



WATERFORD CASTLE
The Island Resort

Munster Room Fine Dining Dinner Menu

Amuse Bouche

Pork Cheek (7,9,10,12)

Smoked Onion, Scallion, Mustard Jus

Lobster (2,5,7,9,12,14)

Cavolo Nero, Pear, Lobster Sabayon

Smoked Fondu Ravioli (1,3,7,9,12)

Mushroom Broth, Crispy Onions

Scallop (2,5,6,7,9,11,14)

Orange, Fennel, Broad Bean, Mussel & Saffron Sauce

Celeriac & Truffle Soup (1,3,7,9,12)

Puff Pastry, Apple

Sorbet (12)

Beef Fillet (7,9,12)

Parsnip, Comté Gratin, Chanterelles, Beef Jus

Monkfish (5,7,12)

Cauliflower, Endive, Samphire, Parsley Sauce

Venison (7,9,12)

Beetroot, Cabbage, Blackberry Jus

Baked Celeriac (7)

Confit King Oyster Mushroom, Kale, Herb Oil

Squab Pigeon (7,8,9,12)

Squash Purée, Rainbow Chard, Hazelnut, Pigeon Jus

All Mains Served with In-Season, Locally Grown Organic Vegetables

Dessert, Coffee & Petits Fours

Gluten Free Options Available, Please Advise 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.



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Dessert

Bailey's Crème Brûlée ^(1,3,7)

Cocoa Nib Tuile & Salted Caramel Ice Cream

Chocolate Opera ^(1,3,7,8)

Sable, Dark Chocolate Sorbet

Banana & Pecan Pudding ^(1,3,7,8)

Buttermilk & Tonka Bean Ice Cream

Selection of Irish Cheese ^(1,7)

Quince, Grapes, Crackers

Malibu Mousse ^(3,7,8)

Pineapple, Coconut Sorbet

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*10. Mustard. 11. Sesame Seeds. 12. Sulphur Dioxide
and Sulphites. 13. Lupin. 14. Molluscs.*

