

Sweet Indulgence

Vanilla Pannacotta

Plum Compote, Lime Frangipane & Caramelised Apple Tuille
€9.00

Baked Blackberry Cheesecake

Chocolate Sauce, Blackberry Compote
& Vanilla Ice Cream
€9.00

White Chocolate Crème Brûlée

Raspberry Compote & White Chocolate Sable
€9.00

French Pastries

A Selection of Miniature Pastries served with a Choice of
House Blend Tea or Coffee
€9.00

Homemade Carrot Cake

Served with Chantilly Cream served with a Choice of
House Blend Tea or Coffee
€10.50

Perrotts Dessert Menu is Available on Request

All dishes are freshly prepared, please allow adequate preparation time.

All ingredients may contain allergens

Champagnes & Rosé Wine

Champagnes

| | <i>Bottle</i> | <i>Glass</i> |
|------------------------------------|---------------|--------------|
| Bollinger, "Special Cuvee" Brut NV | €145.00 | €22.00 |
| Henriot, "Brut Souverain" NV | €100.00 | €19.50 |

Rosé

| | | |
|-----------------------------|--------|-------|
| Rosado, Ramon Bilbao, Spain | €37.00 | €9.50 |
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Good Morning ...

Speciality Teas and Coffees

We serve Java Republic Tea and Bewleys' Coffee

(Available from 9am until 5.30pm)

Hayfield Manor Organic Black Teas

Irish Breakfast Tea, Earl Grey, Ceylon Black (decaffeinated)
€4.50

Tie Guan Yin Green Tea (House Green Tea)

Refreshing Oolong, a beautifully fragrant and refreshing tea with a hint of
Orchids with a slightly sweet after taste.
€4.70

Organic Herbal Infusions

Peppermint, Camomile, Rooibos & Caramel & Blood Orange
€4.70

Coffees

Americano, Espresso, Mocha, Cappuccino, Latte
All available in de-caffeinated
€4.50

Hayfield Manor Ginger Bread, Banana Bread & Selection of Biscuits

A selection of Cake and Biscuits served with a choice of
house blend Tea or Coffee
€9.00

Freshly Baked Homemade Scones

Warm Fruit Scones, freshly baked every morning in our
pastry kitchen, Fruit Preserves and Fresh Cream
served with a choice of house blend Tea or Coffee
Gluten Free Scones Available on Request
€9.00

Hayfield Manor Granola

With Fresh Fruit Salad and Glenilen Yoghurt
€7.50

Gourmet Sandwiches

(Available from 11.30am until 5.30pm)

Chef's Homemade Soup

Our Soup changes daily and is served with a
Selection of Homemade Breads

€7.00

Open Sandwich of Honey Roast Ham

On Homemade Irish Soda Bread with Baby Gem
House Relish, Gherkins & Dubliner Cheddar

€12.50

Open Sandwich of Roasted Chicken Breast

With a Sundried Tomato Tapenade, Garlic Aioli & Rocket
On Toasted Homemade Soda Bread

€12.50

Open Sandwich of Roast Irish Beef

With Caramelised Red Onions, Horseradish, Rocket Leaves
On Sundried Tomato Bread

€12.50

Atlantic Crab Salad Sandwich

With Avocado Mousse, Mango Salsa, served on Hayfield
Irish Soda Bread with Crisp Seasonal Salad

€13.50

Kenmare Smoked Salmon

With a Toasted Bagel, Pickled Cucumber Salad & Cream Cheese

€13.50

Chef's Specialities

(Available from 11.30am until 5.30pm)

Hayfield Antipasto Board

Mortadella, Peppered Salami, Milano Salami, Parma Ham, Black Olives,
Rocket Leaves, Crusty Sourdough Baguette

€12.50

Selection of Irish & Continental Cheeses (V)

Served with Assorted Breads

€13.50

Pesto Marinated Chargrilled Chicken Breast

With a Salad of Cherry Tomatoes, Olives, Feta Cheese, Baby Gem
& Basil Pesto Dressing

€13.00

Salad of Macroom Bocconcini

With Serrano Ham, Watermelon & Rocket with a Balsamic Dressing

€13.00

Superfood Salad (V) (C)

Spinach, Baby Gem, Feta Cheese, Pomegranate Seeds, Avocado, Quinoa
with Extra Virgin Olive Oil Toasted Pumpkin Seeds

€11.00

Add Grilled Chicken Breast **€4.50**

Crispy Strips of Tempura Coated Chicken

With Skinny Fries and a Sweet Chilli Sauce

€15.50

Please inform your server if you have any dining requirements or allergies.

Gluten Free options are available on request