

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
SHELLFISH: 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

Irish Crab Meat

Pineapple Chutney and Onion Seed Poppadom (€14.00)

Macroom Mozzarella

Black Pepper, Green Tomato Consomme,
Balsamic Pearls, Pine Nuts and Rapeseed Oil. (V)(GF) (€12.50)

Smoked Local Duck Breast

Celeriac Carpaccio, Candied Pecan Nuts,
Capers, Pork Popcorn and an Apple & Cider Puree (€14.00)

Free Range Confit Chicken, Foie Gras Terrine

Plum Compote and Toasted Brioche (€14.00)

Celeriac & Mushroom Soup

Parmesan Croute and Thyme Oil (€12.50)

Middle Course

Sorbet of the Day (€9.50)

Main Course

Roasted Irish Free Range Chicken Breast

Mashed Potatoes, Broad Beans,
Sundried Tomatoes, Goats Cheese Bon Bon's and Olives (€32.00)

Castletownbere Fillet of Monkfish

Saffron Polenta, Cauliflower, Sorrell and Smoked Bacon) (€34.00)

Pan Seared Fillet of Union Hall Halibut

Roasted Red Pepper Harissa Paste,
Black Garlic Purée, Sweet Potato and Coriander Oil (GF)) (€34.00)

6oz 28 Day Aged O'Connell's Beef Fillet

Braised Rib Bon Bon, Gratin Potato, Parsnip, Leek Purée and Red Wine Jus (€36.00)

Middleton Lamb Rack and Shoulder

Courgette, Roasted Garlic, Goats Cheese Mash and Mint Gel (€36.00)

Porter Cheese, Tomato & Red Quinoa Cake

Broccoli, Poached Hen's Egg and Beurre Noisette Hollandaise (V)(GF) (€28.00)

Dessert

Black Berries and Passionfruit with Vanilla White Chocolate Bavarois, Pecan Soil and Lemon Sorbet (€12.50)

Buttermilk Panna Cotta with a Brandy Snap and Raspberries (€12.50)

Baileys Cheesecake Blackberry Compote, White Caramel and Vanilla Ice Cream (€12.50)

Orange and Almond Cake with Lemon Curd and Lime Sorbet (€12.50)

Cork Dry Gin and Tonic Jelly with Pickled Cucumber, Honeycomb, Elderflower and Lime Sorbet (GF) (€12.50)

Selection of Irish Cheeses with Grapes, Apple, Celery & Carr's Water Biscuits (€15.00)

House Blend Tea and Coffee

Served with Handmade Petit Fours
Speciality Teas and Coffees available on request (€6.50)

€69 Per Person For Table D'hôte Or Prices In Brackets Denotes À La Carte

10% Service Charge Applies For Parties Of 8 Or More