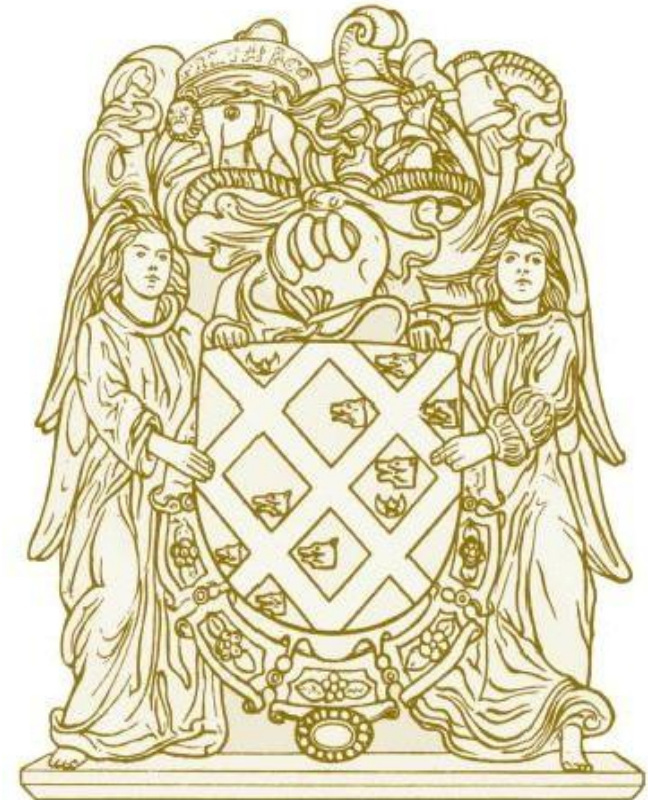




The Fitzgerald Room

Light Bites & Dessert Menu



WATERFORD CASTLE
The Island Resort

Soup of the Day €12

Castle Seeded Brown Bread
(g/d)

Creamy Seafood Chowder €16

Dill, Lemon, Castle Brown Bread
(cr/f/sh/mol/d/g/c/sul)

Sundried Tomato Croquettes €14.5

Grana Padano Cheese, Roasted Piquillos
(g/d/sul/mst)

Wild Atlantic Prawns €18

Sanphire, Vermouth, Lemon&Garlic Butter,
Sourdough Baguette
(d,sul,g,she)

Charcuterie Board €25

Cured Meats, Knocknamore Cheddar, Olives,
Artichokes, Pickles, Sourdough Bread
(g/d/sul/c/mst)

Madame Fitzgerald €20

Sourdough Bread, Estate Honey Glazed Ham,
Bechamel, Watercress, Fries
(d/g/mst/sul)

Castle Salad €23

Chargrilled Chicken, Winter Leaves, Parmesan Cheese
Sourdough Croutons, Smokey Bacon, Caesar Dressing
(d/e/f/mst/sul)

Olives, Crisps, and Nuts available on request

Fish and Chips €27

Daily Local Catch, Mushy Peas, Tartare Sauce,
Fries, Balsamic Vinegar
(f,g,sul,e,d,mst)

Forest Rigatoni €22

Bronze Rigatoni Pasta,
Wild Mushroom & Truffle Cream, Baby Spinach
(c/sul/mst/d)

Beef Burger €25

Irish Beef, Brioche Bap, Onion Relish, Tomatoes, Gherkins
Cheddar Cheese, Fries
(d/su/c/mst)

Sides €6 Each

French Fries, Sweet Potato Fries, Garlic Wild Mushrooms,
Mash Potato and Crispy Onion, Tender Stem Broccoli in Chorizo Butter

Desserts €14

70% Dark Chocolate and Irish Whiskey Ice Cream
(d/sul/e)

Orange and cinnamon Brulee, Vanilla Shortbread
(d/sul/g)

Warm Apple Crumble Tart, Chantilly Cream, Miso Caramel
(d/g/e/sul/soy)

Irish Farmhouse Cheeses, Fig Chutney, Crackers €19

(Cavanbert, Ash St Tola Goat, Crozier Blue, Knocknanore Smoked Cheddar)
(g/d/mst/sul)

Served 12:30pm – 5:30pm

Allergens: g/gluten, se/sesame, n/nuts, c/celery, Sul sulphite, d/dairy, e/egg, Mst /mustard, f/fish, cru/crustacean, Mol/ molluscs, she/ shellfish, l/ lupin