



HAYFIELD MANOR

Orchids

AT HAYFIELD MANOR

Executive Chef
Mark Staples

Executive Sous-Chef
Martin Varian

Restaurant Manager
Duje Kukoc



Starters

Castletownbere Crab

Apple Purée, Fresh Apple with Cucumber Concassé (2,7)

€15.00

O'Connell's Irish Smoked Salmon

Pickled Seaweed, Tomato Chutney, Brioche Crackers & Watercress (1(wheat),4,7,12)

€13.00

Ardsallagh Goats Cheese

Pickled Beetroot, Quince Jelly, Beetroot Purée, Endive Salad & Chia Seed Tuile
(1(wheat),7,8(walnuts),12)

€12.00

Salad of Confit Celeriac

Pickled Mushroom, Sweet Potato Crisp,
Raw Mushroom & Mushroom Paté with Baby Radish Salad & Watercress (10,12)

€10.00

Roasted Plum Tomato Soup

Parmesan Foam (7,9)

€10.00

O'Connells Irish Beef Fillet Carpaccio

Marinated in Mustard, Lemon & Black Pepper with Salsa Verda,
Rocket Leaves & Aged Balsamic (1(wheat)7,10,12)

€15.00

Main Course

Whole Black Sole

Sautéed Potatoes, Baby Spinach, Shallots & Caper Beurre Noisette (4,7,12)

€36.00

Pan Fried Halibut Fillet

Samphire, Leeks, Trout Caviar, Gnocchi & Chicken Velouté (1(wheat),4,7,12)

€36.00

225g Irish Beef Fillet

Butter Braised Potato, Mushroom Duxelles, Cherry Tomatoes on the Vine,
Cardamom Spiced Carrot Purée, Black Pepper Butter & Thyme Jus (7,9,12)

€36.00

Skeaghanore Duck Breast

Garlic Gratin Potato, Beetroot Purée,
Sautéed & Crisp Summer Cabbage & A Red Wine Jus (7,9,12)

€34.00

Lemon & Thyme Marinated Chicken Breast

Leek & Thyme Mash, Celeriac Purée, Green Beans with a Thyme Jus (7,9,12)

€28.00

Vegan Nut Roast

Charred Tenderstem Broccoli, Cashew Cream Sauce with a
Fondant Potato and Toasted Almonds (5,8(mixed))

€26.00

Textures of Cauliflower

Cauliflower Purée, Steak and Pickled, Crispy Kale, Dukkha Spiced Puy Green Lentils (12)

€26.00

Dessert

Raspberry Crème Brûlée

Pistachio Shortbread and Raspberry Sorbet (1(wheat),3,7,8)

€11.00

Strawberry and Rose Tiramisu

Strawberry Dust and Lemon Meringue (1(wheat),3,7)

€11.00

Hazelnut Semifreddo

Praline, Roasted Hazelnuts, Banana Brûlée Served with Baileys Ice Cream (3,7,8,12)

€11.00

Blueberry Cheesecake

Lime Jelly, Basil Gel, White Chocolate Shards Served with Lemon and Basil Sorbet
(1(wheat),7)

€11.00

Chocolate Mousse

Mint Gel, Chocolate Mint Sauce Served with After Eight Ice Cream (3,7)

€11.00

Selection of Irish Cheese

Red Onion Marmalade, Grapes, Chutney & Crackers (1(wheat),3,7,8)

€11.00

House Blend Tea & Coffee

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