



Dinner

Starters

Scallops

Cauliflower, Fennel, Roe Sauce
(2,5,7,9,12)

Foie Gras

Spiced Plum, Pear Purée, Toasted Almonds, Watercress, Brioche
(1,7,8,12)

Lamb Neck Tortellini

Celeriac Purée, Pickled Shallot, Lamb Jus
(1,3,7,9,12)

Buckwheat & Mushroom Tart

Toasted Almonds, Vin Jaune Sauce
(1,3,7,9,12)

Main Courses

Beef Fillet

Roasted Turnip Purée, Bone Marrow, Chanterelles, Beef Jus
(1,7,9,12)

Partridge

Cranberry, Cabbage, Fruit Crumble, Confit Leg, Orange & Anise Jus
(1,7,9,12)

Brioche Crusted Endive

Confit King Oyster, Parsnip (Purée & Crumb Dried Onion), Miso & Pumpkin Seed Sauce
(1,3,7,12)

Halibut

Spinach Purée, Baby Leek, Mussels, Samphire, Champagne Sabayon
(2,5,7,9,12)

All Mains Served with Seasonal and Locally Grown Organic Vegetables



Dinner

Pre-Dessert

Blackberry

Meringue, Apple, Lemon & Lavender Ice Cream
(3,7)

Desserts

Muldoon Whiskey Baba

Spiced Orange Curd, Red Currant Gel, Clementine Sorbet
(1,3,7,12)

Crème Pâtissière

Blackcurrant Compote, Confit, Pear Puff Pastry
(1,3,7)

Chocolate & Peanut

Ganache, Mousse, Banana Ice Cream
(1,3,7)

Selection of Irish Cheese

Fig Chutney, Honey, Crackers, Grapes
(1,7,12)

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.



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 venison is from Wild Irish Game, Co. Wicklow.

Our fish is sourced from Billy Burke, Co. Waterford.

Cheese is sourced locally by artisan producers.

Hereford Beef from Derek Walsh Beef, Carrick on Suir, Co. Tipperary.

Vegetables & a selection of herbs from Keelings, Co. Kilkenny.

Our best seasonal vegetables from Tom Cleary, Co. Wexford.

Full Menu €85

or 2 Courses €65

We politely ask for your mobile phones to be on "silent" for the duration of your dinner.

Service charge is at your discretion. Any addition of gratuities to your bill will be shared periodically via payroll among all staff, in conjunction with their agreed distribution.

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.

Head Chef Sam Cronin and the 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.

We wish you a very pleasant dinner.