

# Table D'Hôte Menu

Dunboyne Castle Hotel & Spa

Ivy Restaurant

Served 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)

House Pickled Beetroot

Ricotta Cheese, Boyne Valley Honey, Pistachio Praline & Toasted Sourdough (2,8,10,10a,11,11a,)

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 Rib Eye *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)

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

Purple 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)

*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.

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## Desserts

Salted Chocolate and Hazelnut Pavé

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

Pavlova (1,2,8,10a)

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)

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

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