

A taste of what to look forward to...

To Begin

Warm Salad of Goats Cheese, Smoked Bacon, Panfried Confit Potato with a Truffle Dressing

Duo of Irish Salmon with Roast Beetroot and Endive Salad

Crispy Confit of Duck Spring Roll on a Bed of Pak Choi and Cured Ham Drizzled Chilli Oil

Roast Butternut Squash Soup with Sour Cream, Toasted Peanut Pesto

Main

Tender Slices of Irish Sirloin of Beef, Thyme scented Roast Potatoes Creamed Savoy Cabbage with Shallot and Woodland Mushroom Sauce

Honey Glazed Ham, Parsley Moussaline Potatoes and Rustic Buttered Carrots, Grain Mustard and Marjoram Jus

Roast Fillet of Tapanade topped Atlantic Cod, Sundried Tomato Potato Purée, Buttered Asparagus Spears with Sweetcorn Chowder

Baked Supreme of Cornfed Chicken wrapped in Cured Ham with Mediterranean Crushed Potatoes and Lemon Thyme Pepper Velouté

Seared Fillet of Salmon, Sweet Potato Rosti, Pea and Mint Puree topped with a Chilli Crème Fraiche

Something Sweet

Apple and Cinnamon Crumble, Sauce Anglaise and Vanilla Ice Cream

Sticky Toffee Pudding with a Rich Toffee Sauce and Chantilly Cream

Tangy Lemon Tart with Pistachio Ice Cream

Freshly Brewed Tea & Coffee

Orchids

at Hayfield Manor

Above menu is a sample only and subject to change

Please Book in advance on 021 484 5900

Available Every Sunday in Orchids Restaurant from
12:30h – 14.30h

