



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE

EXCELLENCE SINCE 1928



Ashford Castle Breakfast Menu

The island of Ireland offers us an abundance of locally sourced organic produce used throughout our menu's, as well as ingredients grown from our Ashford Estate Kitchen Gardens.

Start Your Day with:

Arthur's Bloody Mary	€20.00
Lanson Père et Fils Brut	€29.00
Lanson Père et Fils Rosé	€35.00
Mimosa	€24.00

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

Selection of Seasonal Fruit

Burren Smokehouse Organic Smoked Salmon

Home-made Granola & Muesli

Selection of Irish Charcuterie & Cheese

including Gubbeen Chorizo and Salami,
Coppa and Corndale Farm Airdried Lamb

Slow Baked Honey Glazed Ham

First introduced in the 1930's and now an Ashford tradition, our ham is slow cooked for over 10 hours and finished with a glaze of cloves and our Estate Honey.

Please inform your server if you have any queries about the menu.
Prices are Subject to 15% Service Charge.

From The Kitchen

Traditional Irish Porridge

Seasonal Compote **Or** Irish Whiskey

Traditional Irish Breakfast

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

Omelette of Your Choice

Baked Gammon, Dozio 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 Royale

Potato Farl, Smoked Salmon, Hollandaise

Smashed Avocado

Toasted Focaccia, Lime, Coriander, Chilli
Choice of Poached Egg, Bacon or Smoked Salmon

Potato Boxty

Hen of the Wood Mushroom, Feta, Red Pepper & Tomato Relish

Ashford Buttermilk Pancake

Maple Syrup, Cinnamon Cream, Blueberries, Banana

Cinnamon French Toast

Ashford Estate Honey and Streaky Bacon

Traditional Kippers

Poached Egg, Lemon