

Table d'hôte

2 Courses € 26 3 Courses € 32

Dunboyne Castle Hotel & Spa
IVY Restaurant

Served Sunday to Friday all night. Saturday from 6.30 to 7.00pm only

Starters

Soup of the Day (please ask your server)

Home Cured Salmon, Fennel, Courgette Salad, Dill Crème Fraiche
(1.5.9.12)

Confit Pork Belly, Kelly's Black Pudding, Carrot Puree
(2.8.9.10.12.13)

Warm Goats Cheese Bon Bon, Baby Beet Salad, Pistachio Crumb
(1.2.9.10.11)

Duck Leg Terrine, Sour Dough Toast, Roasted Pear Chutney
(1.2.8.9.10.11.12.13)

Mains

8oz Sirloin Steak, Pommes Anna, Shiitake Mushroom, Shallot Petals, Peppercorn Sauce
(1.2.9) (€5 Supplement)

Pan Fried Seabass, Violet Potato, Grilled Asparagus, Bisque Cream
(2.3.5.9)

Chicken Supreme. Sweet Potato Puree, Baby Carrot, Roasted Brussels Sprout
(2.9.)

Blue Cheese & Forest Mushroom Gnocchi
(1.2.9.11.12.13)

Side Orders

While all of our main courses come fully garnished, you might like to consider sharing a side dish for €4.00

Champ potatoes

(2)

Roasted rosemary potatoes

(2, 11)

Hand cut chunky chips

(9)

Battered onion rings

(2, 11)

Buttered market vegetables

(2)

Dessert

Apple & Blackberry Almond Crumble, Berry Compote, Vanilla Ice-Cream

(1,2,9,10,11)

Salted Caramel Cheesecake, Honeycomb Shards, Toffee Sauce

(1,2,10,11)

White Chocolate & Cranberry Bread & Butter Pudding, Crème Anglaise, Mascarpone Ice-Cream

(1,2,11)

Oreo Mousse, Brownie Crumb, Cream Chantilly, Vanilla Tuile

(1,2,10,11)

Allergens

1 EGGS. 2 DAIRY. 3 SHELLFISH.

4 MOLLUSCS. 5 FISH. 6 PEANUTS.

7 SESAME. 8 SOYA. 9 SULPHUR DIOXIDE.

10 NUTS. 11 CEREALS CONTAINING GLUTEN.

12 CELERY. 13 MUSTARD. 14 LUPIN