



Manor Wedding Menu Options

Starters

Please Choose One Starter From

Ballycotton Salmon Plate

Poached Salmon, Smoked Salmon, Gravalax, Provencal Vegetables and Watercress

*Tian of Local Crab, Confit Potatoes, Guacamole, Marinated Plum Tomatoes,
Sauce Vierge*

Confit of Duck and Foie Gras Terrine, Baby Ratatouille, Maché Leaves

*Hayfield Manor Salad with Baby Gem Leaves, Crisp Croutons, Smoked Bacon,
Eggs and Creamy Garlic*

*Warm Asparagus on Toasted Focaccia, topped with Hollandaise Sauce
and a Petite Salad*

Soup or Sorbet Options
Please Choose One Soup and One Sorbet From

Provençal Soup
Cream of Roast Parsnip
Winter Pea Soup
Celeriac and Roast Garlic Soup
Roast Butternut Squash and Goats Cheese Soup
Plum Tomato and Pimento Soup

OR

Apple and Calvados Sorbet
Gin and Pink Grapefruit Sorbet
Cassis Sorbet
Orange Cointreau Granity

Main Course Options

Please Choose Two Main Courses (One Meat & One Fish Dish) From

*Baked Monkfish Fillet wrapped in Parma Ham and Sage, Saffron Spinach
Mashed Potatoes, Plum Tomato Purée*

Roast Breast of Duck on a Braised Red Cabbage and Roast Pears with Port Jus

*Slices of Roast Angus Sirloin, with Bacon and Potato Rosti,
Root Vegetables, Truffle Jus*

*Panfried Pave of Salmon, Crushed Potatoes with Kalamata Olives
and Smoked Paprika, Baby Spinach, Sauce Viege*

*Baked Fillet of Cod topped with Tomato and Herb Cous Cous
Butter Asparagus, Beurre Blanc*

*Rack of Lamb with Morrel and Leek, Cream Fondant Potatoes
Port Reduction*

Please request Vegetarian Options

Dessert Option
Please Choose One Dessert From

Rich Coffee and Mascarpone Cheesecake, with Light Chocolate Sauce

Fruits of the Forest Bavarois with Red Berry Salad

Baked Apple and Pear Strudel, with an Orange Anglaise, Sweet Basil Cream

Strawberry and Yoghurt Mousse scented with Mint and Summer Berry Compote

Hayfield Manor Ice Cream Selection in an Almond Biscuit Basket

Caramelised Lemon Tart with Pistachio Ice Cream and Chantilly Cream

Dark Chocolate Tart with Banana Yoghurt Ice Cream

Hayfield Manor Assiette (includes 3 desserts and 1 Ice Cream or Sorbet)



Selection of Irish and Continental Cheese (€4-00 Supplement per person)



Freshly Brewed Tea or Coffee and Petit Fours