Starters

Scallops
Smoked Sweetcorn Purée, O'Neill's Bacon, Popcorn
f/d/she/cru/sul/

Lambay Crab
Kohlrabi, Apple, Trout Caviar, White Ponzu, Nori Tuille
d/she/mst/sul

Squab Pigeon
Thyme Roasted Breast, Confit Leg, Barley, Pickled Prunes
d/g/sul/mst

Kabocha Pumpkin Raviolo
Kabocha Pumpkin, Macroom Buffalo Ricotta, Sage, Hazelnut, Cais Na Tire Cheese
d/g/sul/c

Jerusalem Artichoke Soup
Cream Soup, Wild Mushroom, Truffle Creme Fraiche, Sourdough Crouton
d/g/sul/c

Main Courses

Venison
Loin, Beetroot, Chestnut Purée, Picked Blackberries, Port Jus
d/g/s

Feighcullen Duck
Free Range Duck Breast, Spiced Honey Glazed, Salsify, Orange Jus
d/g/sul/c/mst

Andarl Pork
Pork Fillet, Crubeen, Slow Cooked Belly, Burnt Apple, Grape, Mustard, Crackling
d/c/sul/mst

Daily Market Fish
Celeriac, Girolles, Prawn Dumpling, Roasted Bone Sauce
d/f/she/cru/mol/c/d/sul/n

Root Vegetable Pithivier
Roasted Vegetables, Butter, Puff Pastry, Smoked Knockanore Cheddar, Onion Purée
d/sul/mst/soy/g (wh1)

All Mains Served with Seasonal and Locally Grown Organic Vegetables

Desserts

Garden Apple
White Chocolate Mousse, Irish Black Butter, Vanilla Crumble, Spiced Caramel
Sul/d

Rum Baba
Caramelised Apple Chantilly, Vanilla, Rum, Mojito Syrup
d/e/g/sul

Chocolate Royal
Dark Chocolate Mousse, Fueillantine Crunch, Dacquoise Biscuit
d/e/ng, almond

Estate Honey Cake
Medovic Cake, Lemon Curd, Velvet Cloud Yoghurt, Sorbet
d/g/sul/e

Irish Farmhouse Cheeses
Fruit Chutney, Crackers
Ballylisk Triple Rose, Smoked Knockanore, Cheddar, Crozier Blue, St. Tola Goat
d/g/sul/c/mst

Petit Fours

Full Dinner €85

2 Courses €65

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.

Mineral Water: Sanpellegrino or Panna €5.80

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**

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.

Organic Bio Honey produced in beehives on The Island Resort.

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

Cheese is sourced locally by artisan producers.

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

Fine Foods, Larousse Foods, Co Dublin

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.
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.

We wish you a very pleasant dinner.