

Orchids

AT HAYFIELD MANOR

EXECUTIVE CHEF

Mark Staples

A handwritten signature in grey ink, appearing to read 'M. Staples', with a stylized, flowing script.

RESTAURANT MANAGER

Duje Kukoc

Fine Appetizer

Chefs Fine Appetizer of the Evening

Starter

Roast Red Pepper & Plum Tomato Soup

Blue Cheese (1,3,7,9)

Yellowfin Tuna Tartar

Pickled Shallots, Fresh Raspberries, Avocado Purée with Raspberry Vinaigrette (4)

Wine Recommendation

Vinum Cotes De Cascoigne 2017 €11.00

Colombard, Gros Manseng

West Cork Irish Crab Meat

Cucumber Jelly and Smoked Paprika Tuile (2,7,9)

Wine Recommendation

Montel Blanco, Rueda Spain 2015 €12.50

Verdejo, Sauvignon Blanc

Cauliflower Textures

Pomegranate Seeds, Charred Tomatoes, Goji Berries and Basil Pesto (7,8)

Wine Recommendation

Planalto Reserva, Douro 2017 €12.00

Portugal's Indigenous Grapes

Beef Carpaccio Rolled in Lemon Pepper

Fig & Orange Chutney, Toasted Pistachio Crumb, Locally Sourced Micro Sakura (8,10)

Wine Recommendation

Eliau da Ros, Cotes -du-Marmandies(Organic) 2015 €14.50

Cabernet Franc, Abouroun, Merlot

Sorbet

Chefs Sorbet of the Evening

Main Course

Grilled Union Hall Whole Black Sole

Sautéed Potatoes, Shallots, Spinach and Pickled Caper Noisette Butter (4,7)

Wine Recommendation

Chablis Demaine Laroche, 2015 €15.00

Chardonnay

Pan Fried Fillet of Monkfish

Roasted Garlic Polenta and Seasonal Vegetable Ragout (1,3,4,7,9,12)

Wine Recommendation

Viré- Clessé, Lupé Cholet 2016 €14.00

Chardonnay

8oz O'Connell's Irish Beef Fillet

Potato Gillette, Sautéed Baby Spinach, Shallots, Confit Garlic,
Bordelaise Sauce with Foie Gras (7,9,12)

Wine Recommendation

Chalk Hill Luna, McLaren Vale 2016 €16.00

Shiraz

Pan Roasted Breast of Carrigcleena Free Range Duck

Roasted Cauliflower Purée, Potato Garlic Gratin, Roasted Pine Nuts, Thyme Jus,
Smoked Paprika Crumbed Cauliflower (1,7,8,12)

Wine Recommendation

Chalk Hill Luna, McLaren Vale 2016 €15.00

Cabernet Sauvignon

Chickpea Curry

Mango & Coconut Broth and Coconut Crisps (9)

Wine Recommendation

Cuvée Vom Berg, Muir van der Niepoort 2014 €14.00

Syrah, Blaufrankish

Dessert

Cinnamon Red Wine Poached Pear

Almond Cake, Praline Shards, Red Wine Syrup and Pear Sorbet (1,3,7,8)

Sweet Wine Recommendation

Gewurztraminer, Wohlmuth, Austria 2011 €10.00

Vanilla Crème Brûlée

Shortbread Biscuit and Vanilla Ice cream (1,3,7,9)

Sweet Wine Recommendation

Sauternes, Chateau Barbier 2007, €12.00

Vanilla and Coconut Panna Cotta

Coconut Gel, Honeycomb with Honeycomb Ice cream (3,7,8)

Sweet Wine Recommendation

Torreon de Paredes, Late Harvest 2009, €13.00

White Chocolate Ganache

Poached Rhubarb, Meringue, Marinated Blackberries with Blackberry Sorbet (3,7,8)

Sweet Wine Recommendation

Riesling, Seifried, Nelson Sweet Agnes 2016, €13.00

Dark Chocolate, Caramel and Banana Tart

Chantilly Cream and Roast Banana Ice cream (1,3,7,8)

Sweet Wine Recommendation

Auslese, Kracher, Muskat Ottonel, Burgenland 2015 €14.00

Selection of Irish Cheese

Hayfield Manor's Red Onion Chutney, Grapes and a Selection of Crackers (1,3,5,7,8,9,11,12)

Sweet Wine Recommendation

10 Years Old Tawny Port €15.00

House Blend Tea and Coffee

Served with Homemade Petit Fours

Orchids Set Menu €69

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