



MANOR HOUSE BREAKFAST MENU

Manor House Breakfast €25.00
Children's Breakfast (5-12yrs) €15.00

SERVED TO YOUR TABLE

Fresh Fruit Salad, Granola, Natural Yogurt & Honey Pots
Pastries
Homemade Brown Bread with Preserves
Your Choice of Orange, Grapefruit, Apple, Cranberry Juice

FROM THE KITCHEN

Fresh Whole Fruits
Selection of Seeds, Dried Bananas and Raisins
Corn Flakes, Muesli, Rice Krispies, Weetabix, Coco Pops
Home-made Granola
Still & Sparkling Water
Low Fat, Almond, Oatmeal, Soya Milk
Cured Meats & Cheeses
Gluten Free Bread, Granola, Cereal & Porridge
Nutella Portions, Flora Spread

TEA SELECTION

Barry's Tea | Rooibos & Blood Orange | Ginger & Lemongrass
Lemon & Elderflower | Strawberry & Mango | Summer Fruit
Green Sencha | Earl Grey | Peppermint | Camomile

NESPRESSO SELECTION

Ristretto | Espresso | Americano | Macchiato
Flat White | Cappuccino | Cafe Latte | Mocha

HOT DISHES FROM THE KITCHEN

Traditional Porridge, Cream & Honey
Irish Mist - Baileys - Jameson €2.50 Supplement
Contains: Dairy, Gluten, Sulphites

Traditional Full Irish Breakfast
Bacon, pork sausages, pudding, tomato, mushroom,
two eggs - any style
Contains: Gluten, Eggs, Dairy, Sulphites, Mustard, Celery

Grilled Kippers
With grilled tomatoes
Contains: Fish, Dairy, Sulphites

Irish Boxy Potato Cake
Served with fried eggs
Contains: Gluten, Dairy, Eggs

Catch of the Day
Contains: Fish, Dairy

Pancakes
With fresh berries and maple syrup
Contains: Gluten, Eggs, Dairy

Cinnamon French Toast
With crispy bacon and maple syrup
Contains: Gluten, Eggs, Dairy, Sulphites

Eggs Benedict
With your choice of smoked salmon, ham or avocado
Contains: Eggs, Fish, Dairy, Sulphites

*For those with special dietary requirements or allergies who may want to know
about the food ingredients, please ask for the manager*

MJ