



Dinner

Starters

Scallops

Smoked Black Pudding, Garden Peas, Beurre Blanc
(2,5,7,12,)

Terrine

Free Range Chicken, Ham, Red Onion Jam, Pickled Mustard, Onion Bread
(10,1,12, 9)

Heirloom Tomatoes

Burrata, Black Garlic, Basil, Newgrange Rapeseed Oil
(1,7,3,12)

Organic Salmon

Beetroot Cured, Pickled Golden Beet, Horseradish, Lemon
(5,7,12)

Main Courses

Hereford Beef Fillet

Organic Kale, Foie Gras, Truffle Jus
(9,12,7)

John Dory

Prawns, Sweetcorn, Bisque
(2,5,7,9,12,14)

Rabbit Loin

Cured Ham, Pistachio, Carrots
(9,7,8,12)

Aubergine

Miso Glazed, Velvet Cloud Labneh, Smoked Piquillos, Spiced Crumble
(1,6,7,12)

All Mains Served with Seasonal and Locally Grown Organic Vegetables



Dinner

Pre-Dessert

Du Jour

Desserts

Irish Coffee

70% Dark Chocolate Mousse, Irish Whiskey Cremeux, Vanilla Ganache
(1,3,12)

Velvet Cloud Cheesecake

Estate Honey, Almond Biscuit, Pineapple, Exotic Sorbet
(1,3,7,8)

Wexford Strawberries

Hibiscus Jelly, Summer Berries, Buttermilk & Vanilla Espuma, Meringue
(3,7)

Irish Farmhouse Cheese

Ballylisk Triple Rose, Young Buck, St Tola Ash, Hegarty Cheddar, Raisin Chutney, Crackers
(1,7,10,12)

GFOA: 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.



Dear guest,

We are proud to work with some of the best food producers
and ingredients in Munster and The South-East:

Wild ingredients are foraged on our 310-acre Island.

Island Resort herbs grown on the grounds.

Our free-range chicken and pork, *Butlers Family Farm, Mullinavat, Co. Kilkenny*

Our fish and smoked salmon, *Ballyhack Smoke House, Arthurstown, Co. Wexford*

Cheese is sourced locally by artisan producers.

Hereford Beef & Lamb from O'Flynn Butchers, *Co. Waterford.*

Vegetables, Fruit and selection of herbs from Brendan Walsh, *Waterford City*

Fine Foods, Larousse Foods, *Co Dublin*

*We will endeavour to accommodate guests with food allergies.
We are unable to guarantee that dishes will be completely allergen free.*



Dear guest,

Welcome to The Munster Room Restaurant at Waterford Castle.

Throughout the Centuries, the Island's strategic location, in a pivotal position near Waterford City, brought it historical fame. It played a major role in the history of the region, from the 6th century settlement of Monks to the Vikings in the 9th - 11th Centuries. Following the Norman Invasion of 1170, Maurice Fitzgerald became the potentate of the Island and the Fitzgerald family legacy lasted for over 800 years.

Steeped in Irish history, the site of Waterford Castle was the ancestral home of the Fitzgerald Family and this enchanting Island, surrounded by the River Suir, was fashioned by nature, sheltered and secure.

With the change of ownership in March 2015, the Castle has undergone an extensive refurbishment. The owner & his team are breathing new life into the Resort, from creating Island walkways to restoring the 16th Century Castle hotel.

We aim to provide you with an exceptional culinary dining experience with impeccable service to match.

Our culinary team work tirelessly to bring you, the very best in local and seasonal produce.

The heart of our menu is predominantly Irish. We use the best of locally sourced ingredients lovingly prepared by our skilled kitchen brigade.

An extensive wine list, boasting fine wines from all over the globe, complements our menu.

Restaurant Manager Marie Mullally and her team are always delighted to make recommendations that will complement your menu choices.

Full Dinner €85

2 Courses €65

We wish you a very pleasant dinner.