

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.**

**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)**

**Some dishes may contain traces of nuts.
Many dishes may be tailored to suit a coeliac friendly diet.**

EXECUTIVE CHEF

Mark Staples



RESTAURANT MANAGER

Jakub Wedolowicz

10% service charge for groups of 8 or more

Starter

Minestrone Soup

Brunoise of Vegetables and Orzo Pasta
(1,3,9,12)

Irish Crab Meat

Avacado Purée, Squid Ink Tuille, Chilli & Lemongrass Oil, Lemon Caviar,
Dressed Microcress with Mint Foam (2,4,7,14)

Wine Recommendation

Chenin Blanc A.A Badendorst 2018 South Africa €11

Caramilised Free Range Duck Breast

Blood Orange & Red Wine Reduction, Charred Baby Carrotts,
Orange Segments with Beetroot and Orange Gel (7,12)

Wine Recommendation

Château Mayne Vallet, Bordeaux 2011 France €15

Crispy Langoustine Parcels

Mango Salsa, Harissa Purée, Coriander Oil and Ivans local Spicy Cress (1,2,3,4,7,14)

Wine Recommendation

Rully, Maison Champy 2015 France €22

West Cork Mozzarella

Heriloom Tomatoes, Wild Garlic Oil and Basil Foam (7)

Wine Recommendation

Assyrtiko, Gaia 2016 Greece €15

Main Course

Cannon of Middleton Lamb

Pistachio Crumb, Wild Garlic & Pea Purée, Garlic & Rosemary Fondant, Charred Onion Cups,
Crispy Cabbage with Mint Gel and Thyme Jus (7,8,12)

Wine Recommendation

Ribera del Duero, Tinto Pesquera Crianza 2015 Spain €19

Pan Fried Fillet of Halibut

Roasted Parsnip Purée, Braised Fennel, Pickled Grapes and Chive Oil (4,12)

Wine Recommendation

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

8oz O'Connell's Irish Beef Fillet

Caramelized Cauliflower Purée, Cauliflower Florets, Confit Parisian Potatoes,
Charred Baby Beetroot & Tenderstem Broccoli with Red Wine Jus (7,12)

Wine Recommendation

Malbec Finca Sophenia Synthesis 2015 Argentina €18

Seared Turbot Fillet

Pancetta, Sautéed Wild Mushrooms, Butternut Squash Purée,
White Wine & Bacon Foam with Dressed Pea Shoots (4,7,12)

Wine Recommendation

Pouilly Fuissé, Maison Champy 2015 France €22

Spiced Crispy Vegetables

Black Garlic Aioli, Wild Garlic Purée, Sweet Potato Crisps and Chili Tofu (1)

Wine Recommendation

Gamay noir, Henry Fessy 2015 France €26

Dessert

Praline Semifreddo

Coffee & Hazelnut Foam, Caramel Sauce, Ferrero Rocher Ice cream (1,3,5,7,8)

Wine Recommendation

Late harvest Sauvignon Blanc and Gewurztraminer, Torreón de Paredes 2015 Chile €22.00

Mandarin Mousse

Earl Grey White Chocolate Ganache, Earl Grey Meringue with a Clementine Sorbet (3,7)

Wine Recommendation

Sauternes. Chateau Barbier 2007 France €12

Single Origin 70% Dark Chocolate & Mint Tasting Plate

After Eight Gelato (1,3,7,8)

Wine Recommendation

Muscat, aged 15 years , Westend estate Australia €15

Apple Tarte Fine

Crème anglaise with Vanilla Ice cream (1,3,7,8)

Wine Recommendation

Muffato, Antinorui 2013 Italy €13.00

Selection of Irish Cheeses

Hayfield Manor's Red Onion Chutney, Grapes and a Selection of Crackers (1,3,5,7,8,9,11,12)

Wine Recommendation

10year Old Tawny Port. Offley €15.00

House Blend Tea and Coffee

Served with Handmade Petit Fours