

A la Carte

IVY Restaurant
Dunboyne Castle Hotel & Spa

Appetizers

Roasted Sweet Potato and Carrot Soup 9.00

With Smoked Lardons and Crème Fraiche (Contains Allergens 2,8,9,12)

St. Tola Goat's Cheese 14.50

*Golden Goat's Cheese Bonbon, Fresh Rocket Leaves, Slow Cooked Pear, Balsamic and Honey Dressing
(Contains Allergens 1,2,8,9,11,11a)*

Dublin Bay Mussels 15.50

Nduja Cream and Fermented Black Garlic, Curley Parsley and Rustic Crostini (Contains Allergens 1,2,3,4,5,7,8,9,10,11,11a)

Dunboyne Castle Quail 16.50

Quail Breast, Butternut Squash, Quail Eggs, Smoked Black Pudding Salt (Contains Allergens 1,2,8,9,11,11a,11e,13)

King Bay Scallops 16.50

Parmentier Cream, Chorizo Salt, Crispy Kale (Contains Allergens 2,3,4,5,8,9)

Roasted Butternut Squash 15.50

Roasted Butternut Squash, Toasted Pumpkin Seeds, Romanesco Sauce, Aromatic Quinoa (Contains Allergens 8,10b,12)



ALLERGEN LIST: 1) Eggs, 2) Milk, 3) Crustacean 4) Molluscs, 5) Fish, 6) Peanuts, 7) Sesame, 8) Soya, 9) Sulphur Dioxide, 10) Nuts, 10a) Pistachio, 10b) Almond, 10c) Hazelnut, 10d) Cashew, 10e) Pecan, 10f) Walnut, 11) Cereals Containing Gluten, 11a) Wheat, 11b) Barley, 11c) Spelt, 11d) Rye, 11e) Oats, 12) Celery, 13) Mustard, 14) Lupin.

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Entrées

Irish 8oz Beef Striploin Steak 34.50

Swiss Chard, Potato Fondant, Red Wine and Shimeji Mushrooms Jus (Contains Allergens 2,8,9,12)

Chicken Supreme 28.50

Potato Gratin, Spiced Cauliflower, Sweet Corn Velouté (Contains Allergens 2,8,9,12)

Slow Cooked Lamb Shank 34.50

Celeriac Puree, Green Beans Bouquet, Crispy Mint and Pan Jus (Contains Allergens 2,8,9,12)

Pan-fried Sea Bass 29.50

Braised Spicy Pak Choi, Silver Skin Onions, Pancetta and Beurre Blanc Sauce

(Contains Allergens 2,3,4,5,8,9,12)

Darne of Salmon 28.50

Black Ink Risotto, Chive Hollandaise Sauce, Crispy Parma Ham (Contains Allergens 1,2,3,4,5,8,9,12,13)

Prawns and Cherry Tomato Linguine 21.50

Pan Fried Prawns, Cherry Tomato Sauce, Garlic and Parsley Bread (Contains Allergens 3,4,5,8,9,11,11a)

Grilled Tofu 20.50 (Vegan and Vegetarian)

Stir Fried Vegetables, Bean Sprouts, Rice Noodles, Chilli and Coconut Milk (Contains Allergens 7,8,12,13)

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

Additional Side Dishes 5.50 per serving

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

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

Please note that all our beef is of Irish origin.

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Desserts

Dark Chocolate and Cherry Cake 9.50

Chocolate Anglaise, Morello Cherry Compote (Contains Allergens 1,2,8,9,11,11a)

Raspberry and Cream Cheesecake 9.50

Fresh Raspberry and Pistachio Crumble (Contains Allergens 2,8,10,10b, 11,11a)

Dunboyne Castle Winter Pavlova 9.50

Chantilly Cream and Berry Compote (Contains Allergens 1,2,8)

Almond, Chocolate and Coconut Mousse (Vegan) 9.50

Tropical Compote and Coconut Sorbet (Contains Allergens 8,9,10,10b,10c/Tree Nuts)

Artisan Cheese Board 17.50

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

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