

2017

Ballymaloe House Restaurant Sample Breakfast Menu 2017

Ballymaloe House

Follow this and additional works at: <https://arrow.tudublin.ie/menus21c>

Recommended Citation

Ballymaloe House, "Ballymaloe House Restaurant Sample Breakfast Menu 2017" (2017). *Menus of the 21st Century*. 472.

<https://arrow.tudublin.ie/menus21c/472>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 21st Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-Noncommercial-Share Alike 3.0 License](https://creativecommons.org/licenses/by-nc-sa/3.0/)

From our buffet

Fresh Orange Juice or Grapefruit Juice

~

Breakfast Fruit Salad

(Prunes, Apricots, Bananas and Raisins)

Compôte of Seasonal Fruit

Fresh Natural Yoghurt from the Cookery School Farm

Labneh with Local Honey and Pistachio Nuts

Ballymaloe Nut and Grain Muesli

Fresh Fruit Muesli

Homemade Granola

Porridge from Macroom Stoneground Oatmeal

~

A Selection of Breads from our Kitchen

Gluten Free Bread available on request

Local Honey

Seville Orange Marmalade

Jam made from our Garden Fruit

Organic Unpasturised Cream & Butter from the Farm

From our kitchen

*Crowe's Rashers, Jack McCarthy's Sausages,
Mushrooms and Tomatoes,
Roscarberry Black and White Pudding
Ballymaloe Free Range Eggs,
~ Boiled, Poached, Scrambled or Fried*

~

Seasonal Omelette

~

Crêpes with Sugar & Lemon

~

Sally Barnes' Kippers

~

Fresh Fish from Ballycotton when available

~

*Fresh Herbal Teas when available, Mint, Lemon
Verbena, Lemon Balm*

Green Tea

Barry's Breakfast Tea

Earl Grey Tea

*Coffee**

**Our coffee comes from The Golden Bean coffee roaster on the
farm. The beans come from single estates in South America.*