



WATERFORD CASTLE  
*The Island Resort*

## **Munster Room**

### **Festive Group Dinner Menu**

#### **Starters**

**Roasted Celeriac Soup** <sup>(7,12)</sup>  
*Herb Oil*

**Scallops** <sup>(2,5,7,12)</sup>  
*Leek Velouté, Crispy Capers, Tarragon*

**Confit Duck Leg** <sup>(7,12)</sup>  
*Braised Red Cabbage, Orange Gel, Jus*

#### **Mains**

**Turkey & Ham** <sup>(7,9,12)</sup>  
*Baby Carrot, Cranberry Gel, Apricot Sausage, Chicken Jus*

**Seabass** <sup>(2,5,6,7,9,12)</sup>  
*Tenderstem Broccoli, Broad Beans, Mussel Cream Sauce*

**Short Rib of Beef** <sup>(7,9,12)</sup>  
*Parsnip Purée, Red Onion & Lime Marmalade, Beef Jus*

**Spiced Squash & Feta Risotto** <sup>(7,12)</sup>  
*Rocket Dressing*

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

#### **Dessert**

**Waterford Castle Christmas Pudding** <sup>(1,3,7,8)</sup>  
*Brandy Anglaise, Vanilla Ice Cream*

**Chocolate Log** <sup>(1,3,7)</sup>  
*Cocoa Sorbet*

**Vanilla Bavarois** <sup>(1,3,7)</sup>  
*Mulled Wine Sorbet, Cranberry Crumble*

#### ***Tea or Coffee***

*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.*