

Sample Breakfast Menu

From the Buffet:

Poached Pears with Ginger, Rhubarb & Orange Compote
Stewed Bramley Apples with Cloves, Apricots soaked in Camomile
Stewed Plums with Vanilla & Cinnamon, Earl Grey Poached Prunes
Grapefruit Segments in Sugar Syrup, Fresh Fruit Salad
Kathleen's Signature Homemade Granola, Muesli, Mixed Nuts & Seeds
Selection of Killowen Yoghurts
Juices: Orange, Cranberry, Apple Juice

Hot Breakfast options:

Porridge Oats with a Dash of Irish Whiskey & Cream or Bailey's Irish Cream
Full Irish Breakfast: Bacon, Egg, Sausage, Tomato, Mushrooms, Black & White Pudding
Scrambled Egg with Meyler's Oak Smoked Salmon
Baked Eggs with Wexford Cheddar Cheese, cream & a choice of Chorizo or Mushrooms
Bacon, Egg, Tomato & Mushroom
Pancakes with Maple Syrup & Bacon or Lemon & Sugar
Chef's Omelette with a choice of Mushrooms, Tomato or Cheese
Farmhouse Boiled Eggs with Soldiers
Patrycja's Potato Cake with Poached Egg and a choice of Bacon & Tomato Relish or
Smoked Salmon & Cream Cheese
Homemade Baked Beans on Sourdough Cob Toast

All Served with a choice of Freshly Brewed Tea or Coffee, Hot Chocolate & Herbal Teas
Homemade Irish Brown Soda Bread, Scones & Toast

All of our eggs come from our own hens. Seasonal Fruit and Vegetables grown in our garden are included when available. Honey, jams, granola, buffet compotes, bread and pasties are home made in our kitchen.

SAMPLE MENU 2025 - SUBJECT TO CHANGE