

Orchids

AT HAYFIELD MANOR

EXECUTIVE CHEF

Mark Staples



RESTAURANT MANAGER

Duje Kukoc

Fine Appetizer

Chefs Fine Appetizer of the Evening

Starter

Roasted Celeriac Soup

With Crushed Hazelnuts and Truffle (7,8,9)

Cured Trout Fillet

Watercress Panna Cotta, Tarragon Crème Fraiche, Radishes and Melba Toast (1,3,4,7)

Sweet Potato Gnocchi

Parsnip Veloute, Cashel Blue Cheese and Potato Crumbs (1,3,7,8)

O'Connells Beef Fillet Carpaccio

Confit Egg Yolk, Paprika Crisp, Puffed Wild Rice and Kimchi (2,3,4,10,12)

Salmon and Crab Terrine

Pickled Fennel Salad, Yuzu Gel with Beetroot Crisp (2,4,7,12)

Sorbet

Main Course

8oz O'Connell's Irish Beef Fillet

Jerusalem Artichoke, Charred Tender Stem, Red Pepper Jelly with Port Wine Jus (7,9,12)

Rasted O'Connell's Lamb Loin

Thyme Mousseline, Baby Beets, Leek, Mustard Crumbs with Black Garlic Jus (1,7,10,12)

Pan Fried Sea Bass

Sautéed Spinach, Dauphinoise Potato, Tomato Mushroom Ragout served with
Blood Orange Hollandaise (4,7,12)

Halibut A La Bordelaise

Violeta Potatoes, Baby Fennel and Beurre Rouge(1,4,7,12)

Baked Butternut Squash

Lavender Goat Cheese, Pomelo, Kale and Tomato Consommé (7)

Dessert

Traditional Vanilla Crème Brulée

Shortbread Biscuit and Vanilla Ice Cream (1(wheat),3,7,12,13)

Apple and Pear Mille Feuille

Vanilla Custard, Caramelized Apple and Pear, Green Apple Sorbet (1(wheat),3,7,12,13)

Orange Tart

Mascarpone Cream, Grand Marnier Marinated Orange, Orange Crisp and Orange Reduction (1(wheat),3,7,12,13)

Espresso Martini Dessert

Coffee Cremeux, Meringue, Martini Foam (3,7,12,13)

Royal Chocolate Sponge

Hazelnut, Praline Layer, Chocolate Mousse,
Hazelnut Ice Cream (1(wheat),3,7,8,12,13)

Selection of Irish Cheese

Hayfield Manor's Red Onion Chutney,
Grapes and a Selection of Crackers (1(wheat),7,8)

Selection of Irish Cheese

Hayfield Manor's Red Onion Chutney, Grapes and a Selection of Crackers (1,3,5,7,8,9,11,12)

House Blend Tea and Coffee

Served with Homemade Petit Fours

Orchids Set Menu €69

Sommelier Selection Wine Pairing €35

Some dishes may contain traces of nuts. Many dishes may be tailored to suit a coeliac friendly diet.

Gluten(1), Crustaceans(2), Eggs(3), Fish(4), Peanuts(5), Soybeans(6),
Dairy(7), Nuts(8), Celery(9), Mustard(10), Sesame Seeds(11), Sulphur(12), Lupin(13), Molluscs(14)

10% service charge for groups of 8 or more