



Commentators often say that Breakfast is the most important meal of the day and we at Hastings Hotels agree!

Our traditional Irish Breakfast menu showcases an array of the very best of Northern Ireland's seasonal larder and heritage, using where possible, locally sourced fresh produce.

Whatever your day ahead holds, we hope you enjoy breakfast with us!

To Start

Your choice of Grand Café blend Coffee specially roasted for Hastings Hotels in Northern Ireland by local company UCC.

Thompson's Finest Tea Hastings Blend served to your table along with Culloden's signature breakfast breadbasket.

Juice Selection

McCann's locally squeezed orange juice, apple juice, cranberry juice or pineapple juice

Continental

Selection of Irish cheeses served with Grants' slow cooked ham, Clandeboye natural yoghurt served plain or with berry compote, fresh fruit salad, grapefruit segments, prunes and Bircher oats

A selection of Cereals and accompaniments

Crawford's locally made fruit or nut Granola, Rice Krispies, Cornflakes, Weetabix, Whites Porridge served with Waggledance Honey and Bushmills Irish Whiskey

Cooked Breakfast

Traditional Irish Breakfast with a choice of Clements free range eggs, Grants' dry cured back bacon, grilled Calhoun tomatoes, grilled field mushrooms, Gracehill black and white pudding, Mourne Honey infused pork sausages, grilled Irwin's potato and soda Bread, and baked beans

Pancakes served with Grants' dry cured back bacon and maple syrup or banana and Nutella

Lightly grilled Ardglass kippers with poached Clements poached free range egg

Glenarm Organic Smoked Salmon with scrambled Clements poached free range egg

Choice of Omelettes

Red onion, mushroom and fine herbs Grants' slow roasted ham with mature cheddar Glenarm organic smoked salmon