

Table D'hôte Menu

Dunboyne Castle Hotel & Spa

Ivy Restaurant

Served Monday to Thursday from 6.30pm – 7.30 pm

Three Courses €35.50



Starters

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

St. Tola Goat's Cheese

Golden Goat's Cheese Bon Bons, Valrhona Chocolate, Slow-Cooked Honey Pear (1,2,9,11,11a)

Boyne Valley Olive-Fed Pork Belly

Glazed and Roasted Local Pork Belly, Confit Beetroot, Red Berry Jus (2,9,12)

Seared Clew Bay King Scallops 5.50 supplement

Pan-Fried West Coast Scallops, Crispy Lardons, Turnip Purée, Boyne Valley Smoked Black Pudding (2,3,4,5,9,11,11a)

Spinach and Ricotta Tortelloni

Spinach and Ricotta Tortelloni, Asparagus Tips, Parmesan Foam (1,2,8,9,11,11a)

Mains

8oz Striploin Steak 6.00 supplement

Irish Angus Beef, Celeriac and Truffle Purée, Oyster Mushrooms, Duck Fat Fondant Potato, Black Garlic Butter, Teeling Whiskey Smoked Sea Salt (2,9,12)

Corn-Fed Chicken Supreme

Crème Fraiche and Nduja Stuffed Local Chicken, Wild Spinach and Raisin Croquette, Chorizo Velouté (1,2,9,11,11a,12)

Lime and Ginger Cod

Wild Fillet of Cod, Warm Moroccan Couscous, Braised Cabbage, Kaffir Lime and Ginger Sauce (2,5,9,11,11a,12)

Handmade Rolled Gnocchi

Sundried Tomato and Chickpea Pesto, Asparagus, Fresh Rocket, Parmesan Chips, Toasted Pine Nuts (1,2,6,10,11,11a)

Above main dishes are served with Creamed Potatoes (2) and Buttered Market Vegetables (2)

Additional Sides €4.00 per serving

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) 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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Desserts

Banoffee Tart

Caramel Sauce, Fresh Cream, Caramelised Banana, Milk Chocolate (1,2,8,11,11a)

Passion Fruit Mousse

Orange Victoria Sponge Cake, Passion Fruit Sauce, Champagne Sorbet, Fresh Mint, Exotic Coulis (1,2,11,11a)

Lemon Meringue

Biscuit Base, Light Lemon Cream, French Meringue, Raspberry (1,2,11,11a)

Mille-Feuille

Crunchy Puffy Pastry, Crème Diplomat, Fresh Fruit, Desiccated Coconut (1,2,11,11a)

Please ask your server for vegan friendly dessert options.

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