

# Sample Twilight Menu

## To Begin

**Smoked Salmon** Fennel bound in Lemon and Cream, wrapped in Spinach Crepe Petit Salad, Topped with a Horseradish Dressing

**Goats Cheese Parcels** Dusted with Pistachio, Plum Chutney Truffle Honey

**Chicken Liver Parfait**, Confit of Grapes, Pear and Vanilla Puree Truffle Brioche

## The Main Event

**Pasta Dish of the Day**

**Hayfield Manor Chef's Catch of the Day**

**Hayfield Manor 8oz Burger**, with Quenelle Chilli and Onion Jam, Grilled Bacon and Emmental Cheese, Tomato Relish, Fresh Tomato, Cucumber and Leaf Salad, Hand Cut Chips

**Chargrilled Chicken Supreme**, Steamed Basmati Rice, Potatoes, Tomatoes, Coriander and Coconut Curry with Poppadom

## Something Sweet

**Sticky Toffee Pudding** with Vanilla Ice Cream and Toffee Sauce

**Chocolate Marquise** with Chocolate Sauce, Maple Walnut Ice Cream

**Profiteroles** with Quenelle of Chantilly Cream and Butter Caramel Sauce

Freshly Brewed Tea or Coffee and Homemade Biscuits

€25 | per person  
for a choice  
of 2 courses


**Perrotts**  
*Garden Bistro*

€32 | per person  
for 3 courses

*Service charge of 10 % applies to  
Parties of 8 or more*

**Book in advance on 021 484 5900**

Available Monday to Thursday Lunch from 12:30h – 14:00h  
and Dinner from 17:30h – 18:30h

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