

A la Carte

Dunboyne Castle Hotel & Spa
IVY Restaurant



Appetizers

Celeriac & Lardons Soup €8.00

Served with Roasted Hazelnuts & Rosemary Crème Fraiche (2,8,10c,12)

Grilled Goat's Cheese €12.50

Goat's Cheese, Boyne Valley Honey, Pistachio Praline, Poached Pear, Toasted Sourdough & Cranberry Sauce (2,8,10,10a,11,11a,13)

Dublin Bay Mussels €13.00

Nduja Cream & Fermented Black Garlic, Curly Parsley & Rustic Crostini (1,2,3,4,5,7,8,9,10,11,11a)

Boyne Valley Olive Fed Pork Belly €13.50

Slow Cooked Pork Belly, Cannellini Beans Cream, Spinach Emulsion & Red Onion Relish (2,8,9,12)

Irish Angus Beef Carpaccio €15.50

Seasoned Fennel, Pickled Radish, Dill Mayonnaise, Deep Fried Veg, Whiskey Smoked Sea Salt (1,2,8,9,13)

Seared Clew Bay King Scallop €15.50

Pan-fried West Coast Scallop, Sautéed Green Lentils, Curried Carrot Puree & Crispy Pancetta, Pink Sea Salt (2,3,4,5,8,9,12)

ALLERGEN LIST: 1) Eggs, 2) Dairy, 3) Shellfish, 4) Molluscs, 5) Fish 6) Peanuts, 7) Sesame, 8) Soya, 9) Sulphur Dioxide, 10) Nuts, 10a) Pistachio, 10b) Almond, 10c) Hazelnut, 11) Cereals Containing Gluten, 11a) Wheat, 12) Celery, 13) Mustard, 14) Lupin.

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Entrees

Irish Beef Angus Rib Eye €35.50

Boyne Valley Smoked Black Pudding & Truffle Mash, Baby Heirloom Carrots, Mushroom Duxelles, Bonne Marrow Jus (1,2,4,7,8,9,11,11a,12,13)

Traditional Turkey & Limerick Baked Ham €26.50

Home Made Roast Breast of Turkey & Limerick Baked Ham Rolls, Sage Stuffing, Butter Brussels Sprouts, Creamed Potatoes, Gravy & Cranberry Jus (2,8,9,10,11,11a,12,13)

Corn Fed Chicken Roulade €26.50

Streaky Bacon, Sun Dried Tomato Pesto & Gruyere Cheese Farce, served with Colcannon Puree & Chasseur Sauce (2,8,9,12)

Irish Atlantic Monkfish Fillet €28.50

Black ink Risotto, Chive Hollandaise Sauce, Crispy Parma Ham, Seafood Bisque (1,2,3,4,5,8,9,12,13)

Pan Fried Sea Bass Fillets €26.50

Sliced Confit Potatoes, Seasoned Peppers, Chorizo & Creamy Clam Sauce (2,3,4,5,8,9,12)

Fresh Eggs Tagliatelle €19.50

Boyne Valley Blue Cheese & White Wine Cream Sauce, Walnut Crumble & Dark Cocoa Powder (1,2,6,8,9,10,11,11a,12)

Additional Side Dishes €4.00 per serving

Creamy Mash Potatoes (2)

Hand Cut Chunky Chips (8,11,11a)

Battered Onion Rings (1,2,8,11,11a)

Buttered Vegetables (2)

*Please note that all our beef is of Irish origin.
Please ask your server for our Vegan Friendly options.*

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Desserts

Warm Christmas Pudding €8.50

With Brandy Anglaise & Red Currant (1,2,9,10,10b,11,11)

Salted Chocolate and Hazelnut Pave' €8.50

Caramel Popcorn, Chocolate Tuille, Vanilla Ice cream (1,2,8,10c,11,11a)

Dunboyne Castle Pavlova €8.50

"A Modern Take on a Classic"

Pistachio Chantilly, Honey Poached Peaches, Roasted Pistachios, Peach Gel (1,2,8,10a)

Vanilla Bean Panna cotta €8.50

Blood Orange Gel, Gluten Free Chocolate Sablé Breton (1,2,8)

Festive Mocha Yule Log €8.50

Chocolate Sponge, Sweet Espresso Cream, Milk Chocolate Ganache, Warm Mocha Cream (1,2,8,11,11a)

Artisan Cheese Board €14.50

Boyne Valley Blue, Carrigaline Cheese, Wicklow Bán, Truffle Honey, Mixed Seed Crackers (1,2,7,8,9,10,11,11a,13)

Please ask your server for vegan friendly dessert options.

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THE
IVY

