

Ashford Castle Breakfast Menu

We use locally sourced organic produce where possible, endeavouring to source as much produce from the island of Ireland, alongside our home-grown produce from our Kitchen Gardens and wider Ashford Estate.

Ashford Castle Buffet

Start Your Day with:

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| Arthur's Bloody Mary | € 18.00 |
| Lanson Père et Fils Brut | € 25.00 |
| Lanson Père et Fils Rose | € 28.00 |
| Albert Mann Crémant d'Alsace (Bio-Dynamic) | € 25.00 |

Please enjoy the start of your breakfast from our Continental Breakfast Buffet, including:

A selection of Breads, Pastries and Viennoiseries
freshly baked daily in-house

Burren Smokehouse Organic Smoked Salmon, carved to order

Home-made Granola, Muesli, Jams and Chutneys

Selection of Irish Charcuterie, including Gubbeen Chorizo and Salami,
Coppa and Corndale Farm Airdried Lamb

Our renowned Ham Trolley, first introduced in 1930's and now an Ashford tradition, is slow cooked for over 10 hours and finished with a glaze of cloves and our Estate Honey.

From The Kitchen

Traditional Irish Porridge

*Seasonal Compote **Or** Irish Whiskey*

Traditional Irish Breakfast

*Kelly's Pork Sausage & Smoked Rasher, Black & White Pudding
Mushroom, Grilled Vine Tomato. Choice of Fried, Scrambled or Poached Egg*

Omelette of Your Choice

*Baked Gammon, Dozjo Cheese, Mushroom, Red Onion, Tomato, Red Pepper
Choice of Egg White or Whole Egg*

Eggs Benedict

Potato Farl, Baked Gammon, Hollandaise

Eggs Florentine

Potato Farl, Spinach, Hollandaise

Eggs Royal

Potato Farl, Smoked Salmon, Hollandaise

Smashed Avocado

Toasted Sourdough, Lime, Coriander, Chilli

Potato Boxty

Kale, Mushroom, Red Pepper & Tomato Relish

Ashford Buttermilk Pancakes

Maple Syrup, Cinnamon Cream, Blueberries

Cinnamon French Toast

Ashford Estate Honey, Smoked Bacon

Traditional Kippers

Poached Egg, Lemon