



## Munster Room Festive Lunch Menu

### Starters

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

**Cured Trout** <sup>(5,7,12)</sup>  
*Pickled Cucumber, Horseradish, Lemon Dill*

**Ham Hock Terrine** <sup>(7,10,12)</sup>  
*Fig Chutney, Pickled Apple, Watercress*

### Mains

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

**Hake** <sup>(2,5,7,9,12)</sup>  
*Baby Leek, Spinach, Mussel Sauce*

**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*

**Pavlova** <sup>(3,7)</sup>  
*Winter Berry Compote, Raspberry Gel*

*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.*