



HAYFIELD MANOR

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Sunday Lunch Menu

Starter

Soup of The Day

Served with Hayfield Manor Soda Bread (7,9,12)

Beetroot Cured Salmon

Crisp Bread, Pickled Fennel Salad,
Fresh Apple and Chive Yogurt Dressing (1(wheat),4,7,12)

Ardallagh Goats Cheese and Red Onion Tartlet

Fig Jam with a Honey Mustard Dressing(1(wheat),3,7,10)

Warm Skeaghanore Confit Duck Leg

Red Cabbage Slaw and Truffle Oil (1(wheat)3,7,12)

Superfood Salad

Spinach, Baby Gem, Brie Cheese, Pomegranate,
Avocado, Quinoa, Toasted Pumpkin Seeds with Orange Dressing (3,7,10,12)

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)

Main Course

Supreme of Irish Chicken Breast

Garlic Gratin Potato, Blackened Baby Leaks,
Sweetcorn Purée and House Jus (7,9,12)

Pan Fried Fillet of Halibut

Pickled Fennel, Mussel Velouté, Morels and Fennel Jam (2,4,7,12)

Roasted Fillet of Cod

Persillade and Gruyère Pommes Pureé,
Sautéed Cabbage, White Wine Cream Sauce (1(wheat),4,7,12)

8oz Rosscarbery Sirloin Steak

Fondant Patato, Caramelized Celeriac Pureé,
Charred Shallots, Grilled Flat Cap Mushrooms, Red Wine Jus (7,9,12)

Grilled Spiced Halloumi

Baby Carrots, Baby Turnips, Baby Leeks, Tenderstem Broccoli,
Burnt Celeriac Pureé and Hazelnut Crumb (7,8(Hazelnut))

Dessert

Earl Grey Chocolate Cremeux

White Chocolate Sponge, Chocolate Ganache, Raspberry Sorbet (3,7,8(mixed))

Lavender and Vanilla Crème Brûlée

Lemon Shortbread, Lemon Sorbet (1(wheat),3,7)

Mandarin Parfait

Charred Orange, Mandarin Coulis, Tuile, Coconut Ice Cream (1(wheat),3,7)

Warm Apple Tart

Caramel Sauce, Whipped Cream, Vanilla Ice Cream (1(wheat),3,7)

House Blend Tea & Coffee