

Begin your day with

Freshly squeezed Orange or Grapefruit Juice

Attyflin Estate Pressed Apple Juice

Juice of the Day

Velvet Cloud Smoothie of the Day

Basket of Freshly Baked Breads and Pastries

To Start

Irish Organic Oatmeal Porridge, whiskey-infused apple

Homemade Muesli or Homemade Granola

Selection of Cereals - Corn Flakes, Weetabix, Rice Krispies

Stewed Fruit in a lightly spiced syrup

Seasonal Fruit Salad in a lemon verbena syrup

Natural Yogurt – seasonal fruit, granola crumble, our own honey

Connemara Smoked Salmon with traditional garnish

McGeough's Charcuterie with tapenade and watercress

Irish Farmhouse Cheese with walnuts and apple jelly

To Follow

At the Lodge we pride ourselves in sourcing the very best of local, artisan produce. We love working with our friends in food to source our breakfast ingredients, and we hope you enjoy the experience.

Jonathan Keane – Executive Chef

The Lodge at Ashford Castle Full Breakfast – Andarl Farm sausages, rashers and black pudding, Kelly's white pudding, Claremorris eggs of your choice, confit plum tomato, roast mushroom, potato galette

Vegetarian Full Breakfast – Confit plum tomato, nutmeg-scented Estate spinach, balsamic roast mushroom, Lodge potato galette, Claremorris eggs of your choice and home-baked beans our own tomato sauce.

Claremorris Free-range Eggs Benedict – Andarl Farm Gammon, Hollandaise Sauce, Toasted Sourdough

Claremorris Free-range Eggs Royale – Connemara Smoked Salmon, Hollandaise Sauce, Toasted Organic Soda Bread

Omelette Arnold Bennett – Free-range eggs, naturally-smoked haddock, bechamel sauce, parmesan and chives

Grilled Smoked Kippers with poached Claremorris eggs

Cuinneog Buttermilk Pancakes – served classically with maple syrup and lemon or with seasonal fruit and cream

All hot breakfasts served with a choice of white or brown sourdough toast