



BREAKFAST MENU AT LOUGH OWEL LODGE

From the Buffet:

Freshly squeezed orange juice.

Grapefruit segments served in syrup.

Homemade muesli and a selection of cereals.

Fresh fruit salad and fruit in season, prunes soaked in tea and orange.

Stewed fruit in season, rhubarb/apples. Yogurt on the side

Straight from the Kitchen:

Please select one of the following-

Kilbeggan Organic Porridge served with stewed apple and locally produced honey and/or cream.

Kilbeggan whiskey or bailey is also an option.

Or

Full Irish Breakfast (Bacon, sausage, tomatoes, egg and black / white pudding.

Or

Mouth Watering Pancakes served with lemon and sugar, maple syrup/nutella or fresh fruit.

Or

Oaty pancakes with caramelised bananas, served with maple syrup.

Or

Creamy Mushrooms served on toast with grilled tomatoe.

Or

White soda bread toasted; layered with cream cheese/ ham & topped with an egg.

Or

French toast served with maple syrup and bacon.

Or

Fresh Free Range Eggs - Served boiled, scrambled or poached.

Baked eggs with spinach and parmesan (takes 15 minutes)

Omelette made with filling of your choice Tomatoes/bacon/mushrooms/cheese/salmon.

Lough Owel Lodge special ----please ask.

Homemade breads /scones/toast. Homemade jams/marmalade.

