



WATERFORD CASTLE  
*The Island Resort*

## **Munster Room Fine-Dining Menu**

### **Amuse Bouche**

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**Potato & Truffle Ravioli** <sup>(1,3,7,12)</sup>  
*Egg Yolk, Chive Beurre Blanc*

**Foie Gras Mousse** <sup>(1,7,12)</sup>  
*Summer Berries, Granola, Beetroot*

**Scallops** <sup>(2,5,7,9,12,14)</sup>  
*Seaweed, Cauliflower, Bisque*

**Quail Breast** <sup>(1,3,7,9,12)</sup>  
*Confit Leg, Baby Corn, Chervil, Shallot*

**Tomato** <sup>(3,7)</sup>  
*Consommé, Radish, Mozzarella, Basil*

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**Sorbet** <sup>(12)</sup>

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**Beef Fillet** <sup>(1,3,7,9,12)</sup>  
*Parsley, Bone Marrow, Baby Turnip, Girolles*

**Fillet of Lamb** <sup>(1,6,7,9,12)</sup>  
*Broad Bean, Crème Fraiche, Purple Broccoli, Tomato, Sweetbread*

**Seabass** <sup>(3,5,7,12)</sup>  
*Lovage, Artichoke, Samphire, Baby Courgette*

**Duck Breast** <sup>(7,9,12)</sup>  
*Peach, Fennel, Beetroot*

**Celeriac** <sup>(3,7,8,12)</sup>  
*Pickled Mushroom, Purple Broccoli, Toasted Almonds, Artichoke*

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

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**Dessert, Coffee & Petits Fours**

**€85 Per Person**

*Gluten Free Options Available, Please Advise Server*

*Allergens: 1. Cereals Containing Gluten. 2. Crustaceans. 3. Eggs. 4. Peanuts. 5. Fish. 6. Soy Beans. 7. Dairy. 8. Nuts. 9. Celery. 10. Mustard. 11. Sesame Seeds. 12. Sulphur Dioxide and Sulphites. 13. Lupin. 14. Molluscs.*