



HAYFIELD MANOR



Lunch Menu

OUR PRODUCERS

Glenillen Farm, Drimoleague, Co. Cork

Beef: 28 Day Dry Aged Kettyle Beef, Co. Fermanagh

Pork: Rosscarbery Farm, Caherberg, Co. Cork

Seafood: Gulfstream, Kenmare, Co. Kerry

Seafood: O'Connells, Cork

Redmond's Fine Foods, Co. Kildare

Executive Head Chef Mark Staples

Executive Sous Chef Shane Deane

Head Pastry Chef Eddie O'Connor

Please advise your server of any allergies.

Dishes may contain traces of nuts. Allergen Information available on request.





Starter

Soup Du Jour with Homemade Breads **V**

Beetroot Cured Salmon & Smoked Salmon Mousse with Pickled Cucumber & Citrus Crème Fraîche **C**

Warm Ardsallagh Goats Cheese with Roasted Peppers, Cherry Tomato & Red Onion Marmalade,
Smoked Goats Cheese Croute, Pesto & Balsamic Reduction **V**

Free Range Carrigleena Duck Leg Croquette with Balsamic Compressed Watermelon, Caramelized
Pistachio, Rocket & Garlic Aoili

Serrano Ham with Watermelon, Balsamic Glazed Strawberries & Torn Macroom Mozzarella

Main Course

Seared Kenmare Cod Fillet with Crushed Sweet Potato & Chorizo & a Pea & Tarragon Cream **C**

Seared Irish Salmon Fillet with Champ Mashed Potato, Braised Baby Fennel,
Watercress Purée & Sauce Vierge **C**

Peppered Roasted Sirloin of Irish Beef with Dauphinoise Potato Asparagus,
Carrot Purée & Pink Peppercorn Sauce **C**

Roasted East Ferry Free Range Chicken Supreme with Rosscarbery Black Pudding, Fondant Potato,
Peas, Leeks, Pancetta & a Sorrel Cream

Roasted O'Connell's Leg of Lamb with Champ Mash, Pea Purée, Broccoli & Red Wine Jus

Quinoa, Feta & Parsley Cake with Ajo Blanco Sauce, Grilled Mushrooms & Asparagus **V**

****Men's Cancer Alliance Charity Initiative****

Macroom 6oz Buffalo Burger in an O'Keeffe's Bap with Caramelized White Onion & Thyme
Chutney, Beef Tomatoes, Baby Gem & Sweet Potato Fries

Each time this dish is ordered, Hayfield Manor will make a donation of €10 to the
Men's Cancer Alliance.

Dessert

Lemon Posset with Cassis Blueberries & Shortbread

Baked Raspberry Cheesecake with Honeycomb, Raspberry Compote & Vanilla Ice cream

Irish Coffee Crème Brûlée with Chocolate Shortbread

Dark Chocolate Mousse with Dark Chocolate Cake & Blackcurrant Sorbet **C**

Rhubarb Frangipane with Lemon Cream & Lemon Sorbet

House Blend Tea and Coffee

Speciality Teas and Coffees available on request

