

Good Morning

*We are proud to provide you with Irish food and where possible using local produce from the Dingle Peninsula
All items with an “L” indicate locally produced food*

All Fruit dishes on the breakfast buffet and all breads, scones and baked items are homemade in the Castlewood Kitchen using Irish Flour and butter

Castlewood House Traditional Irish Breakfast

Jerry Kennedy of Dingle Award winning sausages, Bacon, Sausages, Local Black and White Pudding, Tomatoes, Mushrooms and Eggs cooked to your liking

Full Irish ‘Vegetarian’ Breakfast

Eggs cooked to your liking, Tomato, Mushroom, Baked Beans and Baby Spinach

Homemade Pancakes

Served with warm Maple Syrup and Fruit Compote (L)

Bagel Supreme

Warm Toasted Bagel with Cream Cheese, topped with Ted Brownes Smoked Salmon and served with Scrambled Eggs with Chives (L)

Dingle Bay Kippers

Dingle Bay Kippers Grilled and served with Scrambled Egg (L)

Eggs Benedict

Toasted Muffin topped with Baked Ham and Poached Egg and served with a Hollandaise Sauce

Eggs Benedict Supreme

Toasted Muffin with Ted Browne of Dingle Organic Smoked Salmon. Rocket Leaves and Poached Egg topped with Homemade Hollandaise Sauce (L)

Scrambled Egg Mix

Scrambled Eggs mixed with Bacon, Cheddar Cheese and Cherry Tomatoes

Helens Breakfast Treat

Porridge served with a topping of Cooley Distillery Irish Whiskey, Irish Mist or Baileys, Brown Sugar and Fresh Cream

Eggs Florentine

Toasted Muffin with Steamed Baby Spinach and Poached Eggs Covered with Hollandaise Sauce

Chef’s Omelette

With a choice of filling Ham, Cheese, Spring Onion, Tomato and Mushroom

Smoked Salmon Omelette

Oven Baked Omelette with Smoked Salmon, Chives and served with Crème Fraiche and Lemon (L)

Blue Cheese Omelette

Baby Rocket, Mushrooms and Cashel Blue Cheese

The Italian Connection

Mushroom and Chorizo Fritatta

Brian’s Favourite Omelette

Grilled Bacon, Baby Spinach Leaves with Melted Swiss Cheese