



HAYFIELD MANOR



Orchids

AT HAYFIELD MANOR

Executive Chef

Mark Staples

Head Chef

Shane O'Brien



Starters

Classic French Onion Soup - €11.50

Sourdough Gruyere Cheese Crouton
(1Wheat, 7, 9)

Pan-Seared Scallops - €14.00

With Rosscarbery Black Pudding, Parsnip Puree,
Beurre Blanc and Crisp Rice Paper.
(1Wheat, 6, 7, 14)

Irish Venison Carpaccio - €13.50

Black Garlic, Parsnip Crisps, Hegarty's Irish Mature Cheddar,
Cranberry Gel and Rocket Leaves.
(7, 10)

Irish Monkfish Ceviche - €12.50

Grapefruit, Radish, Irish Seaweed & Citrus Oil
(4)

Garryhinch Wild Mushroom - €13.00

Crisp Gnocchi, Cavolo Nero, Tarragon Oil
(3, 7, 9, 12)

Ardsallagh Goats Cheese Salad - €12.50

Beetroot & Orange Chutney, Black Pepper Meringue,
Dressed Rocket & Pistachio
(1, 3, 7, 8, 9, 12)

Main Course

Seared 6oz Fillet of Rosscarberry Irish Beef - €50.00

Braised Beef Bon Bon, Garryhinch Mushrooms,
Baby Carrots, Carrot Pureé & Red Wine Jus
(1 Wheat, 3, 7, 9)

28 Day Dry Aged 20 Oz Irish T-Bone Steak - €80

Potato & Garlic Terrine, Honey Roasted Shallots,
Rocket and Parmesan Salad & Peppercorn Sauce
(7, 9, 12)

Roasted & Cherry Glazed Skeaghanore Duck Breast - €47.00

Red Cabbage, Durrus Croquette, Charred Leeks & an Orange and Red Wine Jus
(7, 9, 12)

Seared Irish Halibut Fillet - €40.00

Herb Crushed Potato, Fennel, Lemon Zest Champagne Beurre Blanc & Caviar
(4, 7, 12)

Castletownberre Black Sole - €45.00

Served with Sautéed Irish Potatoes, Shallots and Caper,
Baby Spinach and Beurre Noisette
(4, 7, 12)

Thyme & Garlic Marinated Chicken Breast - €38.00

Pea Pureé, Charred Baby Leeks, Garryhinch Mushrooms, & Madeira Sauce

Slow Braised Shallots & Tomato Tarte Tatin - €28.00

Irish Apple Balsamic, Smoked Sundried Tomato Pesto, Seasonal Baby Vegetable
(1, 12)

Irish Potato Rosti - €28.00

Pea Pureé, Baby Veg,
Feta Creamed White Cabbage & Salsa Verde

Dessert

Hazelnut Mousse €13.50

Served with Peppery Meringue Surprise
with Raspberry Gel and Sorbet
(1, 3, 7, 8 (hazelnut))

Double Dark Chocolate Sphere €14.00

Served with Salted Caramel Brandy Sauce, Caramel Macaron
and Salted Caramel Ice Cream
(1, 3, 7, 8 (almonds) 12)

Semi-frozen Apple Parfait €14.00

Cinnamon Shortbread, Caramelised Apple,
Citrus and Apple Gel
(1, 3, 7, 8 (almonds))

Selection of Irish Cheese €16.50

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

House Blend Tea & Coffee

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