



CHRISTMAS DINNER

24th December, 2025

The dinner takes place from 19:00-22:00.

Buffet dinner, soft drink, mineral water, juices, coffee and tea.

Appetizers

International ham and smoked sausage selection 6

Basil pesto marinated vegetables, olives 1,7,10

Baked apple cream, smoked trout, horseradish 5

Forest mushroom salad 1

Smoked duck breast, plum chutney

Foie gras mousse, fig bread crouton, quince jam 2,7

Shrimp cocktail 3

Seafood and sushi selection 3,5,8,12,13

Cheese selection

Hungarian and international cheese selection 7,10

Dry fruits, toasted nuts, seeds, fresh grapes 10



Seasonal salad bar

Romaine, iceberg, rocket, baby spinach,
carrots, cucumbers, cherry tomatoes, radishes, peppers

Toasted nuts and seeds 10,11

Dressings: citrus vinaigrette, balsamic, dill yoghurt,
thousand island 4,7,9,14

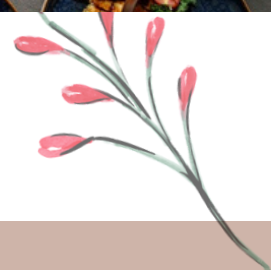


From ARZ kitchen

Cold mezze, fresh pita bread 2,12

From the grill

Supreme chicken breast Shish Taouk,
garlic sauce, fresh salad 2,7





Soups

“Halászlé” Hungarian fish soup 1,3,5

Oxtail soup, vegetables, garganelli pasta 1,2,4

Live: Jerusalem artichoke cream soup, seared potato 1,7

Live pasta station

Chitarra pasta, seared forest mushroom, creamy truffle sauce 2,4,7

Carving station

Whole roasted turkey, mashed sweet potato, cranberry sauce,
glazed chestnut 1,2,4,7,10,14

Whole baked lamb chops, oriental rice, pomegranate 10

Main courses

Hungarian stuffed cabbage, sour cream foam 4,6,7

Baked salmon fillet, creamy rose peppercorn sauce, asparagus 5,7

Mangalitza pork cheek “paprikás” 7

Corn flakes breaded chicken breast 2,4

Side Dishes

Red and white jasmine rice 2

Potato gratin 2,4,7

Egg noodle flan 2,4

Butter glazed vegetable 1,7

Vegetarian option: Baked stuffed sweet potato, broccoli,
cheddar cheese, pomegranate 7



Desserts

Chestnut purée 7,10

Eszterházy cake 2,4,7,10

Somlói sponge cake 2,4,7,10

Cardamom panna cotta , marinated cherry 7

“Zserbó” Hungarian walnut layer pastry 2,4,7,10

Poppy seed and walnut bejgli 2,4,7,10

Vegan Mango – lemon cake 10

Hot dessert

Apple and sour cherry strudel,
vanilla sauce, cinnamon sauce, whipped cream 2,4,7

Food allergens:

1: celery, 2: gluten, 3: crustacean, 4: eggs, 5: fish, 6: lupin, 7: milk, 8: molluscs, 9: mustard, 10: nuts,
11: peanuts, 12: sesame seeds, 13: soya, 14: sulphur dioxide



Price: 54.000 HUF/pers. + 13% service charge*

*A 100% deposit is required to secure the reservation.

Should you have any questions or require further information, please feel free to contact us via email address or by phone.



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