



*HM*  
HAYFIELD MANOR



*Festive  
Dinner  
Menu*

# *Starter*

**West Cork Scallops, Cauliflower Puree,  
Baked Parmesan, Lie de Vin Sauce**

**Stew of Milk Poached Arbroath Smokie,  
Potato and Onion and Anchovie scented Pastry**

**Panfried Fois Gras, Toasted Treacle Bread,  
Caramelized Apple Puree, Lambs Leaf and Orange Salad**

**Duo of Melon, Pink Grapefruit Sorbet,  
Mulled Wine Espuma, Lime Syrup**

**Pan Seared Pigeon from the Wicklow Mountains,  
on a Stew of White Beans and Spicy Sausage**

# *Sorbet*

**Pear Sorbet with Lavender Scent OR  
Orange and Cointreau Granity**





## *Main Course*

**Traditional Roast Turkey and Ham.** Almondine Potato, Carrot and Parsnip Puree, Chestnut flavoured Brussel Sprouts, Roast Parsnip Crisp, Light Turkey Jus and Apricot and Sage Stuffing

**Oven Roasted Monkfish Tails,** Casserole of Creamy Malay Mussels and Clams, Braised Saffron Potatoes

**Panfried Fillet of Halibut,** Pea and Pancetta Puree, Salad of Baby Gem and Mint Beurre Blanc

**Breast of Pheasant Slow Roasted on the Bone,** Lamb and Panco Bread Crumb Galette  
Thyme scented Sour Kraut and a Game Stock

**Fillet of Irish Beef,** Whole Glazed Ceps and Confit of Shallot, Scallion Pencils  
Black Truffle scented Potato Puree

**Tortellini of Three Cheeses,** Aged Balsamic, Sage, Roasted Pine Nuts and Raisins

**Filo and Risotto Pie,** Yellow Capsicum Sauce and Warm Red Lentil Salad

*At Hayfield Manor we are committed to serving you the best Irish food. As a proud member of Good Food Ireland, we actively support local producers who share our passion for the highest quality products made with care & with sustainable ethics.*

# Dessert

Hayfield Manor's spiced flavoured **Christmas Pudding** served with Grand Marnier Ice Cream, Bitter Callebaut Chocolate Marquis, Honey Spiced Oranges and Raspberry Sorbet

Glass of **Warm Winter Mulled Fruits**, flavoured with Cinnamon, Star Anis and Orange and Topped with a Tahitian Vanilla Ice Cream

**Stuart's Modern Trifle**, Sherry Jelly, Peaches, Vanilla Bean Cream, Jaconde Sponge, topped with Valrhona Chocolate Shavings

Tasting of **Hayfield's Apple Desserts**: Baked Apple Tatin, Green Apple Sorbet, Apple Crisps, and Apple Espuma

**Platter of Irish and Continental Cheeses** served at your table from our Cheese Trolley

# Tea & Coffee

**Freshly Brewed Tea or Coffee and Homemade Petit Fours**

*Please note the above is a sample menu only and dishes are subject to change.*

*Our Suppliers: O'Connell Butchers, Cork ~ Beef & Lamb;*

*Quigley Meats, Cork ~ Poultry & Pork;*

*Gulfstream Seafood, Kenmare, Co Kerry ~ Fish & Shellfish*

