

HELLO, Good Morning



Culloden
ESTATE AND SPA

Our traditional Irish Breakfast menu highlights an array of the very best of Northern Ireland's seasonal larder and heritage, using where possible, locally sourced fresh produce. Whatever your day ahead holds, we hope you enjoy your breakfast with us.

BREAKFAST SERVED

Monday to Friday **7AM - 10AM**

Saturday & Sunday **7:30AM - 10:30AM**

Good Morning

People often say that breakfast is the most important meal of the day and we at Hastings Hotels agree! Please help yourself to our breakfast buffet. Our special S.D. Bell's Coffee, or Northern Ireland's favourite, Thompson's Finest Family Tea, plus a choice of toast will be served to your table.

Juice Selection

McCann's locally squeezed orange juice, apple juice, estate blend fruit smoothie, grapefruit juice or cranberry juice

Continental

Selection of Irish cheese served with Grant's slow cooked ham & salami

Ewing's Smoked Salmon (available on request) & peppered mackerel

Clandeboyne Natural Yoghurt, served plain or with berry compôte, fresh fruit salad, watermelon slices, grapefruit segments, stewed prunes and fresh fruit from the basket

Bakery

A selection of fresh local breads including Irwin's wheaten bread and Irwin's fruit loaf

Freshly baked apple pastries, Hastings homemade breakfast muffins & Armagh apple scuffins, served with a selection of homemade preserves

A Selection of Cereals and Accompaniments

Just Live a Little locally made gluten free fruit or nut granola

Cornflakes, Rice Krispies, Weetabix

White's Porridge served with Waggledance Honey and Bushmills Irish Whiskey (made with Farmview Dairies Milk or can be made with a non dairy alternative)

Traditional Irish Breakfast from the Buffet

Clements' free range eggs, Grant's dry cured back bacon, grilled Calhoun tomatoes, grilled Annaghmore field mushrooms, Gracehill black or white pudding, Lisdergan pork sausages, beans, grilled Irwin's potato and soda bread

Vegan Cooked Breakfast

Grilled sourdough, vegan sausage, field mushroom, grilled tomato, baked beans and hash brown

Homemade Pancakes

Choose from

Grant's dry cured bacon and maple syrup

or

Sliced banana and Nutella

Eggs Benedict

Irwin's soda farl, Grant's ham, poached Clements' egg, hollandaise sauce and watercress

Eggs Royale

Irwin's soda farl, Walter Ewing's Smoked Salmon, poached Clements' egg, hollandaise sauce and watercress

Eggs Florentine

Irwin's soda farl, spinach, poached Clements' egg, hollandaise sauce and watercress

Lightly Grilled Ardglass Kippers

Poached Clements' eggs and grilled tomato

Vespers Omelette

Your choice of up to 4 fillings

Irish cheddar cheese, tomato, spinach, peppers, red onion, Grant's ham, Ewing's Smoked Salmon, mushrooms

Food Allergies & Intolerances

When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used. We offer Gluten Sensitive options but do not operate in a fully Gluten-Free kitchen.

Cooked Breakfast

THE



Local Power OF good



- ① Farmview Dairies
- ② Ballylisk Dairies
- ③ Clandeboye Estate Yoghurt
- ④ McCann's Apple Juice
- ⑤ Thompson's Tea
- ⑥ S.D. Bell's Coffee
- ⑦ Just Live a Little Granola
- ⑧ White's Oats
- ⑨ Bushmills Irish Whiskey

- ⑩ Irwin's Breads
- ⑪ Hastings Scuffins & Muffins
- ⑫ Lisdergan Butchery
- ⑬ Grant's Dry Cured Bacon
- ⑭ Gracehill Fine Foods
- ⑮ Annaghmore Mushrooms
- ⑯ Erin Grove Preserves
- ⑰ Waggle Dance Honey
- ⑱ Clements' Eggs