

# Orchids

AT HAYFIELD MANOR

"We are committed to narrowing the gap between farm and table. We choose excellent standards of produce in order to create the finest quality dishes, which we are proud to present for your meal experience in Orchids. On behalf of my whole kitchen équipe; we hope you enjoy your meal"



MARK STAPLES  
EXECUTIVE HEAD CHEF

## Our Producers

We wish to thank all our suppliers for their excellent, consistent standards throughout the seasons. We only serve sustainable, ocean friendly, premium quality food and use local seasonal produce at every opportunity.

BEEF: 28 DAY DRY AGED O'CONNELL'S BEEF, CO. CORK

PORK: ROSSCARBERY FARM, CAHERBERG, CO. CORK

SEAFOOD: GULFSTREAM, KENMARE, CO. KERRY

SEAFOOD: O'CONNELLS, CORK

REDMOND'S FINE FOODS, CO. KILDARE

GLENILLEN FARM, DRIMOLEAGUE, CO. CORK

- Allergen information available on request, please advise your server of any allergies •
- Dishes may contain traces of nuts •

## *Starter*

**Roasted Plum Tomato Soup** with Ratatouille and Parmesan Crisp

**Asparagus** with Smoked Coley Brandade, Radishes, Burnt Butter and Sourdough Crisp

**Shellfish De La Mer Crab Meat** with Pineapple Chutney and Rye Bread Crisp

**Macroom Bocconcini** with Black Pepper Strawberries, Green Tomato Consomme, Balsamic pearls, Pine Nuts and Rapeseed Oil.

**Seared Quail Breasts** with Celeriac Carpaccio & Candied Pecan Nuts, Crisp Capers and Pork Popcorn

**Free Range Confit Chicken Foie Gras Terrine** with Plum Compote and Toasted Brioche

## *Main Course*

**Butter Poached Monkfish** with Crab Wonton, a Squid Ink Tuille and Crab Broth

**Pan Seared Fillet of Union Hall Halibut** with Roasted Red Pepper Harissa Paste, Black Garlic Purée, Sweet Potato Fondant and Coriander Oil

**6oz 28 Day Aged Organic O'Connell's Beef Fillet** with a Tarragon & Hazelnut Crust, Short Rib Pastie, Tomato Compote, King Oyster Mushroom & Watercress

**Slow Cooked Irish Pork Belly** with Scallops, Scallop Roe Cracker, Pak Choi, Mango and Coconut Sauce

**Trio of Midleton Lamb; Loin, Neck and Shoulder** with A Parmesan Truffle Potato Gratin, Pea Purée and Pea Shoots

**Porter Cheese, Tomato & Red Quinoa Cake** with Purple Sprouting Broccoli, Poached Hen's Egg and Buerre Noisette Hollandaise

## *Side Orders*

€4.50 each

Steamed Broccoli with a Cashel Blue Cheese Mornay  
Sautéed Wild Mushrooms & Roasted Celeriac  
Parmesan Fries

Traditional Champ Mash Potatoes  
Truffle Roasted Potatoes

## *Dessert*

**Summer Berries** with Vanilla & White Chocolate Bavoires, Chocolate Soil and Lime Sorbet

**Buttermilk Panna Cotta** with a Chocolate Brandy Snap, Raspberries & Nutmeg

**Dark Chocolate Mousse** with Dark Chocolate Cake & Blackcurrant Sorbet

**Orange and Almond Cake** with Greek Yoghurt, Cointreau Chocolate Sauce & Caramelized Orange Slices

**Caramel and Pineapple Mousse** in a White Chocolate Sphere with Pineapple Salsa

**Selection of Irish Cheeses** with Grapes, Apple, Celery & Carr's Water Biscuits

## *House Blend Tea and Coffee*

Served with Handmade Petit Fours  
Speciality Teas and Coffees available on request

**€69 per person**

10% service charge applies for parties of 8 or more