

Christmas Table D'Hote Menu

Dunboyne Castle Hotel & Spa
IVY Restaurant

2 Courses €28.00pp 3 Courses €34.00pp
Served Sunday to Thursday from 6.30pm to 9.30pm



Starters

Soup of the Day (2.11.12.13)

Duck & Apricot Terrine (1.2.8.9.11.12.13)

Plum Chutney, Sourdough Crostini

St Tola's Goat Cheese (2.11)

Infused figs, Pistachio Crumb, Beetroot Tuile

Smoked Chicken Ravioli (1.2.9.11)

Wild Mushroom Duxelles

Salmon Gravlax (2.5.9)

Pickled Cucumber, Saffron Aioli

Allergen index

1 EGGS. 2 DAIRY. 3 SHELLFISH. 4 MOLLUSCS. 5 FISH. 6 PEANUTS. 7 SESAME. 8 SOYA.

9 SULPHUR DIOXIDES. 10 NUTS. 11 CEREALS CONTAINING GLUTEN. 12 CELERY. 13 MUSTARD. 14 LUPINS

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Mains

Heaney's Beef Sirloin 8oz (2.9.11.12) Supplement €5.00
Fondant Potato, Baby Spinach, Red Peppercorn Cream

Pan Fried Seabass (2.5.9.12)
Braised Fennel, Sauce Vierge

Traditional Turkey and Limerick Ham (1.2.9.11.12.13)
Sage Stuffing, Roast Vegetables, Brussels Sprouts, Creamed Potato, Cranberry Jus

Supreme of Chicken (2.9.11.12)
Fondant Potato, Roasted Brussels Sprouts, Pancetta

Vegetable Puff Pastry Pithivier (1.2.7.11.12.13)
Celeriac, Mushroom, Leek, Blue Cheese Sauce

Side dishes 4.00 each

Creamy Champ Potatoes (2)
Crispy Roasted Rosemary Potatoes
Hand Cut Chunky Chips with Truffle Parmesan Shavings (2. 11)
Golden Battered Onion Rings (1.4.11)
Buttered Market Autumnal Vegetables (2)

Please note that all our beef is of Irish origin

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Desserts

Warm Christmas Pudding (1.2.9.11)
With Brandy Cream

Sherry Trifle (1.2.9.11)
Winter Berry Compote, Lavender Sponge,
Blackcurrant Jelly, Crème Anglaise and Fresh Cream

Sticky Toffee Pudding (1.2.9.11)
Toffee Sauce, French Vanilla Bean Ice-Cream

Chocolate and Peanut Butter Delice (1.2.6.10)
Salted Caramel Ice-Cream, Peanut Praline

Poached Pears Stuffed with Mascarpone (1.2.9.11)
Mulled Wine Ice-Cream

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