



HAYFIELD MANOR



Orchids

AT HAYFIELD MANOR

Executive Chef

Mark Staples

Executive Sous-Chef

Shane O'Brien



Fine Appetizer

Lavender Infused Blackwater Honey Ardsallagh Goats Cheese

Beetroot & Walnuts

(7,8(walnuts),12)

Starters

Midleton Lamb Broth

Pearl Barley, Lamb Bacon, Brunoise Root Vegetables & Halloumi

(1(wheat),7,9)

Pan Seared Irish Scallops With Torched Seabass Fillet

Sorrel Cream Sauce, Scallop Roe & Parsnip Crisp

(4,7,12,14)

Coffee Marinated Venison Carpaccio

Pickled Shallot Rings, Crispy Shallots, Balsamic Vinegar & Rocket Leaves

(1(wheat),3,7,8(walnuts),10,12)

Monkfish Ceviche

Puffed Rice Wafer, Trout Cavier, Pickled Daikon Radish,

Fermented Gooseberries & Pine Needle Oil

(4,7,10,12)

Cavolo Nero & Potato Gnocchi

Cashel Blue Cheese Cream Sauce, Broccolini, Almond & Paprika Crumb

(1(wheat),5,6,7,8(almond),10,12)

Sorbet

Hayfield Manor's Sorbet of the Day

Main Course

6oz Fillet of O'Connell's Irish Beef

Feather Blade Bon Bon, Fondant Potato, Glazed Baby Carrots,
Roast Carrot Purée, Onion Jam & Horseradish Monté Au Beurre
(1(wheat),3,7,9,12)

Pan Roast Fillet of Halibut

Pomme Mousseline, King Oyster Mushrooms,
Crispy Chicken Skin & Roast Chicken Sauce
(4,7,9,12)

Middleton Lamb

Roast Loin, Tarragon Mousse, Roast Garlic Purée with Mint Gel,
Goats Cheese Mash with Courgette Baba Ganoush & Lamb Jus
(3,7,9,11,12)

Pan Seared Ballycotton Salmon

Castletownbere Crab Mayonnaise, Herb Potato Rosti,
Spinach Purée & Lemon Beurre Blanc
(2,4,7,12)

Roast Butternut Squash

Sauté Red Chard, Ajo Blanco, Sage Oil, Crisps & Black Garlic
(8(almond),12)

Dessert

Profiteroles Filled With Guinness Custard

Puff Pastry, Cinnamon Strudel, Apple Pâte de Fruit
and Baileys Ice Cream (1(wheat),3,7,8,12)

Traditional Christmas Pudding

Caramel Sauce, Chocolate and Orange Ice cream (1(wheat),3,7,8(mixed),12)

Date Chocolate Pudding

Christmas Mince Pie Tartlet and Coffee Ice Cream (1(wheat),3,7,8(mixed),12)

Lemon & Sesame Seed Meringue Tart

Lime Sorbet and Cinnamon Shortbread Crumb (1(wheat),3,7,11)

Selection of Irish Cheese

Red Onion Marmalade, Grapes, Chutney & Selection of Homemade Crackers,
Cheese Shortbread & Pissaladière
(1(wheat),3,7,8(mixed))

House Blend Tea & Coffee

Served with House Petit Fours

Table d'Hote Menu €72.00

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