

# À la Carte

Dunboyne Castle Hotel & Spa  
IVY Restaurant



## Starters

Butternut Squash Soup 8.00 (2.11.12.13)  
Crème Fraiche

Duck & Apricot Terrine 12.00 (1.2.8.9.11.12.13)  
Plum Chutney, Sourdough Crostini

St Tola's Goat Cheese 10.00 (2.11)  
Infused Figs, Pistachio Crumb, Beetroot Tuile

Pan Seared Quail 11.00 (1.2.8.9.13)  
Celeriac Puree, Red Cabbage, Pickled Blackberry

Prawn Cocktail 12.00 Or Supplement 5.00 (1.3.9.3.12.13)  
Crisp Iceberg, Harissa Marie rose, Pickled Cucumber

### Allergen index

1 EGGS. 2 DAIRY. 3 SHELLFISH. 4 MOLLUSCS. 5 FISH. 6 PEANUTS. 7 SESAME. 8 SOYA.  
9 SULPHUR DIOXIDES. 10 NUTS. 11 CEREALS CONTAINING GLUTEN. 12 CELERY. 13 MUSTARD. 14 LUPINS

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## Mains

Heaney's Beef Fillet 8oz 35.00 Or Supplement 5.00 (2.9.11.12)  
Fondant Potato, Baby Spinach, Red Peppercorn Cream

Heaney's Beef Sirloin 8oz 29.50 Or Supplement 5.00 (2.9.11.12)  
Fondant Potato, Baby Spinach, Red Peppercorn Cream

Barbary Duck Breast 25.00 (2.9.12)  
Chicory, Potato Dauphinoise, Port Jus

Traditional Turkey and Limerick Ham 23.00 (1.2.9.11.12.13)  
Sage Stuffing, Roast Vegetables, Brussels Sprouts, Creamed Potato, Cranberry Jus

Wild Wicklow Venison 28.00 (2.9.13)  
Cabbage, Celeriac, Carrot, Pancetta, Red Wine Chocolate Jus

Monkfish 28.00  
Prosciutto, Artichokes, Caper Butter

Pan Fried Seabass 24.00 (2.5.9.12)  
Braised Fennel, Sauce Verge

Vegetable Puff Pastry Pithivier 20.00 (1.2.7.11.12.13)  
Celeriac, Mushroom, Leek, Blue Cheese Sauce

### Side dishes 4.00 each

Creamy Champ Potatoes (2)  
Crispy Roasted Rosemary Potatoes  
Hand Cut Chunky Chips with Truffle Parmesan Shavings (2. 11)  
Golden Battered Onion Rings (1.4.11)  
Buttered Market Autumnal Vegetables (2)

**Please note that all our beef is of Irish origin**

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## Desserts

Warm Christmas Pudding 8.50 (1.2.9.11)  
With Brandy Cream

Sherry Trifle 8.50 (1.2.9.11)

Winter Berry Compote, Lavender Sponge,  
Blackcurrant Jelly, Crème Anglaise and Fresh Cream

Sticky Toffee Pudding 8.50 (1.2.9.11)

Toffee sauce, French Vanilla Bean Ice-Cream

Baked Bourbon Vanilla Cheesecake 8.50 (1.2.9.11)

Ginger Biscuit, Poached Plums

Chocolate and Peanut Butter Delice 8.50 (1.2.6.10)

Salted Caramel Ice-Cream, Peanut Praline

Poached Pears Stuffed with Mascarpone 8.50 (1.2.9.11)

Mulled Wine Ice-Cream

Artisan Cheese Board 13.50 Or supplement 5.00 (1.2.7.9.11.12)

Boyne Valley Blue, Corleggy Creeny, Wicklow Bán & Truffle Honey

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