

LADY GREGORY

ADULT BREAKFAST €27.95

* Price includes Continental breakfast, Main breakfast course and Tea or
Coffee

KIDS BREAKFAST €14.95

* For under 12's

CONTINENTAL BREAKFAST

Selection of Juices - Fresh Orange, Apple, Cranberry *V*

Coffee and Tea Selection

Espresso, Americano, Cappuccino, Latte

**Earl Grey, Camomile, Wild Berry, Gunpowder & mango, Green Tea, Blood
Orange**

Choice of Milk – Full Fat, Semi Skim, Soy and Almond

Selection of Cereals & Toasted Granola *Vg*

Variety of Yoghurts

Butter, Nutella, Jam, Honey and Marmalades

Toasts - White, Brown or Gluten Free

Croissants and Muffins *Vg*

Freshly Sliced Seasonal Fruit *Vg/V*

Meat Platter of Ham, Turkey and Salami

Selection of Cheese

Smoked Scottish Salmon

**Chefs Recommendation*

Gf- Gluten free

V- Vegan

Vg- Vegetarian

LADY GREGORY

BREAKFAST MENU

Traditional Cooked Irish Breakfast

Two eggs of your choice, (scrambled, poached or fried), sausages, bacon rashers, tomatoes, hash browns, mushrooms, baked beans, black pudding

The Full Vegetarian

Two eggs of your choice (scrambled, poached, fried or tofu scramble), mushroom, tomatoes, avocado, spinach, baked beans, hash browns *Vg*

Classic Omelette

With your choice of cheese, ham or smoked salmon *Gf / Vg*

Eggs Benedict

Toasted English muffin with two poached eggs, with streaky bacon and hollandaise sauce

California Eggs

Crushed avocado on sourdough toast, two poached eggs *Vg*

Oat Porridge

Served with honey, fresh berries and cinnamon *Vg*

KIDS BREAKFAST

Kids Traditional Cooked Irish Breakfast

Two eggs of your choice, sausage, bacon rasher, hash browns, baked beans,

Eggs on Toast

Two eggs of your choice, (scrambled, poached or fried) on toast *Vg*

American Style Buttermilk Pancakes *Vg*

Maple syrup, fresh berries

LADY GREGORY

2 Courses €59.95

3 Courses €69.95

AMUSE BOUCHE

Dublin Bay Prawn Bisque *gf/v*

or

Cherry Tomato & Watermelon Gazpacho

BREAD

Crusty Artisan Bread & Irish Butter

APPETISERS

Buffalo Mozzarella with Asparagus *vg*

Grana Padano Snow, Black Olive Tuile, Hazelnut

Irish King Scallops *gf*

Cauliflower Cream, Black Pudding, Beurre Noisette

Duck Liver Parfait

Walnut Crunch, Apple Puree, Pickled Shallots

Courgette Flowers *vg/v*

Cashew Tofu Ricotta, Tomato Fondue, Wildflower Honey

Optional

LADY GREGORY

MAINS

Taste of the Sea *gf*

Seabass, Cod and Mussels, Fennel, Bouillabaisse Sauce

Fillet of Mature Black Angus Beef *gf*

Parsnip Puree, Baby Spinach, Shiitake

Herb Crusted Rack of Lamb

Kale Compote, Roscoff Onion Confit, Gratin Potatoes

Silver Hill Barbary Duck Breast *gf*

Butternut Squash Cream, Heritage Beetroot, Red Chard

King Oyster Mushroom *vg/v*

Celeriac Puree, Mushroom Risotto, Tartuffade

SIDES

French Fries *vg*

Panache of Vegetables *vg/gf*

Mashed Potato *vg*

Garden Vegetable Salad *vg/gf*

SAUCES

Bearnaise Sauce *vg*

Red Wine Jus *gf*

Green Peppercorn Sauce *gf*

Sauce Vierge *vg*

**Chefs Recommendation - gf Gluten free - v Vegan - vg Vegetarian*

LADY GREGORY

DESSERTS

Strawberry Forest *Vg*

Strawberries, Vanilla Custard, Strawberry Consommé

Apple Praline Tart *Vg*

Crumble, Salted Butter Caramel Sauce, French Vanilla Ice Cream

Dark Chocolate Mousse *Vg / V*

Mixed Berries, Pistachio, Passion Fruit Fluid Gel

Glenown Farm Ice Creams & Sorbets *Vg*

Ask Your Server for Today's Flavours

Irish Continental Cheese Board *Vg*

Selection of Cheeses Served from our Cheese Board, Grapes,
Crackers Walnuts & Chutney

TEAS & COFFEES

Selection of Java Republic Herbal Teas

Davidoff Arabica Coffee

French Petit Fours & Macarons

**Chefs Recommendation*

Gf - Gluten free

V- Vegan

Vg- Vegetarian

LADY GREGORY

Kids Menu €29.95

STARTERS

Homemade Soup of the Day *gf/v*

Artisan Bread Roll

Popcorn Chicken Dippers

Crunchy Chicken Bites, Garlic Mayonnaise Dip

Macaroni Cheese *v*

Creamy Cheese Sauce, Garlic Bread

MAIN COURSE

Goujons Of Cod

Crispy Battered Cod, French Fries, Garden Peas

Angus Beef Burger

Brioche Bun, Angus Beef Burger, Streaky Bacon, Cheese & French Fries

Corn Fed Chicken Supreme

Free-Range Corn-Fed Chicken, Creamy Mash Potatoes, Baby Vegetables

DESSERT

Two Scoops of Glenown Farm Ice Cream or Sorbet

Ask for Today's Flavours

Apple Tart

Caramel Sauce, French Vanilla Ice Cream

**Chefs Recommendation*

gf - Gluten free

v - Vegan

vg - Vegetarian