

Orchids

AT HAYFIELD MANOR

€72 per person

**Hayfield Manor is committed to the sustainable use of the earth's resources.
Please advise us of Allergies & Dietary Requirements**

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

V Vegetarian **C** Coeliac (other dishes may be amended to be suitable for coeliac)

EXECUTIVE CHEF

Mark Staples



RESTAURANT MANAGER

Jakub Wedolowicz

10% service charge for groups of 8 or more

Starter

Jerusalem Artichoke Soup

Truffle Foam and Parmesan Crisp

The Wild Atlantic Way Pan Fried Scallops

Shaved Fennel, Black Pudding Crumb, Fennel Jam with a Bacon Consommé

Wine Recommendation

Pouilly Fuisse Maison Champy 2015 France - €22.00

West Cork Picked Crab

Pickled Kohlrabi, Onion Seeds, Black Garlic Aioli with Dressed Pea Shoots

Wine Recommendation

Chenin Blanc A.A Badenhorst 2018 South Africa €11.00

Pan Roasted Quail

Caramelised Celeriac Purée, Sautéed Kale, Crispy Kale, Thyme Jus with Pickled Red Currants

Wine Recommendation

Pinot Noir. Villa Wolf 2016 Germany €12.00

Hung Crème Fraîche

Horse Radish and Beetroot Textures; Pickled, Puréed & Dried Crisps

Main Course

Pan Seared Fillet of Union Hall Seabass

Spinach Purée, Crispy Gnocchi, Hot Smoked Salmon, Baby Spinach with Lemon Rapeseed Oil

Wine Recommendation

Riesling Kabinett. Markus Molitor 2011. Germany €15

Baked Monkfish Wrapped in Nori Seaweed

Parsnip Purée, Crisp Purple Potato, Tenderstem Broccoli with Yuzu Beurre Blanc

Wine Recommendation

Chassagne-Montrachet Remoissenet Pere at fils 2015. France €30

8oz O'Connell's Irish Beef Fillet

Tarragon Crumb, Cashel Blue Cheese Bonbon, Mushroom Duxelle, Onion Gel and Red Wine Jus

Wine Recommendation

Malbec Finca Sopenia Synthesis 2015 Argentina €18

West Cork Trio of Lamb: Grilled Cutlet, Braised Shoulder & Marinated Rump

Sautéed Cavolo Nero, Goats Cheese Mashed Potato, Mint Gel, Garlic Purée and Rosemary Jus

Wine Recommendation

Ribera del Duero. Tinto Pesquera Crianza 2015 Spain €19

Borlotti Bean Cassoulet

Borlotti Bean Fritters with Minted Courgetti Spaghetti


Wine Recommendation

Savigny les Beaune. Maison Champy 2015 France €26

Dessert

Traditional Warm Christmas Pudding
Brandy Crème Anglaise, Vanilla Ice-cream with Red Currants

Wine Recommendation
Champagne Tattinger Nocturne €22.00

Ginger Bread Baked Alaska 
Ginger Bread Ice-cream with Italian Meringue

Wine Recommendation
Sauternes. Chateau Barbier 2007 France €12

Single Origin 70% Dark Chocolate & Orange Tasting Plate 
Rosemary Ice-cream

Wine Recommendation
Reccioto Della Valpolicella. Santa Sofia 2009 Italy €10.00

Cinnamon Spiced Warm Apple & Sultana Cake 
Caramel Sauce and Cinnamon Ice-cream

Wine Recommendation
Muffato, Antinorui 2013 Italy €13.00

Selection of Irish Cheeses 
Hayfield Manor's Red Onion Chutney, Grapes and a Selection of Crackers

Wine Recommendation
10year Old Tawny Port. Offley €15.00

House Blend Tea and Coffee

Served with Handmade Petit Fours