



WATERFORD CASTLE
The Island Resort

Taste of Waterford – Early Bird Menu

Castle Cured Organic Salmon, Smoked Salmon Mousse, Crab & Granny Smith ^(2, 5, 7)

Waterford Vegetables Garden, Tomato Consommé, Beetroot Crisp

Broccoli Velouté, Smoked Haddock & Pancetta ^(5, 7, 14)

Local Waterford Beef Rump with Wild Spinach, Fresh Onion from our Garden,
Roasted Baby Turnip, Beef jus ^(12, 13)

Comeragh Lamb Rump, Heritage Carrots in Textures, Carrot Purée, Roasted Lamb jus. ^(7, 12)

Local Monkfish, Grantstown Tomato Carpaccio, Herbal Tea Fish Consommé. ^(5, 14)

Vegetarian Main Course available, please advise your server

Mango, Vanilla & Passion Fruit Cheesecake, Lime Curd & Mango Sorbet ^(3, 7, 8)

White Chocolate Parfait, Beetroot Reduction, Pistachio ^(7, 8)

Local Cheese Board with Red Berry Chutney & Organic Butlerstown Raw Honey ^(1, 7, 8)

€40.00 per person

Accompanied by Chef's Choice of Potato & Vegetables

Side Orders

Seasonal Vegetable ⁽⁷⁾	€ 4.00
Side Salad ⁽¹⁰⁾	€ 4.00
French Fries ⁽¹⁾	€ 4.00

Gluten Free Options Available, Please Ask Your Server

Allergens: 1. Cereals containing gluten. 2. Crustaceans. 3. Eggs. 4. Peanuts. 5. Fish. 6. Soybeans. 7. Dairy. 8. Nuts. 9. Celery. 10. Mustard.
11. Sesame Seeds. 12. Sulphur dioxide and sulphites. 13. Lupin. 14. Molluscs.