

# Festive Table D'hôte Menu

Dunboyne Castle Hotel & Spa

Ivy Restaurant

Monday to Thursday from 6.30pm – 7.30 pm

Two courses €32.00 Three courses €38.00



## Starters

Soup of the day (Please ask your server) (8,9,12)

Grilled Goat's Cheese (2,8,10,10a,11,11a,13)

Goat's Cheese, Boyne Valley Honey, Pistachio Praline & Toasted Sourdough, Poached Pear and Cranberry Sauce

Dublin Bay Mussels

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

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

Seared Clew Bay King Scallop €6.50 Supplement

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

## Mains

Irish Beef Angus Sirloin Steak €6.50 Supplement

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 and Limerick Baked Ham

Homemade Roast Breast of Turkey and Limerick Ham, Sage Stuffing, Buttered Brussels Sprouts, Creamed Potatoes, Gravy and Cranberry Jus (2,8,9,10,11,11a,12,12)

Corn Fed Chicken Roulade

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

Pan Fried Sea Bass Fillets

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

Fresh Eggs Tagliatelle

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

### Additional Sides €4.00

Creamed Potatoes (2), Hand Cut Chunky Chips (11a), Battered Onion Rings (1,2,11,11a), Buttered Vegetables (2)

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

ALLERGEN LIST: 1) Eggs, 2) Dairy, 3) Shellfish, 4) Mollusks, 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.

THE  
IVY

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## Desserts

Warm Christmas Pudding (1,2,9,10,10b,11,11a)  
With Brandy Anglaise and Red Currant

Salted Chocolate and Hazelnut Pave'  
Caramel Popcorn, Chocolate Tuille, Vanilla Ice cream (1,2,8,10c,11,11a)

Dunboyne Castle Pavlova (1,2,8,10a)  
*"A Modern Take on a Classic"*  
Pistachio Chantilly, Honey Poached Peaches, Roasted Pistachios, Peach Gel (1,2,8,10a)

Vanilla Bean Panna Cotta  
Blood Orange Gel, Gluten Free Chocolate Sablé Breton (1,2,8)

Festive Mocha Yule Log  
Chocolate Sponge with Sweet Espresso Cream, Milk Chocolate Ganache and Warm Mocha Cream  
(1,2,11,11a)

*Please ask your server for vegan friendly dessert options.*

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