



HAYFIELD MANOR



# *Orchids*

AT HAYFIELD MANOR

Executive Chef

*Mark Staples*

Executive Sous-Chef

*Shane O'Brien*



# *Fine Appetizer*

## **Onion Tarte Tatin, Ardsalagh Goats Cheese**

(1(wheat),7)

# *Starters*

## **French Onion Soup**

Caramelised onion, Gruyere Croute & Milk foam

(1(wheat),7,912)

*Vilana, Pirovolikes, Lyrarakis Wines, Crete, Greece 2019*

## **King Scallops**

Gubbeen Chorizo, Chard Sweetcorn, Scallop Roe Tuile

(1,7,14)

*Pinot Blanc, Villa Wolf, Pfalz, Germany 2021*

## **Hereford Beef Carpaccio**

Orchard Treacle, Hazelnut and Apple

(8, 9, 10, 12)

*Chardonnay, Montes Alpha, Casablanca, Chile 2021*

## **Ballycotton Smoked Salmon**

Puffed Rice Wafer, Citrus Crème Fraiche, Wakame Salad,

Goatsbridge Trout Caviar & Dill Oil

(4,7,10,12)

*Riesling Réserve, Gustave Lorentz, Alsace, France 2022*

## **Creamed Garryhinch Wild Mushroom**

Crisp Gnocchi, Cavalo Nero, Tarragon Oil

(3,7,12)

*Chenin Blanc, Wild Ferment, Delheim, Stellenbosch, South Africa 2019*

# Sorbet

**Hayfield Manor's Sorbet of the Day**

## Main Course

### **6oz Fillet of O'Connell's Irish Beef**

Feather Blade Bonbon, Fondant Potato, Jerusalem Artichoke Purée,  
Tenderstem Broccoli, Onion Jam & Horseradish Monté Au Beurre  
(1(wheat),3,7,9,12)

*Altano, Symington, Douro Valley, Portugal 2021*

### **Seared Irish Monkfish & Castletownbere Crab**

Herb Crushed Violet Potato, Sauté Kale & Sorrel Cream Sauce  
(2,3,4,7,9,12)

*Gavi Di Gavi, Lugarara, La Giustiniana, Piemonte, Italy 2022*

### **Skeaghanore Duck Breast**

Confit Parisian Potato, Celariac Purée, Rosemary Gel, Jus & Apple  
(7,9,12)

*Carménère Reserva, Leyda Wines, Central Valley, Chile 2021*

### **Black Sole & Prawn Paupiettes**

Herbed Potato Rosti, Bisque, Samphire  
(2,4,7,9,12)

*Pouilly-Fumé, Abbaye St-Laurent, Domaine Chatelain, France 2022*

### **Organic Butter Bean Fritter**

Smoked Sundried Tomato Pesto, Butter Bean Puree, Baby Leek & Violet Potato  
*Bonarda, Colonia Las Liebres, Altos Las Hormigas, Mendoza, Argentina 2021*

# Dessert

## **Dark Chocolate Martquise**

White Chocolate Log, Raspberry Meringue,  
Chocolate Sponge And Raspberry Sorbet  
(1,3,7,8(Almonds, Hazelnuts))

*Marsala Superiore Dolce, Vito Curatolo Arini, Italy*

## **Raspberry Meringue Bridge**

Raspberry Mousse, Chocolate Brittle, Dark Chocolate Ganache  
And Vanilla Ice Cream

GF, 3, 7

*Fine Ruby Porto, Kopke, Portugal*

## **Lemon & Lime Parfait**

Lime Parfait, Lemon Shortbread, Basil Macaron, Mango Gel  
And Lemon & Basil Sorbet

1, 2, 7, 8(Almond)

*Kabir, Moscato Di Pantelleria, Donnafugata, Italy 2022*

## **Selection of Irish Cheese**

Red Onion Marmalade, Grapes, Chutney & Selection of Homemade Crackers,  
Cheese Shortbread & Pissaladière (1(wheat),3,7,8(mixed))

*10-year-old Tawny Porto, Offley, Portugal*

# House Blend Tea & Coffee

**Served with House Petits Fours**

**Table d'Hôtes Menu €79.00**

Please note that side dish are available at an additionnal cost.

Please ask your server.

## ***To Add Accompanying Wines***

**2 Glasses €28.00**

**3 Glasses €41.00**

***Serving:***

***150ml for dry wines***

***75ml for dessert wines***

Some dishes may contain traces of nuts.

Many dishes may be tailored to suit a coeliac friendly diet.

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)

10% service charge for groups of 8 or more