



HAYFIELD MANOR



*Sunday Lunch Menu €46.00*

*Starter*

**Courgette & Coconut Milk Soup**

Melon Foam

**Irish Crab Meat**

Green Apple Puree, Pickled Mooli, Red Radish with Apple Crisps (1,2,7,12)

**Macroom Mozzarella Salad**

Cherry Vine Tomatoes, Fresh Peach, Micro Basil with Crisp Sourdough (1,3,7)

**Ardsallagh Goats Cheese Mousse**

Roasted Aubergine, Minted Courgette, Tomato Fondue with Hazelnut Rocket Pesto (7,8,9)

**Rosscarbery Ham Hock & Pea Terrine**

Pickled Cucumber, Shallots, Saffron Aioli with Dressed Summer Leaves (3,10)

*Main Course*

**Grilled Fillet of Cod**

Avocado Purée, Gubbeen Chorizo, Salt Cod Fritter,  
Preserved Lemon Gel with Salsa Verde (1,3,4)

**Grilled Fillet of Salmon**

On a Bed of Saffron Orzo Pasta with a Shellfish Ragout & Prawn Bisque Espuma  
(1,2,3,4,7,9,14)

**Sous Vide Spring Rump of Slaney Valley Lamb**

Sautéed Savoy Cabbage, Spiced Lentils, Minted Pea Puree and Rosemary Jus (7,12)

**Free Range Irish Chicken Breast**

Buttered Leeks, Smoked Pancetta, Champ Mash & Thyme Jus

**Asian Style Arancini**

Marinated Fennel Slaw, Curried Cashew Nuts with a Lime and Coconut Broth (8,9,12)

*Dessert*

**Peach Parfait**

Roasted Rosemary Peaches and Champagne Sorbet (3,7)

**Warm Dark Chocolate Fondant**

Strawberry, Raspberry Sorbet with Chantilly Cream (1,3,7)

**Crème Brûlée**

Biscuit Crumb, Tonka Vanilla Anglaise with Vanilla Ice cream (1,3,7)

**Raspberry & Strawberry Gateaux**

Pistachio Biscuit, Raspberry & Strawberry Jelly, Lime & Vanilla Panna Cotta, Chantilly and  
Raspberry Sorbet (1,3,7,8)

**Lemon Meringue Pie**

Yuzu Gel and Lemon Basil Sorbet (1,3,7)

*House Blend Tea & Coffee*

Please advise us of Allergies & Dietary Requirements.

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)