

Orchids

at Hayfield Manor

At Orchids, we are narrowing the gap between farm & table. Our Executive Head Chef Mark Staples & his team rely on excellent standards of produce in order to cook quality dishes. We only serve sustainable, ocean friendly, premium quality food & use local seasonal produce at every opportunity.

We wish to thank all our suppliers for their excellent, consistent standards throughout the seasons.

Enjoy your dining experience

OUR PRODUCERS

*Glenillen Farm, Drimoleague, Co. Cork
Beef: 28 Day Dry Aged Kettyle Beef, Co. Fermanagh
Pork: Rosscarbery Farm, Caherberg, Co. Cork
Seafood: Gulfstream, Kenmare, Co. Kerry
Seafood: O'Connells, Cork
Redmond's Fine Foods, Co. Kildare*

Executive Chef: Mark Staples
Restaurant Manager: Jakub Wedolowicz



HAYFIELD MANOR

*Please advise your server of any allergies
Dishes may contain traces of nuts
Allergen Information available on request*

Starters

Starter

Baked Rooster Potato and Leek Soup with Ardsallagh Goat Cheese Polenta Croutons

Asparagus with Smoked Coley Brandade, Radishes, Burnt Butter and Sourdough Crisp

Castletownbere Irish Crab Meat with Tempura of Claw, Green Apple and Local Pea Shoots

Mushroom Textures with Crisp Shallot, Onion Gel & Black Garlic Purée

Seared Quail Breasts with Celeriac Carpaccio & Candied Pecan Nuts, Crisp Capers and Pork Popcorn

Free Range Confit Chicken Foie Gras Terrine with Plum Compote and Toasted Brioche

Main Course

Butter Poached Monkfish with Crab Wonton, a Squid Ink Tuille and Crab Broth

Pan Seared Fillet of Union Hall Halibut with Roasted Red Pepper Harissa Paste, Black Garlic Purée, Sweet Potato Fondant and Coriander Oil

6oz 28 Day Aged Organic O'Connell's Beef Fillet with a Tarragon & Hazelnut Crust, Short Rib Pastie, Tomato Compote, King Oyster Mushroom & Watercress

Slow Cooked Irish Pork Belly with Scallops, Scallop Roe Cracker, Pak Choi, Mango and Coconut Sauce

Trio of Midleton Lamb; Loin, Neck and Shoulder with A Parmesan Truffle Potato Gratin, Pea Purée and Pea Shoots

Porter Cheese, Tomato & Red Quinoa Cake with Purple Sprouting Broccoli, Poached Hen's Egg and Buerre Noisette Hollandaise

Dessert

Mango & Calamansi Parfait with Velvet Cloud Sheep's Yoghurt, Blueberries & Caramelised White Chocolate

Buttermilk Panna Cotta with a Chocolate Brandy Snap, Raspberries & Nutmeg

Dark Chocolate Mousse with Dark Chocolate Cake & Blackcurrant Sorbet

Orange and Almond Cake with Greek Yoghurt, Cointreau Chocolate Sauce & Caramelized Orange Slices

Caramel and Pineapple Mousse in a White Chocolate Sphere with Pineapple Salsa

Selection of Irish Cheeses with Grapes, Apple, Celery & Carr's Water Biscuits

House Blend Tea and Coffee

Served with Handmade Petit Fours
Speciality Teas and Coffees available on request