



HAYFIELD MANOR

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30 Years of Hayfield Manor



Ballycotton Smoked Salmon Terrine

Capers, Herb Butter and Hayfield Manor's Homemade Brown Soda Bread

(1(Wheat), 4, 7,12)

Hayfield Manor's Classic Caesar Salad

Anchovies, Croutons, Egg and Parmesan Shavings

(1(wheat),3,4,7,10,12)



Slow Cooked Irish Beef Cheeks

Pomme Purée and Bourguignon Sauce

(7, 9, 12)

Grilled Seabass Fillets

Sautéed Potatoes, Baby Spinach, Shallots and Caper Beurre Noisette

(4, 7, 12)



Classic Baked Alaska

Banana Bread and Salted Caramel Ice Cream

(1(Wheat), 3, 7)

Fresh Fruit Salad

with Granola and Açai Sorbet

(1(Wheat))



Allergens: Gluten(1), Crustaceans(2), Eggs(3), Fish(4), Peanuts(5), Soybeans(6), Dairy(7), Nuts(8), Celery(9), Mustard(10), Sesame Seeds(11), Sulphur(12), Lupin(13), Molluscs(14)

Our Local Partners & Suppliers



In celebration of Cork's vibrant culinary heritage, Executive Head Chef Mark Staples and his team have created a menu that honours our people and our place.

Each course is inspired by the land, sea, and craft of Cork's finest producers, reflecting the spirit of the region and the passion of those who bring its bounty to life. From the opening taste of local seafood and seasonal ingredients to the grand finale crafted by our Pastry Team, this evening is a heartfelt tribute to Cork's proud food culture and the shared joy of gathering at the table.



Our Suppliers

At Hayfield Manor we take great pride in the partnerships we have formed with leading local suppliers. As a member of Good Food Ireland we are committed to prioritising the core indigenous ingredients of Irish cuisine and promoting local and artisan food producers within our menus. Hayfield Manor is also a proud member of Green Hospitality Ireland with a sustainable consciousness across the hotel. We place a great emphasis on reducing food waste and our Executive Head Chef, Mark Staples sources local ingredients wherever possible to reduce our carbon footprint. **Some of our local partners include:**

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| - Gubbeen Farm Smokehouse | - Quigley Meats | - West Cork Olives |
| - Ballycotton Seafood | - Ardsallagh Goat's Cheese | - All Fresh Vegetables |
| - Shellfish De La Mer | - Caherbeg Free Range Pork | - Clonakilty Gluten Free Kitchen |
| - Field of Dreams | - Skeaghanore West Cork Farm | - Upton Eggs |
| - Tirlán Dairy | - Glenilen Yoghurt | |
| - Leamlara Microgreens | - Castletownbere Fishermen's Co-op Society | |
| - Garryhinch Wood Mushrooms | | |