THE
COURT
YARD
RESTAURANT

BREAKFAST MENU

GOOD MORNING GUEST

CONTINENTAL

Juices
Orange, Cranberry, Apple, Tomato (18)

Kick Start Your Day
Banana, Strawberry & Kiwi Smoothie (7,18)

Cereals
Irish Muesli, Cornflakes, Rice Krispies, Weetabix (4,6a, 6b, 6d, 5j)

Or

Fruit & Yogurt
Rhubarb and Strawberry Compote with Muckross Creamery Natural Yoghurt & Almonds (5a, 7, 18)

Granola Pot
Seasonal Berries (5a, 6d, 7, 18)

Melon Cup
Honeydew & Watermelon (18)

Or

Seasonal Fruit Platter
Medley of Fresh Fruit Pieces (18)

Or

Oatmeal Porridge
Berry Compote Or Irish Whiskey (6e, 18)

FRESH BAKED

BREADS & PASTRIES

Selection of Fresh Pastries, Homemade Brown Bread & Plain Scones White & Brown Toast (5a, 5d, 6a, 7, 8, 11)

3. Fish, 5: Nuts, 5a, Almonds, 5c: Wallnuts, 5j: Hazelnuts, 6: Cereal containing Gluten, 6a: Wheat, 6b: Barley, 6d: Oats, 6e: Wholemeal, 7: Milk Products, 8: Soya Dioxide, 9: Sulphur, 10: Sesame Seeds, 11: Eggs, 12: Celery, 13: Mustard 14: Lupin, 18: Fruit.

THE COURTYARD MENU

SERVED HOT

Poached Eggs and Avocado
Served on a Toasted Sourdough (6a, 6b, 11)

Toasted Whole-Wheat Bagel
Topped with Oak Smoked Salmon, Créme Cheese & Chives (3, 6a, 6b, 6e, 7)

Classic Irish Breakfast
Irish Bacon, Pork Sausage, Burns Sneem Black & White Pudding, Mushrooms, Fried Egg & Sautéed Potatoes (6a, 6b, 8, 11, 13)

Eggs Benedict
Poached Egg, Hollandaise Sauce, Toasted Crumpet & Home baked Ham (6a, 6b, 7, 11)

Eggs Florentine
Poached Egg, Hollandaise Sauce, Toasted Cumpet & Spinach (6a, 6b, 7, 11)

Irish Smoked Salmon & Scrambled Egg
Locally Sourced, On a Toasted Muffin (3, 6a, 11)

French Style Pancakes a la Pan
Maple Syrup & Mixed Berries (6a, 7, 11, 18)

Grilled Kippers
Poached Eggs, Lemon & Parsley Butter (3, 7, 11)

Charcuterie & Cheese Platter
Selection of Artisan Cured Meats & Irish Farmhouse Cheese, Grapes, Wheat Crackers, Homemade Onion Marmalade (5c, 6a, 7, 8, 9, 10, 11, 16, 18)

REFRESHMENTS

GLASS OF PROSECCO 15

GLASS OF MIMOSA 15

STILL WATER 4

SPARKLING WATER 4