

A la Carte

IVY Restaurant
Dunboyne Castle Hotel & Spa

Appetizers

White Onion and Truffle Oil Soup 9.00

White Caramelised Onion, Sweet Potato Crisp and Microgreens (8,9,12)

Beetroot and Goat's Cheese Crostini 13.50

Beetroot Gel, Ciabatta Chips, Pistachio Crumble and Honey (2,7,8,9,10a,11,11a,13)

Dublin Bay Mussels 15.00

White Wine Cream Sauce, Chorizo and Toasted Rustic Bread (2,3,4,5,7,8,9,11,11a,13)

Boyne Valley Olive-Fed Pork Belly 15.50

Leek Purée, Pickled Radish, Black Sesame and Braised Red Cabbage (2,7,8,9,12)

Seared Clew Bay King Scallops 16.50

Pan-fried Scallops, Carrot and Vanilla Puree, Smoked Black Pudding Crumble (2,3,4,5,8,9,11,11a)

Crispy Tofu 15.50

Teriyaki Sauce, Peppers Tapenade, Warm Saffron Quinoa (7,8,12,13)



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.

A la Carte

IVY Restaurant
Dunboyne Castle Hotel & Spa

Entrées

Irish Beef 8oz Fillet Steak 38.50

Sautéed Spinach and Whiskey Raisins, Truffle Polenta, Mushroom Sauce (2,8,9,12)

Traditional Roast Turkey and Limerick Baked Ham 26.50

Roast Breast of Turkey and Glazed Baked Ham, Sage Stuffing, Buttered Brussel Sprouts, Creamed Potatoes, Gravy and Cranberry Jus (2,8,9,10,11,11a,12,13)

Pork Fillet Steak 27.50

Butternut Squash Purée, Crispy Parma Ham and Apple Sauce (2,8,9,12)

Pan-fried Sea Bass 27.50

Asparagus Tips, Beurre Noisette Eggs Tagliatelle and Dill Sauce (1,2,5,8,9,11,11a)

Darne of Salmon 26.50

Red Rice, Black Olives Gremolada, Crispy Parsnip and Prawn Bisque (2,3,4,5,8,9,12,13)

Vegetable Risotto 21.00

Confit Artichoke Risotto, Boyne Valley Blue Cheese Cream and Toasted Almond Flakes (2,8,9,10,10b,12)

Vegan Trofie 19.00 (Vegan)

Cauliflower Sauce, Deep Fried Courgette and Vegan Parmesan Shavings (8,11,11a,12)

All main dishes are served with vegetables and potatoes of the day(2,8,9,12)

Additional Side Dishes 5.50 per serving

Creamed Potatoes (2,9) Chunky Chips (8,11,11a)

Battered Onion Rings (1,2,8,9,11,11a) Mixed Salad with Balsamic Dressing (8,9,13)

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.

A la Carte

IVY Restaurant

Dunboyne Castle Hotel & Spa



Desserts

Blackberry Parfait 9.00

Caramelised Apple Cake, Yoghurt Sauce and Fresh Blackberries (1,2,8,11,11a)

Strawberry and White Chocolate Cheesecake 9.00

Basil Gel, Lemon and Black Pepper Strawberry, Raspberry Sorbet (2,8,11,11a)

Warm Christmas Pudding 9.00

With Brandy Anglaise and Red Currant (1,2,9,10,10b,11,11a)

Festive Mocha Yule Log 9.00

Chocolate Sponge with Sweet Espresso Cream, Milk Chocolate Ganache (1,2,8,9,11,11a)

Chocolate and Coconut Mousse (Vegan) 9.00

Almond Crumble, Fresh Raspberries and Raspberry Sorbet (10,10b,10/Tree Nuts)

Artisan Cheese Board 16.50

Boyne Valley Blue, Carrigaline Cheese, Wicklow Bán, Truffle Honey, Mixed Seed Crackers (1,2,7,8,9,10,11,11a,13)

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.

THE
IVY