

ALT
BREAKFAST



7 am - 11 am



FRESHLY BAKED PASTRIES

Pain au chocolat, croissant



HOMEMADE CAKES

Carrot cake, banana bread & white chocolate chip cookies

CEREALS

Homemade granola with seeds

Irish natural yoghurt & berry compote



"FREE FROM" MENU

Vegan breakfast available on request from your server.

Please allow 15-20 mins preparation time

Scrambled tofu with peanut rayu, baked beans sautéed mushrooms, tomato & rosemary, potato cubes

Oat milk, almond milk

BREAKFAST BUFFET

Free range scrambled egg

Tournafulla black & white pudding

Irish pork sausages & bacon

Diced hand-cut potato chips

Oven roasted tomatoes and rosemary

Sautéed baby button mushrooms

Selection of breads

GOURMET CHARCUTERIE BOARD

Selection of Irish ham, salami & Wild Atlantic smoked salmon

Artisan Irish cheeses – Hegarty's cheddar, Irish Brie

BEVERAGES

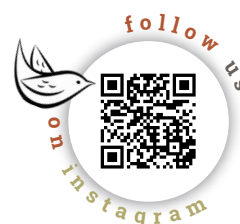
Your first tea or coffee is included



Specialty barista coffee - made with Contour coffee beans & organic Irish milk

Organic teas from Nik's Tea: mango & hemp, wild elderberry, peppermint, chamomile

Chilled juices: Orange, apple



€19.95/person. Book at reception the day before - €16.95/person