



HAYFIELD MANOR



Sunday Lunch Menu €46.00

Starter

Beetroot & Five Spiced Cured Salmon

Lemon Creme Fraîche & Pea Shoots (7,7,9,12)

Ardsallagh Goats Cheese Mousse

Sorrel Leaves, Beetroot, Walnut Crumb & Balsamic (7,8,12)

Salad of Confit Celariac

Pickled Wild Mushrooms & Puffed Wild Rice (9,10,12)

Roasted Plum Tomato Soup & Parmesan Foam

(7,9,12)

Free Range Middleton Chicken & Pea Terrine

Black Garlic (9,10)



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)

Main Course

Seared Fillet of Cod

Pea Purée, Pickled Girolles, Crisp Pancetta, Herb Potato Cake and Beurre Blanc
(4,7,12)

Braised Irish Beef Cheek

Truffled Celeriac Purée, Slow cooker Cherry Tomatoes, King Oyster
Mushrooms, Fondant Potato & Port Jus (7,9,10,12)

Herb Crusted Roasted Irish Lamb Rump

Dauphinoise Potato, Leeks, Garlic Purée, Mint & Jus (7,9,10,12)

East Ferry Free Range Chicken Breast

Fondant Potato & Pea a La Francaise (7,9)

Warm Overnight Tomato, Aubergine & Cashel Blue Cheese Galette

Arugula Leaves (1(wheat),7)

Dessert

Caramelized Lemon Bread

Irish Strawberries & Mascarpone Ice cream (1(wheat),3,7,8)

Dark Chocolate Tart

Chantilly Cream, Marinated Raspberries & Raspberry Sorbet (1(wheat),3,7,8)

Traditional Vanilla Crème Brûlée

Shortbread Biscuits & Strawberry Ice cream (1(wheat),3,7,8)

Poached Pears

Orange & Cinnamon, Vanilla Sponge & Pear Ice cream (1(wheat),3,7,8)

Lemon Posset

Biscotti Biscuits & Champagne Sorbet (1(wheat),3,7,8)

House Blend Tea & Coffee