



HAYFIELD MANOR

Orchids

AT HAYFIELD MANOR

Executive Chef

Mark Staples

Executive Sous-Chef

Martin Varian



Starters

Cream of Carrot and Coriander Soup €10.00

Toasted Cumin Seeds (7)

Beetroot Cured Salmon €13.00

Crisp Bread, Pickled Fennel Salad,
Fresh Apple and Chive Yogurt Dressing (1(wheat),4,7,12)

Ardsallagh Goats Cheese and Red Onion Tartlet €12.00

Fig Jam with a Honey Mustard Dressing (1(wheat),3,7,10)

Sous Vide Fennel and Orange Quinoa Salad €12.00

Pomegranate and Orange Oil (1(wheat))

Confit Duck Leg Bonbon €14.00

Free Range Hens Egg, Red Cabbage Slaw and Truffle Oil (1(wheat)3,7,12)

Textures of Cauliflower €12.00

Barley, Fresh Mint and Capers with Cauliflower Purée (1(wheat),12 8 (almonds))

Main Course

Pan Fried Fillet of Halibut €36.00

Pickled Fennel, Mussel Velouté, Morels and Fennel Jam (2,4,7,12)

Roasted Fillet of Cod €30.00

Persillade and Gruyère Pommes Purée,
Sautéed Cabbage, White Wine Cream Sauce (1(wheat),4,7,12)

8oz Fillet of O'Connell's Beef €38.00

Fondant Potato, Caramelized Celeriac Purée, Charred Shallots,
Grilled Flat Cap Mushrooms, Red Wine Jus (7,9,12)

Slow Cooked Irish Lamb Rump €34.00

Salsify, Minted Pea Purée, Spring Onion Mash and Rosemary Jus (7,9,12)

Supreme of Irish Chicken Breast €28.00

Garlic Gratin Potato, Blackened Baby Leeks, Sweetcorn Purée and House Jus (7,9,12)

Grilled Spiced Halloumi €28.00

Baby Carrots, Baby Turnips, Baby Leeks, Tenderstem Broccoli,
Burnt Celeriac Purée and Hazelnut Crumb (7,8(Hazelnut))

Wild Mushroom Risotto €28.00

Sautéed Mushrooms, Pickled Mushrooms and Raw Mushroom (9,12,7)

Dessert

Earl Grey Chocolate Crémeux €11.00

White Chocolate Sponge, Chocolate Ganache, Raspberry Sorbet (3,7,8(mixed))

Lavender and Vanilla Crème Brûlée €11.00

Lemon Shortbread, Lemon Sorbet (1(wheat),3,7)

Mandarin Parfait €11.00

Charred Orange, Mandarin Coulis, Tuile, Coconut Ice Cream (1(wheat),3,7)

Warm Apple Tart €11.00

Caramel Sauce, Whipped Cream, Vanilla Ice Cream (1(wheat),3,7)

Selection of Irish Cheese €11.00

Red Onion Marmalade, Grapes, Chutney & Crackers (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