

Our Breakfasts

Breakfast is served in the Living/Dining Room where we light the wood burning stove in the cooler months. Garden Room guests can have breakfast served in their room. Taste the best of Irish and local produce on your plate, served with a smile as you relax and enjoy the best start we can provide to your day.

Breakfasts & Choices

Help yourself

Fresh Fruit Salad, Yogurt, Muesli, Granola, Mixed cereals, prunes, warm spiced pears, baked vanilla plums, strawberries, raspberries, orange juice

From the Kitchen

- Irish Breakfast (rashers, sausages, fried egg, tomato, black & white pudding, mushrooms, beans)
- Scrambled Eggs with smoked salmon or sautéed mushrooms & bacon
- Omelette (3 egg) plain or with bacon, mushrooms, cheese or smoked salmon
- Porridge with raisins, cinnamon & seeds
- Brioche Breakfast Bake with Bacon & Blueberries
- Brioche French Toast with bacon fried banana and drizzled with maple syrup
- Pancakes with Bacon & Maple Syrup or simply with lemon & sugar
- 2 poached or boiled eggs on sourdough with bacon & grilled tomato

Above served with homemade brown bread, toast, selection of jams and marmalade, banana bread & tea brack

Tea & freshly brewed coffee, herbal teas also available

Please let us know of any dietary requirements on arrival, our milk is usually low fat and we always use Kerrygold butter not margarine

At Brookvale we use quality local produce when possible. Our eggs are free range from our own hens when possible. We use Flahavan's Organic porridge, Glenisk organic yogurts, Glenilen & Killowen Farm yogurts. Strawberries & raspberries are from Danescastle Fruit Farm close by. Bacon is from O'Neill's Dry Cure Bacon Co. Ferns, smoked salmon from Kilmore Quay