



HAYFIELD MANOR

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Vegan & Vegetarian Menu

Starter

Superfood Salad €12.50

Spinach, Baby Gem, Feta Cheese, Pomegranate, Avocado, Quinoa
Toasted Pumpkin Seeds with Orange Dressing
(1(wheat),3,7,10,12) (V/VE)

Caprese Salad €12.50

Macroon Bocconcini, Heirloom Tomatoes, Basil, Balsamic Reduction
Smoked Sundried Tomato Pesto
(7,12) (V)

Tomato Soup €12.00

Herb Oil (9) (V/VE)

V (Vegetarian)

VE (Vegan)

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), Sulphites(12), Lupin(13), Molluscs(14)

Main Course

Slow Braised Shallots & Tomato Tart Tatin €29.00

Irish Apple Balsamic, Smoked Sundried Tomato Pesto and Seasonal Baby vegetables (1(wheat),12) (V, VE)

Macroom Buffalo Ricotta Gnocchi €29.00

Sugo de Pomodoro, Sautéed Courgette, Basil and Leek Oil
(1(wheat)7,9,12) (V)

Irish Potato Rosti €28.00

Served with Pea Puree, Baby Veg, Feta Creamed White Cabbage and Salsa Verde
(7, 9) (V)

Dessert

Chocolate & Almond Tart €13.00

Almond, Sesame Orange Tuille and Vegan Vanilla Ice Cream
(1(wheat),8(almond),11) (VE)

Coconut Panna Cotta €12.50

Berry Compote, Candied Coconut and Berry Granitta (GF) (VE)

House Blend Tea & Coffee