

Table D'hôte Menu

Dunboyne Castle Hotel & Spa

Ivy Restaurant

Served Monday to Thursday from 6.30pm – 7.30 pm

2 Courses €28.00 / 3 Courses €34.00

Starters

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

Beetroot Carpaccio and Goat's Cheese

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

Boyne Valley Olive-Fed Pork Belly

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

Mussels and Prawn Gnocchi

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

Mains

Angus Beef 8oz Striploin Steak (€6 Supplement)

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

Roast Chicken Supreme

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

Irish Atlantic Salmon

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

Mediterranean Vegetable Risotto

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

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

Additional Sides €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.

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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Desserts

Black Forest Parcel

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

Chocolate and Raspberry Cremeux

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

Passion Fruit Surprise

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

Sticky Toffee Pudding

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

Please ask your server for vegan friendly dessert options.

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