

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 or fried), 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, chilli *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

ADULT BREAKFAST €19.95

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

KIDS BREAKFAST €9.95

* 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

Breads, Rolls and Toasts -White, Brown or Gluten Free

Freshly Baked Danish, 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

2 Courses €49.95

3 Courses €59.95

AMUSE BOUCHE

Atlantic Lobster Bisque

or

Cherry Tomato & Watermelon Gazpacho *gf/v*

BREAD

Crusty Artisan Bread & Irish Butter

APPETISERS

Buffalo Mozzarella with Asparagus *vg*

Grana Padano Snow, Black Olive Tuile, Hazelnut

Kilmore Harbour King Scallops *gf*

Cauliflower Cream, Black Pudding, Beurre Noisette

Chicken Croquette Salad

Crispy Pancetta, Grana Padano, Caesar Emulsion, Spinach Puree

Courgette Flowers *v*

Cashew Tofu Ricotta Cheese, 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*

Baby Spinach, Celeriac Cream, King Oyster Mushrooms

Herb Crusted Rack of Lamb

Kale Compote, Roscoff Onion Confit, Gratin Potatoes

Silver Hill Barbary Duck Breast *Gf*

Parsnip Purée, Heirloom Beetroot, Butternut Squash

Beetroot Cappelletti *Vg/V*

Sweet Potato, Shiitake, Heritage Tomato, Sage, Candied Chickpeas

SIDES

French Fries *Vg*

Medley of Seasonal 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 - G/f Gluten free - V Vegan - Vg Vegetarian*

LADY GREGORY

DESSERTS

Strawberry Forest *Vg*

Strawberries, Vanilla Custard, Strawberry Gel

Apple Theme *Vg*

Apple Tartlet, Apple Mousse, Crumble, Vanilla Ice Cream,
Salted Butter Caramel Sauce

Dark Chocolate Mousse *Vg / V*

Fresh Berries, Coconut, Passion Fruit Fluid Gel

Glenown Farm Ice Creams & Sorbets *Vg*

Ask Your Server for Today's Flavours

Irish Continental Cheese Board *Vg*

Farmhouse brie, aged comtè, roquefort, goat's cheese,
honey & walnuts

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 €25.00

STARTERS

Homemade Soup Of the day *Gf/V*

Artisan bread roll

Popcorn Chicken Dippers

Garlic mayonnaise dip

Macaroni Cheese *V*

Three cheese sauce, garlic bread

MAIN COURSE

Crispy Battered Goujons Of Cod

Skinny French Fries, Garden Peas

Beef Burger

Brioche Bun, Angus Beef Burger Pattie, Streaky Bacon, Tomato Ketchup & Skinny Fries

Corn Fed Chicken Supreme

Roasted Free-Range Corn-Fed Chicken, Creamy Mash Potatoes, Roasting Jus

DESSERT

Two Scoops of Glenown Farm Ice Cream or Sorbet

Ask for Todays Flavours

Apple Tart

Caramel Sauce, Vanilla Ice Cream

**Chefs Recommendation*

Gf - Gluten free

V - Vegan

Vg - Vegetarian