



HAYFIELD MANOR

Orchids

AT HAYFIELD MANOR

Executive Chef

Mark Staples

Sous-Chef

Shane O'Brien



Fine Appetizer

Ballycotton Smoked Salmon

Citrus Crème fraîche and Crispy Caper Croûte (1(wheat),4,7,12)

Starters

Creamed Butternut Squash Soup

Sage Oil (7,9)

Vette Di San Leonardo, Guerrieri Gonzaga, Trentino, Italy 2019

Sauvignon Blanc

Pan Seared Irish Scallops

Rosscarbery Black Pudding, Smoked Potato Espuma,
Pork Crackling, Pea Shoots (1(wheat),6,7,12,14)

Little Beauty Pinot Gris, Marlborough, New Zealand 2019

Wild Irish Venison Carpaccio

Fig Compote, Parsnip Crisps, Red Salted Cress (10,12)

Domaine Elian Da Ros, Côtes du Marmandais, France 2016

Cabernet Franc, Abouriou, Merlot

Torched Ardsallagh Goats Cheese

Courgette Ribbon, Basil Pesto, Caramelised Pecans, Basil Cress (7,8,12)

Giocheremo Coi Fiori, Torre dei Beati, Organic, Abruzzo, Italy 2020

Pecorino

Main Course

Hayfield Manor's Beef Wellington

Potato Fondant, Carrot and Buttermilk Purée, Thyme Jus (1(wheat),3,7,9,12)

Chianti Classico, Tenuta Sant'Alfonso, Rocca Delle Macie, Tuscany, Italy 2019
Sangiovese

Pan Roasted Fillet of Turbot

Sauté Gnocchi, Spinach & Samphire,
Champagne Cream Sauce and Trout Caviar (1(wheat),3,7,9,12)

Teac Mor, Russian River Valley, California 2016
Chardonnay

Pan Roasted Skeaghanore Duck Breast

Potato Terrine, Smoked Artichoke Crisped & Puréed,
Duck Bon Bon with Port Jus (1(wheat),3,4,7,12)

L'argone, Clos De Rey, Côtes Catalanes, Maury, France 2018
Carignan

Smoked Carrigaline Cheese

Crushed Celeriac, Potato Terrine, Crispy Hens Egg & Truffle Béarnaise (1(wheat),3,7,12)

Langhe Nebbiolo, G.D. Vajra, Piedmont, Italy 2019

Dessert

Hayfield Manor Desserts Selection

Lemon Meringue Tart, Baileys Cheesecake, Raspberry Opera Cake,
Chocolate Pound Cake with Cremaux (1(wheat),3,7,8(mixed),12)

Chateau Barbier, Sauternes, France 2007

Semillon, Sauvignon Blanc

Cheese Course

Tipperary Brie, Truffle Honey, Black Truffle

Selection of Crackers (1(wheat),8(mixed),7,12)

Kopke, Fine Ruby Port

House Blend Tea & Coffee

Served with Handmade Petit Fours

Table d'Hote 8 Course Menu €69.00

To Add Accompanying Wines

2 Glasses €28.00

3 Glasses €43.00

4 Glasses €52.00

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