

Breakfast

Each morning we prepare a two-course breakfast using local and organic produce from Donegal. A bread basket of freshly baked soda bread, Irish butter and local preserves is served to start. Begin with your choice of first course before choosing your main from the selection below. Tea and coffee are included throughout.

FIRST COURSE - PLEASE CHOOSE ONE

Irish Cream Porridge

Served with cream, a sprinkle of brown sugar and a dash of Irish whiskey (optional).

Donegal Manor Granola Bowl

Homemade granola, natural Irish yoghurt, local honey and seasonal fruits.

SECOND COURSE - PLEASE CHOOSE ONE

The Manor's Full Irish

Walsh's dry-cured bacon, breakfast sausage, black and white pudding, fresh tomato and grilled mushroom. Served with our homemade boxty and eggs cooked to your liking.

Atlantic Plate

Buttery organic scrambled eggs with smoked salmon, fresh spring onion and toasted homemade brown bread.

Macon Eggs

Named for Macon, Georgia where John Murphy made his fortune before returning to Donegal.

Two poached eggs served with sautéed potato, chorizo, local kale and tomato concassé.

Manor Breakfast

Our homemade Donegal boxty served with ham, organic fried eggs and apple relish.

The Brent Pancakes

Warm buttermilk pancakes, topped with cherry compote, pecan syrup and local natural yoghurt.

TO DRINK

Freshly Squeezed Orange Juice

Tea & Coffee

A selection of teas and freshly brewed coffee, served throughout breakfast.

PER PERSON €20

Children aged 12 and under · €10

Please inform us of any dietary requirements or allergies. All eggs are organic.