



HAYFIELD MANOR



## *Sunday Lunch Menu*

*€46pp*

### *Starter*

**Roasted Plum Tomato Soup**

Parmesan Foam (7,9)

**Chicken Liver Pâté**

Toasted Brioche & Red Onion Marmalade

(1(wheat),7,9,12)

**Castletownbere Crab**

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

**Superfood Salad**

Spinach, Baby Gem, Feta Cheese, Pomegranate, Avocado, Quinoa,

Toasted Pumpkin Seeds with Orange Dressing

**Hayfield Manor Classic Caesar Salad**

Anchovies, Croutons, Egg & Aged

Parmesan Shavings (1(wheat),3,4,10,12)

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)

## *Main Course*

### **Free Range Lemon & Thyme Marinated Chicken Breast**

Fondant Potato & Pea a La Francaise (7,9,12)

### **Seared Irish Fillet of Cod**

Potato Gnocchi, Samphire, Trout Caviar,  
Herbs and Fish Cream Sauce (1(wheat),3,4,5,9)

### **Roasted Rosscarbery Rib-Eye of Beef**

Peppercorn Sauce, Truffle Roast Potato,  
Carrot Purée and Braised Carrots (7,9)

### **Vegan Nut Roast**

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

### **Skeaghanore Duck Breast**

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

## *Dessert*

### **Raspberry Crème Brûlée**

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

### **Blueberry Cheesecake**

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

### **Chocolate Mousse**

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

### **Hazelnut Semifreddo**

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

### **Selection of Irish Cheese**

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

## *House Blend Tea & Coffee*