



HAYFIELD MANOR



Sunday 26th June 2022

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)

Starter

Garden Leek & Potato Soup

Smoked Gubeen Chorizo (7,9,10,12)

Terrine of Confit Irish Chicken

Smoked Rosscarbery White Pudding & Hamhock,
Celeriac Remoulade, Pork Crackling & Wild Garlic Aioli
(1(wheat),3,6,10,12)

Main Course

Pan Roast Fillet of Turbot

Sauté Gnocchi, Spinach, Samphire,
Champagne Cream Sauce & Trout Caviar (1(wheat),3,7,9,12)

8oz Fillet of O'Connell's Beef

Fondant Potato, Carrot Purée, Sautéed Mushrooms,
Braised Shallots & Creamy Pepper Sauce (7,9,12)

Dessert

Vanilla Crème Brûlée

Orange Cooli, Citrus Cake, Pear & Carmelised Almond & Vanilla Ice Cream
(1,3,7,8(almonds))

Chocolate Platter

Hayfield Manor Assortment of Chocolate Desserts
(1,3,7)

House Blend Tea & Coffee

Served with House Petit Fours