



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)

Honey Goat's Cheese Salad €17

Grilled Cheese, Sourdough, Beetroot, Orange,
Candied Walnuts, Organic Cider Vinegar Dressing
(g/d/sul/mst/n)

Wild Atlantic Prawns €18

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

Charcuterie Board €25

Cured Meats, Knocknanore 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)

Chicken Schnitzel €23

Panko Crumbed Fillet, Tender Stem Broccoli, Roast Tomatoes,
Lemon and Garlic Confit Fries, Mayo
(c,sul, d,e,g)

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)

Finn Walsh's Beef €38

Char-Grilled Rib Eye, Mushrooms, Vine Tomatoes,
Peppercorn Sauce, French 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

Pear Belle Helene, Spiced Poached Pear, Vanilla Ice Cream,
Rich Chocolate Sauce, Candied Nuts, Wafers
(d,n,sul,e,g)

Garden Apple Mousse,Black Butter, Vanilla Crumble
(d/sul)

Castle Bread and Butter Pudding, Biscoff Caramel, Whiskey Ice Cream
(d/g/e/sul)

Irish Farmhouse Cheeses, Fig Chutney, Crackers €19

(Ballylisk Triple Rose, Ash St Tola Goat, Crozier Blue, Knocknanore Cheddar)
(g/d/mst/sul)

Olives, Crisps, and Nuts available on request

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