge soaked in spiced rum, crowned with poached pear and a golden brandy snap (1,5,6,9,18)

 With our Free-Flowing Loose-Leaf Tea	€70
 With a glass of Perrier Jouët Champagne	€87
 With a glass of Perrier Jouët Rosé Champagne	€90

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-Crustaceans / 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 ☺☺☺  
Christmas Blend ☺☺☺☺

### 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

