

Sample Twilight Menu

To Begin

Smoked Salmon Fennel bound in Lemon and Cream, wrapped in Spinach Crepe Petit Salad, Topped with a Horseradish Dressing

Goats Cheese Parcels Dusted with Pistachio, Plum Chutney Truffle Honey

Chicken Liver Parfait, Confit of Grapes, Pear and Vanilla Puree Truffle Brioche

The Main Event

Pasta Dish of the Day

Hayfield Manor Chef's **Catch of the Day**

Hayfield Manor 8oz Burger, with Quenelle Chilli and Onion Jam, Grilled Bacon and Emmental Cheese, Tomato Relish, Fresh Tomato, Cucumber and Leaf Salad, Hand Cut Chips

Chargrilled Chicken Supreme, Steamed Basmati Rice, Potatoes, Tomatoes, Coriander and Coconut Curry with Poppadom

Something Sweet

Sticky Toffee Pudding with Vanilla Ice Cream and Toffee Sauce

Chocolate Marquise with Chocolate Sauce, Maple Walnut Ice Cream

Profiteroles with Quenelle of Chantilly Cream and Butter Caramel Sauce

Freshly Brewed Tea or Coffee and Homemade Biscuits

€25 | per person
for a choice
of 2 courses

€32 | per person
for 3 courses

Perrotts
Garden Bistro

*Service charge of 10 % applies to
Parties of 8 or more*

Book in advance on 021 484 5900

Available Monday to Thursday Lunch from 12:30h – 14:00h
and Dinner from 17:30h – 18:45h