

A la Carte

Dunboyne Castle Hotel & Spa
IVY Restaurant



Starters

White Onion and Truffle Oil Soup **8.00**

White Caramelized Onion, Sweet Potato Crisp and Micro Greens (9, 12) *

Beetroot Carpaccio and Goat's Cheese **12.00**

Selection of Beetroot served with Herbs, Goat's Cheese Mousse and Toasted Pine Nuts (2, 6, 10, 12)

Boyne Valley Olive-Fed Pork Belly **13.50**

Slow-Cooked Pork Belly, Apple Purée, Scallion Salad and Cherry Dressing (2, 9)

Mussels and Prawns Gnocchi **14.50**

Italian Gnocchi with Garlic Butter, Mussels and Prawns, Light Tomato Sauce in a Parmesan Basket
(1,2,3,4,5,9,11,11a,12)

Smoked Duck Breast **15.50**

Mixed Fresh Baby Leaves, Passion Fruit Dressing and Orange Segments (6,7,9,10,13)

Irish Monkfish **15.50**

Served with Green Lentils, Red Bell Pepper Salsa and Dry Parma Ham (2,5,9)

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. * = Vegan Friendly Option Available

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Mains

Angus Beef Fillet Steak **38.50**

Braised Shallot, Thyme and Rosemary Aromatic Creamed Potato and Triple Peppercorn Sauce (2,8,9,12)

Slow-Cooked Lamb Shank **28.00**

Roasted Butternut Squash Purée, Parsnip Chips, Red Wine Jus and Mint Sauce (2,9,11,11a,12)

Roast Chicken Supreme **26.00**

Tenderstem Broccoli, Dauphinoise Potato, and a Brandy Infused Sauce (2,8,9,12)

Irish Atlantic Salmon **25.00**

Sesame Seed, Mint Yoghurt Dressing and Pan-Fried Spicy Bok Choy (2,5,7,9)

Pan-Fried Sea Bass **25.00**

Buttered Spinach, Cream Cheese and Textures of Tomato (2,5,9)

Mediterranean Vegetable Risotto **20.00**

Cherry Tomato, Aubergine, Crispy Basil and Parmesan Shavings (2,9,12) *

Above main dishes are served with Champ Potatoes (2) and Honey Roasted Vegetables (2)

Additional Side Dishes 4.00 per serving

Champ Potatoes (2)

Hand Cut Chunky Chips (11a)

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

Please note that all our beef is of Irish origin.

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Desserts

White Chocolate Sphere **9.00**

Victoria Sponge, Chantilly Cream, Fresh Berry and Dark Chocolate Sauce (1,2,11,11a)

Black Forest Parcel **8.50**

Layers of Cocoa Sponge, Cherry Filling, Freshly Whipped Cream and Salted Caramel Ice Cream (1,2,8,11,11a)

Chocolate and Raspberry Cremeux **8.50**

Amaretti Biscuits, Fresh Cream and Raspberry Sorbet (1,2,8,10,10a,10b,10c,11,11a)

Passion Fruit Surprise **8.50**

Crumbled Sablé Biscuit and Chocolate Ice Cream (1,2,10b,11,11a)

Sticky Toffee Pudding **8.50**

With Butterscotch Sauce and Vanilla Ice Cream (1,2,9,11,11a)

Artisan Cheese Board **14.50**

Boyne Valley Blue, Corleggy Creeny, Wicklow Bán with Truffle Honey and Mixed Seed Crackers
(1,2,7,9,10,11,11a,13)

Please ask your server for vegan friendly dessert options.

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