

# Table D'hôte Menu

Dunboyne Castle Hotel & Spa

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) (2,9,12)

Heirloom Tomato Salad

Whipped Goat's Cheese, Lemon Purée & Pine Nuts (2,9,13) \*

Steamed Roaring Bay Rope Mussels

Chorizo Cream. Toasted Sourdough (2,4,7,8,9,11a,12,13) \*

Boyne Valley Olive Fed Pork Belly

Leek Purée Pickled Radish, Black Sesame & Micro Greens (2,9,12,13)

## Mains

8oz Sirloin Steak (€5 Supplement)

Fondant Potato, Baby Rainbow Carrots, Peppercorn Sauce (1,2,9)

Pan Fried Cod

Pancetta Crust, Parsnip Purée, Spring Onion & Verjus Sauce (2,5,9,11a,12) \*

Honey & Garlic Chicken Supreme

Dauphinoise Potato, Leek, Red Wine Jus (2,9,12) \*

Grilled Cauliflower Steak

Cannellini Bean, Chili & Crispy Shallots (2,8,9,11a,13) \*

Please note that all our beef is of Irish origin.

Each order comes with complimentary Champ Mash Potatoes, and Honey Roasted Vegetables.

You might like to also consider sharing a side dish for €4.00.

Champ Potatoes (2). Hand Cut Chunky Chips(11a). Battered Onion Rings (1,2,11a).

# Table D'hôte Menu

Dunboyne Castle Hotel & Spa IVY Restaurant

## Desserts

Raspberry, Fig & Pistachio Tartlet

Raspberry Sorbet (1,2,11a)

Banana & Peanut Butter Parfait

Toffee Sauce (1,2,6)\*

Lemon Meringue & Thyme Cheesecake (1,2,11a)

Sticky Toffee Pudding

With Butternut Sauce & Vanilla Ice Cream (1,2,11a)

Allergens:

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. 11b Oats. 11c Barley. 12 Celery. 13 Mustard. 14 Lupin.

**\*Gluten Free Option Available**

