



HAYFIELD MANOR



Hayfield Manors Set 4 Course Menu

Starter

Classic Caesar Salad

with Anchovies, Boiled Egg, Rye Bread Croutons & Caesar Dressing

Shredded Carrigcleena Duck Leg

With Green Beans, Rocket, Orange, Golden Raisins, Shallots and a Honey Dressing

Trio of O'Connell's Salmon;

Hot Smoked, Beetroot Marinated & Poached
with Fennel & Dill Salad

Green Asparagus

Endive with Sauce Gribiche and Sourdough wafers

Celeriac Veloute

With Truffle Filo Crisp and Thyme oil

Main Course

Roasted O'Connell's Sirloin of Beef

With Beef Dripping Fondant, Braised Onions, Tenderstem Broccoli, Red wine and Bone Marrow Jus

Roast Middleton Leg Of Lamb

With an Apricot Stuffing, Carmelized Red Onion Mash, Carrots and A Salsa Verde

Castletownbere Plaice with a Fish Mousseline
Confit Cherry Tomatoes, Asparagus and Potato Crisps

Seared Fillet of Seabass

Crab & Potato Bon Bon, Wilted Spinach, Roasted Cauliflower & Tomato-Chive Cream

Roasted Red Pepper Polenta Cake

Peppers, Aubergine, Toasted Almonds,
Crispy Kale & Pepper Salsa (c)(v)

Dessert

Sticky Toffee Pudding with Passion Fruit Curd & Vanilla Ice Cream

Apple & Blueberry Crumble with Blueberry Ice Cream

Chocolate Mousse Cake with Honeycomb Anglaise & Blackcurrant Sorbet

Baked Yoghurt with Ginger Parkin And Lemon Sorbet

Lemon Delice with Meringue and Raspberry Sorbet

House Blend Tea and Coffee

Speciality Teas & Coffees available on request